

Small Plates

OUR MENU IS DESIGNED TO SHARE.

1. ROASTED CAULIFLOWER (V, GF) Fermented shallot, herb butter and peanut sauce.	\$15
2.SOFT SHELL CRAB SUMMER ROLLS (2 PCS) Mixed herbs, avocado and sriracha mayo.	\$12
3. STICKY FRIED CHICKEN WINGS Garlic, chilli and tamarind dressing.	\$15
4. SAN CHOY BAO (V, GF) (2 PCS) Crispy rice curry with tofu, shallots, mint and roasted peanuts in lettuce cups.	\$12
5. CHAO TÔM PRAWN STICK ON LEMONGRASS (3 PCS) Prawn, water chestnut, garlic and coriander root with nuoc cham dressing.	\$14
6. RICE PAPER ROLLS (2 PCS) Mixed herbs with your choice of protein: BBQ chicken, tofu or prawns.	\$10
7. CRISPY HANOI SPRING ROLLS (V) (6 PCS) Carrot and cabbage with pickled ginger.	\$14
8. SALT & PEPPER SQUID Crispy squid with toasted garlic, chilli and sriracha mayo.	\$18
9. LEMONGRASS CHICKEN SKEWERS (GF) (6 PCS) Served with peanut sauce.	\$18



10% Group Service Charge for 8 pax and above

15% Public Holiday Surcharge

Large Plates

10. PHO BÒ Traditional Vietnamese beef noodle soup with slow-cooked broth, sliced beef and meat	\$18 balls.			
11. VIETNAMESE BEEF STEW (GF) Rich braised beef with roasted carrot, potato, basil and Vietnamese mint.	\$28			
12. VIETNAMESE NOODLE SALAD Vermicelli noodles with peanuts, tomato, cucumber, chilli, herbs and house dressing.	\$22			
13. PAPAYA SALAD (V, GF) Shredded green papaya, roasted peanuts, fresh herbs and soy tamarind dressing.	\$19			
14. TRADITIONAL FRIED RICE (GF) Stir-fried rice with egg, onion, Chinese broccoli, tomato and cucumber.	\$20			
15. CRISPY TURMERIC PANCAKE Filled with roasted peanuts, bean sprouts and herbs, served with chilli miso sauce.	\$20			
16. LEMONGRASS CHICKEN CURRY (GF) Fragrant chicken curry with pickled shallots, carrot, lemongrass and curry leaves.	\$26			
17. SIZZLING LEMONGRASS BEEF (GF) Stir-fried beef with red capsicum, onion, ginger, chilli and crispy Chinese croutons.				
18. CRISPY CHICKEN WITH CHILLI JAM Tossed with red capsicum, onion, coriander, bean sprouts, chilli jam and cashew nuts.	\$26			
19. CHINESE BROCCOLI WITH CRISPY PORK BELLY (GF) Stir-fried with garlic and chilli.	\$28			
20. VIETNAMESE PORK BÚN CHA Grilled pork patties served with rice noodles, pickled vegetables and fresh herbs.	\$24			
21. STIR-FRIED MUSHROOMS WITH TOFU (V, GF) Mixed mushrooms stir-fried with tofu, garlic, onion and coriander.	\$26			
22. CARAMEL GINGER CHICKEN (GF) Tender chicken with fresh ginger, green shallots, chilli and crispy shallots.	\$26			
23. BBQ PORK RIBS (GF) House-marinated pork ribs with spicy sauce, fried shallots and Asian slaw	\$30			

Sides

Extra

24.	STEAMED JASMINE RICE	\$5	Add a protein to any dish:	
25.	COCONUT RICE	\$7	CHICKEN, BEEF, TOFU	\$3
26.	ROTI	\$5	PRAWNS, CRISPY PORK BELLY, BBQ	
27	STEAMED VEGETABLES	\$5	CHICKEN, LEMONGRASS PORK	\$6

Desserts

28. DEEP FRIED ICE CREAM

\$12

with butterscotch caramel sauce topped with popcorn

Set Menu

Minimum of 4 people

CAN THO \$69 PER PERSON

San Choy Bao

Soft Shell Crab

Lemongrass Chicken Skewers

Chinese Broccoli with Crispy Pork

Vietnamese Beef Stew

Pork & Prawn Pancake

Steamed Rice

Deep-Fried Ice Cream

SOUTH-EAST ASIAN EXPERIENCE \$79 PER PERSON

San Choy Bao

Sticky Chicken Wings

Salt & Pepper Squid

Lemongrass Chicken Curry

BBO Pork Ribs

Stir-Fried Mushroom & Tofu

Fried Rice

Deep-Fried Ice Cream

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



10% Group Service Charge for 8 pax and above

15% Public Holiday Surcharge

BYO \$10 per bottle