



THE
PINK
RABBIT

BY THOTHO







THE PINK RABBIT ALL DAY HIGH TEA AFFAIR



“THE BLUSHING BUNNY”

155 per person (min. 2)

Bottomless **Rosy Pink Vitamin Tea**

Goat Cheese Balls

Mischievous **Spicy Mango Lobster Taco**

Crispy Velvet Crab Meat Bao Bun

Cottontail **Prawn Spring Rolls**

Salmon Nigiri

Sweet Mango & Coconut Nigiri

Japanese **Cheese Cake**

Mini Apple Pies by Grandma Bunny

Mystery **Cake of the Moment**



“HOP & SIP”

78 per person (min. 2)

Bottomless **Green Tea**

Satay **Crab Claw Cruncher**

Twice Cooked Curry Korokke Bao

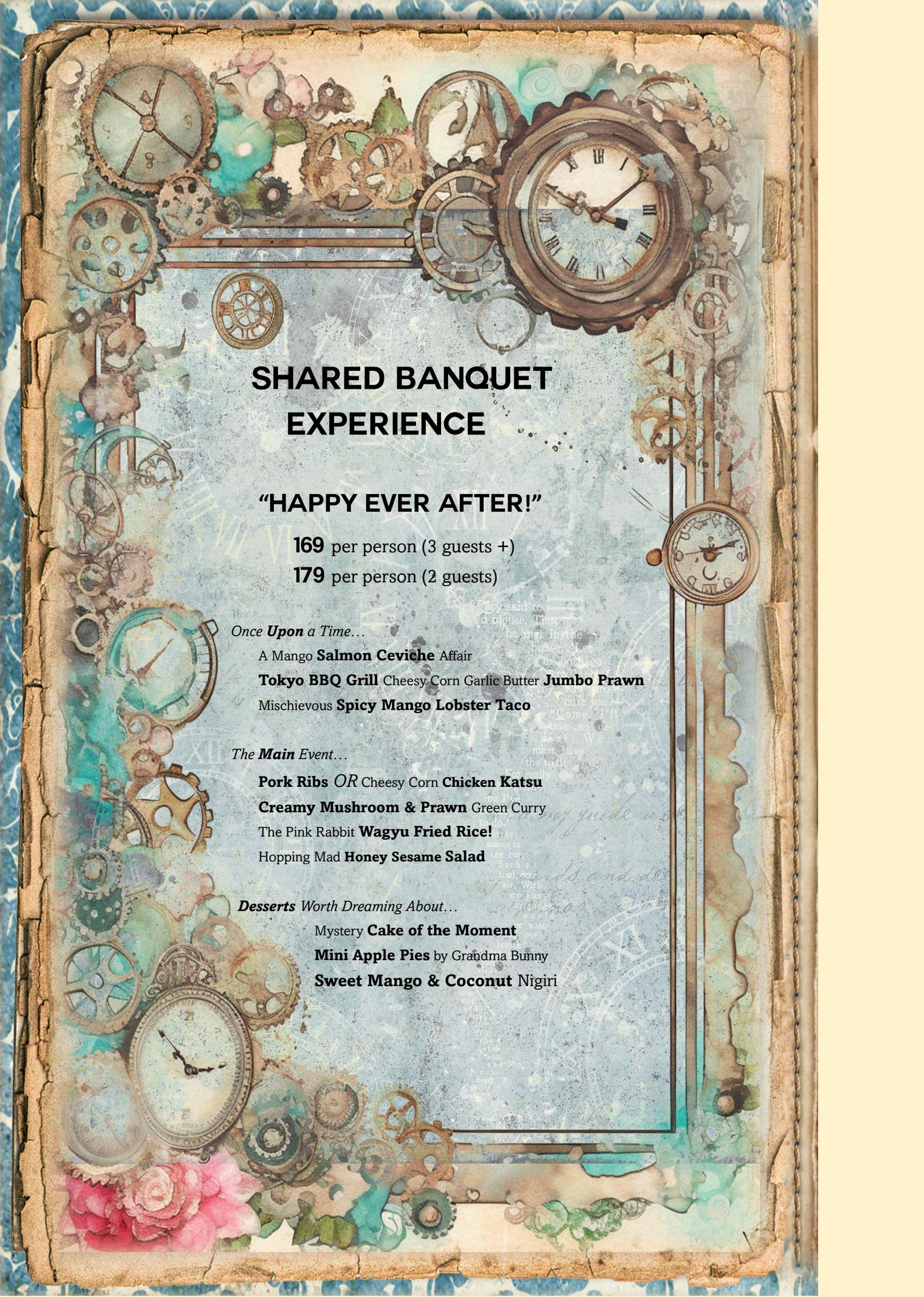
King Prawn **Spring Rolls**

Fancy **Chicken Gyoza**

Mini Apple Pies by Grandma Bunny

Mystery **Cake of the Moment**





**SHARED BANQUET
EXPERIENCE**

"HAPPY EVER AFTER!"

169 per person (3 guests +)

179 per person (2 guests)

Once Upon a Time...

A Mango **Salmon Ceviche** Affair

Tokyo BBQ Grill Cheesy Corn Garlic Butter **Jumbo Prawn**

Mischievous **Spicy Mango Lobster Taco**

The Main Event...

Pork Ribs OR Cheesy Corn **Chicken Katsu**

Creamy Mushroom & Prawn Green Curry

The Pink Rabbit **Wagyu Fried Rice!**

Hopping Mad **Honey Sesame Salad**

Desserts Worth Dreaming About...

Mystery **Cake of the Moment**

Mini Apple Pies by Grandma Bunny

Sweet Mango & Coconut Nigiri

"THINK OUTSIDE THE BOX"

119 per person (3 Guests+)

129 per person (2 Guests)

Once **Upon** a Time...

King Prawn Spring Rolls

A Mango **Salmon Ceviche** Affair

Spicy Mango Chicken Bao

The **Main** Event...

Pork Ribs OR Cheesy Corn **Chicken Katsu**

Creamy Mushroom & Chicken Green Curry

Steamed Japanese **Rice**

The Pink Rabbit **Salad**

Desserts Worth Dreaming About...

Mystery **Cake of the Moment**



"THE BUNNY BASKET"

79 per person (min 2)

Vegetable Spring Rolls w/ sweet chilli & mayo

Chicken Gyoza w/ apple jalapeño, soy & beetroot

Cheesy Corn **Chicken Katsu**

Sweet, Chilli & Savoury **Genghis Beef**

Steamed Japanese **Rice**

The Pink Rabbit **Salad**

Mystery **Cake of the Moment**



SOMETHING SMALL

Spring Rolls

Served with sweet chilli & homemade mayo.

King Prawn 28

v Vegetable 21

Japanese Gyoza 29

Chicken OR Vegetable

v GF Steak Chips 16

With sweet chilli & homemade mayo.

Goat Cheese Pumpkin Balls 28

With the Pink Rabbit salad.

Crab Claws 23

Dipped in Satay; Coated in crispy breadcrumbs.

Salmon Ceviche 26

Zesty honey sesame mango, apple & shallots.

OFF WITH YOUR TACO

Spicy Mango Lobster 46

Stuffed with blue butter pea coconut rice.

Salmon Sashimi 45

Jalapeño, apple, cucumber, soy & sesame.

v Spicy Teriyaki Mushroom 45

Stuffed with sesame coconut rice.

OFF WITH YOUR BAO

Crispy Velvet Crab Meat 28

Apple, pear, onions, garlic & cucumber.

Crumbed Spicy Mango Chicken 26

Tossed in homemade spicy mango mayo.

v Twice Cooked Curry Korokke 26

In chunky green tomato & Jalapeño.

Spicy Crispy Soft-Shell Crab 31

Apple, pear, onions, garlic & cucumber.



SASHIMI STACKER

100% Organic Collagen Blue Rice

- v **Spicy Teriyaki Mushroom** 29
- Salmon Sashimi** 30

TOKYO MINI GRILL

- v **Cheesy Garlic Corn** 21

*Add Mushroom +9

*Add Salmon +13

- Buttered Garlic Prawns** 38

Five Butterflied Jumbo Prawns.

Topped with Cheesy Corn & Spring Onions



SOMETHING LARGER

Cheesy Corn Chicken Katsu

49

Chicken Thigh Crumbed Japanese Style & Steak Chips

600g Pork Ribs *Cook time: 35min*

68

Served with Caramelized Cinnamon Mayo & Steak Chips.

1.2kg Pork Ribs *Cook time: 35min*

108

Served with Caramelized Cinnamon Mayo & Steak Chips.

Deep-fried Turmeric Mackerel Fish "AJI"

49

Served with Spicy Salted Limes & Caramelized Sweet Soy Sauce.

White Rabbit's Green Curry

*Add Udon Noodles to the Stir fry +9

v.GF Vegetarian 48 | Chicken 48 | Beef 53 | Prawns 54 | Soft Shell Crab 56

Teriyaki Stirfry

*Add Udon Noodles to the Stir fry +9

v.GF Vegetarian 48 | Chicken 48 | Beef 53 | Prawns 54 | Soft Shell Crab 56

Sweet, Chilli & Savoury Mongolian Stirfry

*Add Udon Noodles to the Stir fry +9

v.GF Vegetarian 48 | Chicken 48 | Beef 53 | Prawns 54 | Soft Shell Crab 56



**450°C LAVA STONE GRILL
EXPERIENCE**

**BLACK ANGUS Grain Fed Scotch Fillet
14-Day Dry Aged – Approx. 330g
79**

Condiments: *Garlic Butter + Rock Salt + Cracked Pepper*

Mustards: *Dijon + Horseradish + Hot English*

Sides: *Steak Chips + Sliced Onion*

**WAGYU MB 8-9 Cuts
Approx. 200g
99**

Condiments: *Garlic Butter + Rock Salt + Cracked Pepper*

Mustards: *Dijon + Horseradish + Hot English*

Sides: *Steak Chips+ Sliced Onion*

+ Halloumi Cheese



SWEET FAIRY

Mini Apple Pie Treasure Chest 25

Topped with salted caramel and whipped cream.

Chocolate Mousse 25

Fluffy and rich flavour, topped with whipped cream.

Mystery Cake Of the Moment 25

Ask the staff for our current cake list.

Mango Coconut Rice Pudding 26

Collagen blue butter-pea coloured sweet creamy coconut rice with mango and a hint of chili.

The Pink Rabbit Birthday Cake 219

Made up of assorted mouthwatering cake slices.
+Decorations, candles, sparkler & sign.

Golden Bunny Celebration Cake 359

2-tiers of assorted mouthwatering cake slices,
comes with LED lights, crown & sash.
+Decorations, candles, sparkler & sign.

ADD ONS

Tiara & Sash Birthday Combo 39

Crown & Sash Birthday Combo 48

Anniversary sign + sparklers 29

Birthday sign + sparklers 29

24k Gold Dish Upgrade * Market Price

TABLE SETUP

Please contact the Pink Rabbit prior to
your reservation for a quote.

