



ZODIAC

COCKTAIL CLUB \$79PP

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



ZODIAC

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 combination, spring onion, bean sprouts, garlic, egg and fresh herbs
(GFO, VO, DF)