



Three Course Feast One

Our feasts are designed to share, so rather than individual serves our dishes are placed in the middle of the table.

\$40 PER PERSON (min 20 people)

ENTRÉE

Braised pork belly & prawn, soft rice paper, chives spring rolls.

Beef cheek wontons, spicy bandit dressing.

Da Nang fried chicken, burnt chilli mayo

Viet Fried disco eggs, chilli, shallots, Saigon sauce, crispy pork belly

MAIN

Shredded chicken, prawns, Viet slaw, peanuts, burnt chilli dressing

Halong slow cooked beef cheeks, peanuts, shallots, papaya

Wok fried Mekong greens

Steamed rice

DESSERT

Jelly tip Ice cream

Three Course Feast Two

\$50 PER PERSON (min 20 people)

ENTRÉE

Crispy ground pork, spring onion, chilli, black mushroom fried spring rolls

Hanoi fish cakes, peanuts & shallot nuoc cham

Hue pork and beef skewers, banhoi noodles, pineapple, greens, hoisin

Da Nang fried chicken, burnt chilli mayo

MAIN

Charred rare beef, pho dressing, crispy rice, lime, cucumber watercress salad

Sweet Jungle curry, mushroom, kumara, pumpkin, cashew, coconut & tofu

Clay pot sticky pork, young coconut juice, soft egg, coriander

Wok fried Mekong greens

Steamed rice

DESSERT

Jelly tip ice cream