

	Appetizer		Main Course				
	ippedize.		(All main course without noodles are served with jasmine steamed rice)		Side Dishes		
	DEEP-FRIED VEGETABLE SPRING ROLLS 3pcs. (G, V) Taro, mixed mushrooms, sweet chili sauce ORGANIC CHICKEN & SHRIMP RICE PAPER ROLLS	40 40	WOK-FRIED CHICKEN CASHEWNUT (G, N, SF, F) Chicken thigh, white onion, Thai dry chili, shallots and oyster sauce	75	SAUTEED VEGETABLES (SF, V) Kai-lan, bok choy, snow peas and mushrooms in garlic-oyster sauce		35
	3pcs. (G, N, SF) Chicken, shrimp, vermicelli, mint leaves, coriander, with hoisin peanut sauce	4-	GARLIC TIGER PRAWNS (G, N, D, SF)	85	GARLIC BROCCOLI (V) Wok fried broccoli with garlic		35
	THAI BEEF SALAD (G, F) Slices of beef, mint leaves, coriander, super soya sauce	50	GRILLED MARINATED USDA BEEF TENDERLOIN (G, D) Beef tenderloin, Asian baby kale, long bean, asparagus,	135	EGG NOODLES (N, G, E, V) Egg noodles with mushroom, soya and garlic oil		35
	VIETNAMESE SEAFOODD ROLL 3pcs (N, SF, F) Gluten Free	55	mushroom sauce.		YELLOW CHICKEN & SHRIMPS FRIED RICE (SF, G, E) With carrot, cucumber, egg, spring onion		35
	Crab, shrimp, shitake mushroom and coriander, homemade Vietnamese fish sauce. GLASS NOODLE MUSHROOM SALAD (SF, N) Gluten Free		NASI GORENG (G, N, D, E, SF, F) Authentic Indonesia fried rice with chicken & shrimp, chicken satay vegetable, fried egg, prawn crackers	6o ′,	FRENCH FRIES		27
	Glass noodle, shrimp, mushroom, cherry tomato, Asian herb, onion, tomato, celery, peanut, lime dressing. ASIAN MIXED SATAY 3pcs (G, N, F, S)	45	BABY EGGPLANT WITH TOFU (G, V) Shitake mushrooms, spring onion, basil leaves, chili, coriander sauce	60	Kids Menu		
	Grilled yellow chicken & beef tenderloin, marinated with Asian spice and fresh herb, homemade peanut sauce	50	PAD THAI PRAWN (G, N, E, SF, F) Pad Thai noodles prawn bok choy, peanuts, red onion	75	KID'S PAD THAI (E, N) Pad Thai noodles, chicken, egg, peanuts		58
1	THAI CRAB CAKE 3pcs (G, SF, F) Crab, celeriac puree, avruga caviar, mango salsa	50	OVEN-BAKED STRIPED SEABASS (SF) Seabass fillet wrapped in lotus leaves with ginger, galangal, mint leaves, Thai basil	80	SEA BASS Lemongrass steamed sea bass, broccoli, egg fried rice MINI BEEF STEAK		63
	Soup		STEAMED CHILEAN SEABASS (D, F,) Gluten Free Chilean seabass, celeriac puree, shitake mushroom, bok choy,	135	Beef fillet, mix vegetables, white rice		63
	(PHO) TRADITIONAL NORTH VIETNAMESE SOUP (S, SF) Angus beef striploin, chili, lemon, mix herbs in beef broth	50	cauliflower relish STIR FRIED ANGUS BEEF TENDERLOIN (G, SS, F)	99	Desserts THREE CHOCOLATE CAKE (D, N)		
	CHICKEN COCONUT SOUP (G, SF) Chicken, coconut, galangal, kaffir leaves,	40	Beef tenderloin cubes, garlic, Asian mushroom, broccoli, chili lemon grass sauce		Trio of sweet milk, white & bittersweet dark chocolate, hazel nut		60
K	sweet corn, mushroom		PUMPKIN CURRY (G, N, F) Vegetarian Thai red curry with tomato, Asian green, basil leaves,	60	SCOOP OF ICE CREAM (D) Strawberry, vanilla or chocolate	Y	12
	HOT & SOUR SOUP (G, SF) Prawn, scallops, shitake mushroom, galangal, kaffir lime in seafood broth	50	shimeji mushroom, daikon SALMON CURRY (G, SF, N, F)	80	LEMON TART (G, D) Baked dough, fresh lemon curd, meringue		50
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			ROASTED DUCK CURRY (G, N, SF) Five spices roasted duck with pineapple, red curry paste, cherry tomato and lychee	99	SUMMER BERRIES CAKE (D, N) Classic French pastry with raspberry & vanilla cream		50



SOFT DRINKS Club Soda 18 Coca Cola 18 Coca Cola Light 18 18 Fanta Sprite 18 Sprite Light 18 Tonic Water 18 Ginger Ale 18 **ENERGY DRINK** Red Bull 35 **HIGHLAND SPRING STILL WATER** Small 15 Large 20 **HIGHLAND SPRING SPARKLING WATER** Small 15 Large 20 **HOT BEVERAGES** Selection of Tea 18 Americano 18 Decaffeinated Coffee 18 Espresso 18 Double Espresso 22 Cappuccino 22 Café Latte

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