



Wonton Soup 越南云吞汤

Prawn and Chicken Dumpling in Clear Chicken Broth

Appetiser Gổi Cuốn 越南夏卷 S/N 22.00 Fresh Spring Roll with Chicken and Prawn Gà Xiên Nướng 烤鸡肉串 S/G 22.00 Vietnamese Barbecue Chicken Skewer with Pickles and Lettuce Tàu Hủ Ky Chiên 越南腐皮卷 S 24.00 Deep Fried Bean Curd Roll with Shrimp Chả Giò 越南炸海鲜春卷 S/C 24.00 Deep Fried Seafood Spring roll with Thai Chili Sauce Hoành Thánh Tứ Xuyên 麻辣鲜虾鸡肉抄手 S/C/G 24.00 Prawn and Chicken Wonton in Spicy Chili Sauce Thịt Heo Xiên Nướng 烤猪肉串 S/P 25.00 Vietnamese Barbecue Pork Skewer with Pickles and Lettuce Bò Xiên Nướng 烤牛肉串 S/G 25.00 Vietnamese Barbecue Beef Skewer with Pickles and Lettuce Chả Tôm 越南炸虾饼 S/G 26.00 Breaded Prawn Cake with Vietnamese Chili Sauce Salad Gổi Gà Xé Phay 越南鸡肉沙拉 S/C/N 22.00 Vietnamese Spicy Chicken Salad Gổi Xoài 青芒果虾仁沙拉 24.00 S/C/N Shredded Young Mango with Prawn and Fish Sauce Dressing Gổi Bắp Bò Hoa Chuối 越式牛肉香蕉花沙拉 S/C/N 25.00 Grilled Beef and Banana Blossom Salad with Carrot and Onion Soup Canh Cá Thì Là 莳萝鱼汤 S/C 20.00 Reef Fish Broth with Dill and Tomato Bò Viên 越南牛肉丸汤 B 22.00 Beef Meatball in Soup with Roasted Sesame Oil

A = Alcohol, B= Beef C = Chili, D = Dairy, E = Egg, G = Gluten, N = Nuts, P = Pork, S = Seafood, V = Vegetarian

S/G

24.00



KITCHEN		Main
Mapo Bean Curd 麻婆豆腐 Bean Curd with Sichuan Bean Sauce and Minced Beef	C/G	26.00
Pad Krapow Gai 九层塔鸡柳 Wok Fried Chicken with Thai Basil	S/C/G	27.00
Gong Bao Chicken 宫保鸡 Wok Fried Chicken with Gong Bao Sauce and Dried Chili	S/N/C/G	27.00
Sweet and Sour Fish Fillet 咕咾鱼柳 Crisp Fried and Wok Tossed with Sweet and Sour Sauce	S	28.00
Deep Fried Snapper with Garlic, Thai Green Chilli Sauce 香酥鱼柳	C/S/N	28.00
Spiced Pepper Pork Ribs 椒盐排骨 Deep Fried Pork Ribs Tossed in Spice Pepper	P/E	29.00
Kyoto Pork 京都糖醋骨 Wok Tossed Pork Ribs in Aged Vinegar Sauce	P/E	29.00
Thịt Bò Lúc Lắc 越南炒牛柳 Vietnamese Shake Shake Beef	S/G	32.00
Garlic Pepper Beef 蒜香牛柳 Wok Seared Tenderloin Cube with Crispy Garlic and Trio Pepper	S/G	32.00
Steamed Bean Curd with Seafood 蒸海鲜酿豆腐	E/S	32.00
All Above Main come with a Portion of Steamed Rice		
Pad Thai Noodle 金边炒河粉		
Chicken 鸡肉	S/C/E/N	28.00
Seafood 海 鲜	S/C/E/N	30.00
		Curry
Kaeng Kiew Wan Pak 绿咖喱蔬菜 Green Curry Vegetable	S/C	23.00
Kaeng Kiew Wan Gai 绿咖喱喱鸡 Green Curry Chicken	S/C	27.00
All Main come with a Portion of Steamed Rice		
		Rice
Cơm Gà Xối Mỡ 越式黄姜鸡饭	C	28.00
Vietnamese deep fried chicken with fragrant turmeric rice Seafood Fried Rice 海鲜炒饭	S/E	30.00
Wok Fried Rice with Prawn, Calamari and Crab Meat		
Cơm Chiên Bò Xo 酱安格斯牛肉炒饭 Angus Beef Fried Rice with Xo Sauce	S/C/E	30.00

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"Allow us to fulfil your every need, wants and desires

simply let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"



Wagyu Strip (350gm) 和牛西冷

Grilled Banana in Coconut Syrup

KITCHEN Grill

Wagyu Tomahawk (Cooked 3 way, 1.5kg, Pre-Ordered) 战斧和牛	280.00
Grilled to Perfection, Served Half with Duo Dips, Half Wok Fried with Onion, Crispy Garlic	
and Spice Pepper, Caramelize Beef Fat Fried Rice	
Wagyu Entrecôte 和牛肉眼	
Ladies Cuts (250gm)	85.00
Men Cuts (400gm)	125.00
Wagyu Rump (400gm) 和牛牛霖	62.00

Unless Stated all Steak Served with a Choice of Chef Toan Fried Rice or Fries Oriental Trio Peppercorn Sauce, Thai Red Chili Sauce or Pan Jus

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Side			
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90.00

Jasmine Steamed Fragrant Rice 细描米饭 Wok Fried Broccoli and Shiitake Mushroom in Oyster Sauce 蚝油香菇西兰花 G/S Wok Fried Seasonal Vegetable with Garlic 蒜蓉时蔬 Wok Fried Mixed Vegetable with Bean Curd 豆腐什锦蔬菜		5.00 12.00 12.00 14.00
		dessert
Flan Caramel 越焦糖炖蛋 Caramel Custard Pudding	E/D	16.00
Chè Ba Màu 越南三色刨冰 Vietnamese 3 Color Dessert	V	16.00
Mango Sticky Rice 芒果糯米饭 Thai Style Mango with Glutinous Rice and Rich Coconut Cream Sauce	V	18.00
Chè Chuối Nướng 椰奶烤香蕉	N/V	18.00

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VEGAN & VEGETARIAN

KITCHEN	SETANIAN	Appetiser
Gổi Cuốn Chay 越南素夏卷 Fresh Spring Roll with Vegetable	N/V	22.00
Gổi Xoài Chay 青芒果素沙拉 Shredded Young Mango with Bean Curd and Mushroom	N/V	22.00
Gổi Hoa Chuối Chay 越式素香蕉花沙拉 Fresh Sliced Banana Blossom with Carrot and Onion	N/V	22.00
Tofu, Mushroom and Seaweed Soup 豆腐香菇裙带菜汤		22.00
		Main
Kaeng Kiew Wan Pak 素绿咖喱蔬菜 Vegetarian Green Curry	C/V	23.00
Mapo Bean Curd 素麻婆豆腐 Bean Curd with Sichuan Bean Sauce and Plant Base Meat	C/G/V	26.00
Vegetarian Pad Thai Noodle 金边炒河粉	C//N/V	26.00
Bò Xào Chua Ngọt Chay 咕咾素肉丸 Sweet and Sour Plant Base Meatball	V	29.00
Cà Tím Om 素鱼香茄子 Wok Fried Eggplant with Plant Base Meat	C/V	29.00
Vegetarian Fried Rice 素肉炒饭 Wok Fried rice with Plant Base Meat	E/V	29.00

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