



### THE BAR

<b>Pink Guava Frosé</b> <i>soju, lime, mint, guava nectar</i>	<b>14</b>	<b>Mimosa</b> <i>sparkling wine &amp; passion fruit purée</i>	<b>11/55</b>
<b>Carbonic Sangria</b> <i>rose &amp; son carbonic carignan, pluot, tamarind, cinnamon, bilberry, lime leaf</i>	<b>16</b>	<b>Spring Watermelon</b> <i>soju, lime juice, mint, agave nectar, tropical Red Bull or tropical juice</i>	<b>13</b>

### SNACKS

<b>Grilled Prawns (3pc)</b> <i>ginger &amp; yellow bean sauce</i>	<b>17</b>
<b>Duck Hash</b> <i>confit duck, massaman curry, potato hash</i>	<b>23</b>
<b>Gary's Fried Chicken</b> 🌶️🌶️ <i>habanero brined, chickpea battered, lime, honey chili glaze</i>	<b>22</b>
<b>Chicken Satay</b> <i>chicken skewers, lemongrass, lime leaf, peanut sauce sambal matah</i>	<b>12</b>
<b>Mushroom Satay V</b> <i>maitake mushroom, fermented tofu sauce</i>	<b>12</b>
<b>Pork Dumplings (5pc)</b> <i>thai chili, lime leaf, chili crisp, sweet tamarind</i>	<b>15</b>
<b>Curry Puffs V</b> <i>curried split peas &amp; potatoes, pickled onion, tamarind ketchup</i>	<b>14</b>
<b>Pork Imperial Rolls</b> <i>butter lettuce, herbs, nuoc cham</i>	<b>15</b>

### CURRIES & BANH MI

<b>Beef Rendang</b> <i>chili sambal, crispy shallot, gulai, squash</i>	<b>21</b>
<b>Seafood Laksa</b> <i>shrimp, mussels, scallops, egg noodle</i>	<b>24</b>
<b>Pork Nem Noug Banh Mi</b> <i>vietnamese pork meatballs, pickled daikon, carrots, cilantro, jalapeño, french baguette</i>	<b>18</b>
<b>Char Siu Chicken Banh Mi</b> <i>grilled chicken, pickled daikon &amp; carrots, cilantro, jalapeño, french baguette</i>	<b>18</b>

### EGGS, VEGETABLES & RICE

<b>Hainan Rice Congee</b> <i>rice porridge, chicken, egg yolk, crispy shallots</i>	<b>18</b>
<b>Bo La Lot Scotch Eggs</b> <i>vietnamese beef sausage, herb salad, yellow curry</i>	<b>16</b>
<b>Nasi Goreng can be V</b> 🌶️ <i>fried egg, rice, sambal terasi, long beans, add shrimp +6 add pork belly +6</i>	<b>15</b>
<b>Wok-Tossed Broccolini V</b> <i>house chili crisp, pickled raisins marcona almonds</i>	<b>14</b>
<b>Side of Jasmine Rice V</b>	<b>3</b>
<b>Roti V</b>	<b>4.5</b>
<b>Chili Plate V</b>	<b>3</b>

### SALADS

<b>Crispy Rice Salad V</b> <i>tomato, cucumber, vegan nuoc cham, curry oil, herbs add shrimp +6</i>	<b>16</b>
<b>Shaved Cabbage Salad</b> <i>pulled chicken, mint, green cabbage, rau ram</i>	<b>18</b>

### DESSERTS

<b>Thai Tea Pudding</b> <i>boba pearls, black sugar, lemongrass</i>	<b>12</b>
<b>Vanilla Soft Serve Sundae</b> <i>salted caramel, milo brownie, peanuts</i>	<b>12</b>
<b>Coconut Pandan Shaved Ice V</b> <i>coconut jelly, basil seeds, young jackfruit</i>	<b>12</b>

V = VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Guests with a peanut or other severe allergy are advised not to dine due to the risk of cross contamination.*