TABOO

À La Carte

	3pc	6pc
Sydney Rock Oysters **/ Nahm Jim Granita** **/ Coconut Milk & Kaffir Lime**	**19**	**36**
Kingfish Ceviche Salad *[DF, GF]* Green mango, papaya, vermicelli, crispy shallot, tamarind		**29**
✷ **Wagyu Beef Tartare** *[GF,DF]* Roasted rice, peanut, sesame, yolk gel, crispy rice paper		**32**
✷ **King Prawn & Betel Leaf** *[GF, DF]* Coconut, lime, Thai basil, peanut, shoots & salmon roe		**26**
✷ **Satay Chicken Skewer** *[GF, DF]* Peanut sauce, compressed cucumber, fried coriander, lime		**26**
Pork Belly Bites *[GF, DF]* Sticky coriander & lime caramel, chicharron		**24**
✷ **Moreton Bay Bug Skewer** *[GF, DF]* Coconut, nam prik kapi, fried banana		**28**
Thai Style Fish Cakes *[DF]* Thai sweet chilli, fresh apple		**22**
Thai Beef Salad *[GF, DF]* Soft herbs, shoots, peanuts, glass noodle, garlic, chilli		**24**
Flash Fried Calamari *[GF, DF]* Chilli, lime, peanut & ginger emulsion		**22**
Fried Tofu *[GF, DF, VG]* Thai basil agrodolce, fermented chilli		**19**
✷ **Larb Gai** *[GF, DF]* Chicken larb, lettuce cups, green papaya, coriander, candied chilli		**23**
MB 8-9 Sirloin *[DF]* Crying tiger marinade, nam jim jeaw, thai herb salad		**92**
Pad Thai Noodle *[DF]* Aromatic chicken, prawn, rice noodles, peanuts, lime, egg		**48**
✷ **Golden Cashew Chicken** *[GF, DF]* Garlic shoot, cashew, sesame, spring onion, chilli		**42**
Red Duck Curry *[GF, DF]* Caramelised pineapple, kaffir lime, shoots, coriander		**42**
Wagyu Beef Massaman Curry *[GF, DF]* Potato, peanut, tamarind, fried shallot		**48**
Vegetable Green Curry *[GF, DF,VG]* Bamboo shoots, eggplant, cauliflower, coconut milk		**36**
Sticky Coconut Rice *[GF, DF]* **Steamed Jasmine Rice** *[GF, DF]*		**9**
✷ **Pan Fried Roti** *[DF]* Whipped garlic, peanut sauce		**12**
Mango & Coconut Sago Pudding *[GF, DF, VG]* Coconut sago, fresh mango, lychee, mango sorbet		**12**
✷ **Thai Banana Pancake** Crisp roti, caramalised banana, banana mousse, egg custard		**16**

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

TABOO

‘Golden Lotus’ Banquet **79pp**

A curated journey of flavours celebrating modern Asian cuisine, designed for discovery and indulgence. Designed to share. Minimum 2 People. For the whole table only.

Wagyu Beef Tartare *[GF, DF]* Roasted rice, peanut, sesame, yolk gel, crispy rice paper

Kingfish Ceviche Salad *[DF]* Green mango, papaya, vermicelli, crispy shallot, tamarind

Satay Chicken Skewer *[GF, DF]* Peanut sauce, compressed cucumber, fried coriander, lime

Flash Fried Calamari *[GF, DF]* Chilli, lime, peanut & ginger emulsion

Golden Cashew Chicken *[GF, DF, VG]* Garlic shoots, cashew, sesame, spring onion, chilli jam

Sticky Coconut Rice *[GF, DF]*

Pan Fried Roti *[DF]* Whipped garlic, peanut sauce

Mango & Coconut Sago Pudding *[GF, DF, VG]* Coconut sago, fresh mango, lychee, mango sorbet.

✷ ‘Black Orchid’ Banquet **109pp**

An elevated banquet experience showcasing the boldest, most decadent dishes from TABOO Brisbane, crafted for those seeking a truly unforgettable dining experience. Designed to share. Minimum 2 People. For the whole table only.

Sydney Rock Oyster Nahm jim granita dressing

Kingfish Ceviche Salad *[DF]* Green mango, papaya, vermicelli, crispy shallot, tamarind

King Prawn & Betel Leaf *[GF, DF]* Coconut, lime, Thai basil, peanut, shoots & salmon roe

Moreton Bay Bug Skewer *[GF, DF]* Coconut, nam prik kapi, fried banana

Thai Beef Salad *[GF, DF]* Soft herbs, shoots, peanuts, glass noodle, garlic, chilli

Wagyu Beef Massaman Curry *[GF, DF]* Potato, peanut, tamarind, fried shallot

Pan Fried Roti *[DF]* Whipped garlic, peanut sauce

Sticky Coconut Rice *[GF, DF]*

Thai Banana Pancake Crisp roti, caramalised banana, banana mousse, egg custard

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