



ZODIAC

COCKTAIL CLUB \$75PP

KISHU RIVER KISS

Japanese Kishu plum wine, Mandarin peel infused sake, topped with bubbles

GUAVA TROPICANA

Our special blend of vanilla-infused aged rum, guava puree, passionfruit, fresh lime and coconut cream blended to perfection

APEROL & LYCHEE SPRITZ

The classic given a Zodiac make-over. Aperol, lychee liqueur, bubbles and soda.

JAPANESE SLIPPER

Premium Vodka, Cointreau, melon liqueur, cherry garnish and crushed ice.

BANGKOK BETTY MARTINI

Betty's take on the classic Pornstar martini. Vanilla-infused Vodka, passionfruit, fresh lime, BB Thai bitters, sip of bubbles



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MENU (TO SHARE)

STARTERS

Fried shallot pancake, cumin salt

Chefs signature spinach leaf topped with toasted coconut, green mango, chilli, fresh lime and roasted peanuts

Home-made dumpling selection

MAIN

Hibachi grilled seafood skewers, shallot relish, pickled ginger tartare (DF)

Fried chicken with organic sticky rice sauce, kimchi mayo and Chinese celery (GFO/DF)

Chefs signature moong dal, mixed seed salad with avocado and kaffir lime (GFO/VO/DF)

Stir-fried rice, burnt-ends meat combo, spring onion, bean sprouts, garlic, egg and fresh herbs (GFO, VO, DF)