

## Set Menu

### Entrees

- dill and turmeric marinated barramundi rice paper roll (one each)
- ginger and citrus cured ocean trout with pickled fennel and shallots, fresh mint, chilli and fried shallots (share plate)
- beef fillet carpaccio with pickled shallots, fresh mint, sawtooth coriander, pond coriander and crispy fried garlic (share plate)
- seared scallops with celeriac and coconut purée topped with chilli jam and kaffir lime (one each)

### Mains- selection of all our mains

Món ăn chính (Mains) Braised pork belly (Thịt heo kho) 12-hour braised pork belly in soy and coconut water, with fresh chilli, and spring onion \$40 (G)

Grilled beef (Bò kho) Grilled marinated beef fillet with spiced carrot purée, fragrant beef stew sauce, annatto oil, crispy sweet potato, chilli, and Thai basil \$43

Seared lamb loin (Cuu nan chao) Taro dauphinoise, red dates, shitake mushroom, crispy lotus root and leek \$45

Crispy Duck (Vịt giòn) Crispy duck with red and black dates, longan, shitake mushroom, and lily flower in a rich duck jus \$47

Roast Chicken (Gà nướng) Roasted free range chicken, marinated in lime, lemongrass, and chilli with lime fish sauce \$39

FOD (Cá nướng) Grilled whole fish with tomato nuoc mam, dill, lime, chilli, and spring onion \$44

Vegan curry (Cà ri chay) Fragrant coconut curry with sweet potato, cauliflower, green beans, crispy fried crumbed tofu, and Thai basil \$36

Twice cooked cauliflower (Súp lơ nấu chín hai lần) Twice cooked cauliflower tossed in lemongrass satay and soy ginger chickpeas \$36

- Vietnamese slaw/green papaya salad / rice

**Desserts:**

- kaffir lime, lemongrass and coconut pana cotta with citrus, palm sugar sauce

- Vietnamese ice coffee infused crème caramel