

## SET MENUS (MINIMUM 4 GUESTS)

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### HA LONG \$68 PER HEAD

VIETNAMESE BEACH ROLLS  
TEMPURA SQUID  
WAGYU STEAM BUN

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PAD THAI

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ROASTED DUCK SALAD  
SWEET 'N' SOUR PORK BELLY

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WAGYU BEEF CHEEK CURRY  
RICE  
ROTI

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PANDAN TAPIOCA

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### HOI AN \$85 PER HEAD

POPCORN PRAWNS  
RUAKAKA KINGFISH SASHIMI

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KAFFIR LIME CHICKEN  
VIETNAMESE BEACH ROLLS

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SHAKING BEEF  
GREEN PAPAYA SALAD

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CRISPY HALF DUCK

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CRISPY HAPUKA CURRY  
RICE  
ROTI

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MANGO PANNACOTTA

\*SET MENU CAN ONLY BE ORDERED FOR THE  
WHOLE TABLE. MINIMUM FOUR GUESTS.



# CHEEK & CHONG

# EAT

## SMALL

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SCALLOP & CRAB ON BETEL LEAVES	8 EACH
KAFFIR LIME LEAF, SHALLOT	
RUAKAKA KINGFISH SASHIMI	24
NAM JIHM, COCONUT, GRAPEFRUIT, THAI BASIL	
FRESH CATCH TACO (G)	23
AVOCADO PUREE, SHISO, WASABI TOBIKO	
VIETNAMESE BEACH ROLLS	18
- PORK 'N' PRAWN, NUOC CHAM, PEANUTS - CURED SALMON, PICKLED FENNEL - PICKLED VEGE, CRISPY EGGPLANT	
POPCORN PRAWNS	22
YUZU MAYO, CHILLI MIX	
CRISPY SQUID	21
XP CELERY, ALMONDS, SMOKED CHILLI SALT	
EGGPLANT CHIPS (VG)	20
FRAGRANT SICHUAN SAUCE	
FRIED CHICKEN WINGS	22
GOCHUJANG MAYO, CORIANDER	
PRAWN & PORK DUMPLING (G)	21
SWEET CORN, TOMATO, VIET MINT, NAM JIHM	
VEGAN DUMPLING (G)	18
MUSHROOM, KIMCHI, SPINACH, GINGER CARAMEL	
WAGYU BEEF STEAMED BUN (G)	15
SRIRACHA MAYO, PICKLED CUCUMBER, CORIANDER	
KAFFIR LIME CHICKEN	21
YOUNG COCONUT, CHILLI SATAY	
STICKY PORK RIBS	21
SPICED SALT, SESAME, GARLIC BITS, HERBS	
LAMB BITES	22
NUOC CHAM, GREEN CHILLI MAYO, MINT	

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
(V)	VEGETARIAN
(VG)	VEGAN
(VA)	VEGAN AVAILABLE
(D)	DAIRY
(GFA)	GLUTEN FREE AVAILABLE

## BIG

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CRISPY HALF DUCK	41
ORANGE, GINGER, VIET MINT, AROMATIC SALTS	
SWEET 'N' SOUR PORK BELLY	35
GREEN BEANS, CORIANDER, PEANUTS	
CRISPY SPICED TOFU (VG)	29
YOUNG COCONUT, MANGO, STEM GARLIC	
PAD THAI	36
PORK BELLY, PRAWN, TOFU, RICE NOODLE, CHILLI JAM	
SWEET POTATO PAD SEE EW (VG)	29
BROCCOLI, BLACK BEAN, BASIL	
WAGYU BEEF PAD SEE EW	36
KAILAN, EGG, CHILLI, BASIL	
SHAKING BEEF	39
SMOKED CHILLI, WOK SHALLOT, GINGER, KAILAN	
AROMATIC LEMONGRASS ½ CHICKEN	35
CORIANDER MAYO, ICED SHALLOT, HERBS, CHILLI	
ROASTED DUCK FRIED RICE	30
KIMCHI, ONION, EGG, CRISPY SHALLOT	
CRISPY HAPUKA CURRY (DRY)	39
HERBS, CASHEW, GINGER, PICKLED GARLIC	
GREEN VEGAN CURRY (VG)	30
ROASTED SWEET POTATO, BOK CHOY, PICKLED WOODSALAD	
WAGYU BEEF CHEEK MASSAMAN CURRY	39
KUMARA, LEMONGRASS, CRISPY SHALLOT & ALMOND	

## SALADS

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PAPAYA (VA)	22
SWEDE, PEANUTS, PINEAPPLE CHILLI JAM	
CARAMEL PORK & PRAWNS	24
PICKLED CARROT, YOUNG COCONUT, HERBS	
ROASTED DUCK	25
LYCHEE, THAI BASIL, HOT 'N' SOUR DRESSING, SWEET CHILLI CASHEW	

## SIDES

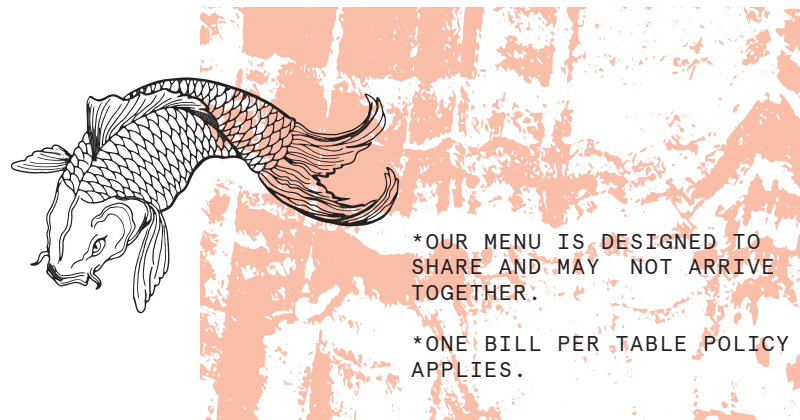
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RICE	4
ROTI (G)	6
WOK TOSSED GREENS (VA)	17
OYSTER SAUCE, GARLIC, ALMONDS	
GREEN BEANS (VA)	17
BIRDS EYE CHILLI, NUOC CHAM	

## DESSERTS

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PANDAN TAPIOCA (VA)	19
PINEAPPLE, LYCHEE, CHILLI CASHEW CANDY	
MANGO PANNACOTTA (D) (GFA)	19
TROPICAL FRUIT, LIME LEAF	
CHILLI CHOCOLATE FONDANT (D) (G)	21
VANILLA ICE CREAM, PISTACHIO CANDY	



\*OUR MENU IS DESIGNED TO SHARE AND MAY NOT ARRIVE TOGETHER.

\*ONE BILL PER TABLE POLICY APPLIES.