

Entrée

Our Salads & Wraps

Signature Gỏi Cuốn Tôm/Thịt - Tiger Prawns & Pork Belly Fresh Spring rolls (4) \$38

Lettuce | Cucumber | Chive | Fresh Noodles | Vietnamese Basil | Peanut Butter Sauce

- GF, DF

Gỏi Cuốn Đậu Hũ Chiên - Fried Tofu Fresh Spring Rolls (4) \$36

Kaffir Leaf | Cabbage | Carrot | Onion | Chili & Marigold Leaf | Roasted Sesame Seed | Sweet & Sour

Sauce - GF, DF, V

Chạo Tôm Mía Lao - Vietnamese Grilled Shrimps on Sugar Cane (4) \$38

Pork Mince | Fresh Noodles | Garden Salad | Rice Paper | Peanut | Sweet & Sour Sauce - GF, DF

Gỏi Bò Bóp Thầu - Australian Tenderloin Beef Salad in Lemongrass \$48

Seasonal Vegetables | Star Fruit | Pineapple | Young Banana | Red Onion | Saw Leaf & Mint | Peanuts |

Sweet Chili Sauce - GF, DF

Signature Gỏi Hải Sản - Octopus, Squid & Lobster Meat Salad \$54

Teenager Papaya | Tomato | Pickle Carrot | Vietnamese Basil | Crispy Garlic | Chili & Coriander | Fish

Sauce Dressing - GF, DF

Main Course

Our Noodles & Fried Rice

Signature Phở Bò/Gà - Traditional Vietnamese "Pho" Beef or Chicken \$52

Noodles | Romantic Herbs | Bean Sprouts | Onion | Pickle Black Bean Sauce | Fresh Chili & Lemon

- GF, DF

Bún chả Giò Thịt Nướng - Deep Fried Spring Rolls Noodles \$49

Grilled Pork Belly | Lettuce | Bean Sprout | Carrot Pickle | Spring Onion | Roasted Peanut | Cucumber |

Sweet & Sour Sauce - DF

Signature Cơm Chiên Hoàng Bào - Pork Charsui & Prawns Royal Fried Rice \$59

Carrots & Green Peas | Garlic | Fried Egg | Spring Onion | Shrimp Crackers | Chili & Soya Sauce

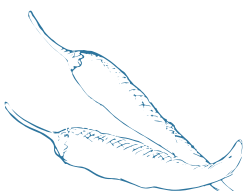
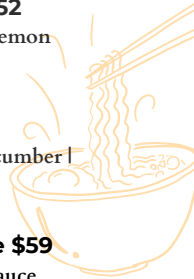
- GF, DF

Cơm Chiên Hải Sản - Prawns Tempura & Seafood Fried Rice \$62

Green Peas | Garlic | Sunny Side Egg | Coriander | Shrimp Crackers | & Soya Sauce - DF

Cơm Chiên Tỏi - Traditional Vegetables Fried Rice & Sticky Tofu \$49

Crispy Garlic | Seasonal Vegetables | Egg | Soya Sauce and Fresh Chili - GF, DF





Hải Sản - Our Seafood

Thịt - Our Meat

Tôm Sú Sốt Trứng Muối Hoàng Kim - Tom Yum Black Tiger Prawns (6) \$64
Salted Duck Egg Coulis | Mung Bean Croquettes | Vietnamese Basil | Crispy Garlic & Onion - **DF**

Signature Cá Kiếm Nướng Lá - Curry Grilled Charcoal Sword Fish Fillet \$64
Vietnamese Curry Sauce | Sticky Rice | Prawn Samosa | Pickle Vegetables - **DF**

Gà Nướng Mật Ong Cơm Lam - Honey Roasted Yellow Chicken \$62
"Com Lam" Sticky Rice | Garden Salad | Kaffir Salt - **GF, DF**

Sườn Kinh Đô - Grilled Royal Pork Ribs \$64
Garlic & Dried Chili | Kim Chi | Mix Vegetables | Steamed rice

Signature Bò Nướng Ngói - Shacking Sirloin Meltique Beef \$71
Red Capsicum | Onion | Tomato | Fried Egg | Green Pepper Sauce | Steamed Rice - **GF, DF**



Rau Củ - Our Side Dish

Cơm Trắng \$10
Steamed Jasmin Rice - **GF, DF, V**

Xôi \$12
Sticky Rice - **GF, DF, V**

Bông Cải Xào Với Sốt Nấm Đông Cô \$14
Sautéed Broccoli & Shiitake Mushroom Sauce - **GF, DF**

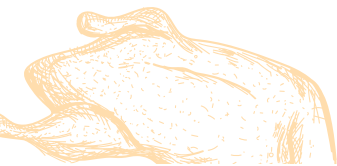
Kim Chi \$9
Fermented Cabbage | White Radish | Chili Powder - **GF, DF**

Tráng Miệng - Our Desserts

Bánh Flan \$16
Crème Caramel & Coffee Syrup - **GF**

Banh Khoai Môn \$16
Traditional Coconut Taro Cake - **DF, V**

Signature Chè Hạt Sen \$16
Lotus Sweet Soup | Longan & Peanuts - **GF**





Signature Cocktails

Bưởi trà - Grapefruit Tea \$22

A delightful blend of Tequila, and fragrant homemade hibiscus cordial infused with pomelo (Vietnamese Grapefruit), topped with a refreshing hint of lime and soda!

Mekong Delta \$22

A tropical experience featuring homemade cucumber infused Gin, fresh Vietnamese basil, lime & sugar.

Buddha's Hands \$22

A zen-inducing concoction with Vodka, homemade kumquat syrup, homemade lemongrass & ginger cordial, hiding under a velvety aquafaba foam.

Vietnamese Mojito \$22

Served over ice with white Rum, fresh mint, fresh lime, and our incredible coconut cream and mint juice! Transport yourself to the lush landscapes and rich culture of Vietnam with every sip of this revitalizing cocktail.

Frozen Spritz \$24

Embark on a flavour journey with our popular Spritz: Aperol, Vula Viti Vodka, pineapple & star anise cordial & Kombucha Passion..

Non-Alcoholic Cocktails

Virgin Vietnamese Mojito \$19

All the essence of a delightful Vietnamese Mojito but without alcohol!

Vietnamese Kumquat Iced Tea \$19

A refreshing treat made with iced green tea infused with our homemade kumquat syrup, invigorated with the tangy essence of lime and a touch of sweetness.

Chan Tuyết - Frozen Lemon \$19

Blended Lemongrass and Ginger cordial mixed with zesty lime juice and sugar. A delightful non-alcoholic drink, very popular in Vietnam.



Beers

Local Beer

Fiji Gold \$9.95
Fiji Bitter \$9.95
Vonu \$12

International Beer

Heineken \$12
Corona \$15
Asahi \$16
James Squires 150 Lashes Pale Ale \$16
Harvest Apple Cider \$18
Heineken 0° (Non-alcoholic beer) \$14





Wine List

Champagne & Sparkling Wine

	Glass	Bottle
Lanson Black Champagne (France)	\$35	\$199
Charles Roux Blanc de Blanc (France)	\$16	\$86
Bottega Rose (Italia)	\$19	\$97

White Wine

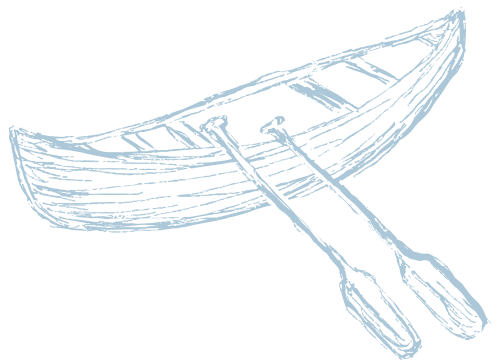
Luis Felipe Sauvignon Blanc (Chile)	\$14	\$68
Babich Chardonnay (New Zealand)	\$17	\$81
Rongpai Pinot Gris (New Zealand)	\$18	\$84
Yalumba Viognier (Australia)	\$18	\$79

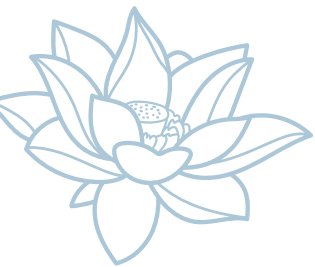
Rose

Luis Felipe Rose (Chile)	\$15	\$71
Moscato Emeris Garden Rose (Australia)	\$16	\$78
Rylstone Match Point (Australia)	\$23	\$107

Red Wine

Kumeu River Pinot Noir (New Zealand)	\$19	\$88
Lindeman's Bin 40 Merlot (Australia)	\$16	\$72
Yalumba Y Series Shiraz (Australia)	\$19	\$88
Luis Felipe Cabernet Sauvignon (Chile)	\$14	\$68
Piccini Chianti Reserva (Italia)	\$22	\$89





Spirits

Price inclusive of mixer, soda or shrub

Rums

- Bacardi White Rum \$13
- Bacardi 8 Dark Rum \$14
- Kraken \$17

Vodkas

- Absolut \$13
- Vula Viti (Fiji) \$14
- Grey Goose \$18

Bourbons

- Jack Daniels \$16
- Maker's Mark \$17

Whiskies

- Johnnie Walker Red \$13
- Johnnie Walker Double Black \$17
- Dalwhinnie 15 years \$20

Gins

- Bombay Sapphire \$13
- Blue Turtle (Fiji) \$14
- Hendrick's \$18

Tequila

- Don Julio Blanco \$20



Sodas

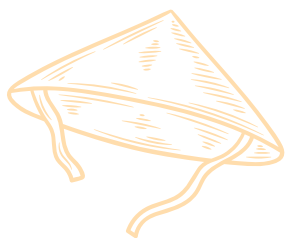
Sodas are made using a unique process. They are 100% natural and sugarless, making them a healthy option.

- Banana & Pawpaw \$6
- Sinu (Ixora Flower) \$6
- Hibiscus \$6
- Lemongrass & Ginger \$6

Shrubs

A "Shrub" is a tasty alternative that preserves the fruits, spices, vegetables using vinegar and sugar. They are high in antioxidant properties and help detoxify your liver.

- Pineapple & Star Anise \$6
- Watermelon \$6
- Pawpaw \$6

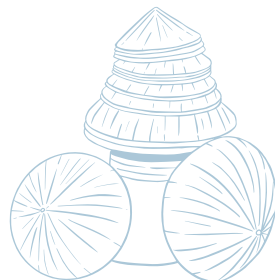


Soft Drinks

- Coke \$8
- Diet Coke \$8
- Fanta \$8
- Sprite \$8
- Soda \$8
- Ginger Ale \$8
- Tonic \$8
- Orange Juice \$8.50
- Pineapple Juice \$8.50
- Apple Juice \$8.50
- 1500 ML AquaSafe Still \$10
- 1000 ML Santa Vittoria \$19
- Kombucha Passion \$16
- Kombucha Superberry \$16
- Kombucha Lemon & Ginger \$16

Tea Selection

- Rose & Vanilla \$8
- Jasmin \$8
- Mint Green \$8
- Butterfly Pea Flower \$8
- Earl Grey \$8
- English Breakfast \$8



Coffee

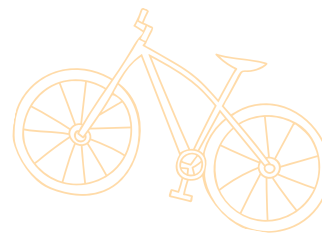
- Vietnamese Hot Coffee \$8.50
- Vietnamese Ice Coffee \$8.50
- Vietnamese Ice & Milk Coffee \$12.50
- Short Black \$8.50
- Long Black \$8.50
- Latte \$8.50
- Flat White \$8.50
- Mochaccino \$8.50
- Hot Chocolate \$8.50

Milk Option

- Almond \$1.50
- Soy \$1.50
- Oak \$1.50

*All of our coffee and tea selection is organic





Wine Cellar Selection

Champagne - Brut

Laurent Perrier
Veuve Cliquot

Bottle

\$309
\$349

Champagne - Rose

Lanson Rose Label Brut
Veuve Cliquot Rose

\$199
\$369

White Wine

Oyster Bay Sauvignon Blanc (New Zealand)

A well-balanced wine exhibiting a full bodied palate structure with a soft mouth feel

\$109

Vasse Felix Filius Chardonnay (Australia)

The palate is textured with layers of apricot mingled with creamy vanillin oak notes.

\$124

Duck Hunter Pinot Gris (New Zealand)

Delightful citrus lead to a balanced textural wine, flavours of grapefruit and lemon.

\$97

Yalumba Y Series Viognier (Australia)

Aromas of white flowers and honeysuckle dominate the nose, with ginger & five spice to finish.

\$79

Villa Maria Private Bin Organic Gewurztraminer (NZ)

Aromas of lychees, rose petal & spice.

\$99

Gibbston Valley Pinot Blanc (New Zealand)

Citrus nose, lemongrass with a touch of wildflower. Dry, nice balance and mouthfeel.

\$159

Red Wine

Duck Hunter Pinot Noir (New Zealand)

The wine has a grainy tannin structure and is flavoured with sweet cherries & cedar wood.

\$97

Chateau Macquin St Emilion Merlot (France)

Red & Black fruity aromas with hints of liquorice.

\$147

Pepperjack Barossa Shiraz (Australia)

Aromas of blackberries and plums with hints of pepper and spice.

\$147

Lurton Reserve Bordeaux (France)

The Wine boasts a bouquet of red fruit aromas. Nice fruity finish.

\$103

Katnook Estate Cab/Sav (Australia)

Intense & elegant red fruits on the nose with spicy toasted notes.

\$112

Hancock & Hancock Tempranillo (New Zealand)

Delicious with depth, characterial and charming, red berries freshness and immediate appeal.

\$127

