SMALL PLATES - COLD

Farmed Kingfish Crudo 34
Lemongrass, palm sugar, Thai basil, rice powder

Kaipara Oysters 6 for 42/ 12 for 84
Nam Jim

Smoked Eggplant V option 18.5
Fish sauce, lime, mint, fried shallots

Lemongrass Beef Rice Paper Rolls 25
Cucumber, herbs, pickled chilli, peanuts 2 pce

Mushroom Rice Paper Rolls V 21
Crispy oyster mushrooms, green papaya, pickles, peanuts 2 pce

SMALL PLATES - HOT

Grilled NZ Octopus 39
Green chilli, lime, dill

Crispy Soft Shell Crab 34
Fish sauce butter, pickled shallot 3 pce

Green Tiger Prawns 32
Young rice, house chilli sauce

Cured Pork Skewers 22
Coconut chilli sauce 4 pce

Pork Belly Banh Mi Slider 25
Pork belly, pate, cucumber, pickles 2 pce

Banh Xeo Taco V 23
Charred eggplant, coconut, chilli, pickles 2 pce

SALADS

Poached Chicken & Green Papaya 28
Carrot, herbs, puffed rice, fish sauce, lime, peanuts

Green Papaya V 20
Carrot, herbs, puffed rice, vegan fish sauce, lime, peanuts

Warm Pho Noodle Salad
Vietnamese mint, sprouts, spicy sauce, fresh lime

- With Grilled chicken thigh 30
- With crispy enoki mushrooms V 25

LARGE PLATES TO SHARE

Beef Eye fillet 'Shaking Beef' 49
Watercress, red onion, soy, crushed pepper

Peach & Black Tea Glazed Pork Belly 45
Green papaya, pickled chilli.

Crispy Half Chicken 43
Vietnamese sambal, curry leaves, peanuts

4-Day Dry Aged Duck Crown half 50/ whole 96
Tamarind gastrique, bitter leaves

Turmeric Galangal 'Cha Ca' Snapper Fillets 49
Confit leek, coconut nuoc cham, peanuts, dill

Whole Boneless Snapper Market
Charred tomato sauce, pickled mustard & green tomato

Charred Pumpkin V 28
Lemongrass, galangal Makrut lime rub, shallot coconut sauce, peanuts

Lemongrass Tofu V 32
Charred tomato sauce, pickled shiitake, coriander

SIDES

Daily Asian Greens V 20
Confit garlic, ginger, sesame, soy

Charred Asparagus 23
Fermented chilli butter

Pickled Carrot & Daikon V 4.5
Sesame seeds, coriander

Steamed Jasmine Rice 4
Per bowl

Fresh Chilli 4
NZ Cayenne or Thai chilli

Phở Bò 33
27 hour bone broth, roasted wagyu brisket, rare sirloin, fresh herbs

V **Vegan**

LIQUID DESSERT

'Dear Miss Xu' 23
Brandy, premium chocolate liqueur, cream, orange zest & espresso

Hanoi Delight 23
Spiced rum, rose liquer, triple sec, cranberry, pistachio

DESSERT WINE / PORT

Chateau Villefranche Sauternes 19 16.5/80
Sautenes, Fr

Ataahua Late Harvest Gewurtztraminer 20 16.5/80
Waipara, NZ

Churchill 20yr 19

Churchill 10yr 14.5

DESSERTS

Chocolate Lava Cake V 20
Coffee coconut ice cream, chocolate sauce, sea salt

Verrine of Strawberry, Guava & Coconut *contains gelatine 19
Jasmine tea & caramel ice cream, fresh strawberries

Deep Fried Banana Ice cream 13
Caramel, hazelnut chocolate sauce

Coconut Milk Donut 5
Cinnamon sugar, salted caramel
Add coffee coconut ice cream V 4

House made biscuit selection 8

HOT BEVERAGES

Allpress Coffee from 4

Tea Selection 4.5
English Breakfast, Earl Grey, Jasmine, Peppermint, Chamomile
Tokyo lime, Rooibos Red Vanilla

CAFÉ VIETNAM

Café Sữa with condensed milk ICED or HOT 7.5

Café Đen without condensed milk ICED or HOT 6.5

Vietnamese Egg Coffee HOT 8

Salted Cream Coffee ICED 7.5

Coconut Coffee ICED 7.5