



ST25
by KOTO



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Established in 1999 by visionary Australian-Vietnamese leader Jimmy Pham AM, KOTO (Know One, Teach One) stands as Vietnam's first groundbreaking social enterprise. Through its transformative 24-month, free-of-charge training programs, KOTO serves as a beacon of hope for at-risk and disadvantaged youth.

This is not merely education; it is a profound societal transformation.

Driven by a deep sense of social responsibility, KOTO empowers its trainees to become not only skilled professionals in hospitality but also confident, contributing members of society.

ST25 by KOTO, staffed by proud KOTO alumni, pays homage to its namesake with the belief that often, the smallest things carry the greatest significance.

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

Its modest appearance belies its monumental impact—nourishing billions and shaping histories. As you hold it, reflect on its journey—from ancient fields to your plate and recognize that within its small 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 	150
Crispy turmeric bánh xèo tostadas, topped with seared pork belly, shrimp, and a Vietnamese inspired pico de gallo	
Chạo Tôm Bánh Mì  	210
Deep-fried pork and prawn mousse on a Vietnamese baguette, served with green herb mayonnaise and a side of pickles	
Oysters 	150
Freshly shucked Hạ Long Pacific oysters, served with ST25 chili sauce and rau răm vinaigrette	
Cơm Cháy 	120
Crispy rice cracker topped with eggplant nam prik, tofu cream, and housemade mushroom XO sauce	



= Thịt Heo/
W/ Pork



= Nguyên liệu địa phương/
Local Sourced



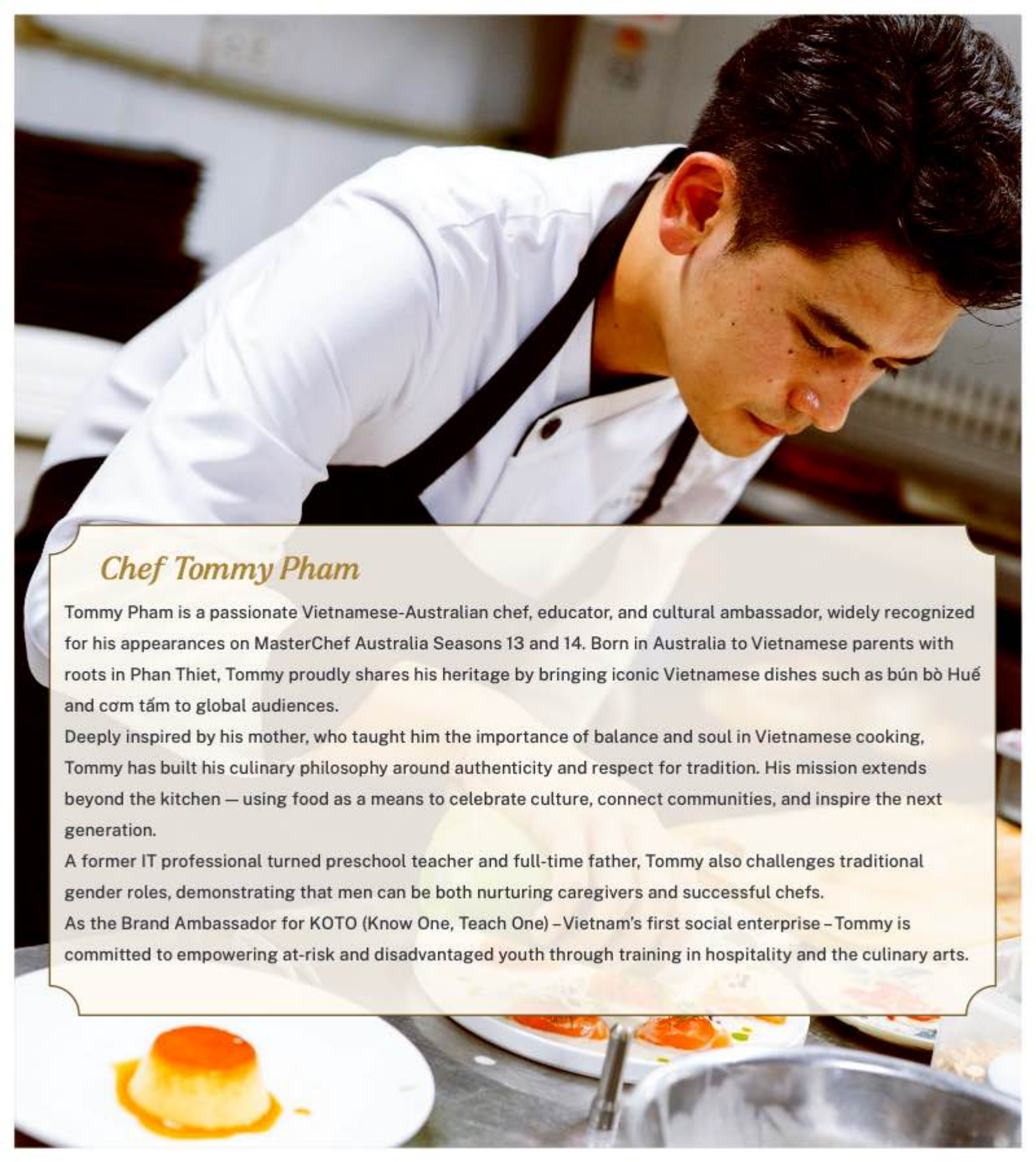
= Không gluten theo yêu cầu/
Gluten free on request



= Món Chay/
Vegetarian

*Please inform us of any allergies or special dietary requirements so we can accommodate your needs when preparing your menu
Prices are quoted in thousands of Vietnamese Dong & are subjected to 5% service charge & Government VAT*

Vui lòng thông báo cho chúng tôi biết bất kỳ dị ứng hoặc yêu cầu chế độ ăn uống đặc biệt nào để chúng tôi có thể đáp ứng nhu cầu của quý khách khi chuẩn bị thực đơn
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A close-up, high-angle shot of a chef, Tommy Pham, leaning over his work in a professional kitchen. He is wearing a white chef's coat and a black apron. His dark hair is slicked back, and he has a focused expression as he looks down at his work. The background is slightly blurred, showing kitchen equipment and shelves. The lighting is warm and focused on the chef.

Chef Tommy Pham

Tommy Pham is a passionate Vietnamese-Australian chef, educator, and cultural ambassador, widely recognized for his appearances on MasterChef Australia Seasons 13 and 14. Born in Australia to Vietnamese parents with roots in Phan Thiet, Tommy proudly shares his heritage by bringing iconic Vietnamese dishes such as bún bò Huế and cơm tấm to global audiences.

Deeply inspired by his mother, who taught him the importance of balance and soul in Vietnamese cooking, Tommy has built his culinary philosophy around authenticity and respect for tradition. His mission extends beyond the kitchen — using food as a means to celebrate culture, connect communities, and inspire the next generation.

A former IT professional turned preschool teacher and full-time father, Tommy also challenges traditional gender roles, demonstrating that men can be both nurturing caregivers and successful chefs.

As the Brand Ambassador for KOTO (Know One, Teach One) – Vietnam's first social enterprise – Tommy is committed to empowering at-risk and disadvantaged youth through training in hospitality and the culinary arts.

To Start

Snacks

Thịt Mắm Ruốc Betel Leaf

135

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

Chả Giò

150

Deep-fried spring rolls filled with braised Australian Wagyu beef cheek, served with roasted chili ketchup and a basil herb salad

Gỏi Cuốn

150

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

Bắp Xào

135

Stir-fried sweet corn and Hokkaido scallops in garlic butter and corn purée, served on crispy wonton



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Small Plates & Salads

Kingfish Chả Cá Lã Vọng 390

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

Vietnamese Beef Carpaccio 340

Thinly sliced Australian Wagyu beef with sate oil, finely sliced Vietnamese herbs, crispy garlic, and 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 and peanuts

Bún Riêu Bisque 510

Lobster bisque with Bún flavors

"Twelve Predestined Affinity" salad 210

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



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Small Plates & Salads

KOTO Fried Chicken



290

Deep-fried marinated chicken wings tossed in nước mắm caramel, topped with lemongrass, chili and fried garlic

Pink Pomelo



310

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

Yellowtail Kingfish

380

Raw sliced Japanese kingfish marinated in tía tô vinaigrette, served with avocado purée and black sesame

Mực Rang Muối



290

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

Súp Cua Măng Tây

180

Crab meat soup with tiger prawn wontons, green asparagus and shellfish oil



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To Share

Vegetables, Rice & Noodles

Seasonal Asian Greens **160**

Stir-fried mixed seasonal Asian greens in vegetarian oyster sauce, topped with crispy garlic

Phở Xào **520**

Wok-fried lamb rump marinated in Vietnamese bean curd, served with stir-fried rice noodles in Maggi butter sauce

Cơm Chiên Cua **480**

Fried ST25 rice with picked Cà Mau mud crab, finished with spring onion and plenty of garlic

Cơm Chiên Chay **290**

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

Cơm Thố **70**

Steamed ST25 rice in a ceramic pot

Braised Tofu and Mushroom **320**

Deep-fried tofu and braised mushrooms in mushroom sauce



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Seafood & Meat

BBQ Half Chicken/Thigh

560

Slowly roasted half BBQ chicken thigh marinated in lemongrass, turmeric and honey, served with roasted chili sambal terasi sauce and dill

Tiger Prawns

610

Butterflied tiger prawns roasted in lemongrass shrimp salt butter, served with prawn coral tomato oil and tiá tô herb salad

Slipper Lobster

890

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

Bò Lúc Lắc

670

Stir-fried Australian Wagyu beef cubes tossed with fried potatoes, onions and garlic in a black pepper butter sauce



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Seafood & Meat

Crispy Pork Belly Porchetta with Jungle Herb Coleslaw 500

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

Canh Chua Consomme 750

Vietnamese sweet and sour consommé with steamed cod, roasted pineapple and pickled mustard greens

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 510

Banana leaf roasted Barramundi marinated in turmeric and shallots, served with spring onion, dill and mắm tôm

Bánh Hủ Heo Quay 550

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



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W/ Pork



= Cá được đánh bắt bền vững/
Sustainable fish

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Desserts

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



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