



STARTERS

Selection of 3 Sushi and 3 Sashimi (G) (SF) <i>Served with pickled ginger, wasabi, soy sauce</i>	\$24
Vegetable Sushi (G) (V) <i>Served with pickled ginger, wasabi, soy sauce</i>	\$18
Larb Gai (G) (S) <i>Thai style chicken salad with chili, lemon juice, palm sugar, mint leaves and toasted rice.</i>	\$20
Crispy Vegetable Basket (G) (V) <i>Crispy basket filled with Secret garden vegetables & tofu. Sautéed with black pepper and garlic, served with honey chili sauce</i>	\$20
Vietnamese Summer Cold Rolls (G) (V) <i>Rice paper rolls packed with Asian vegetables Served with a sweet ginger chili dipping sauce.</i>	\$20
Assorted Dumplings (G) <i>Combination of prawns, chicken & vegetables, served with sesame soy sauce and Shandong sauce.</i>	\$24
Prawn Tempura (G) (SF) <i>The classic ultra-light battered prawns with tempura sauce</i>	\$24
Soft Shell Crab with Samba Sauce (G) (SF) <i>Deep fried soft shell crab with Malaysian style spicy dried shimp sambal sauce</i>	\$26



FROM THE CLAY OVEN

Maldivian Reef Fish (D) (G) <i>Clay oven cooked tender reef fish marinated in saffron yoghurt with papadam and coconut coriander sambal</i>	\$38
Vegetable Tikka (D) (G) (V) <i>Yoghurt marinated vegetables, roasted in the clay oven, served with papadam, refreshing salad and mint chutney.</i>	\$36
Lamb Chops (D) (G) <i>Sea salt and pepper rubbed tender lamb chops roasted in clay oven with papadam and ralta</i>	\$42

SIDES

Steamed Jasmine rice (VG)	\$9
Ayada Secret Garden – wok tossed (VG)	\$14
Stir fried lotus root with onions, tossed with rice wine (VG)	\$14
Wok tossed Ayada green spinach, fermented chili bean paste & garlic (VG)	\$14
Garlic Naan – Clay oven baked Indian bread with garlic (G) (V)	\$7



NOODLES & RICE

Hakka Noodles (G)

Onion, capsicum, spinach, Chinese cabbage with your choice of:

Vegetables or

\$30

Spring chicken

\$32

Pad Thai Rice Noodles (N) (SF)

Wok tossed with Pad Thai sauce, fragrant herbs and peanuts with your choice of:

Vegetables or

\$30

Prawns

\$32

Nasi Goreng (G) (N) (S)

Wok fried rice, vegetable pickle, sunny side egg, prawn crackers served with chili sambal and soy sauce with your choice of:

Vegetables or

\$30

Chicken Satay

\$32

Mie Goreng (G), (N) (S)

Wok fried noodles, vegetable pickle, egg strips, prawn crackers served with chili sambal and soy sauce with your choice of:

Vegetables or

\$30

Chicken satay

\$32

CURRY BOWLS

Thai Green Curry (S)

Eggplant, tomato, lemon grass, Thai basil and ginger, simmered in coconut milk served with your choice of:

Indian Ocean Tiger Prawns

\$38

Tender Chicken Thigh

\$34

Vegetables and Tofu

\$32

Thai Red Curry (S)

Eggplant, tomato, lemon grass, Thai basil and ginger, simmered in coconut milk served with your choice of:

Indian Ocean Tiger Prawns

\$38

Tender Chicken Thigh

\$34

Vegetables and Tofu

\$32



SOUP

Hot & Sour Soup (G)	\$20
<i>Asian Mushrooms, beaten egg with your choice of:</i>	\$22
<i>Vegetables or</i>	
<i>Prawns</i>	
Corn & Crab Soup (G) (SF)	\$20
<i>Mushrooms, sesame oil</i>	
Vegetable and Tofu Laksa (G) (V)	\$20
<i>Spicy noodle soup with coconut milk</i>	

MAIN

Steamed Nile Perch Fillet (G) (SF)	\$44
<i>Ginger, Ayada garden greens, fried garlic and soy sauce</i>	
Red Cooked Tiger Prawn Hakka Style (A) (G) (SF)	\$38
<i>Indian Ocean tiger prawns, cooked in rice wine and red fragrant sauce</i>	
Tori Teriyaki Chicken (G)	\$38
<i>Succulent chicken breast, cooked with teriyaki sauce</i>	
Angus Beef Teppanyaki (G)	\$42
<i>Angus beef marinated with fermented bean paste, served with tonkatsu sauce</i>	
Sizzling Tofu (S)	
<i>Spring onion, lemon juice, chili, garlic Jasmine rice</i>	
<i>With your choice of:</i>	
<i>Vegetables</i>	\$32
<i>Crisp Chicken</i>	\$34



DESSERTS

Lime Meringue (VG) <i>Calamansi curd, wild lime sorbet</i>	\$17
Matcha & Mascarpone Layered Pancake (D) (G) (V) <i>Raspberry jelly, matcha ice cream</i>	\$17
Homemade Gelato & Sorbets (D) (V) <i>Choose 3 favours from: vanilla, chocolate, mango, coconut, passion fruit</i>	\$16
Fresh Fruit Salad (VG) <i>Mint, basil & grated coconut</i>	\$18

Should you be allergic or intolerant to any food, we will be happy to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.

Alcohol (A) Vegetarian (V) Vegan (V) Dairy (D) Nuts (N)
Seafood (SF) Gluten (G) Spicy (S)

Menu is subject to change due to seasonal availability of ingredients.