

SHARING

1. JUNGLE PHOZILLA - \$88

- Banana prawns, wagyu, beef rib, and onions

2. CHEF'S COLD SELECTION SASHIMI - \$38

- Salmon, scallop, catch of the day, Thai basil



SPECIALTIES

3. Grilled pork & crab BUN CHA spring rolls - \$8.88

4. Fried squid NUOC CHAM & mixed herbs - \$10

5. Popping prawns w/ curry leaf & yuzu aioli - \$10

6. Wagyu PHO, reduced broth & spring onion - \$8.88

7. Pork cheek BANH MI, pate & pickled coriander - \$8.88

8. Wagyu beef BANH MI & black pepper sauce - \$8.88

9. Smoked eggplant BANH MI & truffle aioli (v) - \$8.88

10. Pork & prawn BAN XEO w/sriracha mayo - \$8.88

11. Wagyu beef BAN XEO w/ sweet oyster sauce - \$8.88

12. Crispy Eggplant, spicy vinegar dressing - \$8.88

13. Caramelized pork belly, Xoi Man ~ sticky rice, quail eggs & vietnamese sausage - \$8.88

COLD DISHES

- 14. Kingfish, Thai basil, namjim & turmeric - \$12
- 15. Scallop, smoked avocado, micro herbs - \$12
- 16. Prawn salad, young coconut & mint - \$8.88
- 17. Tofu salad, eggplant, herbs & almond (V) - \$8.88
- 18. Salmon, hot & sour sauce, crispy shallot - \$12
- 19. Beef papaya salad, pineapple chilli jam - \$8.88

FROM THE GRILL

- 20. Mr Hao's chilli chicken wings - \$8.88
- 21. Spiced pork belly, peanut satay sauce - \$8.88
- 22. Grilled chicken skewers, peanut satay sauce - \$8.88
- 23. Lamb rump, galangal, shrimp paste & chilli - \$10

SOMETHING SWEET

(ALL \$8.88)

- 24. Pandan coconut tapioca, peanut candy & lychee (V)
- 25. Crème Brûlée, choose from 3 flavours:
 - Matcha
 - Vanilla
 - Mango & fresh fruit salad