

\$49 SET MENU



FIRST COURSE

MINI BAO BUN (CHOOSE YOUR OPTION)

FRIED TOFU

PICKLED CUCUMBER, CORIANDER
& HOISIN CHILLI SAUCE **DF / VG / V**

FIVE SPICE ROASTED PORK

CRISPY SKIN, CUCUMBER, CORIANDER
& HOISIN CHILLI SAUCE **DF**

SALT & PEPPER SOFT SHELL CRAB

PICKLED CUCUMBER, CORIANDER
& KIMCHI MAYO **DF**

AUNTY'S JUICY CHICKEN WINGS

WITH SRIRACHA MAYO **DF**

BBQ CHICKEN

MARINATED IN HONEY & LEMONGRASS
WITH PICKLED CUCUMBER, CORIANDER
& SRIRACHA MAYO **DF**

TEMPURA EGGPLANT

PICKLED CUCUMBER, CARROT,
DAIKON & SRIRACHA MAYO
DF / VG / V*

SUMMER ROLLS

TOFU, FRESH HERBS, RICE NOODLES
& HOISIN PEANUT SAUCE **GF* / DF / VG / V***

SECOND COURSE

CHICKEN & SHIITAKE DUMPLINGS

BLACK BEAN & HOISIN CHILLI SAUCE **DF**

VEGE DUMPLINGS

SWEETCORN, BEANS, MUSHROOMS
& GARLIC WITH RED VINEGAR SAUCE
DF / VG

FREE RANGE CHICKEN & MANGO

FIVE SPICE FREE RANGE CHICKEN, CORIANDER,
VIETNAMESE MINT, CASHEWS, FRIED SHALLOTS
& CREAMY CHILLI DRESSING **GF / DF / VG* / V***

PORK POT STICKER DUMPLINGS

PORK, CHIVE, CABBAGE & GINGER
GRILLED DUMPLINGS WITH CHILLI
SOY SAUCE **DF**

GRANDMA'S BEEF CURRY

SLOW COOKED BEEF, CORIANDER,
GINGER, PEANUTS, GARLIC, CHILLI,
LEMONGRASS & KAFFIR LIME LEAVES **GF / DF**

VEGAN GREEN CURRY

EDEMAME, BABY CORN, LONG BEANS
& THAI BASIL **DF / VG / V**

THIRD COURSE

TROPICAL PANACOTTA

COCONUT, VANILLA & TROPICAL FRUIT
GF / VG / V



ADD A
TAP BEER OR
HOUSE WINE
FOR \$8



MINIMUM BOOKING OF 5 PERSONS

\$59 SET MENU



FIRST COURSE

MINI BAO BUN (CHOOSE YOUR OPTION)

FRIED TOFU

PICKLED CUCUMBER, CORIANDER
& HOISIN CHILLI SAUCE **DF / VG / V**

FIVE SPICE ROASTED PORK

CRISPY SKIN, CUCUMBER, CORIANDER
& HOISIN CHILLI SAUCE **DF**

SALT & PEPPER SOFT SHELL CRAB

PICKLED CUCUMBER, CORIANDER
& KIMCHI MAYO **DF**

AUNTY'S JUICY CHICKEN WINGS

WITH SRIRACHA MAYO **DF**

BBQ CHICKEN

MARINATED IN HONEY & LEMONGRASS
WITH PICKLED CUCUMBER, CORIANDER
& SRIRACHA MAYO **DF**

TEMPURA EGGPLANT

PICKLED CUCUMBER, CARROT,
DAIKON & SRIRACHA MAYO
DF / VG / V*

SUMMER ROLLS

TOFU, FRESH HERBS, RICE NOODLES
& HOISIN PEANUT SAUCE **GF* / DF / VG / V***

SECOND COURSE

CHICKEN & SHIITAKE DUMPLINGS

BLACK BEAN & HOISIN CHILLI SAUCE **DF**

SALT & PEPPER SQUID

WITH KIMCHI MAYO **DF**

VEGE DUMPLINGS

SWEETCORN, BEANS, MUSHROOMS
& GARLIC WITH RED VINEGAR SAUCE
DF / VG

FREE RANGE CHICKEN & MANGO

FIVE SPICE FREE RANGE CHICKEN, CORIANDER,
VIETNAMESE MINT, CASHEWS, FRIED SHALLOTS
& CREAMY CHILLI DRESSING **GF / DF / VG* / V***

BANANA LEAF SALMON

WITH CHILLI JAM, KAFFIR LIME
& COCONUT CREAM **GF / DF**

GRANDMA'S BEEF CURRY

SLOW COOKED BEEF, CORIANDER,
GINGER, PEANUTS, GARLIC, CHILLI,
LEMONGRASS & KAFFIR LIME LEAVES **GF / DF**

VEGAN GREEN CURRY

EDEMAME, BABY CORN, LONG BEANS
& THAI BASIL **DF / VG / V**

THIRD COURSE

TROPICAL PANACOTTA

COCONUT, VANILLA & TROPICAL FRUIT
GF / VG / V



**ADD A
TAP BEER OR
HOUSE WINE
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