

## APPETISERS

Heirloom Carrot chilli jam, pork floss [4]	6
Pineapple Caramelised Daikon roasted peanut [2] (GF)	6
Fried School Prawns eschallot, coriander, chilli	9

## ENTREES

Seared Scallop bacon oil, coconut, chilli, shallot [2] (GF)	16 🍴
Squid Ink Dumpling prawn, crab, chicken phò [2]	12
Pork Belly betel leaf, house-made tamarind sauce [4] (GF)	14
Crisp Coconut Crepe crab, prawn, sweet shrimp paste [4]	16
Rice Flour & Squid Ink Cup chicken, blood orange, peanut [4]	15
Tofu Roti Mataba peanut sauce, cucumber relish [4]	16
Garlic Chive & Spinach Dumpling radish, chilli balsamic [4] (GF)	15
'Lao Sausage' pickled vegetable & ginger salad	16 🍴
Chef's Platter for 2 school prawns, scallops, pork belly in betel leaf, ink cups	35

## MAINS

### SEAFOOD

Steamed Whole Barramundi lemongrass, galangal, green chilli (GF)	36 🍴🍴
Seared King Prawn green chilli, shrimp dipping sauce	34 🍴🍴
Clams Poached in Hanoi Beer bacon, roasted chilli paste	32 🍴

### CURRY

Confit Duck Red Curry grilled pineapple, basil oil	34 🍴🍴
'Amok' Curry barramundi, scallop & prawn	38 🍴
Braised Beef Rib Curry sweet potato, lemongrass, coconut	34 🍴
Grilled Seabass curried fish mousse, basil	32 🍴

### MEAT

BBQ Turmeric Chicken curry paste, cucumber relish (GF)	32 🍴
Braised Pork Belly coconut water, longan, chilli, ginger (GF)	30 🍴
Chargrilled Pork Ribs pickled vegetables, cassava 'churros' (GF*)	32
Wagyu Beef Salad tomato, roasted rice powder, tamarind (GF)	32 🍴🍴🍴
Stir Fried Eggplant holy basil, tofu, yellow bean, chilli (GF*)	26 🍴

## SIDES

Grilled Cabbage king brown mushroom, truffle oil, orange soy (GF) 16
Green Papaya carrot, peanut, basil, light soy (GF) 14
Fried Bok Choy oyster sauce, white ginger (GF) 12
Fried Rice onion, egg, sweet corn, coriander (GF) 12
Steamed Jasmine Rice (GF) 4

## DESSERT

Vanilla Mochi coconut, pistachio, dark sugar granita (GF) 12
Egg Floss & Taro Custard mung bean, rose ice-cream 12
Young Coconut Ice-Cream Bowl sweet corn, palm seeds 14

*\*can be made GF*  
**Please advise the staff  
of any allergies.**

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# BANQUET MENU

\$55 PP MINIMUM 4 PEOPLE

## ENTREES

**Heirloom Carrot**  
chilli jam, pork floss crisp anchovies, kaffir lime, lemongrass, chili

**Seared Scallop**  
bacon oil, coconut, chili, shallot (GF)

**Pork Belly**  
betel leaf, house-made tamarind sauce (GF)

## MAIN COURSE

**BBQ Turmeric Chicken**  
curry paste, cucumber relish (GF)

**Seared King Prawn**  
green chili, shrimp dipping sauce

**Wagyu Beef Salad**  
tomato, roasted rice powder, tamarind (GF)

## SIDES

**Green Papaya**  
carrot, peanut, basil & light soy (GF)

**Steamed Jasmine Rice (GF)**

## DESSERT

Mekong dessert platter

\$65 PP MINIMUM 4 PEOPLE

## ENTREE

**Heirloom Carrot**  
chilli jam, pork floss

**Squid Ink Cup & Rice Flour**  
pulled chicken, blood orange, peanut

**Crisp Coconut Crepe**  
crab, prawns & sweet shrimp paste

## MAIN COURSE

**Grilled Seabass Fillet**  
curried fish mousse, basil

**Clams Poached in Hanoi Beer**  
bacon, roasted chili jam

**Braised Pork Belly**  
coconut water, longan, chili, ginger

## SIDES

**Grilled Cabbage**  
king brown mushroom, truffle oil & orange soy

**Steamed Jasmine Rice (GF)**

## DESSERT

Mekong dessert platter

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