



## 'ăn chay' (Eat Vegetarian)

Rice paper rolls w lemongrass tofu, pickled vege,  
rice noodles, herbs, coconut soy dip

Crispy turmeric rice pancake, tofu strips, soft herbs,  
lettuce wraps, soy lime dip

Chargrilled plant based *pork* patties, rice noodles, pickles, soft  
herbs,  
cucumber, lettuce, nuoc cham

Green papaya & apple salad, crushed peanuts, mint

Spiced eggplant, silken tofu, enoki mushrooms,  
basil, fried shallots

Stir-fried Asian greens, bean sprouts, garlic chives,  
crispy shallots

Steamed jasmine rice

### Wine recommendations:

DeMorgenzon Chenin Blanc 22 (Stellenbosh, SA) \$17.5/\$85.5 (v)

Black Cottage Pinot Noir 22 (Central Otago, NZ) \$19.5/\$95.5 (v)

*\$55 per person. Minimum 2 people. Whole table must participate.  
No changes to menu.*

**RESTAURANT  
MONTH-AUGUST 1-31**

