## BRUNCHY

# LUNCHY

### SUNDAYS ONLY FROM 10.30AM

Sticky Rice with Coconut, Pineapple, Strawberry, Watermelon & Mint (GF)  Pandan French Toast with Cinnamon Caramel Banana, Smashed Cashews & Coconut Ice-Cream (N)  Steamed Buns filled with Sweet Pork Sausage, Scrambled Egg, Cucumber Pickle & Coriander (3pc)  Khao Tom - Chicken Rice Soup with Chinese Celery, Coriander, Green Onion, Chilli, Bean Sprouts & Egg (GF)  Kuay Teow - Nam-Spicy Broth with BBQ Pork, Pork Balls, Noodles, Peanuts, Water Spinach, Beanshoots & Basil (N)  Sweet Corn Fritters with Poached Egg, Coriander, Chilli Jam, Avocado Salsa	16 18 16 16 16		
		OPTIONAL - add Smashed RSR Pork Belly	5
		Wok Fried Eggs on Steamed Jasmine Rice with Bacon, Chilli, Herbs, Crispy Shallots, Soy & Paratha	18
		Wok Fried Eggs, Burmese Tomato Relish, Herbs, Crispy Shallots & Chilli Soy on Chargrilled Baguette	18

Twice Cooked Lamb Ribs with Sticky 18 Tamarind Sauce (GF) Fried Chicken Wings with Spicy Honey 18 Mandarin Sauce Chicken, Pomelo, Peanut, Herb, Coconut Salad (GF) (N) 26 Tofu, Mushroom, Baby Corn, Sugar Pea, Chilli Bean Soy, 26 Sichuan Pepper Hotpot Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar (GF) 28 28 Lamb Rendang Curry - Malay Lamb Shank Coconut Curry with Potato and Cucumber Relish

# DRINKS

BENT NUT SMOOTHIE @ Bee Pollen, Banana, Honey, Cashew, Soy Milk, Chia Seeds \$8

COCONUT CLEANSER Coconut Water, Green Tea, Fresh Mint, Cucumber \$7

20

ALOE LYCHEE PASSION Passionfruit, Lemon. Kaffir, Aloe, Lychee \$7

ORANGE BLOSSOM COOLER Lemon, Apple, Orange Blossom, Crysanthemum and Cucumber \$7

VIET CAFFE MARTINI \* Sangsom Thai Rum,

BLOODY MEKONG

Vodka, Thai Basil, Celery

Bitters, Sriracha, Black

Vinegar, Tomato Juice

\$15 \* Virgin \$8 @

Double Viet Coffee, Hazelnut \$17

GINGER ROSE MIMOSA \*

Sparkling Wine, Rose, Ginger, Cardamom, Mango \$13

SAFE FOR DRIVERS

\* HAS ALCOHOL, GET AN UBER



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## SET LUNCH

## **AVAILABLE 7 DAYS FOR LUNCH**

Prices per person \$29.50 \$36 \$55

### APPETISER

Chicken Wings w/ Spicy Honey Mandarin Sauce





## SMALL BITES

Prawn Spring Rolls w/ Bun Cha Dipping Sauce Spicy Smoked Trout Relish w/ Crispy Rice Cracker (GF)



all

5

#### SHARED MAINS

Pork Belly w/ Chilli Caramel, Apple Slaw & Black Vinegar (GF)







Lamb Rendang - Malay Lamb and Potato Curry w/ Cucumber Relish

Curry Mee - Spicy Coconut Broth w/ Chicken, Tofu Puffs, Noodles & Beanshoots

Grilled Eggplant, Wok Fried Egg, Peanut, Chilli, Coriander Salad (N)

Issan Fish Laap - Flaked Barramundi, Mint, Corlander, Roasted Rice Powder, Chilli and Shallot Salad (GF)

### DESSERT

Coconut Water Tapioca, Pineapple Cream, Peanut Praline, Caramel Popcorn, Pandan Ice Cream











THE ENTIRE TABLE MUST CHOOSE EITHER ALL BANQUET OR ALL A LA CARTE IF HAVING A BANQUET, THE TABLE MUST ALL HAVE THE SAME BANQUET TABLES OF 12 OR MORE MUST HAVE A BANQUET

(N) Contains Nuts (GF) Gluten Free

Pad Krapow Nuea - Wok Fried Wagyu Beef Mince with

Snake Beans, Chilli, Basil & Fried Egg

All credit card payments will incur a 1.5% processing fee A 10% surcharge is added for all public holidays Menus are indicative only and subject to change