

Tasting menu \$55 pp Max 6 people

Available from Monday to Thursday only

Soft shell crab with mixed salad

Seared scallops drizzled with salted black bean vinaigrette

Salad of lotus stem with chicken breast, prawns and peanuts

Chicken and sweet corn soup

"Banh Xeo" – traditional Vietnamese savoury pancake with
pork, prawns, mung beans, bean sprouts and onion

Steamed barramundi fillet with ginger, shallots and soy sauce

Dessert of the day

Banquet \$44 pp Min 4 people

entrée

Sydney rock oysters topped with ginger, shallots and
Worcestershire vinaigrette

Chicken spring rolls

Dill fish cake

Goi Cuon" – traditional fresh Vietnamese rolls with pork,
prawns and fresh herbs wrapped in rice paper

main course

Warm roasted duck breast salad with mixed herbs and chilli

Stir fried beef sirloin with onion, capsicum and crack pepper

Vietnamese style spatchcock curry

Steamed Chinese broccoli with oyster sauce

Dessert of the day

Banquet \$50 pp Min 4 people

entrée

Searched scallops drizzled with salted black bean vinaigrette

"Goi Cuon" – traditional fresh Vietnamese rolls with pork,
prawns and fresh herbs wrapped in rice paper

Deep fried stuffed king prawns with minced pork, served with
spicy plum sauce

Crispy marinated quail on a bed of papaya salad

Salt and pepper chilli squid

main course

Steamed barramundi fillet with ginger, shallots and soy sauce

Warm roasted duck breast salad with mixed herbs and chilli

Caramelised breast of chicken

Stir fried beef with mild curry of coconut cream, black fungus
and vermicelli

Dessert of the day

Corkage \$7 per bottle (BYO wine only)
Minimum charge of \$20.00 per person applies
Surcharge of 10% of the total bill on public holidays