



Signature Menu

Dry aged raw kingfish, lemongrass, palm sugar,
Thai basil oil, toasted rice powder

Bánh hỏi Platter w lemongrass beef skewers,
pickles, cucumber, lettuce wraps, fresh herbs,
nuoc cham, crushed peanuts

Lemongrass caramel pork belly braised in coconut w
mustard greens, ginger, coriander

Stir-fried beef shin, lemongrass chilli peanut satè,
Chinese cabbage, sesame rice cracker

Green papaya & apple slaw, crushed peanuts, soft
herbs, nuoc cham

Daily Asian greens, Chinese chives, sprouts, garlic, soy,
fried shallots

Steamed jasmine rice per bowl

Verrine of crème caramel, coconut sago,
mango mousse, mango sorbet

Minimum 4 people. Whole table must participate.

\$75 per head

Please discuss any dietary requirements with your waiter