

MAIN RESTAURANT | LUNCH

STARTERS

Beef & Green Mustard Leaves (D)

Grilled Marinated Beef Tenderloin,
Green Mustard Leaves, Star Fruit, Local Herbs,
Microgreens, Green Chili and Local Basil Sauce

Pork & Lobster Hand Rolls (G, N)

Fresh Rice Paper, Local Herbs, Rice Noodles,
Peanut Dipping Sauce

Seafood Spring Rolls (G)

Crispy Fried With Local Seafood, Carrot, Taro Root,
Wood Ear Mushroom, Local Herbs, Shallot,
Iceberg Lettuce, Pickles, Sweet & Sour Dipping Sauce

SOUP & SALADS

Soup of the Day (N, V)

Market Fresh Organic Vegetables, Roasted Seeds

Garden Soup

Tiger Prawn, Amaranth, Malabar Spinach,
Watercress, Chicken Broth, Spring Onion,
Crispy Shallots

Grouper & Local Celery Soup (G)

Tomato Broth, Local Celery, Tomato,
White Onion, Dill, Shallot

Local Clam Soup

Clam, Dill, Tomato

Green Goddess Salad (D, N, V)

Avocado, Egg, Young Asparagus, Broccolini,
Bean Sprouts, Baby Mustard Leaves,
Local Herbs & Cashew Dressing

Pumpkin & Quinoa (D, N, V)

Roasted Pumpkin, Quinoa, Feta,
Hazelnuts, Rocket, Watercress, Nashi Pear,
Honey & Mustard Dressing

Cobb Salad (D)

Salad Greens, Avocado, Egg, Tomato,
Chicken, Bacon, Blue Cheese

Caesar Salad (G, D)

Selection of Ingredients: Chicken Breast | King Prawn
Romaine Lettuce, Prosciutto, Croutons,
Parmesan, Garlic Anchovy Dressing

Duck Breast Salad

Duck Breast, Lettuce, Local Grapes, Orange,
Local Herbs, Passion Fruit & Fish Sauce Dressing

BURGERS & BANH MI

Served with French Fries or Garden Salad

Double Tomato Sandwich (G, D, V)

Heirloom Cherry Tomato, Tomato Sauce,
Gruyere Cheese, Smoked Mozzarella, Basil

Tuna Melt Sandwich (G, D, VG)

Tuna Confit Mixed with Herbs & Mayonnaise,
Raclette & Gruyere Cheese, Cucumber & Dill Pickles

Club Sandwich (G, D, VG)

Grilled Chicken, Bacon, Fried Egg,
Lettuce, Tomato, Mayonnaise

Chicken Burger (G, D, VG)

Marinade Chicken Fillet, Honey - Buffalo Sauce,
Smoked Scamorza, Coleslaw, Tomato, Lettuce

Wagyu Burger (G, D)

Wagyu Beef Patty, Roasted White Onion,
Bacon, Dill, Lettuce, Cucumber, Tomato,
Aioli Cheese

Lobster Banh Mi (G, D)

Lobster, Spicy Mayonnaise, Lemon

PIZZA

Margherita (G, D, VG)

Tomato, Basil, Buffalo Mozzarella

Green (G, N, V)

Basil Pesto, Local Organic Asparagus, Pine Nuts, Rocket

Spicy Sausage (G, D)

Chorizo, Chili, Tomato, Buffalo Mozzarella

PASTA

Paccheri Puttanesca (G)

Olives Taggiasca, Anchovy, Capers, Garlic

Linguine Octopus & Bottarga (G, N)

Fried Garlic, Arugula, Dill, Tom Kha Gai, Octopus, Lemon

Calamarata Carbonara (G, D)

Guanciale, Black Peppercorn, Egg Yolk, Pecorino

(D) Dairy

(G) Gluten

(N) Nuts

(V) Vegetarian

(VG) Vegan

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RICE

Lemon Basil Fried Rice & Seafood ^(G)

Tiger Prawn, Scallop, Mussel, Squid,
Egg, Garlic, Green Chili & Lemon Basil Paste

Beef Fried Rice ^(G)

Australian Beef Tenderloin, Egg, Crispy Rice,
Fish Sauce, Spicy Pickled Mustard Leaves,
Crispy Shallots

NOODLES

Ninh Thuan Style Noodle Salad ^(N)

Grilled Pork Sausage, Cured Local Sausage,
Crispy Rice Paper, Pickles, Local Herbs,
Crispy Shallots, Scallion & Peanut, Sauce

Southern Style Beef Noodle Salad ^(G, N)

Marinated Beef Fillet, Turmeric, Tomato,
Lemongrass, Five-spice, Bean Sprouts,
Local Herbs, Roasted Peanut, Scallion Oil,
Crispy Shallots, Fresh Rice Noodles,
Sweet & Sour Fish Sauce

Fine Rice Vermicelli & Grilled Pork Skewer ^(G, N)

Pickled Leek, Daikon & Carrot Pickles, Pickles,
Calamansi Fish Sauce, Local Herbs, Peanut,
Crispy Shallot, Spring Onion Oil

Beef Pho ^(G)

Australian Beef Tenderloin, Beef Brisket,
Beef Meat Ball, 24-hour Beef Bone Broth,
Bean Sprouts, Thin - Flat Rice Noodles,
Spring Onion, White Onion, Local Herbs

Chicken Pho ^(G)

Shredded Free Range Chicken, Chicken Broth,
Thin - Flat Rice Noodles, Bean Sprouts,
Spring Onion, Lime Leaves, White Onion,
Local herbs

Roasted Duck Noodle Soup ^(G, D)

Fillet Duck Leg, Egg Noodles, Crispy Pork Lard,
Shiitake Mushroom, Dry Jujube, Watercress,
Chives, Spring Onion, Crispy Shallot, Carrot,
Ginger, Chili Oil, Pickled Young Bamboo Shoot

Vietnamese Thick Noodle Soup

Local Tuna, Fish Cake, Jellyfish, Pork Knuckle,
Fish Bone Broth, Tomato, Local Herbs, Bean Sprouts,
Shallot, Spring Onion, Crispy Shallot, Annatto Oil

Stir-fried Noodle & Lobster ^(G)

Chili Oil & Dried Scallop Sauce,
Yellow Egg Noodles, Spring Onion,
White Onion, Bell Peppers, Yu Choy

MAIN COURSES

Stir- Fried Clam ^(G, N)

Basil & Laksa Leaves, Oyster Sauce,
Black Bean Garlic Sauce, Chili Oil,
Roasted Peanut, Crispy Garlic, Spring Onion

Black Cod Aioli

Poached Fish, Quail Egg, Artichoke, Potato,
Piquillos, Fennel, Carrot, Dried Tomato, Basil,
Arugula, Broccoli

Chicken Schnitzel ^(G, D)

Cream Mashed Potato & Lemon

Shaking Beef ^(G)

Australian Beef Fillet, Red Onion, Watercress,
Oyster Glaze, Crispy Garlic, Coriander

Flank Steak & Shallots ^(D)

Pan-seared Grass-fed Beef, Roasted Potatoes,
Spring Onion, Spinach, Garlic Confit, Shallot

Broiled Lobster ^(D)

Lime, Lemon, Orange, Buddha's Hand,
Olive Oil, Mango Vinegar, Ginger Pickles

SIDES

Garlic Fried Rice ^(V)

Vietnamese Style Omelette

Boiled Vegetables & Caramelized Fish Sauce

Stir- Fried Vegetables ^(VG)

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DESSERTS

Milk Rice Pudding (D, N)

Rice Pudding, Milk Foam,
Vanilla Bean Ice Cream, Almond

Chocolate Pear Almond Tart (D, N, V)

Cocoa Sweet Dough, Almond Cream,
Cinnamon, Poached Pear, Pear Sorbet

Lemon Cube Tart (G, D)

Lemon Curd, Lemon Sponge Cake, Lemon Sorbet

Ice Cream (D, V)

Lime, Lemon, Orange, Buddha's Hand,
Olive Oil, Mango Vinegar, Ginger Pickles

Sorbet (VG)

Mango | Passion Fruit | Coconut | Lime
Red Dragon Fruit | Soursop

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