

# \$49 CHRISTMAS 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 PEOPLE



# \$59 CHRISTMAS 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  
FOR \$8



MINIMUM BOOKING  
OF 5 PEOPLE



**MERRY  
CHRISTMAS**

**GIÁNG SINH VUI VẺ**

