

EDDY+WOLFF

BBQ

PHŒGRONI STICKY CHICKEN WINGS (GF) | 10

KIM CHI TOFU, SPRING ONION, SPICY BULGOGI (GF,V) | 10

MOO PING, CRACK SAUCE (GF) | 10

WAGYU BO LA LOT, BETAL LEAF, ROASTED PEANUTS, SCALLION SAUCE (GF,VO) | 10

OCTOPUS TENTACLE, TANGY NASHI PEAR GLAZE (GF) | 10

KING OYSTER MUSHROOM, CUMIN SALT, CONFIT GARLIC OIL (GF,V) | 10

OX TONGUE, TARE, SHICHIMI (GF) | 10

SNACKS

BANH XEO MINI, SCHOOL PRAWN, PORK BELLY, MUNG BEAN, HERBS, NUOC CHAM (GF,VO) | 20

SEOUL WAGYU, SESAME LEAF WRAP, SSAMJANG, GARLIC, CHILLI, S+P SESAME OIL (GF) 4pc | 20

PACIFIC OYSTER, FLAVOURS OF TOM YUM, FINGER LIME (GF) 4pc | 20

FRANCO-VIETNAMESE BANH PATE SO, BUTTER PUFF PASTRY, LAUGHING COW CHEESE 2pc | 19

MUMS STUFFED CHICKEN WING, GLASS NOODLE, SWEET CHILLI (GF) | 19

CRUNCHY EGGPLANT, RED VINEGAR, CHILLI CARAMEL, SHALLOT, SESAME (GF,V) | 19

A BIT BIGGER

SIZZLING BRAISED BEEF SHORT RIBS, TAIWANESE STREET STYLE BLACK PEPPER (GF,VO) | 35

CRISPY BARRAMUNDI, SPICY NAM JIM JAEW, KAFFIR LIME, CASHEWS, HERBS (GF) | 33

NAM TOK WATERFALL BEEF, PAEDEK, MINT, SAWTOOTH CORIANDER, LEMONGRASS (GF) | 32

SLOW COOKED DUCK MARYLAND IN RED BEAN CURD, TARO MASH, MORNING GLORY (GF) | 33

HOLY BASIL CHILLI, BAMBOO, PUMPKIN, THAI EGGPLANT, GREEN PEPPERCORN (GF,V) | 31

CHARGRILLED KING PRAWNS, BURNT GARLIC BUTTER, SHRIMP PASTE, CHILLI OIL (GF) 4pc | 35

SIDES

BOK CHOY, GARLIC SOY DRESSING (GF,V) | 7

KIMCHI | 6

PICKLED CUCUMBER, CHILLI, GARLIC (GF,V) | 6

STEAMED RICE | 4

SWEETS

LYCHEE BEIGNET, ROASTED SESAME, COCONUT CREAM | 14

WHIPPED TOFU CHEESECAKE, DULCE DE LECHE, TOFFEE APPLE, VIET-COFFEE SYRUP, CINNAMON | 14

PICK YOUR LUCKY MENU

TO SHARE BETWEEN 2 PEOPLE

65 PER PERSON

2 BBQ

2 SNACK

2 A BIT BIGGER

2 SIDE DISH

WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUESTS DIETARY REQUIREMENTS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE AS OUR MENU IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, SESAME AND GLUTEN.