

TƯƠI VÀ ƯỚP LẠNH  
FRESH AND CHILLED

Ginger Lime Prawn Crackers *(df)* 11  
Kingfish, Leek Nuoc Cham, Rice Cracker *(gf,df)* 35  
Soy Marinated Egg, Fried Nori Chip, Wakame *(gf,v)* 15  
Beef Tartare, Cured Egg Yolk, Shallots *(gf,df)* 28  
Chicken and Duck Terrine, Pickled Carrot Emulsion, Croute 28

THU HOẠCH VƯỜN  
GARDEN HARVEST

Turmeric Broth, Heirloom Carrot, Spring Onion *(gf,pb)* 11  
Charred Broccolini, Mala Dressing, Sesame *(gf,pb)* 16  
Heirloom Carrots, Eggplant Puree, Goji *(gf,pb)* 18  
Crispy Cauliflower, Chilli Emulsion *(gf,pb)* 14  
Thrice Cooked Chats, Truffle Mayo *(gf,pb)* 14  
Spiced Grilled Zucchini, Artichoke, Yogurt *(gf,pb)* 24  
Braised Red Chilli Bamboo Shoots, Hibachi Leek *(gf,pb)* 38  
Steamed Jasmine Rice 4

HƯƠNG VỊ TỪ BIỂN  
FLAVOURS FROM THE SEA

Shark Bay Scallop, Tom Yum *(gf,df)* 14ea  
Viet Fish Cakes, Herbs, XO Sweet Chilli *(gf,df)* 24  
Murray Cod, Nuoc Cham Green Mango, Dashi Beurre Blanc *(gf)* 32  
Annatto King Prawns, Coconut Canh *(gf,df)* 38  
Hot and Sour Seafood Bisque, Tomato 46

HƯƠNG VỊ TỪ ĐẤT  
FLAVOURS FROM THE LAND

Pho Spiced Lamb Ribs, Herb Coconut Yogurt *(gf,df)* 26  
Lemongrass Chicken, Cucumber Herb Salad, Thai Basil Gazpacho *(gf,df)* 28  
Hot and Sweet Beef Cheek, Sour Curry, Coriander *(gf,df)* 48  
Pork Belly, Diakon, Apple, Chilli Plum *(gf,df)* 47  
Wagyu Rump Cap 8+, Herb Sauce, Alliums *(gf,df)* 65

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

(PB) Plant Based

Card payments will incur a fee  
10% Sunday & 15% Public Holiday surcharge

THE BALFOUR