

Saturday, March 6, 2021

Street Food Menu

Freshly shucked oysters, natural or nam jim 5ea

Wasabi leaf, ginger, shallots, peanuts, palm sugar,
pickled mustard greens 8.5ea

Ma hor, minced chicken & prawn, fried shallots,
caramelised palm sugar, peanuts, pineapple x4 14.5

Dried & deep-fried Sher Wagyu beef,
Mr Jones 'Black Label' chilli tamarind 15

Banquet Menu

Entree Course

Savory cupcakes

- Corn puree, chive flower

- Red curry, Thai basil, kaffir lime

Puff rice crackers, peanut satay sauce

Betel leaf, fragrant coconut, dried shrimp,
watermelon, kaffir lime

Mushroom Connection Asian mushrooms, galangal,
fresh bamboo shoots, grilled in banana leaf,
chilli jam

Optional Middle Course

Grilled Peking duck, coconut caramel, crisp lemongrass,
galangal, Thai basil, longan

+10pp

Main Course

Sweet & sour Massaman curry of lamb, potatoes, onions

Cured ocean trout salad, young ginger, lemongrass,
chilli, lime, mint

Steamed jasmine rice

72pp

Optional Dessert Plate

Peanut parfait, raspberry marshmallow, coconut rough

White chocolate mousse, pineapple, passionfruit, honeycomb

Young rice & pandan leaf doughnut, salted coconut cream

88.5pp

MR
JONES
MODERN ASIAN

