

SOUPS

CREAM OF MUSHROOM 100,000

RICH MIXED FOREST MUSHROOMS STOCK, FRESH MUSHROOMS, GREEN ONION, GINGER, FINISHED WITH CREAM. CAN BE MADE WITHOUT CREAM UPON REQUEST

TOM YUM TALAY 120,000

THAI HOT AND SOUR SOUP WITH SQUID, SHRIMP, BARRAMUNDI, LEMONGRASS, LIME, CHILI, MUSHROOMS, TOMATO

ROASTED TOMATO BISQUE 90,000

WITH ROASTED GARLIC, CREAM, GARNISHED WITH LEMON BASIL PESTO
CAN BE MADE WITHOUT CREAM UPON REQUEST

STARTER SALADS

GRILLED BEET AND BLEU CHEESE SALAD 100,000

MIXED GREENS, GRILLED BEETS, BLEU CHEESE, CHERRY TOMATO, CUCUMBER, SHALLOT, CASHEWS, HONEY-ORANGE-BASIL VINAIGRETTE

HERB CHEVRE STUFFED TOMATO 100,000

MIXED GREENS, CHERRY TOMATO, MIXED OLIVES, CUCUMBER, SHALLOT, ROASTED HERB CHEVRE STUFFED TOMATO, AGED SHERRY VINEGAR-THYME VINAIGRETTE

BONG LAI SALAD 100,000

MIX OF LOCAL CRESSES, MIXED GREENS, HERBS, CHERRY TOMATO, CUCUMBER, CABBAGE, CARROTS, DAIKON, SHALLOT, TOASTED SESAME-GINGER VINAIGRETTE, CRUNCHY NOODLES

CAESAR SALAD 120,000

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING, CROUTONS, PARMESAN, CRISPY BACON

STARTERS

BLACK BEAN AND SHARP CHEDDAR CAKES 95,000

SEARED BLACK BEAN CAKES WITH MEXICAN SPICES, SHARP CHEDDAR, SOUR CREAM, MANGO-ROASTED RED PEPPER-CORIANDER SALSA

PANKO FRIED SQUID 100,000

FRESH SQUID RINGS COATED WITH PANKO BREADCRUMBS AND FRIED GOLDEN BROWN, HERB CABBAGE SLAW, CHILI-PASSION FRUIT SAUCE

SMOKED SALMON AND HERB CREAM CHEESE CROSTINI 125,000

GRILLED CROSTINI, SMOKED SALMON, HERB CREAM CHEESE, HARD BOILED QUAIL EGGS, CAPERS, SHALLOT, DILL AIOLI

SAUTÉED MUSHROOMS IN PUFF PASTRY 100,000

MIXED SAUTÉED MUSHROOMS WITH GINGER, GREEN ONION, COCONUT MILK AND CREAM IN A PUFF PASTRY SHELL WITH SMOKED DUCK BREAST 135,000

KIMCHI PANCAKES 135,000

KIMCHI PANCAKES WITH SHRIMP AND SMOKED DUCK BREAST, PICKLED GREEN MANGO AND CARROT, HERB GINGER AIOLI

BEEF CARPACCIO 125,000

THINLY POUNDED RAW AUSTRALIAN BEEF TENDERLOIN, EXTRA VIRGIN OLIVE OIL, SHAVED PARMESAN, CRACKED PEPPER, CHOPPED BASIL, LIME

SEAFOOD CAKES 125,000

SEARED SHRIMP, SQUID AND BARRAMUNDI CAKES WITH GINGER, SOY, GREEN ONION, SHIITAKE, VIETNAMESE CURRY PICKLED CUCUMBERS, ROASTED RED PEPPER AND HERB REMOULADE

"SUSHI ROLLS" 135,000

FRESH RICE PAPER ROLLS, SMOKED SALMON AND SMOKED DUCK BREAST, NORI SEAWEED, AVOCADO, CUCUMBER, CARROT, GREEN ONION, SOY-WASABI MAYONNAISE, PICKLED GINGER

CRAB, AVOCADO AND TOMATO SALAD 150,000

FRESH PICKED CRAB, AVOCADO, TOMATO, HERBS, LIME, SOUR CREAM, SWEET CORN-TOASTED CUMIN COULIS

PORK LIVER COUNTRY PATE 125,000

WITH MIXED FOREST MUSHROOMS, FRESH VIETNAMESE GREEN PEPPER CORNS, LEMONGRASS, GARLIC, BRANDY. WITH CROSTINI, PICKLED VEGETABLES, HERB GRAIN MUSTARD SAUCE

PENNE PASTAS

ALFREDO 200,000
CREAM, HAND GRATED PARMESAN, GARLIC, CRACKED PEPPER
WITH SAUTÉED VEGETABLES 240,000
WITH GRILLED CHICKEN BREAST 260,000
WITH GRILLED JUMBO TIGER PRAWNS 275,000
WITH SMOKED DUCK BREAST AND MUSHROOMS 275,000

SCOTT'S CARBONARA 200,000
BACON, ONION, MUSHROOMS, ROASTED GARLIC, CREAM, SHAVED PARMESAN
WITH GRILLED CHICKEN BREAST 260,000
WITH GRILLED JUMBO TIGER PRAWNS 275,000

LEMON BASIL PESTO 200,000
SAUTÉED MUSHROOMS, TOMATO, ONION, RED AND GREEN PEPPERS, ZUCCHINI,
LEMON BASIL PESTO, CREAM
WITH GRILLED CHICKEN BREAST 260,000
WITH GRILLED JUMBO TIGER PRAWNS 275,000
WITH SMOKED DUCK BREAST 275,000

MEDITERRANEAN MARINARA 200,000
SAUTÉED ONION, RED AND GREEN PEPPERS, MUSHROOMS, OLIVES, EGGPLANT, ZUCCHINI,
ROASTED TOMATO SAUCE, FETA CHEESE
WITH GRILLED CHICKEN BREAST 260,000
WITH GRILLED JUMBO TIGER PRAWNS 275,000

MAIN COURSES

ROSEMARY GRILLED PORK TENDERLOIN MEDALLIONS 275,000
WITH GARLIC MASHED POTATO, ROASTED TOMATO-ROSEMARY JUS,
OLIVE-BASIL TAPENADE, GRILLED ZUCCHINI

SESAME CRUSTED SALMON FILLET 300,000
SESAME CRUSTED SALMON FILET WITH SCALLION RICE, HERB CABBAGE SLAW, SOY VINAIGRETTE,
COCONUT-CITRUS-WASABI SAUCE, PICKLED GINGER

CHICKEN BREAST PICATTA A LA VIETNAM 250,000
PAN SAUTÉED CHICKEN BREAST WITH CAPERS, MUSHROOMS, LIME AND LEMON JUICES, WHITE
WINE, HERBS, ROASTED RED PEPPER RICE, BABY BOK CHOY

GRILLED AUSTRALIAN BEEF TENDERLOIN 400,000
AUSTRALIAN BEEF TENDERLOIN, GARLIC ROASTED POTATO,
SAUTÉED GREEN BEANS, RED PEPPER & ONIONS
CHOICE OF SAUCES:
FRESH GREEN PEPPER-CORN, GARLIC AND BRANDY CREAM
BLACK PEPPER, SHALLOT AND RED WINE DEMI-GLACE
BLEU CHEESE, ROSEMARY AND ROASTED GARLIC CREAM
SHIITAKE, GINGER AND LEMONGRASS DEMI-GLACE

HERB CHEVRE CRUSTED BARRAMUNDI 275,000
BARRAMUNDI FILLET, HERB CHEVRE CRUST, MASHED WHITE BEANS WITH BACON & ROASTED
GARLIC, CARAMELIZED ONION -THYME JUS, ROASTED CHERRY TOMATO, BABY BOK CHOY

GRILLED AUSTRALIAN LAMB TENDERLOIN 430,000
GARLIC MARINATED AUSTRALIAN LAMB TENDERLOIN, CELERY ROOT MASHED POTATO,
SAUTÉED GREEN BEANS, RED PEPPER & ONIONS, JUNIPER-ORANGE DEMI-GLACE

MUSHROOM AND PARMESAN RISOTTO CAKES 250,000
MIXED FOREST MUSHROOM RISOTTO CAKES, PARMESAN TUILE, SAUTÉED MUSHROOMS, SNOW
PEAS, NAPA AND RED CABBAGES, WHITE TRUFFLE INFUSED MUSHROOM JUS

DESSERTS

WARM CHOCOLATE GANACHE TARTLET WITH ROASTED PEANUTS, CARAMEL SAUCE 100,000
SEASONAL FRUITS FLAMBÉED WITH CINNAMON AND RUM, VANILLA ICE CREAM 100,000
GINGER AND LEMONGRASS CRÈME BRULÉE 100,000
PASSION FRUIT CURD IN PUFF PASTRY WITH BERRY COULIS 120,000
WHITE CHOCOLATE AND MANGO BREAD PUDDING WITH GINGER CARAMEL 120,000
INTERNATIONAL CHEESE PLATE 225,000