



VIETNAMESE  
KITCHEN • BAR • TERRACE





## SALADS

<b>POMELO &amp; GRAPE FRUIT</b> grapefruit segments, pomelo, tomato, roasted peanuts, tamarind and palm sugar dressing	595
<b>QUINOA &amp; AVOCADO</b> quinoa, fresh salad leaves, avocado, micro greens and Nuoc Cham dressing	645
<b>STEAMED CHICKEN &amp; FRESH MINT</b> fresh delicious salad of chicken, a variety of herbs and roasted peanuts, topped with crispy sweet potato	745
<b>SWEET PRAWNS CEVICHE</b> sweet tiger prawns served with Yuzu chili dressing, herb salad, edible flower and caviar	795
<b>AVOCADO &amp; SALMON</b> marinated cured salmon mixed with Vietnamese herb, caviar and gold leaf served on a bed of Avocado	995

## PHO

<b>MUSHROOM PHO</b> mild aromatic soup with rice noodles, wok seared oyster, shiitake mushrooms and tofu; served with bean sprouts, Thai basil, lime and home-made sauces	745
<b>CHICKEN PHO</b> mild aromatic soup with rice noodles and steamed chicken; served with bean sprouts, Thai basil, lime and home-made sauces	745
<b>PHO HOANG   TENDERLOIN</b> tenderloin soup made with sliced sirloin, meatballs, rice noodles, onions, cilantro, 18 hour simmered roasted marrow and oxtail bone broth	895
<b>SPICY PORK PHO</b> 24-hour cooked baby pork ribs, pork belly, lemongrass chili oil and pho noodle	995

Our kitchen is inspired by the fun and freshness of flavors from south – east Asia and the Pacific rim.  
Our dishes are served sharing style

Government taxes extra as applicable. We levy 10% service charge.



## DUMPLINGS | TIM SAM AND OPEN BAOS

<b>VIETNAMESE TAPIOCA DUMPLINGS</b> (served room temperature) ground mung beans mixed with herbs and stuffed in soft steamed tapioca flour; served with lemon chili dressing	475
<b>CRYSTAL VEGETABLE</b> soy chili and spring onion	525
<b>SPICY MUSHROOM GYOZA</b> exotic assorted mushrooms, fresh chili and garlic	525
<b>ROOT VEGETABLE</b> chinese cabbage wrapped vegan dumpling topped with Cantonese chili and micro greens	545
<b>TRUFFLED EDAMAME DUMPLINGS</b> truffle scented fresh soybean mixture in wheat starch skin	595
<b>CHICKEN CHILLI GYOZA</b> pan seared dumpling served with herb garden and onion curls	545
<b>GLUTEN FREE CHICKEN DUMPLINGS</b> rice paper wrapped steamed chicken with nuoc cham sauce	575
<b>TURMERIC CHICKEN CHILI DUMPLINGS</b> with Nuoc cham jelly	575
<b>BOK CHOY PRAWN &amp; YELLOW CURRY</b> keto friendly [carb-free] dumpling made with healthiest ingredients	645
<b>PRAWNS DIMSUM WITH TOBIKKO</b> purple cabbage flavor wheat starch dumpling topped with prawn, tobiko and herb salad	645
<b>VIETNAMESE WHITE SHRIMP ROSE</b> steamed tapioca flour dumpling filled with ground shrimp and herbs	645
<b>BELGIUM PORK GYOZA</b> chili oil, salad leaves and herbs	695
<b>TOFU &amp; SPICY AVOCADO BAO</b> crunchy tofu, avocado mousse and kewpie mayo	795
<b>KATSU CHICKEN</b> crunchy chicken, braised cabbage slaw, Kewpie mayo	895
<b>BRAISED PORK BELLY</b> with braised red cabbage slaw and kewpie mayo	945



## RICE PAPER ROLLS

<b>KATSU TOFU &amp; AVOCADO</b> healthy rice paper roll stuffed with goodness of Vietnamese herbs, vermicelli noodles, edible flowers and served with peanut sauce	495
<b>PICKLED VEGETABLES &amp; HERBS</b> rice paper roll stuffed with in-house pickled vegetables and herbs; served with gluten free nuoc cham sauce	495
<b>CRISPY ASPARAGUS &amp; HERBS</b> rice paper roll stuffed with edible charcoal asparagus tempura and herbs served with spicy mayo and nuoc cham dressing	595
<b>PHO CHICKEN</b> steamed chicken rolled in rice paper sheet with spicy soy bean sauce	595
<b>PRAWN &amp; AVOCADO</b> prawns and avocado wrapped with fresh vegetables in rice paper sheet	695
<b>CRISPY PRAWN</b> panko crusted coconut charcoal prawns rolled with noodles in a rice paper sheet; served with classic chili lime dressing	695

## SPRING ROLLS

In Vietnam, fried spring rolls are called “nem” for short by the Northerners

<b>EXOTIC MUSHROOM</b> three kinds of fresh mushrooms, butter lettuce, fresh coriander, shallot and onions	495
<b>FIRECRACKER CHICKEN</b> marinated chicken cooked with herbs and wrapped in rice paper wrappers, fried and served with sweet chili sauce and peanut sauce	575
<b>SPICY PORK</b> hot, crispy spring rolls served on butter lettuce leaves with herbs and cold bean thread noodles; served with dipping sauce	675



## CHEF SIGNATURES

<b>MOCK MEAT</b> crispy mock meat and vegetables tossed in Tso chili sauce	845
<b>VIETNAMESE PIZZA MUSHROOM   CHICKEN CHORIZO</b> rice paper roasted to perfection, topped with choice of mushrooms or chicken chorizo	895   995
<b>BANH XEO MUSHROOMS &amp; TOFU   PRAWN &amp; BEANSPOUTS</b> made with turmeric, filled with choice of mushrooms and tofu or tiger prawns	895   1095
<b>LEMONGRASS CHICKEN</b> marinated lemongrass flavored chicken served on a bed of Vermicelli noodles, salad and sauce	895
<b>HAMACHI CARPACCIO</b> mango soy milk, aji amarillo, coriander, mint oil and lemon caviar	1295
<b>CRISPY PRAWN</b> prawns wrapped in kataifi dough	1295
<b>BRAISED CRISPY DUCK</b> served with steamed pancakes	1425
<b>GRILLED EEL</b> served on a bed of rice	1695
<b>HOKKAIDO SCALLOPS</b> pan seared scallops, yuzu and sweet corn fermented hot sauce	1745



## SMALL PLATES

<b>CRISPY SILKEN TOFU</b> tofu, togarashi chili, lemongrass and sesame soy	525
<b>ROASTED MUSHROOMS</b> slow roasted mushrooms tossed with Vietnamese chili sauce; served on a sago cracker topped with peanuts and pickled vegetables	525
<b>STEAMED EDAMAME</b> with sea salt	525
<b>CAULIFLOWER WINGS</b> crispy on the outside and tender on the inside; served with Sriracha mayo	595
<b>CHIPS N' DIPS</b> root vegetables chips, rice crackers, edamame and Pea mousse and avocado	595
<b>WARM CRISPY EGGPLANT</b> crisp eggplant tossed in Vietnamese chili caramel sauce, topped with crushed peanuts and tanuki crunch	595
<b>HANOI STYLE CHICKEN WINGS</b> chicken wings served on a bed of crispy curled potatoes	595
<b>CUCUMBER &amp; CRAB ROLL</b> avocado, kafir lime, orange segments, black tobiko, truffle mayo and micro greens	645
<b>STEAMED BITTER MELON WITH SHRIMP</b> shrimp paste steamed with bitter melon and served with chili and lime dressing	645
<b>BUN CHA</b> vietnamese Grilled pork patties with cold vermicelli and fresh herbs	695
<b>BASIL CHILI SQUID</b> stir fried squid with basil, chili, garlic and our secret seasoning	695
<b>WATER FERN CAKES</b> Banh Beo is a cake-style dish prepared with rice flour and tapioca flour; steamed and topped with shrimps and dry shrimps, scallion oil and dipping sauce	745
<b>SHRIMP MOUSSE ON SUGARCANE SKEWERS</b> marinated shrimp mousse wrapped on sugarcane and grilled; served with rice paper, rice noodles, fresh herbs, sweet and sour dipping	795
<b>ROCK SHRIMP TEMPURA</b> baby shrimp tempura tossed in rich Sriracha mayo	795
<b>TENDERLOIN IN BETEL LEAVES</b> minced meat rolled in betel leaves and grilled; served with rice noodles topped with roasted peanuts, crispy shallots, scallion oil and pickled vegetables	845
<b>PHO SHORT RIB GRILLED CHEESE SANDWICH</b> caramelized onions, provolone and a shot of pho broth	995
<b>DUCK PUFF</b> with home-made chili hoisin sauce	1195

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## LARGE PLATES

<b>STIR FRIED VEGETABLES</b> assorted vegetables tossed in butter chili garlic, topped with peanuts and herbs	595
<b>STIR FRIED KALE</b> tossed with garlic, fresh red chili and Sriracha sauce	625
<b>BRAISED TOFU</b> slow braised tofu cooked with mushrooms	625
<b>STEWED VEGETABLE WITH VIETNAMESE CURRY</b> tofu, potato, tomato, carrot, mushroom, baby corn, curry powder, lemongrass, chili	645
<b>STEAMED MORNING GLORY WITH ONION   PORK</b> a great side dish accompanied with honey garlic oyster sauce with chili slice	645   795
<b>VIETNAMESE CURRY CHICKEN   DUCK</b> a sweet and mild curry made with curry powder, coconut milk and Vietnamese herbs	895   1195
<b>CHA CA SIZZLING FISH</b> Cha ca is white fish seasoned with garlic, ginger, turmeric and dill served on sizzling pan. A bowl of rice noodles, peanuts, chopped spring onions, parsley, nuoc cham sauce, and red chili slices; all of which are meant to be mixed together with the turmeric fish	895
<b>SAUTEED PRAWNS IN COCONUT</b> young flesh of the coconut combined with prawns, glass noodles in a light fragrant curry sauce	995
<b>STUFFED SQUID WITH PORK</b> traditional dish has a great mixture of textures and flavors	995
<b>BRAISED PORK BELLY</b> a slow braised caramelized pork belly cooked in star anise, garlic, ginger, fish sauce and coconut water; served with egg, chilies and herbs	1795
<b>BRAISED LAMB SHANK</b> slow cooked lamb shank braised in PHO stock, drizzled with Vietnamese herbs, grilled vegetables and pumpkin puree	1895
<b>BABY PORK SHORT RIBS</b> slow braised for 12 hrs and cooked to perfection	1895



## VEGETABLES | RICE | NOODLES

STEAMED JASMINE RICE	345
STEAMED RICE NOODLES	345
STIR - FRIED BITTER MELON bitter melon is good for the health and balances blood sugar, eaten as a side dish to balance the meal in Vietnam. We make bitter melon with spring onions and egg	425
TURMERIC FRIED RICE VEG   CHICKEN wok tossed vegetable   chicken fried rice topped with Vietnamese pickle and herbs	545   595
SWEET CORN XO RICE sweetness of the corns mixed with spiciness of the XO sauce give a distinctive flavour topped with chives	595
PHO XAO (Stir-Fried Pho) VEG   CHICKEN   PRAWN Pho may be best known as rice noodles served in soup, but you can also enjoy it in the form of Pho Xao, which is stir-fried with onions and assorted greens.	725   755   795
CRAB FRIED RICE wok tossed sticky rice with crab, egg, scallions and pickled salad	745
VEGETABLE   SEAFOOD UDON NOODLES wok-fried butter garlic udon noodles with vegetables or prawns, squid, fish, onion and herbs	795   895
NAH TRANG CHICKEN RICE raw rice cooked in chicken broth topped with shredded chicken, fresh herbs, green papaya and carrot pickle, soya sauce and chili sauce	795





## DESSERTS

CARAMEL FLAN	a classic dessert topped with Vietnamese coffee drops	495
CHOUX BUN Water	chestnut mousse flavoured with Pandan fresh leaves	595
TRES LECHES	a classic dessert twisted with Vietnamese cold coffee mousse and white chocolate chips	645
HOT TOFFEE PUDDING	soft and spongy cake topped with caramel sauce	745
CHOCOLATE DIMSUM	with fresh fruit jam	795

Please inform your staff if you have any allergies before you place the order.

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