SMALL

SCALLOP & CRAB ON BETEL LEAVES — 8 each
kaffir lime leaf, shallot

RUAKAKA KINGFISH SASHIMI ★ — 26
coconut turmeric, thai basil, citrus

FRESH CATCH TACO (G) — 26
avocado puree, tomato

SUMMER ROLLS — 18
- pork 'n' prawn, nuoc cham, peanut
- lemongrass chicken, hoisin, peanut
- crispy eggplant, vegan nuoc cham, peanut (V)

POPPING PRAWNS ★ — 26
curry leaves, chilli, almond, yuzu mayo

CRISPY CALAMARI (D) — 23
chicken salt, green nam jim, lime

PORK CROQUETTE (G) — 26
duck egg aioli, mustard green, pickle

WAGYU LEMONGRASS SKEWERS — 26
nam jim jaew, xp, kewpie, peanuts

PORK 'N' PRAWN DUMPLING (G) — 24
spring onion, "kho quet"

VEGAN DUMPLING (G) (V) — 18
pumpkin, shiitake, smoked cabbage, cashew, chilli oil

CRISPY WAGYU BEEF STEAMED BUN (G) ★ — 15
sriracha mayo, pickled cucumber, oyster sauce
*Vegetarian option available

KAFFIR LIME CHICKEN ★ — 25
coconut, chilli satay

LAMB BITES — 26
nuoc cham, green chilli mayo, mint

KUNGPAO CAULIFLOWER (V) — 21
dry chilli, sweet soy, curry salt

Please let your server know if you have any food allergies and we will do our best to accommodate. We cannot guarantee the absence of traces in our food.

(G) Contains Gluten
(D) Contains Dairy
(V) Vegan
(VA) Vegan available

BIGGER

CRISPY HALF DUCK ★ — 46
orange, ginger, viet mint, spiced salt

SHAKING BEEF ★ — 44
red pepper, shallot, ginger, kailan

DUCK PAD THAI — 39
rolled rice noodles, dried shrimp, peanut, tofu, chilli jam

LEMONGRASS CHICKEN — 39
coriander mayo, iced shallot, herbs, chilli

MISO CARAMEL PORK BELLY — 39
tomatoes, tamarind, herbs

WAGYU BEEF PAD SEUW — 42
rolled rice noodles, black pepper, bean, broccoli

SWEET POTATO PAD SEUW (V) — 36
rice noodles, broccoli, black bean, kumara

TOM KHA SEAFOOD BOWL — 39
mussels, squid, prawns, coconut, chilli

CRISPY HAPUKA DRY RED CURRY ★ — 44
fresh herbs, toasted cashews, ginger, pickled chilli

YELLOW VEGAN CURRY (V) — 36
roasted cauliflower, crispy eggplant, kale

GREEN LAMB CURRY — 44
peas, mint, kumara, kawakawa oil

DRUNKEN WAGYU BEEF BRISKET — 42
oyster mushroom, viet green pesto

Our menu is designed to share and may not arrive together.

"One bill per table policy applies"

SALADS

GREEN PAPAYA (VA) — 23
crispy anchovies, pineapple chilli jam, bean sprout, tomato, beans

ROASTED DUCK — 27
lychee, chilli, thai basil, cashew candy

PRAWN "N" PORK — 27
coconut, chilli, herbs

SIDES

RICE — 4

ROTI (G) — 5

VEGETARIAN FRIED RICE (VA) — 19
sweet soy, chilli oil, egg

WOK TOSSED GREENS (VA) — 19
garlic, oyster sauce, almond

BLISTERED GREEN BEANS (VA) — 19
pickled woodear, crispy garlic

DESSERT

PANDAN TAPIOCA (V) — 21
pineapple 'n' lychee, chilli cashew candy, mango sorbet

MATCHA CHOCOLATE FONDANT (D) (G) — 21
coconut ice cream, chilli chocolate, cashew

MANGO PANACOTTA (D) (G) — 21
pistachio, gingerbread, sorbet

ICE CREAM (D) — 16
*ask your wait staff for flavour