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ALUMBRA

DIY



DIY IN NEW YORK

Build your own custom package by selecting a variation from the menu below.
Priced per item.

Menu crafted by celebrated Chef Hat awarded chef Daniel Wilson of Huxtaburger.

CANAPÉS

Mac n cheese croquettes w chipotle mayo (V)	4
Buffalo wings w ranch dressing	3
Pepperoni & mozzarella pizzette w green chili pesto	6
Japanese fried chicken skewers w yuzu mayo (GF, DF)	4
Tuna tartare on charred sourdough w crispy capers (DF)	4
Panko Prawns w japanese tarter & yuzo salt	4
Steamed tofu w black bean & ginger dressing (GF, V, DF)	3
Gin cured king salmon w preserved lemon & rice cracker (GF)	3
Char sui pork & spring onion doughnut w hoi sin	6
Spiced cauliflower fritters w tamarind sauce (GF, V)	3

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BOWL ITEMS

Lamb ribs w tabouleh & harissa yoghurt	9
Buttermilk fried chicken w slaw <i>(GF)</i>	8
Mini NY deluxe cheeseburger	6
Grilled prawn po'boy w iceberg & jalapeno mayo <i>(GF)</i>	12
Eggplant chips w tahini & sumac <i>(V)</i>	8
Mini dog: frank w kraut & honey mustard mayo	8
Lebanese cauliflower w harissa yoghurt & dukkah <i>(GF, V)</i>	8
Crispy chickpeas w roasted pumpkin, shanklish & za'atar <i>(GF, V)</i>	8
Lamb puttanesca w shredded filo & lemon yoghurt	12
Broccolini w red cashew curry & kaffir lime <i>(GF, N, DF)</i>	12
Rice crusted snapper w green papaya salad & lime <i>(GF, DF)</i>	15

DESSERTS

Doughnuts w salted caramel & strawberry sugar	4
Lemon & vodka tarts	4
Profiteroles filled w nutella mousse <i>(N)</i>	3