

# TRIBAL



**tribal flatbread** abura miso, smoked honey 12

## snacks

**lamb rib-finger skewer** laksa leaf gremolata 10

**smoked sardine & monkfish liver** pickled plum, brioche toast 12

**fried duck neck** mint nam pla 12

**wild king prawn summer roll** ma haw, wild pepper leaves 14

## small plates

**laphet tea leaf salad** pickled grapes, pomelo 18

**satsuma tomatoes** sorrel, wasabi-soy dressing 20

**cured shima aji** charred orange ponzu, ikura, white peach 24

**spanish octopus** sambal bajak, green papaya 26

**clarence river prawns** prawn-head emulsion, sayur raja, tokyo radish 26

**iberic pork chop ssam** garlic scapes, nam jim jaew 30

## wood-fired rice

**pepper crab** snow & swimmer crab, kempot pepper sauce, ikura 40 | 76

**mushroom** confit maitake, perilla soy, sansho pepper 32 | 58

## large plates

**babi guling** spanish suckling pig, haricot verts, sawsawan 250g 68

**poussin chicken** gai yang glaze, kailan, green chilli relish 400g 58

**dry-aged seasonal fish** brown butter, preserved radish 200g 68

**bluefin tuna collar** sambal matah, sweet potato leaves 1.1kg 110

**chuck short rib** bbq glaze, mustard greens 600g 72

**28 days dry-aged op rib mb3+** accoutrements 700g - 1kg 22/100g

## desserts

**bundt cake** smoked vanilla, kumquat 14

**citrus castella** soursop mousse, matcha 14

**chocolate tart** hazelnut custard, buak keluak butterscotch 16

prices are subject to GST & service charge

@tribaldining

