

SET MENUS (MINIMUM 4 GUESTS)

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

* * *

PANDAN TAPIOCA

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

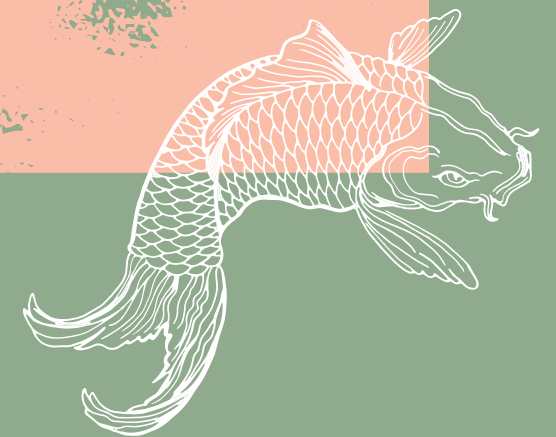
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CRISPY HAPUKA CURRY
RICE
ROTI

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MANGO PANNACOTTA

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



CHEEK & CHONG

EAT

SMALL

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 (VG)	
POPCORN PRAWNS	22
YUZU MAYO, CHILLI MIX	
CRISPY SQUID	22
XP CELERY, ALMONDS, SMOKED CHILLI SALT	
EGGPLANT CHIPS (VG)	20
FRAGRANT SICHUAN SAUCE	
FRIED CHICKEN WINGS	22
GOCHUJANG MAYO, CORIANDER	
WAGYU BEEF DUMPLING (G)	22
WAGYU MINCE, FRESH HERBS, LIGHT SOY SAUCE	
PRAWN & PORK DUMPLING (G)	22
SWEET CORN, TOMATO, VIET MINT, NAM JIHM	
VEGAN DUMPLING (G)	18
MUSHROOM, KIMCHI, SPINACH, CORN, GINGER CARAMEL	
WAGYU BEEF STEAMED BUN (G)	15
SRIRACHA MAYO, PICKLED CUCUMBER, CORIANDER	
KAFFIR LIME CHICKEN	21
YOUNG COCONUT, CHILLI SATAY	
STICKY PORK RIBS	24
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
(VGA)	VEGAN AVAILABLE
(D)	DAIRY

BIG

CRISPY HALF DUCK	39
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, RICE NOODLE, BASIL	
WAGYU BEEF PAD SEE EW	36
KAILAN, EGG, CHILLI, RICE NOODL, BASIL	
SHAKING BEEF	39
SMOKED CHILLI, WOK SHALLOT, GINGER, KAILAN	
AROMATIC LEMONGRASS ½ CHICKEN	36
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	
YELLOW CHICKEN CURRY	36
PICKLE BAMBOO, BEANSPOUTS, CHILI, HERBS	

SALADS

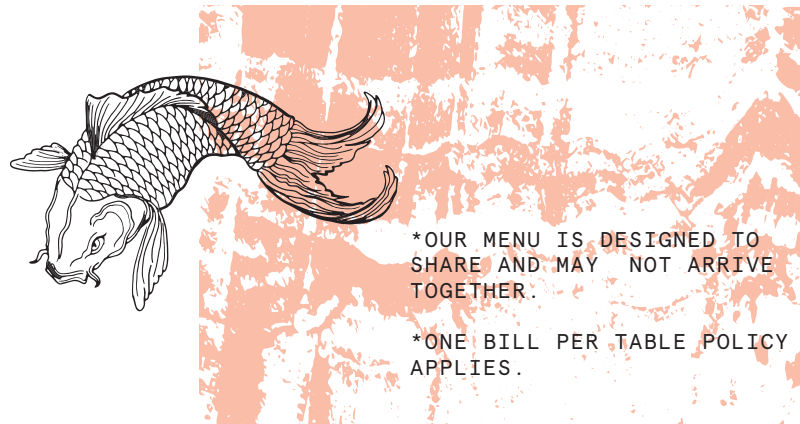
PAPAYA (VGA)	22
SWEDE, PEANUTS, PINEAPPLE CHILLI JAM	
CARAMEL PORK & PRAWNS	24
PICKLED CARROT, YOUNG COCONUT, HERBS	
ROASTED DUCK	25
LYCHEE, THAI BASIL, HOT 'N' SOUR DRESSING, SWEET CHILLI CASHEW	

SIDES

RICE	4
ROTI (G)	6
WOK TOSSED GREENS (VGA)	18
OYSTER SAUCE, GARLIC, ALMONDS	
GREEN BEANS (VGA)	18
BIRDS EYE CHILLI, NUOC CHAM	

DESSERTS

PANDAN TAPIOCA (VG)	19
PINEAPPLE, LYCHEE, CHILLI CASHEW CANDY	
MANGO PANNACOTTA (D)	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.