



ST25
by KOTO



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Established in 1999 by the visionary Australian-Vietnamese leader, Jimmy Pham AM, KOTO (Know One, Teach One) stands as Vietnam's first groundbreaking social enterprise.

Unveiling a transformative approach through its 24 months free of charge programs, KOTO is a beacon for at risk and disadvantaged youth. This isn't merely education; it's a profound societal metamorphosis.

With a resolute commitment to social responsibility, KOTO shapes participants into not just skilled hospitality professionals but empowered citizens.

ST25 by KOTO is staffed by KOTO Alumni, paying homage to its namesake with the vision that it is often the smallest things that hold the most profound significance.

Consider the humble grain of rice: tiny in size, yet it carries the weight of civilizations.

Its modest appearance belies its monumental impact, nourishing billions and shaping histories.

As you hold it, ponder its journey—from ancient fields to your plate—and recognize that within its tiny form lies the extraordinary story of human perseverance, culture, and evolution.

Truly, greatness often comes in the most unassuming packages.

To Start

Snacks

Bánh Xèo Tostadas By Tommy Pham 150

Crispy turmeric banh xeo tostadas topped with seared pork belly, shrimp, & a Vietnamese inspired Pico de Gallo

Chạo Tôm Bánh Mì By Tommy Pham 210

Deep fried pork & prawn mousse on a Vietnamese baguette, served with green herb mayonnaise & a small bowl of pickles

Oysters By Heath Gordon & Bao La 150

Freshly shucked Hạ Long Pacific oysters, served with ST25 chili sauce & rau răm vinaigrette

Cơm Cháy By Heath Gordon & Bao La 120

Crispy rice cracker topped with eggplant nam prik, tofu cream & housemade mushroom xo

Thịt Mắm Ruốc Betel Leaf By Heath Gordon & Bao La 135

Caramelised Borrowdale pork belly served on piper la lot leaves, topped with pineapple relish, kaffir lime & puffed rice

Chả Giò By Heath Gordon & Bao La 150

Deep fried braised Australian wagyu beef cheek spring rolls, served with roasted chili ketchup & basil herb salad

Gỏi Cuốn By Heath Gordon & Bao La 150

Fresh rice paper summer rolls with Himalayan salted tiger prawns & Vietnamese herbs, served with hoisin peanut butter sauce

Bắp Xào By Heath Gordon & Bao La 135

Stir fried sweet corn & Hokkaido scallop in garlic butter & corn purée served on crispy wonton



Chef Tommy Pham

Tommy Pham is a passionate Vietnamese Australian chef, educator, and advocate for cultural heritage, best known for his appearances on MasterChef Australia Seasons 13 and 14. Born and raised in Australia to Vietnamese parents, Tommy has become a global ambassador for Vietnamese cuisine, introducing iconic dishes such as bún bò Huế and cơm tấm to international audiences. With roots in Phan Thiet, Tommy credits his mother for instilling in him a deep love and respect for Vietnamese food, teaching him the art of balancing flavours to create dishes that celebrate the soul of Vietnam. Beyond the competition, Tommy continues to use his culinary skills as a tool to share his heritage, inspire others, and bridge cultural divides. A former IT professional turned preschool teacher, Tommy is also a proud full-time dad who challenges traditional gender roles, proving that men can thrive in the kitchen and as caregivers. As the Brand Ambassador for KOTO (Know One, Teach One) – Vietnam's first social enterprise – Tommy champions the mission of empowering at-risk and disadvantaged youth through culinary and hospitality training.

Small Plates & Salads

Kingfish Chả Cá Lã Vọng By Tommy Pham 390

Kingfish sashimi, coconut nước mắm, turmeric oil, dill & spring onion oil, pickled onions
(Coconut sauce is on the side)

Vietnamese Beef Carpaccio By Tommy Pham 340

Thinly sliced Australian wagyu beef with sate oil, finely sliced Vietnamese herbs,
crispy garlic & lime, served with crispy nori rice paper

Roasted Cabbage with Black Garlic Tofu Cream By Tommy Pham 210

Charred cabbage with black garlic tofu cream, basil oil & peanut

Bún Riêu Bisque By Tommy Pham 510

Lobster bisque with Bún flavors

“Twelve Predestined Affinity” salad By Heath Gordon & Bao La 210

Mix your own prosperity salad with pineapple, pickled lotus stem, kohlrabi,
crispy taro & Vietnamese herbs, served with a macadamia nut tofu dressing

KOTO Fried Chicken By Heath Gordon & Bao La 290

Deep fried garlic marinated chicken wings tossed with nước mắm caramel,
topped with lemongrass, chili & fried garlic

Pink Pomelo By Heath Gordon & Bao La 310

Picked Cà Mau mud crab salad with pink pomelo, Vietnamese herbs,
roasted cashew nuts in a coconut caramel dressing

Yellowtail Kingfish By Heath Gordon & Bao La 380


Raw sliced Japanese kingfish marinated with a tía tô vinaigrette,
served with avocado purée & black sesame

A chef, identified as Chef Bao La, is shown from the chest up, smiling warmly at the camera. He is wearing a white chef's shirt and is in the process of plating a dish. His hands are visible, holding a spoon and a small bowl. In the foreground, there are several bowls containing various ingredients, including what appears to be a salad with green herbs and a bowl with a reddish sauce. The background is softly blurred, showing a kitchen environment with warm lighting.

Chef Bao La

Chef Bao La is an acclaimed Australian-born chef renowned for his innovative approach to Vietnamese cuisine. With a deep respect for traditional Flavors, he blends them seamlessly with modern techniques to create vibrant, contemporary dishes. Chef Bao La has built a distinguished career across multiple continents, working with the prestigious La Gargon Black Sheep Group in Hong Kong, where he played a key role in shaping the group's culinary vision. He has also showcased his talent through pop-up events, including Madame Kew, which brought the bold Flavors of Vietnamese cuisine from Dalat to Melbourne and to Europe.

Small Plates & Salads

Mực Rang Muối By Heath Gordon & Bao La  290



Deep fried calamari tossed with Bạc Liêu salt & Phú Quốc pepper mix, served with green chili dipping sauce

Súp Cua Măng Tây By Heath Gordon & Bao La 180


Crab meat soup, tiger prawn wontons, green asparagus & shellfish oil

To Share



Vegetables, Rice & Noodles

Seasonal Asian Greens By Heath Gordon & Bao La   160



Stir fried mixed seasonal asian greens in a vegetarian oyster sauce topped with crispy garlic

Phở Xào By Heath Gordon & Bao La  520


Wok fried lamb rump marinated in Vietnamese bean curd & stir fried rice noodles with maggi butter sauce

Cơm Chiên Cua By Heath Gordon & Bao La   480


Fried ST25 rice with picked Cà Mau mud crab finished with spring onion & lots of garlic

Cơm Chiên Chay By Heath Gordon & Bao La   290

Fried ST25 rice with mixed mushrooms, baby corn, sugar snaps, finished with a mushroom XO

Cơm Thố By Heath Gordon & Bao La  70

Steamed ST25 rice in a ceramic pot

Braised Tofu and Mushroom By Heath Gordon & Bao La  320

Deep fried tofu & braised mushrooms in mushroom sauce




Chef Heath Gordon

Chef Heath Gordon is a celebrated Australian chef known for his innovative approach to modern cuisine. With a career that spans several prestigious establishments, he gained widespread acclaim at the Park Hyatt, where he helmed its fine dining offerings. Notably, at Square One Restaurant in the Park Hyatt Ho Chi Minh and the Vintage Emporium, Gordon ventured into Vietnamese cuisine, infusing traditional dishes with a contemporary twist that captivated both local and international diners. His creative use of local ingredients and modern techniques has solidified his reputation as a leading figure in the culinary world. Gordon's commitment to seasonality, sustainability, and unique flavour combinations has made him a standout in both Australian and Southeast Asian fine dining scenes..

Seafood & Meat

Crispy Pork Belly Porchetta with Jungle 500

Herb Coleslaw By Tommy Pham 

Crispy pork belly Porchetta, filled with fragrant Vietnamese herbs, lemongrass, garlic & house made five-spices, served with tangy herb coleslaw and pho vinaigrette

Canh Chua Consomme By Tommy Pham 750

Vietnamese sweet & sour consommé soup with steamed cod fish, roasted pineapple, pickled mustard green

Koji-Cured Ribeye with Vietnamese Chimichurri By Tommy Pham 1.250

Koji-cured Australian wagyu rib-eye topped with herbaceous Vietnamese inspired chimichurri, served with crispy potatoes

Barramundi By Heath Gordon & Bao La 510

Banana leaf roasted barramundi marinated in turmeric shallots served with spring onion, dill & mắm tôm

Bánh Hủ Heo Quay By Heath Gordon & Bao La 550

Cantonese style roasted Borrowdale crispy pork belly served DIY wrap style with mixed lettuce & herbs, hoisin mustard, pickles & green apple kimchi

Gà Nướng (45mins) By Heath Gordon & Bao La 560

Slowly roasted half BBQ chicken marinated lemongrass, turmeric & honey served with a roasted chili sambal terasi sauce & dill

Tiger Prawns By Heath Gordon & Bao La 610

Butterflied tiger prawns roasted in lemongrass shrimp salt butter with prawn coral tomato oil & tiã tô herb salad

Slipper Lobster By Heath Gordon & Bao La 890

Wok fried slipper lobster tossed in Phú Quốc green pepper butter sauce with mắc khén & fried curry leaves

Bò Lúc Lắc By Heath Gordon & Bao La 670

Stir fried Australian wagyu beef cubes tossed with fried potato, onions & garlic in a black pepper butter sauce



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Dessert

Cafe Sữa Đá Creme Brulee By Tommy Pham	190
Rich Vietnamese coffee custard with caramelized sugar crust, served with a condensed milk whipped cream	
Chuối Chiên Split with Fish Sauce Caramel By Tommy Pham	190
Crispy banana fritters with ice cream & umami fish sauce	
Fruit Bowl By Heath Gordon & Bao La	170
Passion Fruit cream, compressed rockmelon	
Pandan Waffle By Heath Gordon & Bao La	180
Strawberries, cream, almond roca served with soursop ice cream	
Bánh Flan By Heath Gordon & Bao La	190
Steamed milk caramel cream with cocoa crumble & whipping cream	
ST25 Rice Pudding By Heath Gordon & Bao La	170
ST25 rice cooked in a fragrant coconut milk with fresh mango	

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

Please inform the state of any allergy or special dietary requirements that we should be aware of when preparing your menu.

Prices are quoted in thousands Vietnamese Dong, exclusive of 5% service charges.

*8% VAT for food & non-alcohol and
10% VAT for alcohol*



= Thịt Heo/
W / Pork



= Món chay/
Vegetarian



= Nguyên liệu địa phương/
Local Sourced



= Không gluten theo yêu cầu/
Gluten free on request



= Cá được đánh bắt bền vững/
Sustainable fish



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