



APPETIZERS

• **1. BEEF SKEWERS (6) 30**

MARGARET RIVER BEEF FILLET MARINATED IN GARLIC-SOY SAUCE, SERVED WITH GARLIC OR PEPPER SAUCE.

2. CAULIFLOWER BITES (VEGAN/GF) 20

CRISPY CAULIFLOWER DEEP-FRIED TO PERFECTION, SERVED WITH A TANTALIZING ROMESCO SAUCE.

3. CHORIZO (GFO) 20

PAN-FRIED CHORIZO, RICH IN FLAVOUR, SERVED WITH WARM, TOASTED TURKISH BREAD.

4. ENOKI MUSHROOMS WITH SPICY SAUCE (VEGAN/GF) 25

ENOKI MUSHROOMS TOSSED IN A TANTALIZING, HOMEMADE SPICY SAUCE.

5. FRIED CHICKEN WINGS (GF) 25

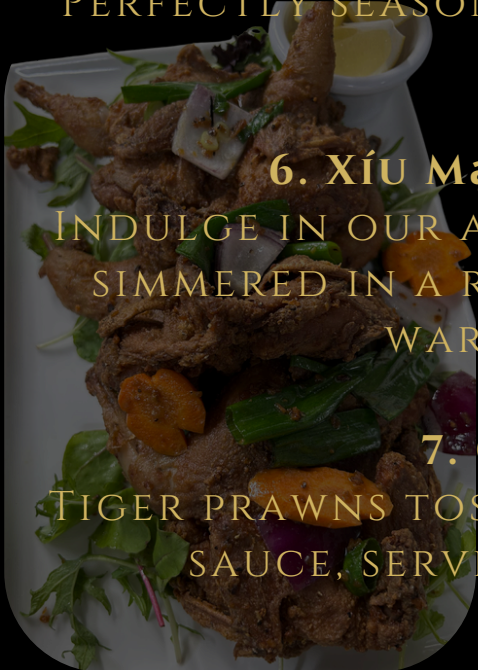
PERFECTLY SEASONED AND GOLDEN BROWN, CRISPY FRIED CHICKEN WINGS.

6. XÍU MẠI - VIETNAMESE MEATBALLS 20

INDULGE IN OUR AROMATIC VIETNAMESE PORK MEATBALLS SIMMERED IN A RICH NEAPOLITAN SAUCE. SERVED WITH WARM, TOASTED BREAD ROLLS.

7. GARLIC PRAWNS (GF) 25

TIGER PRAWNS TOSSED IN A CREAMY GARLIC & WHITE WINE SAUCE, SERVED WITH CHIPS OR TURKISH BREAD.





APPETIZERS

8. HONEY SOY CHICKEN (GF) 25

CHICKEN TENDERS, COATED IN PANKO BREADCRUMBS, DIPPED IN OUR HOMEMADE HONEY SOY SAUCE.

9. LEMON PEPPER SQUID (GFO) 25

LIGHTLY BATTERED, SALT AND PEPPER SQUID RINGS, SERVED WITH GARNISH SALAD & CREAMY AIOLI DIPPING SAUCE.

10. PROSCIUTTO-WRAPPED ENOKI MUSHROOMS WITH SPICY SAUCE (GF) 30

PROSCIUTTO-WRAPPED ENOKI MUSHROOMS GRILLED TO PERFECTION WITH OUR HOMEMADE SPICY SAUCE.

11. SATAY CHICKEN SKEWERS (6) 25

TENDER CHICKEN MARINATED IN A FLAVOURFUL SATAY SAUCE, SERVED WITH A REFRESHING SIDE SALAD.

12. PORK BELLY RICE PAPER ROLLS 16

CRISPY PORK BELLY WITH FRESH LETTUCE, CUCUMBER, PICKLES AND CORIANDER WRAPPED IN RICE PAPER.

13. PRAWN RICE PAPER ROLLS 16

SUCCULENT TIGER PRAWNS WITH FRESH LETTUCE, CUCUMBER, PICKLES, AND CORIANDER WRAPPED IN RICE PAPER.





APPETIZERS

14. CLAMS IN XO SAUCE 30

SUCCULENT CLAMS COOKED IN SPECIAL XO SAUCE MIXED WITH CHILLI AND CORIANDER.

15. SCALLOP KILPATRICK (GF) 30

SCALLOPS, TOPPED WITH DICED ONIONS, TOMATOES, CAPSICUM SERVED WITH A BALSAMIC-KILPATRICK SAUCE.

16. SALTED EGG CHICKEN RIBS 25

CRISPY GOLDEN CHICKEN RIBS, SEASONED GENEROUSLY WITH SALTED EGG.

17. SALT & PEPPER CHICKEN RIBS 25

MOUTH-WATERING TENDER CHICKEN RIBS, SEASONED WITH SALT & PEPPER.

18. PRAWN DUMPLINGS 20

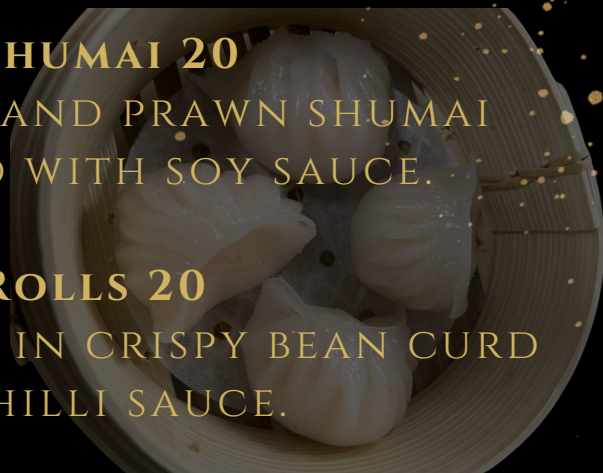
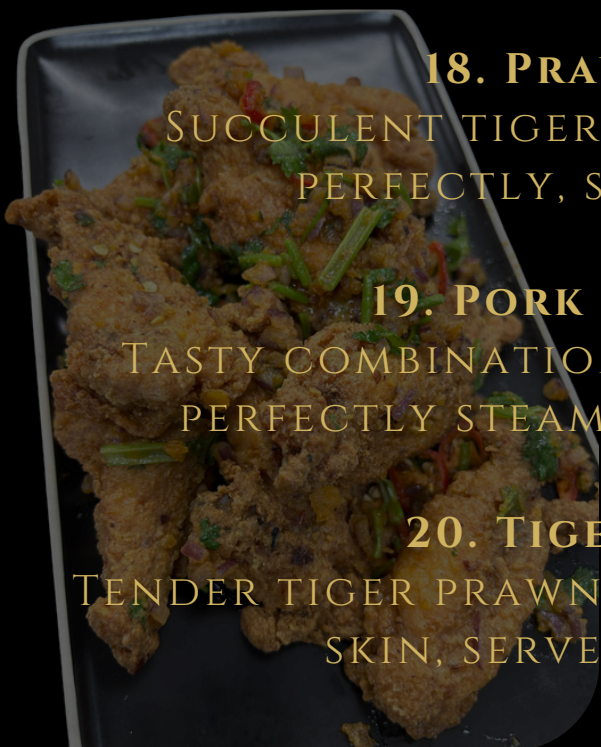
SUCCULENT TIGER PRAWN DUMPLINGS STEAMED PERFECTLY, SERVED WITH SOY SAUCE.

19. PORK & PRAWN SHUMAI 20

TASTY COMBINATION OF PORK AND PRAWN SHUMAI PERFECTLY STEAMED, SERVED WITH SOY SAUCE.

20. TIGER PRAWN ROLLS 20

TENDER TIGER PRAWNS WRAPPED IN CRISPY BEAN CURD SKIN, SERVED SWEET CHILLI SAUCE.





MAINS

21. GRILLED ROSEMARY LAMB CHOP 45

ROSEMARY-INFUSED GRILLED LAMB CHOPS SERVED WITH A FRESH BED OF GARDEN SALAD AND CRISPY GOLDEN CHIPS.

22. PORK BELLY BITES (10 PIECES) 30

TWICE-COOKED PORK BELLY BITES, SERVED WITH OUR HOMEMADE ASIAN DRESSING.

23. PORK BELLY SLIDERS 30

ROASTED PORK BELLY SERVED ON A SLIDER BUN WITH COLESLAW OR PICKLED CUCUMBER/BEETROOT & AIOLI SAUCE.



24. SEAFOOD FRIED RICE (SML 30 – LRG 45)

DELICIOUS FRIED RICE BURSTING WITH FLAVOURS OF PRAWNS, SCALLOPS & MIXED VEGETABLES.

25. CHICKEN/BEEF FRIED RICE (SML 25 – LRG 40)

FRAGRANT FRIED RICE COOKED WITH CHICKEN OR BEEF, EGG AND MIXED VEGETABLES.



26. SEAFOOD XO 45

SUCCULENT TIGER PRAWNS AND SCALLOPS, STIR-FRIED WITH ONIONS, CAPSICUMS & BROCCOLI COATED IN XO SAUCE.

27. SHAKING BEEF 35

MARGARET RIVER PREMIUM SCOTCH BEEF FILLET, SAUTÉED WITH ONION, CAPSICUM, SPRING ONION & SOY SAUCE.



MAINS

28. CƠM TẤM 28

BROKEN RICE SERVED WITH GRILLED PORK CHOPS, FRIED EGG, STEAMED PORK-EGG MEATLOAF, SHREDDED PORK SKIN, PICKLED CARROTS, FRESH CUCUMBER, AND VIETNAMESE DIPPING SAUCE.



29. PHO 28

AUTHENTIC, SLOW-SIMMERED BROTH SERVED WITH HOFAN NOODLES, SLICED WAGYU BEEF SHANK, TENDER RAW BEEF & BEEF BALLS. SERVED WITH FRESH BEAN SPROUTS, MINT LEAVES & VIETNAMESE BASIL. SLICE OF LEMON, HOISIN & HOT CHILLI SAUCE.



30. BÚN BÒ HUẾ 28

VERMICELLI RICE NOODLES SERVED IN A FLAVOURFUL, SPICY SOUP WITH BEEF BALLS, THINLY SLICED WAGYU BEEF/PORK SHANKS & VIETNAMESE HAM (CHẢ LỤA). SERVED WITH SIDE OF FRESH HERBS AND BEAN SPROUTS.

31. BÒ KHO 22

SLOW-COOKED BEEF STEW WITH CARROTS & TOMATOES, IMMERSERD WITH FIVE-SPICE, GARLIC, CHILLI, LEMONGRASS & FISH SAUCE. SERVED WITH YOUR CHOICE OF TOASTED BREAD ROLLS OR EGG NOODLES.



32. BÚN THỊT NƯỚNG 20

THIN VERMICELLI RICE NOODLES SERVED WITH GRILLED PORK, SPRING ROLLS, BEAN SPROUTS, LETTUCE, FRESH MINT LEAVES AND VIETNAMESE DIPPING SAUCE.





SHARED PLATTERS

33. SHARED APPETIZERS (GFO) 65

CRISPY CHICKEN WINGS, WONTONS OR SPRING ROLLS, FILLED WITH SAVOURY MEAT & VEGETABLES. SATAY CHICKEN OR BEEF SKEWERS & GOLDEN CHIPS SERVED WITH YOUR CHOICE OF SAUCE (HOMEMADE CHICKEN SOY HONEY SAUCE, SWEET CHILLI, AIOLI, TOMATO SAUCE).

34. SHARED SEAFOOD APPETIZERS (GF) 70

SKEWERED TIGER PRAWNS, LIGHTLY BATTERED SALT AND PEPPER SQUID RINGS, GRILLED SCALLOPS SERVED WITH KILPATRICK SAUCE & CHIPS, SERVED WITH AIOLI SAUCE.

35. SHARED TASTING PLATTER 65

PAN-FRIED CHORIZO, GRILLED TENDER CHICKEN IN SATAY SAUCE, GOLDEN CHICKEN WINGS AND SUCCULENT PORK BELLY BITES SERVED WITH TOASTED TURKISH BREAD.



SOUP

36. SEAFOOD TOM YUM SOUP (GF) 30

TIGER PRAWNS/CRAB COOKED IN A FLAVOURFUL CHICKEN STOCK, WITH MUSHROOMS, ASPARAGUS & QUAIL EGGS.

37. CHICKEN ASPARAGUS SOUP (GF) 30

TENDER CHICKEN COOKED IN A FLAVOURFUL CHICKEN BROTH WITH MUSHROOMS, ASPARAGUS & QUAIL EGGS.





SALAD

38. HOUSE SALAD (PRAWN/CHICKEN) (GF) 30

A COMBINATION OF TIGER PRAWNS OR GRILLED CHICKEN SERVED WITH FRESH MIXED GREEN LEAVES, CHERRY TOMATOES & CUCUMBER. DRIZZLED WITH OUR SIGNATURE HOMEMADE DRESSING.

39. THAI SALAD (BEEF/CHICKEN/PRAWN) (GF) 30

TENDER BEEF, CHICKEN OR JUICY PRAWNS, SERVED WITH MIXED GREEN LEAVES, CHERRY TOMATOES, CUCUMBER & BEAN SPROUTS. TOPPED WITH PEANUTS & DRIZZLED WITH AN AROMATIC HOUSE-MADE THAI DRESSING & FRESH HERBS.

SIDES

40. BOWL OF CHIPS 15

CRISPY, GOLDEN CHIPS SERVED WITH DIPPING SAUCE OF YOUR CHOICE (AIOLI, TOMATO, SWEET CHILLI OR HOMEMADE CHICKEN SOY HONEY SAUCE).

41. GARLIC BREAD 15

WARM, TOASTED BREAD SMOTHERED WITH GARLIC BUTTER.

42. SPRING ROLLS 15

CRISPY SPRING ROLLS FILLED WITH MEAT & MIXED VEGETABLES, SERVED WITH A SWEET CHILLI SAUCE.

43. WONTONS 15

CRISPY WONTONS FILLED WITH MEAT & MIXED VEGETABLES, SERVED WITH A SWEET CHILLI SAUCE.