

## APPETIZERS

### VIETNAMESE CHÀ GIÒ

*With sweet and sour sauce and hibiscus reduction*

### SINANGAG

*Fried rice with mushrooms*

### VEGETABLE ROLL

*Marinated in ginger and oyster sauce*

### VEGETARIAN DUMPLING

*Steamed, with braised cabbage and oyster sauce*

### OCTOPUS SKEWERS

*With eel sauce, served with cabbage salad and cherry tomatoes with coconut vinaigrette*

### PORK SATAY

*Served with papaya and lime relish sauce*

### VEGETARIAN DUMPLING

*Steamed, with braised cabbage and oyster sauce*

### CRISPY VEAL CROQUETTES

*With fish sauce*

## SOUPS

### BÚN BÒ HUE

*Noodle soup with lemon grass broth*

### TOM KHA KAI

*Chicken coconut soup*

### CURRY LAKSA

*With noodles, coconut milk, tofu, shrimp and sambal (hot sauce)*

## ENTRÉES

### VEGETARIAN AND RICE NOODLES

*With vegetables, turmeric, pink pepper, soy sauce and lime juice*

### UDON-BEEF NOODLES

*Stir-fry with cabbage, sesame seeds, ginger and chili*

### EGG NOODLES WITH MAHI-MAHI

*With soy sauce and lime sauce*

### SINGAPUR NOODLES

*With rice vermicelli noodles sautéed with curry, soy sprouts, peppers, shrimp and Java chili*

### SHRIMP PAD THAI

*Rice noodles sautéed with shrimp, soy sprouts, egg, fish sauce, peanuts and coriander*

### EGG NOODLES WITH BEEF

*Stir-fry with peanut sauce*

### ROASTED TOFU

*With mushrooms, served with sweet and sour coriander sauce*

### INDONESIAN GREEN CURRY

*With chicken breast, turmeric, coriander, kaffir leaf and coconut milk, served with rice*

### SAMBAL GORENG UDANG

*Shrimp sautéed in sesame oil with yellow curry, ginger, cumin, turmeric and coriander*

### CRAB CAKE

*Crab meat mixed with red curry, lemon grass, rice, and glazed string beans with pineapple*



### **KOI PLA MAHI-MAHI**

*Marinated fish with roasted lime and brown sugar served with rice and coriander and warm chickpea salad*

### **GROUPER FISH WITH RED CURRY**

*Sautéed with coconut milk and curry, peppers and basil, with beans, soy sauce and chili vinaigrette*

### **BABY BACK RIBS**

*Glazed with tamarind and chili, served with warm palm heart salad with onion, string beans and mushrooms*

### **NAM TOK**

*Thinly sliced beef served with chili dressing, fried garlic and lime juice, with soy sauce and lime sauce*

### **KOREAN BBQ SHORT RIBS**

*Served with rice and vegetables sautéed with soy sauce and Ssamjang red pepper paste*

## **DESSERTS**

### **PISANG GORENG**

*Fried banana, with brown sugar and vanilla ice cream*

### **STICKY RICE BEIGNET**

*With lychee and pineapple*

### **CRÈME BRÛLÉE**

*With coconut and tapioca, chocolate and banana crust*

### **SELECTION OF ICE CREAMS AND SORBETS**