

FOOD



SMALL PLATES

CORN RIBS + HONEY BUTTER (V)

YANGNYEOM CHICKEN

Fried chicken thigh, sweet & spicy sauce, sesame

PRAWN TOAST WITH MENTAI MAYO (2 PIECES)

Housemade prawn toast, mentai mayo, curry leave

CRAB CREAM KOROKKE (2 PIECES)

Croquette, truffle crab salad, fish roe

CONFIT DUCK SPRING ROLL (4 PIECES)

Five spice confit duck spring roll, duck vinaigrette

SALMON CRUDO (DF, GF)

Salmon sashimi, ponzu, pickled onion, capers, whipped tofu, dill, green onion oil, sesame



MAIN

GRASS FED ANGUS PORTERHOUSE STEAK 330g (GF, DF)

Scallion chimichurri, yakiniku sauce, egg yolk

BBQ SHORT RIBS NOODLES (DF)

Stir fried udon with onion & capsicum, BBQ beef short ribs, 63°C egg, spring onion, sprouts & angel hair chilli, lotus root, sesame

SPICY CHICKEN NOODLES

Stir fried udon with onion & capsicum, crispy fried chicken thigh with sweet & spicy sauce, 63°C egg, spring onion, sprouts & angel hair chilli



VEGO NOODLES (V)

Stir fried udon with onion & capsicum, mushroom, soy base sauce, spring onion, onion, capsicum, sprouts & angel hair chilli

PRAWN DUMPLINGS (6 PIECES)

prawn dumpling, dumpling sauce, spring onion, coriander, crispy shallot, chilli oil, angle hair chilli

VEGETABLE DUMPLINGS (6 PIECES) (VG, GF)

vegetable dumpling, dumpling sauce, spring onion, coriander, crispy shallot, green onion oil, angle hair chilli

SHARE



CHARRED BROCCOLINII (VG, GF)

broccolini, miso chickpea puree, chilli oil, crispy shallot

WOK TOSSED EDAMAME + MISO SALT (VG, GF)

HONEY BUTTER WAFFLE FRIES (V)

TOKYO FRIES (DF)

Chips, crispy bacon, bonito, Tokyo sauce, mayonnaise, seaweed flakes, spring onion

CHIPS/SWEET POTATO CHIPS (V, GF)

10/12

SWEET



CRÈME BRULEE CROFFLE (V)

Croffle, custard cream

MATCHA PANNA COTTA

Matcha panna cotta, sesame crumble, yuzu gel, hojicha ice cream



@room19adl



13

20

16

16

18

24

49

28

28

28

19

19

17

19

VG = VEGAN V = VEGETARIAN GF = GLUTEN FREE DF = DAIRY FREE O = OPTION

*PLEASE NOTIFY US OF ANY ALLERGIES OR INTOLERANCES.

*PLEASE NOTE, SOME DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND DAIRY.

*15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

D R E N K

BEER

- Lager 4.2% (BODRIGGY)
- Speccy Juice SIPA 3.5% (BODRIGGY)
- Utopia pale ale 4.8% (BODRIGGY)

COCKTAIL

- Strawberry Gin Smash**
ROKU Gin, strawberry, lime, basil
- Yuzu Sour**
Suntory TOKI Whisky, Japanese yuzu juice, lime, egg white
- Tropical margarita**
Tequila, Cointreau, passionfruit, mango, lime, salt
- Negroni**
Ounce Signature Gin, Maidenii Sweet Vermouth, Campari

MOCKTAIL

- Japanese yuzu lover**
100% Japanese yuzu juice, sugar, soda water
- Strawberry crush**
Fresh strawberry, basil, lime, sugar, soda water
- Passion mango**
House made mango puree, passionfruit, soda water

TEA POT

- English breakfast
- Earl grey
- Peppermint
- Green
- Ginger & lemongrass
- Four seasons oolong
(one cup for one tea pot)
- sparkling water

- K O M B U C H A **
- 12 Hibiscus / Yuzu (MAX 1.15% ABV) 9
- 12

- 12 **C A N S O D A **
- Creamy soda / Lemon / Cola 6.5

- 21
- 24 **C O L D P R E S S J U I C E **
- 23 Orange | Botanical 8
Apple, pear, banana, passionfruit, spinach, lemon

- 22 **C O F F E E & H O T D R I N K S**
- Short black 4.2

- Piccolo / Macchiato 4.6
- 11 Long black / White 4.9 / 5.9
- Mocha 6.2 / 7.2
- 11 Chocolate / Chai latte 6 / 7
- 11 Matcha latte 6 / 7
- Hojicha latte 6 / 7
- ALTERNATIVE MILK / DECAF / EXTRA SHOT +1

- 6 **I C E D D R I N K S **
- Iced long black / Iced latte 6
- Iced mocha 7.6
- Iced chocolate / Iced chai latte 7
- Iced matcha latte 7
- Iced hojicha latte 7

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