

MENU

SMALL

- 2ND OF JUNE'S DUMPLINGS (6)** 24
Homemade filling with prawn, chicken and mushroom, pan-fried, served with red vinegar & ginger soy **POPULAR**
- PRAWN & PORK WONTON (6)** 24
Steamed wonton, dark soy, red vinegar, fried garlic oil, spring onion, cilantro
- KATSU SANDO** 23
Japanese breadcrumb pork, soybean chili mayo, pickled red radish
- PANKO WHITE BUTTONS** **VEG** 16
Marinated soy, mirin white button, spicy soybean-chili mayo
- CITRUSY ENOKI** **VEG** 20
Crispy enoki, orange-honey glaze, black sesame

MAINS

- CHEESY RAMEN (TOSSED)** **POPULAR** 28
Tossed ramen noodles, nori, tom yum spice, cheese, black sesame, fried egg, chili oil, citrus zest
- CROCODILE WHITE WINE** 38
Stir-fry crocodile, white wine, basil, herbs
- GHOST GATE PAD THAI** **SIGNATURE DISH** 34
Ancient style pad Thai rice noodle, prawn, aromatic prawn oil, bean sprout, roasted peanut, tamarin, egg and chili
- COCO-CHICKEN** **SIGNATURE DISH** 32
Marinated thigh, white buttons, coconut cream, galangal, citrus, rice crisp, chili oil
- LAMB SHANK** 46
Slow-cooked lamb shank in Asian spices
- SALMON GINGER SOY** 38
Crispy skin salmon, ginger soy, cilantro, spring onion, sesame oil

PERFECT WITH DRINKS

NIBBLES

- NARI NORI** 12
Rice paper-nori crisp, Brassica alba seeds & salted duck egg mayo dipping
- RICE CRISP 'N' DIP** 12
Rice paper crisp, soybean-chili mayo dipping
- 2ND OF JUNE'S CHICKEN BITE** 23
Korean style fried chicken in homemade citrus chili-mayo
- TUNA TARTARE (3)** **POPULAR** 26
Homemade mayo, nori and rice paper
- SALT & PEPPER TOFU** **VEG** 24
Crispy tofu, spices, chili-soy mayo
- SALMON SAKÉ** **POPULAR** 26
Salmon sashimi with orange blossom saké, soy, wasabi, lemon zest, black fungi, sesame oil, pickled red radish, snow fungi
- CHARRED THIGH** **POPULAR** 22
Marinated chicken thigh, scallions, dark soy, sesame, vinaigrette, chili oil, dehydrated pansy
- UMAMI SALMON** **SIGNATURE DISH** 40
Crispy skin salmon, kaffir-lime, citrus, lemongrass, chili, aromatic prawn oil
- CRISPY BEEF** **POPULAR** **VEG OPTION AVAILABLE** 32
Marinated crispy beef, sweet citrus sauce, seasonal vegetables, black sesame.
- RED BEEF CURRY** 36
Slow-cooked chuck beef, red curry paste, spices
- GRANDO KATSU** **VEG OPTION AVAILABLE** 33
Japanese breadcrumb pork, mix seasonal vegetables, Asian spice, homemade curry sauce
- XO PORK BELLY** **POPULAR** 34
Homemade crispy pork, long beans, x.o sauce
- TOSSED COCO-CURRY PRAWN** 36
Crispy prawn, coconut cream, chili, curry spices, Kha spice, seasonal vegetables, stir-fry
- TOM YUM TOFU** **VEG** 28
Tofu, seasonal mixed vegetables, spice, citrus, tom yum, crispy enoki

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS UPON ORDERING.
G/F, VEGAN OPTIONS AVAILABLE IN CERTAIN DISHES

IDEAL SIDES FOR SHARING

2ND OF JUNE'S UMAMI HOKKIEN NOODLE SIGNATURE DISH 28

Prawns, hokkien noodles, explosive tom yum flavour, butter, umami sauce

SALTED DUCK EGG SALAD POPULAR 22

Mixed greens, homemade salted duck egg dressing

2ND OF JUNE FRIED RICE 20

ADD chicken +6

BEEF SALAD 22

Seasonal mixed leaves, marinated seared beef, lime, roasted rice, chili

COCONUT RICE 6.5

JASMINE RICE 5.5

ROTI BREAD 6.5

CHEF'S TABLE

FEED ME OPTION

78PP

EXCLUDES SEASONAL DESSERT

DESSERT / DESSERT COCKTAIL

SEASONAL DESSERT

Rotating seasonal dessert.

Please check menu board/ask our staff for details

MATCHA-TINI 22

Matcha green tea, white chocolate, fresh creme, vodka

ESPRESSO COCO-TINI 22

Coffee, coconut rum, syrup, coffee liqueur

Sorry,

**NO SEPARATE ACCOUNTS
NO BYO**

**15% SURCHARGE ON PUBLIC HOLIDAYS AND
SUNDAY**

THANK YOU FOR SUPPORTING SMALL BUSINESSES