


Eat Me

THE
PINK
RABBIT
BY THOTHO

The menu is set against a steampunk-themed background. It features large, ornate gears in the top left and bottom left corners. The background is a textured, aged parchment paper with faint, illegible text. In the top right, there is a cluster of pink and white peonies and roses. In the bottom left, there is another cluster of similar flowers. A small teacup with a floral design is floating in the upper middle. A stack of four teacups (pink, gold, white, and blue) sits on a blue saucer in the center left. A butterfly is flying in the lower middle. The menu text is arranged in two columns, with the first column for 'The Pink Rabbit High Tea' and the second for 'The Tho Tho High Tea'.

The Pink Rabbit High Tea

(Minimum 2 guests)

\$99 per person

Bottomless Organic Pink Hydration Tea

Tuna Sashimi

Lobster d'oeuve

Slow Cooked Pork Belly Bao

Peking Duck Spring Rolls

Creamy Mochi

Mini Apple Pies

Cake of the Day

The Tho Tho High Tea

(Minimum 2 guests)

\$65 per person

Bottomless Jasmine or Green Tea

Crab Claws

Spicy Mango Chicken Bao

Vegetable Spring Rolls

Creamy Mochi

Mini Apple Pies

per person **SET MENU**

\$79 EAT ME (min 2)
The Mad Hatter's Table

Vegetable Spring Rolls w/sweet chilli & mayo
Chicken Gyoza w/ turmeric peanut sauce & mayo

Cheesy Corn **Chicken Katsu**
Turmeric Satay **Beef Scotch Fillet**

Japanese **Rice**
The Pink Rabbit **Green Apple Salad**

Strawberry Short Cake

\$99 EAT ME (min 3)
The Pink Rabbit's Feast

Peking Duck Spring Rolls w/plum & hoisin
Crab Claws dipped in satay & topped with spicy mango mayo

Tuna **Sashimi**

Creamy Mushroom & Chicken Green Curry
Pork Belly Steak or **Genghis Beef**

The Pink Rabbit **Green Apple Salad**

Japanese **Rice**

High Tea Desserts

\$129 EAT ME (min 4)
The Alice's Banquet

Tuna **Sashimi**

Crab Claws dipped in satay & topped with spicy mango mayo
Slow Cooked **Pork Belly Bao**

Pork Ribs or Cheesy Corn **Chicken Katsu**
Softshell Crab Salad

Creamy King Prawn Green Curry
The Pink Rabbit **Seafood Fried Rice**

High Tea Desserts





THE PINK RABBIT SALAD

V Green Apple & Pear

39

Red onion, cucumber, coriander, mint, peanuts, shallots & garlic

King Prawn

46

with green apple & pear salad

Spicy Soft-Shell Crab

47

with green apple & pear salad

RICE

*Fried rice to share

GF The Pink Rabbit Fried Rice

41

Prawn, egg, turkey, purple onion, corn, carrots, capsicum, shichimi & spring onions

GF Wagyu Beef Fried Rice

53

Wagyu Beef, egg, purple onion, corn, carrots, capsicum, shichimi & spring onions

GF Spicy Tom Yum Seafood Fried Rice

45

Prawn, baby squid, clams, mussels, calamari, egg, corn, purple onion, carrots, capsicum, shichimi & spring onions

V GF Vegetable Fried Rice

41

Fried tofu, egg, purple onion, corn, carrots, shallot, capsicum & spring onions

**Available in spicy tom yum +3*

V GF Sweet Blue Coconut Rice

18

Organic blue butterfly pea flower, turmeric peanut sauce & peanuts





BAR SNACKS!

- v Skinny Chips** 10
Good to nibble on with a beer or cocktail.
- v Homemade Chips & Dip** 20
The Pink Rabbit's unique chips.
- GF Lobster d'oeuvres** 29
Nori Crackers topped with Lobster Salad

APPETISERS!

- Spring Rolls**
Served with sweet chilli & homemade mayo. 28
- King Prawn** 28
- Peking Duck** 29
- v Vegetable** 20
- v Roti Bread** with saffron turmeric satay sauce. 18
- v GF Japanese Sweet Potato Chips** 16
With sweet chilli & homemade mayo.
- v GF Garlic Butter Edamame** 19
Wok fried with garlic, butter, pepper & shichimi.
- Crab Claws** 21
Coated in crispy breadcrumbs.
- Japanese Gyoza** 28
Chicken or Wagyu Beef

OFF WITH YOUR TACO

Spicy Mango Lobster

Lobster salad: stuffed with blue coconut rice in a turmeric nori taco shell.

45

Pulled Spicy BBQ Pork

Slow cooked pulled pork with rice.

32

BAO

Slow Cooked Pork Belly

Slow cooked pork belly, homemade pickles, cucumber, peanuts & coriander

24

Spicy Mango Chicken

Popcorn chicken tossed in our homemade spicy mango mayo.

23

Pulled Spicy BBQ Pork

Slow cooked pulled pork.

24

Tom Yum Soft Shell Crab

Crispy spicy Soft-Shell Crab, homemade pickles, cucumber, peanuts & coriander

34

Curry Korokke with Jalapeño

Twice cooked crispy potato croquette in chunky green tomato & Jalapeño sauce

26



Something Larger

Cheesy Corn Chicken Katsu

Chicken thigh crumbed Japanese style
w/ veg tempura, cheesy corn & turmeric peanut sauce.

48

V GF Saffron Turmeric Satay, "GGG"

**Add Udon Noodles to the Stir fry +\$9*

Vegetarian 47 | Chicken 47 | Beef 51

King prawns 53 | Soft Shell Crab 55

Tho Tho's signature wok fried satay with vegetables.

Crispy Pork Belly SURPRISE!!!

50

Cook time: 35min,

served with caramelized cinnamon mayo & spicy cheesy corn.

Rack of Pork Ribs

108

Cook time: 35min,

served with caramelized cinnamon mayo & sweet potato chips.

Genghis Stir-fry

**Add Udon Noodles to the Stir fry +\$9*

Vegetarian 47 | Chicken 47 | Beef 51

King prawns 53 | Soft Shell Crab 55

Tho Tho's signature wok fried Mongolian sauce with vegetables.

GF Honey, Lime, Garlic Buttered King Prawns

53

**Add Udon Noodles to the Stir fry +\$9*

Wok fried king prawn with vegetables.

Deep-fried Turmeric Mackerel Fish "AJi"

48

Served with spicy salt, chili flakes, lime. spring onion
& caramelized sweet soy sauce.

GF Creamy Green Curry 31 Clay Pot

**Add Udon Noodles to the Claypot +\$9*

Vegetarian 47 | Chicken 47 | Beef 51 |

King prawns 53 | Soft Shell Crab 55

Wok fried with creamy green curry, vegetables.
& mushroom infused chili oil.

GF Teriyaki Stir-fry Vegetables

47

**Add Udon Noodles to the Stir fry +\$9*

Mixed veggies, mushrooms & tofu.



SWEET TOOTH

Mini Apple Pie Treasure Chest

24

Apple Pies topped with salted caramel and whipped cream

Mochi Platter

44

Assorted Mochi

Assorted Cake Slices

25

Ask the staff for our current cake list

Chocolate Mousse

19

Topped with peanuts (contains milk)

Mango Mousse

19

Topped with peanuts (contains milk)

BIRTHDAY SPECIAL High Tea

180

Triple Layer Assorted Desserts

Comes with a "Happy Birthday" sign & Fire Sparkler Candle