



CHOOSE 5 DISHES TO SHARE

29.⁵⁰ P.P. FOR LUNCH 34.⁵⁰ P.P. FOR DINNER

min 2 people

ASIAN GREENS PHAT GAI CHOY gf vg 13
wok-tossed asian greens with seasonal vegetables in black vinegar and soy
with crispy pork belly ADD 3

GALLOPING HORSES MA HOR gf 4PC / 13
caramelised pork, prawn and peanut on sour pineapple

STEAMED PORK BUNS BANH BAO 2PC / 14
with pork belly, cucumber, shallots and hoisin sauce

CRISPY BARRAMUNDI YAM PLA FOO gf 14
tapioca dusted barramundi with a green apple and roast cashew salad and nahm jim dressing

DUCK SALAD YAM PHED gf 14
crispy roast duck and banana blossom with rambutan, chilli and herbs

TUNA CRACKER GOHU IKAN gf 2PC / 15
balinese sashimi tuna and lemongrass salad on rice wafer with squid ink emulsion

GRILLED PORK BETEL HEO LA LOT gf 4PC / 15
pork mince, lemongrass and peanuts, wrapped in betel leaf and chargrilled. served with nuoc cham

CRYING TIGER SEUA RONG HAI gf 15
char-grilled wagyu beef with a spicy citrus dipping sauce

STICKY PORK BELLY MUU KROB gf 15
twice cooked pork in a tamarind caramel sauce topped with a fragrant herb salad

MINI VIETNAMESE BAGUETTE BANH MI 2PC / 15
crispy soft shell crab with pickled vegetables, herbs and homemade paté

GRILLED CALAMARI YANG PLA MUK gf 15
local squid marinated in lemongrass, chilli and tumeric

BBQ LAMB RIBS SII KRONG NUEX 15
mekhong whiskey marinated lamb ribs in a sticky special sauce

BURMESE TEA LEAF SALAD LAHPET THOKE gf vg 16
pickled tea leaf, crunchy bits, local tomatoes, wombok, peanuts and roast garlic dressing
with crispy pork belly ADD 3

THAI BBQ CHICKEN GAI YANG gf 16
marinated in soy, lemongrass, and chilli. served with nahm jim jaew

BBQ KING PRAWNS GUNG YANG gf 2PC / 16
barbecued qld king prawns served with aunty chan's secret sauce

COCONUT SNAPPER KOI PLA 17
citrus cured local snapper with pomelo, coconut and chilli. served with crispy wonton crackers

gf GLUTEN FREE vg VEGAN

ROYAL THAI STEAMED JASMINE RICE gf 5
per serve

MALYSIAN ROTI 7
served with a peanut dipping sauce. something to mop up the best bits

no split bills please. thank you. please note, a surcharge applies to all card transactions. all dishes may contain traces of nuts and shellfish. please inform your server if you have any allergies all produce is free range and sustainably sourced where possible. a 15% surcharge applies on public holidays



VEGAN

CHOOSE 5 DISHES TO SHARE

29 ^{.50} FOR LUNCH 34 ^{.50} FOR DINNER

min 2 people

TEMPURA BUNS filled with tempura eggplant, cucumber and spicy vegan mayonnaise	14
ASIAN GREENS _{gf} wok-tossed asian greens with seasonal vegetables in black vinegar and soy	13
MA HOR caramelised five-spiced, pressed tofu and peanut on sour pineapple	4^{PC} / 13
SALT & PEPPER BANANA BLOSSOM _{gf} with coconut-chilli dressing	15
CHINESE CHIVE CAKES pan-fried shanghai pancakes filled with taro, cabbage, ginger and chives	2^{PC} / 15
EGGPLANT CEVICHE _{gf} with asian eggplant and a chilli herb salsa, with smoked eggplant sauce	13
BURMESE TEA LEAF SALAD _{gf} pickled tea leaf, crunchy bits, local tomatoes, wombok, peanuts and roast garlic dressing	16
BANANA BLOSSOM SALAD _{gf} banana blossom, five-spice tofu, rambutan, herbs and chilli	15
MINI BANH MI (vegetarian) mini vietnamese baguettes with smoked tofu, pickles and coriander	2^{PC} / 14

ALL DISHES ON THIS SIDE ARE VEGAN EXCEPT WHERE NOTED

_{gf} GLUTEN FREE

ROYAL THAI STEAMED JASMINE RICE _{gf} per serve	5	MALYSIAN ROTI served with a peanut dipping sauce. something to mop up the best bits	7
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