



FEED ME

WHO DOESN'T LOVE A
BANQUET? SIT BACK &
ENJOY A CHEF'S SELECTION
OF OUR FAVOURITE DISHES

4 DISHES 35pp
2 small + salad + large

6 DISHES 49pp
3 small + salad + large +
dessert

SMALLS

CRISPY CHICKEN SKIN	7	
crunchy garlic, toasted chilli		
ROTI	7	
peanut sauce		
PORK SKIN PUFFS	6	
green chilli salt		
JFC - JERRY FRIED CHICKEN	14 / 20	
crispy fried chicken ribs coated with your choice of sauce:		
- fish sauce caramel		
- fire hot chilli		
HOI AN VEGETABLE SPRING ROLL(5)	14	
served with lettuce, herbs and vegan nouc mam		
GRILLED PORK SKEWERS	14	
tamarind chilli sauce		
MAMA MAI CHILLI BEEF SKEWERS	14	
pickled veg		
STEAMED BAO (1)		
all served with pickled cucumber and burnt chilli mayo		
- crispy tofu		7
- soft shell crab		9
- pork belly		9
BANH XEO	18	
crispy turmeric pancakes, prawn, pork, beanshoots, herbs, nuoc mam		
PRAWN SUGAR CANE (4)	14	
served with lettuce and herbs		

DESSERT

PANDAN PANNACOTTA	11
sugar crumble, coconut sorbet	
FRIED BANANA	12
coconut, salted caramel sauce	
YOUNG COCONUT	12
coconut sorbet, coconut, peanut	

NOODLES & SALAD

BIA HOI PHO	16
- sliced sirloin - chicken breast - vegetarian - add on brisket, beef balls, egg or extra meat at \$2 each	
EGG NOODLES WITH SEAFOOD	18
prawn, calamari, fried egg	
GRILLED TAMARIND PRAWN SALAD	20
papaya salad, nuoc mam	
ROASTED PUMPKIN SALAD	15
roasted carrots, red rice, herbs, sesame dressing	
VERMICELLI SALAD	16
served with salad, pickles and nuoc mam - roast pork belly - vegetable spring rolls - grilled pork - grilled lemongrass chicken	
COM SUONG	16
grilled pork chop, fried egg on rice	
BUN BO HUE	16
hue style spicy beef noodle soup	
RARE BEEF SALAD	17
green mango, pickles, herbs, nuoc mam	
JFC ON RICE	16
fried chicken ribs on rice, choose fish sauce caramel or fire hot chilli	

STEAMBOAT

best shared between 2 people	
CANH CHUA	55
barramundi, pineapple, rice paddy herb, bun noodles, elephants ear	
PHO HOT POT	45
sirloin, beef balls, chicken, noodles	
MAMA MAI SATE	60
sirloin, mussels, vegetables, prawn, crab, noodles	

LARGE

FRIED BABY BARRAMUNDI	29
tamarind caramel, pineapple	
WOK TOSSED KING MUSHROOMS	21
gai lan, ginger, soy	
ROAST PORK BELLY	24
chilli caramel, apple slaw	
PHO SPICED CALAMARI	22
pho spice, chilli shallots	
VEGETABLE RED CURRY	21
baby corn, pumpkin, mushrooms	
GRILLED ½ CHICKEN	24
fermented chilli sauce, herb salad	
CÁ KHO	22
butter fish, pepper, caramel (great traditional dish to go with canh chua)	
SHAKING BEEF	26
wok tossed sirloin, fried egg, pepper sauce	

SIDES

FRIED RICE	12
STEAMED RICE	3

