

ALL DAY MENU

ENTRÉE

Truffle Prawn Crackers	11
Avocado Citrus Salad (<i>Gỏi Bưởi Bơ</i>) (V)	20
Viet Fish Cake (<i>Chả Cá Thì Là</i>) Dill, Spring Onion	22
Spiced Grilled Zucchini, Garlic Panisse (V)	24
Prawn And Ginger Dumplings, Tamarind Dressing (4) (G)	18
Peking Duck Spring Rolls, Hoisin Dipping Sauce (3) (G)	18
Wagyu Beef Bao, Celeriac Remoulade (G)	26

MAIN COURSE

Hot, Sticky & Sweet Beef, Red Cabbage, Nuoc Cham	48
Squid, Nahm Jim, Rice Noodle, Spring Onion	42
Pork Belly, Green Papaya, Bean Sprout, Cucumber	47
Annatto King Prawn, Coconut Canh	38
Braised Red Chilli Bamboo Shoots, Hibachi Leek, Water Chestnut (V)	38

SIDE PLATES

Heirloom Carrots, Eggplant Puree, Toasted Oats (V)	18
Charred Broccolini, Mala Dressing, Sesame (V)	16
Thrice Cooked Chats, Truffle Mayo (V)	14
Crispy Cauliflower, Curry Emulsion (V)	14
Jasmine Rice (V)	4
Roti Flat Bread (G)	8

(G) Contains Gluten (D) Contains Dairy (V) Vegan

Credit Card Payment Will Incur a Surcharge: Visa, Mastercard - 1% American Express - 3.3%.
Public Holiday Surcharge - 15%. Sunday Surcharge - 10%