



Món ăn đường phố (Street eats)

Pre-booking only

\$85 per person

Selection of Vietnamese street eats served with lettuce, fresh herbs, house pickles, woven rice vermicelli (bánh hoi) and dipping sauces

Cho tôi ăn (Feed me)

\$75 per person

Feast on market fresh seafood and Vietnamese street eats served with Jasmine rice and Vietnamese slaw

Để Thanh chọn (Leave it to us)

\$65 per person

Selection of house favourite appetisers, smalls, main and sides

Món ăn chơi (Appetisers)

Fresh Pacific oyster (Hào tươi)

Fresh Pacific oyster with citrus nuoc mam, and finger lime pearls

\$4.50 each / \$24 half dozen

Grilled Pacific oyster (Hào nướng)

Grilled Pacific oyster with fragrant onion oil, crispy fried shallots, and peanuts

\$4.50 each / \$24 half dozen

Rice paper rolls (Gỏi cuốn)

Freshly rolled rice paper rolls with lettuce, cucumber, fresh herbs, and rice noodles

Turmeric and dill barramundi \$12

Lemongrass and chilli chicken \$12 (GFO)

Ginger soy kohlrabi, tofu \$10

Spring rolls (Chả giò)

Crispy spring rolls served with lettuce, and fresh herbs

Vegan \$11

Coconut and turmeric mini pancakes (Bánh khọt)

Coconut and turmeric mini pancakes with school prawns, fragrant onion oil, lettuce, and fresh herbs (VO)

\$18

Món ăn nhỏ (Smalls)

Grilled eggplant (Cà tím nướng)

Grilled eggplant, mushroom xo, and whipped sesame tofu

\$18

Sticky wings (Cánh gà đường thốt nốt)

Twice cooked chicken wings with crispy sticky rice, fish sauce caramel, house pickles, and Thai basil

\$20

Cured ocean trout (Gỏi cá)

Ginger & citrus cured ocean trout with baby fennel, shallots, mint, chilli, and peanuts

\$24

Beef carpaccio (Bò tái chanh)

Thinly sliced beef fillet with shallots, mint, sawtooth coriander, rice paddy herbs, lime, and crispy garlic

\$25

Seared scallops (Điệp)

Pan seared scallops with celeriac puree, crispy lap xuong, dried shrimp, and chilli oil

\$24

Món ăn chính (Mains)

Braised pork belly (Thịt heo kho)

12-hour braised pork belly in soy and coconut water, with fresh chilli and spring onion

\$40 (G)

Grilled beef (Bò kho)

Grilled marinated beef fillet with spiced carrot purée, fragrant beef stew sauce, annatto oil, crispy sweet potato, chilli, and Thai basil

\$42

Crispy Duck (Vịt Giòn)

Red and black dates, longan, shitake mushroom, and lily flower in a rich duck jus

\$45

Curried chicken (Cà ri gà)

Sous vide in coconut curry, served with Thai basil and chilli oil

\$39

FOD (Cá nướng)

Grilled whole fish with tomato nuoc mam, dill, lime, chilli, and spring onion

\$44

Vegan curry (Cà ri chay)

Fragrant coconut curry with sweet potato, shiitake mushroom, cauliflower, green beans, crispy fried crumbed tofu, and Thai basil

\$36

Twice cooked cauliflower (Súp lơ nấu chín hai lần)

Twice cooked cauliflower tossed in lemongrass satay and soy ginger chickpeas

\$36

Món ăn phụ (Sides)

Vietnamese slaw (Gỏi bắp cải)

Crunchy cabbage with pickled red onions, fresh herbs, nuoc mam, and fried shallots

\$16

Green papaya salad (Gỏi đu đủ)

Crunchy green papaya with pickled carrot, apple, fresh herbs, nuoc mam, and fried shallots

\$17

Wok tossed Chinese broccoli (Cải xào tỏi)

Chinese broccoli wok tossed in soy and garlic, and fried shallots

\$18

Rice (Cơm)

Steamed fragrant Jasmine rice

\$4