

Discover the rich culinary heritage of Indochina. Its traditional family recipes blend sweet, sour, mildly spicy, and vibrant flavours where every ingredient comes together in perfect harmony to awaken your appetite.

Located between India and China, the South East Asian penisula (Indochina) lies south of China and east of India. This region includes Burma (Myanmar), Cambodia, Laos, parts of Malaysia, Singapore, Thailand, and Vietnam.



# APPETISER TO SHARE

– món khai vị ———

### Bún chả

S|SS|F|G|SP|CY|P

Grilled Pork Patties with Rice Noodles, Fresh Vegetables, Mint & Lime

## Gỏi cuốn

S | SS | F | G | SP | CY | P | C

Fresh Shrimp Spring Rolls
Vegtables, Local Herbs & Shrimp wrapped in Rice
PaperServed with Sweet & Sour
Peanut Sauce

Vegetarian Option Available

# Bánh bột chiên

S | SS | F | G | SP | CY | P | C | E

Fried Rice Flour Cakes with Egg Served with Pickled Daikon & Carrot

# SOUP

Canh

# Phở

CY | S

Noodle Soup made with Broth, Beef, Bean Sprouts, Fresh Herbs, Lime & Chilli

# MAIN COURSE

món chính

# Chả cá la Vong

F|C|P|SP

Turmeric Marinated Grilled Cod Fillet with Spring Onions & Dill

#### **Bo Bun**

F | P | S | SS | G | SP

Vermicelli Rice, Sautéed Beef, Crispy Roll, Fresh Vegetables & Fish Vinegar Dressing

#### Thit kho tau

F|S|G|SS

Caramalised Braised Pork

### Dau Sot Ca Chua (V)

S | G | CY | P | SS | SP

Smoked Tofu, Tomato, Spring Onions, Sautéed Mushrooms & Bok Choy

#### **Sides**

Wok Fried Vegetables • S | SP | CY | G | SS | P
Sticky Rice • F

White Rice | Fried Rice • G | S | SP | CY | F Fresh Salad • P

#### Sauces

Vietnamese Dipping Sauce • F | SP Chilli Lime Sauce • S | G | SP Soy Dipping Sauce • S | G | SP

# DESSERT

món tráng miệng

### **Chuoi Chien**

G|SS|SP

Indochine Fried Banana Fritter with Sesame Seeds, Lychee Caviar, Icing Sugar and Toffee Sauce

#### Beverages

Tea | Coffee

If you require Sugar Free, Gluten Free or any other Special Diets, please, contact your waiter. Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions. Please note that some of dishes may contain Allergens. See the definitions below for the symbols in the menu: Celery (CY) - Gluten (G) - Crustaceans (C) - Eggs (E) - Fish (F) - Lupine (L) - Milk (MK) - Mollusca/Shellfish (M) Mustard (MD) - Nuts (N) - Peanuts (P) - Sesame (SS) - Soya (S) - Sulphite (SP) For information, please speak with a member of the catering crew. (V) Denotes Vegetarian Choice