

Let us take you on a journey

Shui Banquet	Lunch	67
	Dinner	77

SMALL

Freshly Shucked Oysters (6) GF prik nam pla dressing	30
Steamed Prawn and Ginger Wontons (4) ginger-chilli soy	20
Scallop Crudo GF mandarin ponzu, chilli crunch, soft herbs	26
Cured Kingfish Spring Rolls (3) avocado, lime, coconut, chilli	19
Salt and Pepper WA Cuttlefish GF shui sambal, lime	24
Peppered Beef Tataki GF shiso-wasabi dressing, avocado	25
Chicken and Shiitake Mushroom Lumpiah (3) black vinegar aioli	18
Braised Beef Potsticker Dumplings (4) bo ssam sauce	18
Grilled Fragrant Beef Wrapped in Betel Leaf GF sour chilli relish	18
Beets and Black Bean V GF potato crunch, green onion	22
Tempura Broccoli Fritters V GF szechuan-chilli caramel, coriander	21
Crunchy Rice Cakes V GF asian herbs, chilli cashew, nuoc mam cham	18
Burnt Cauliflower V GF garlic miso, coriander, sesame crunch	23

LARGER

Chu Chee Curry of WA snapper GF bell pepper, kang kong, kaffir lime	43
Sticky Black Pepper Beef Brisket GF sprouts, herbs, butter lettuce, pickles	38
Ayam Masak Merah GF Spicy coconut red chicken, fried curry leaves	38
Roast Pork Belly GF kimchi caramel, shredded cabbage, lemon	39
Dan Dan Noodles V chilli, peanuts, tofu crumb, kai laan	30
Coconut Green Curry V GF eggplant, king oyster mushroom, chickpea, lime	32
Malaysian Kapitan Curried Duck Legs GF kaffir lime leaf, potato, thai basil	42

SIDES

Steamed Jasmine Rice (Serves 2) GF	6
Salted Coconut Rice Bread VO GF black garlic - chilli butter	14
Steamed Kai Laan V GF fermented yellow bean soy	11
Watermelon VO GF radish, heirloom tomato, basil, candied cherry tomato, chilli nuoc cham	14

V | Vegan VO | Vegan Option VE | Vegetarian GF | Gluten Free

Please notify our service staff of any allergy or dietary requirements. Credit card and EFT payments are subject to a surcharge. Additionally, a 15% surcharge applies on public holidays.



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MENU



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