

APPETISER

Turmeric Broth, Heirloom Carrot, Spring Onion (V)	11
Shark Bay Scallop, Tom Yum, Roti (G)	25
Tamarind Chilli Crab, Potato Cake (<i>Cua Rang Me</i>)	29
Avocado Citrus Salad (<i>Gỏi Bưởi Bơ</i>) (V)	20

ENTRÉE

Satay Chicken Skewer (<i>Gà Xào Saté</i>)	24
Hiramasa Kingfish, Dashi, Ginger	35
Annatto King Prawn, Coconut Canh	38
Spiced Grilled Zucchini, Garlic Panisse (V)	24
Beef Short Rib, Curry, Potato Anna	34
Wagyu Beef Bao, Celeriac Remoulade (G)	26

MAIN

Ocean Perch, Thai Basil Gazpacho, Legumes	48
Hot, Sticky & Sweet Beef, Cabbage, Red Onion	48
Pork Belly, Green Papaya, Bean Sprout, Cucumber	47
Squid, Rice Noodle, Nahm Jim, Coriander, Spring Onion	42
Lemongrass Chilli Mushroom (<i>Nấm Xào Xả, Ớt</i>), Gai Lan, Bean Sprout (V)	40
Braised Red Chilli Bamboo Shoots, Hibachi Leek, Water Chestnut (V)	38
Duck Breast Pho, Rice Noodle, Shallot, Ginger	58

SIDE PLATES

Heirloom Carrots, Eggplant Puree, Goji (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

BEVERAGE PAIRING

Standard 55pp

Premium 70pp

TASTE IT ALL – 110

Turmeric Broth, Heirloom Carrot, Spring Onion

Shark Bay Scallops, Tom Yum, Roti

Satay Chicken Skewer (*Gà Xào Saté*)

Ocean Perch, Thai Basil Gazpacho

Hot, Sticky & Sweet Beef, Red Cabbage, Red Onion

Charred Broccolini, Mala Dressing, Sesame

Jasmine Rice

Balfour Petit Four Selection

PREMIUM TASTE IT ALL – 140

(No Dietary Substitutions or Preferences Available)

Turmeric Broth, Heirloom Carrot, Spring Onion

Hiramasa Kingfish, Dashi, Ginger

Avocado Citrus Salad (*Gỏi Bưởi Bơ*)

Shark Bay Scallops, Tom Yum, Roti

Annatto King Prawn, Coconut Canh

Duck Breast Pho, Rice Noodle, Shallot, Ginger

Lemongrass Chilli Mushroom (*Nấm Xào Xả, Ổt*), Gai Lan, Bean Sprout

Charred Broccolini, Mala Dressing, Sesame

Balfour Petit Four Selection

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%

TASTE IT ALL - 79

Avocado Citrus Salad (*Gỏi Bưởi Bơ*)
Viet Fish Cake (*Chả Cá Thì Là*) Dill, Spring Onion

Pork Belly, Green Papaya, Bean Sprout, Cucumber
Squid, Nahm Jim, Rice Noodle, Spring Onion
Charred Broccolini, Mala Dressing, Sesame

Green Tea Ice Cream, Almond Praline

(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%