

# Menu

SOFT RICE PAPER ROLLS WITH TIGER PRAWN  
(GF)

BLUE SWIMMER CRAB MEAT, KOHLRABI IN NETTED SPRING ROLLS  
(GF)

VIETNAMESE PAN FRIED MARINATED MINCED BLACK ANGUS BEEF IN  
BETEL LEAVES  
(GF)

BANH XEO - VIETNAMESE CRISPY PANCAKE, PORK & PRAWN,  
BEAN SPROUT, MUNG BEAN  
(GF)

BONELESS MARINATED BANNOCKBURN CHICKEN, MIXED VIETNAMESE  
GREEN SALAD, CHEF'S SECRET DRESSING SAUCE  
(GF)

BLACK ANGUS BEEF CUBES IN HOME MADE BLACK PEPPER SAUCE,  
ONION, CAPSICUMS, MIXED VEGIES

WOK TOSSED BATTERED DIAMOND CUT SQUID WITH MIXED CHILLI  
AND LEMONGRASS  
(GF)

## *DESSERT*

MANGO MOUSSE , COCONUT CREMEUX, CHOCOLATE VELVET ON  
COCONUT DACQUOISE

RED VELVET LYCHEE CREMEUX , RASPBERRY COMPOTE IN  
CHOCOLATE SHELL

# Drinks

## *SIGNATURE*

HA LONG BAY VIOLET- BUTTERFLY PEA FLOWER, ROKU GIN, AUBREY  
WATERMELON

DAO CAM SA - PEACH, LEMONGRASS INFUSED, JIMBEAM, COINTREAU

LYCHEE MARTIN- AUBREY LYCHEE, HAKU VODKA, ELDERFLOWER & MINT

## *WINE*

SHIRAZ, PINOT NOIR, CABERNET SAUVIGNON  
SAUVIGNON BLANC, CHARDONNAY , ROSE

## *BEER*

HANOI, ASAHI, 4PINES PALE ALE, 0% ALCOHOLIC BEER

## *NONE ALCOHOLIC*

SOFT DRINKS, LIME& BITTER, SPARKLING WATER

*Khoi*