



“IM DESIGNED TO SHARE!”

DUMPLINGS

MUD CRAB & SCALLOP (4)
RED VINEGAR, SHELL FISH OIL, DILL - 16

CHICKEN & CORN SHU MAI (4)
BLACK VINEGAR, SESAME, CHILLI OIL - 16

WILD TRUFFLED MUSHROOMS (4) (V)
SOY & GINGER - 16

BAO BUNS

SMOKED KATSU PORK (4)
CUCUMBER KIM CHI, SRIRACHA MAYO - 26

SPICY KOREAN FRIED CHICKEN (4)
CUCUMBER, LIGHT YEARS RANCH - 26

STICKY BEEF BRISKET (4)
CHEESEBURGER PICKLES, SPECIAL SAUCE - 26

EGGPLANT KATSU (4) (V)
CUCUMBER KIM CHI, STRANGE FLAVOUR SAUCE - 25

SMALL

HOT & SOUR CUCUMBERS (GF, V) //
TAMARIND, SESAME, VINEGAR, DILL - 6

LIGHT YEARS PICKLE PLATE (GF, V)
HOUSE MADE PICKLES & FERMENTS - 6

CHILLI & GARLIC EDAMAME (GF) //
FURIKAKE - 8

MEDIUM

KINGFISH CEVICHE (GF)
COCONUT, CHILLI, KAFFIR LIME - 24

OCEAN TROUT (GF)
PICKLED GREEN CHILLI, SMOKED COCONUT CREAM,
PONZU, SEAWEED OIL, SHISO - 24

VEGETARIAN SPRING ROLLS (4) (V)
ASIAN HERBS, LETTUCE, NUOC CHAM - 17

PRAWN TOAST (3)
UMAMI BUTTER, SRIRACHA MAYO - 15

CHAR SUI BBQ PORK
CHARRED PINEAPPLE KIM CHI, HERB SALAD - 24

CUMIN SPICED FRIED CAULIFLOWER (GF, V)
STRANGE FLAVOUR SAUCE, COCONUT, DILL, MINT,
CRUNCHY THINGS, PEANUTS - 22

MISO CARAMEL EGGPLANT (GF, V)
SNAKE BEANS, CORIANDER, SESAME - 22

CRISPY MASTERSTOCK PORK
STICKY CHILLI CARAMEL, PEANUTS, HERBS - 28

HONEY & SESAME KING PRAWNS
TYPHOON SHELTER CRUMBS, CURRY LEAVES - 28

5 SPICE ROASTED DUCK PANCAKES (6)
HOISIN, SHALLOTS, PICKLED CABBAGE,
CUCUMBER - 36

CURRIES

TURMERIC & COCONUT FISH CURRY (GF)
KAFFIR LIME, SNAKE BEANS - 34

TURMERIC & COCONUT CAULIFLOWER CURRY (GF, V)
KAFFIR LIME, SNAKE BEANS - 30

BEEF CHEEK RENDANG (GF)
SLOW BRAISED IN COCONUT & LEMONGRASS,
W/ THAI BASIL & COCONUT CREAM - 36

FROM THE WOK

LIGHT YEARS SPECIAL FRIED RICE
PRAWNS, BBQ PORK, EGG, SWEET CORN, PEAS,
MUSTARD GREENS, GINGER & LEMONGRASS -
FLAVOUR BOMB - 20

VEGETARIAN EGG FRIED RICE
SNOWPEAS, MUSHROOMS, SWEET CORN, PEAS,
MUSTARD GREENS, GINGER & LEMONGRASS -
FLAVOUR BOMB - 18
(VEGAN OPTION AVAILABLE)

ON THE SIDE

VIETNAMESE SLAW (GF, V)
CABBAGE, PICKLED GREEN PAPAYA, CARROT, HERBS,
CRUNCHY THINGS, PEANUTS, NUOC CHAM - 16

ASIAN GREENS (V)
MUSHROOM SAUCE, GINGER & GARLIC - 14

MISO CORN (GF)
MISO BUTTER, FURIKAKE - 16
(VEGAN OPTION AVAILABLE)

WATERMELON SALAD (V)
MINT, KAFFIR LIME, LEMONGRASS VINAIGRETTE- 10

STEAMED RICE (GF, V)
JASMINE - 4

SWEET STUFF

COCONUT & PANDAN SAGO (GF, V)
STRAWBERRY, THAI BASIL, TOASTED COCONUT - 16

BLESS THIS MESS
YUZU CURD, FIVE SPICE CHOCOLATE MOUSSE,
MERINGUE, RASPBERRY SHERBERT SORBET - 16

KIDS

KUNG FU CHICKEN (GF) //
HONEY SOY CHICKEN, YUMMY GREEN BEANS,
RICE - 12

WAVE RACER //
LY FISH FINGERS, YUMMY GREEN BEANS, RICE - 12



COCKTAILS

HONEYMOON - 19
JALAPENO TEQUILA, MIDORI, HONEYDEW MELON,
LIME, AGAVE, SMOKED JALAPENO SALT RIM
CONCEIVED ON A HONEYMOON BY TWO BARTENDERS.



DOUBLE DRAGON - 19
MOZART WHITE CHOCOLATE LIQUEUR, WHITE RUM,
DRAGON FRUIT, LIME, FOAM
LUSH & FRESH WITH A SMOOTH FINISH.



GEISHA SOUR - 18
INK GIN, UMESHU, LEMON, BITTERS, FOAM
AROMATIC & LUSCIOUS. LIKE A GEISHA.



COCONUT ESPRESSO MARTINI - 21
GRANDAD JACKS PENNY VODKA, GRANDAD JACKS -
COFFEE LIQUER, COLD DRIP ESPRESSO,
COCONUT CREAM, TOASTED COCONUT
*SERVED OVER ICE WITH OUR SPECIAL COCONUT CREAM
BLEND AND TOASTED COCONUT ON THE SIDE. LUXE.*



GIRL NEXT DOOR - 19
BROOKIES DRY GIN, 1883 MAISON ROUTIN KIWI,
GOLDEN KIWI, LIME, FOAM, BLACK SESAME
SHE WAS A GIFTED COCKTAIL MAKER. TANGY KIWI FINISH.



LOLA PALOMA - 18
CHILLI INFUSED TEQUILA, CAMPARI, WATERMELON,
LIME, GRAPEFRUIT
REFRESHING WITH A HINT OF SPICE.



5 SPICE TIKI JUICE - 19
WHITE RUM. DARK RUM, LICOR 43, PINEAPPLE,
PASSIONFRUIT, LIME, 5 SPICE COCONUT FOAM
TROPICAL NEVER TASTED SO GOOD.



ELDEFLOWER LYCHEE SPRITZ - 16
LYCHEE LIQUEUR, ELDEFLOWER, PROSECCO, MINT
FLORAL & FRAGRANT. AN ALL DAY SIPPER.



ASK US FOR THE CLASSICS