



## Lunch Signature Menu

Raw kingfish w lemongrass, palm sugar & Thai basil oil

**OR**

Tiger prawn cutlets coated in young green rice w  
house chilli sauce

Sugarcane shrimp skewers w lettuce, rice noodles,  
herbs & nuoc cham

Spicy salad of master stock poached chicken  
w green papaya, garlic, chilli & crushed peanuts

Roast duck stir fry w broccoli, crispy rice cake, carrots,  
soy & honey

Seared lemongrass beef w pickled vegetables,  
rice noodles & peanuts

Waiter to advise on available side orders

Marou chocolate cremeux w Black Doris plum compote,  
sesame custard & sesame tuile

**OR**

Vietnamese coffee & condensed milk crème caramel w  
rum-soaked oranges

Minimum 4 people

\$45 per head or \$50 per head with dessert

Please discuss any dietary requirements w your waiter



## Dinner Signature Menu

Raw kingfish w lemongrass, palm sugar & Thai basil oil

**OR**

Tiger prawn cutlets coated in young green rice  
w house chilli sauce

Sugarcane shrimp skewers w lettuce, rice noodles, herbs  
& nuoc cham

Spicy salad of master stock poached chicken  
w green papaya, garlic, chilli & crushed peanuts

Roast duck stir fry w broccoli, crispy rice cake,  
carrots, soy & honey

Caramelised pork belly & coconut hotpot w crispy noodles

Waiter to advise on available side orders

Marou chocolate cremeux w Black Doris plum compote, black  
sesame custard & sesame tuile

**OR**

Vietnamese coffee & condensed milk crème caramel  
w rum-soaked oranges

Minimum 4 people

\$55 per head

Please discuss any dietary requirements w your waiter