



## **Dinner**

### SMALL PLATES

Classic Vietnamese spring rolls

Chicken Satay with cucumber salsa & peanut sauce

Steam bun with red braised pork belly radish & peas sprouts

### SOUP & SALAD

Soup of the Day

Grilled octopus salad with mint, pesto, celery & roasted chilies

Long bean & watercress salad with peanuts, coconut & kaffir lime

### RICE & NOODLES

Turmeric beer battered barramundi with dill over vermicelli noodles

Fragrant fried rice with shitake mushrooms & garlic chives

Chicken pad thai

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### SEAFOOD & FISH

Beer Steamed Prawns with chili lime dip

Fried Bass with chili tamarind basil sauce

Seared Scallops over spicy glass noodles

## WRAP & ROLL

Roti or lettuce leaves with a choice of:

BanhXeo – Vietnamese crepe with shrimp, crab & bacon

Lemongrass Grilled Shrimp Patties

Tea smoked duck

Crispy Thai chicken

Star anise braised brisket

Red cooking braised pork belly

Fried barra

### **Side garnishes**

Picked vegetables

Cilantro

Mint

Shredded cabbage

Vermicelli

Crushed peanuts

### **Sauces**

Vietnamese table sauce

Peanut sauce

Chili sauce

Plum sauce

## MEAT & POULTRY

Shaking Beef over tangy watercress and avocado

Crispy Pork with tomatoes, pineapple, chili & basil

Red Braised Pork Belly over bokchoy

Chicken with long beans, chilies & basil

## VEGES & SIDES

Vegetable Tempura Mussaman Curry

Grilled Baby Bok Choy

Snow Pea Shoots

Lemongrass Crispy Tofu & Shitake Mushroom

Jasmine White or brown rice

## DESSERTS

Flan with chocolate coffee sauce

Thai tea cakes with sweet cream

Coconut tapioca pudding with tropical fruits