

Small Plates

KIM CHI \$6.5 ^(V)
chili pickled cabbage ^(G)

SPICY SALT SQUID \$14 ^(I)
lightly seasoned & flash fried, served w/ chili onion ^(G)
relish and sriracha mayo

CHOW! DIY PORK PANCAKES (3) \$16.5
wrap it yourself! Pork belly w/ Peking pancake,
local herbs, hoisin

CHILI SALT CHICKEN WINGS (4) \$12
w/ Sriracha mayo

BO LA LOP \$12.5 ^(G)
marinated beef wrapped in local betel leaf served
atop rice noodle cakes w/ crushed peanuts

PORK BALLS (3) \$12.5 ^(G)
char grilled skewers, pickled vegetable

SUGAR CANE PRAWNS \$14 ^(G)
mince prawn w/ rice noodles & lettuce wraps

SPICY SALT QUAIL \$12
w/ chili & shallot relish

CHOW! OYSTERS (6) \$18 ^(I)
lemongrass, galangal, lime, chili ^(G)

RICE PAPER ROLLS (2 per serve) ^(G)
Handmade to order to ensure maximum freshness.
Includes cucumber, mint, vermicelli, herbs, hoisin &
peanut dipping sauce. Your choice of :

PORK & PRAWN \$9 ^(I)

CHICKEN \$9

VEGETARIAN \$9 ^(V)

SPRING ROLLS (6 per serve)
Deep fried little parcels of flavour, made fresh!

TRADITIONAL SPRING ROLLS \$15 ^(I)
w/ pork, prawn & vermicelli

VEGETARIAN SPRING ROLLS \$14 ^(V)
w/ sauteed veg in fine pastry

GREEN RICE FLAKE SPRING ROLLS \$15 ^(I)
w/ prawn, pork & calamari in rice flakes

Soups Pho You

Pho ^(G)

The soup that feeds a nation,
delicate yet complex our beef
broth is cooked for 8 hours.
Pronounced "Fur" but we don't
mind if you call it "FO!"

w/ TENDER BEEF \$15
w/ VEGETABLES \$15

Laksa ^(G)

Many a mile is travelled in
Darwin for a great Laksa.
Malay chicken curry soup, egg
noodles, rice noodles, tofu puffs,
sprouts & shallots

w/ CHICKEN \$15
w/ CHICKEN & PRAWN \$16
w/ ROAST DUCK \$19
w/ VEGETABLES \$15

Hot & Sour ^(G)

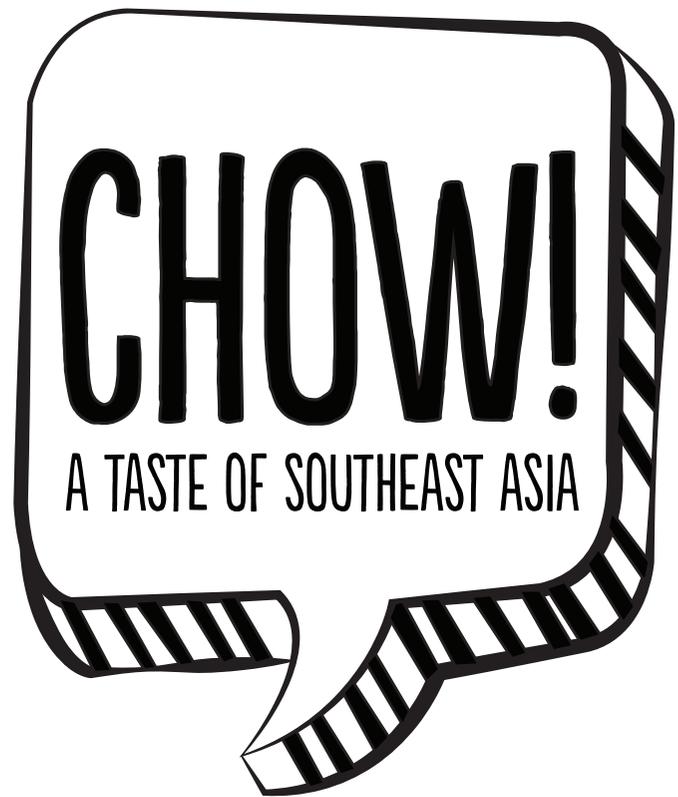
Traditional Vietnamese soup,
oftend spooned over rice.
Spicy, sour combination of okra,
tamarind, tomato and pineapple

w/ LOCAL FISH \$22
w/ CHICKEN \$18
w/ KING PRAWNS \$26

^(G) = can be made Gluten Free

^(V) = can be made Vegetarian

^(I) = contains Imported Seafood





Large Plates

CHAR GRILLED PORK BELLY w/ rice noodle cakes, pickles, mint	\$26 ^G
STIR FRIED BEEF w/ black pepper sauce and asian vegetables	\$24
SHAKING BEEF (BO LUC LAC) marinated MSA cubes of rib fillet tossed with garlic, pepper, salt & lemon juice	\$32
MUSSAMAN CURRY of coconut braised beef, potato & peanuts w/ crispy shallots	\$24
BUN BO XAO beef stir fried w/ lemongrass & garlic served on cold rice noodles w/ cucumber, sprouts, fresh torn herbs & nuoc cham	\$22 ^G
LAMB KORMA braised in thick sauce of coconut, ground almond & cashew w/ potato & crispy shallots	\$24
VIETNAMESE CHICKEN CURRY cooked on the bone in coconut curry sauce w/ sweet potato	\$22 ^G
BRAISED CHICKEN on the bone for rich flavour, finished with chinese braising liquor	\$24
CHICKEN HOTPOT w/ Lup Cheong Chinese sausage & mixed vegetables	\$22
LEMONGRASS CHICKEN stir fried w/ garlic & chili, finished w/ fresh lime & crushed, roasted peanuts	\$24 ^G
CHAR GRILLED CHICKEN marinated in five spice & bbq'd on the lava stone grill	\$24 ^G
RED CURRY OF DUCK w/ roast pumpkin, bamboo shoots & lychee	\$26
CARAMELIZED FISH CLAY POT Atlantic salmon fillet w/ pork belly in a rich, salty, caramel sauce	\$26
GARLIC KING PRAWNS w/ cherry tomato, shallots & fresh herbs finished w/ cream	\$32 ^G
KING PRAWNS IN PEPPER SAUCE king prawns with capsicum in a black pepper sauce	\$32 ^G
STIR FRIED SEAFOOD wok tossed w/ garden vegetables in nam prik sauce	\$27 ^I
FRIED FISH FILLET local threadfin salmon smothered in three flavored sauce	\$28

PAD THAI NOODLES rice noodles w/ chicken & prawns, bean sprouts, egg, garlic chive, chili, finished with crushed peanut & lime	\$20
XO EGGPLANT local grown w/ minced pork in XO sauce	\$18
CHINESE BROCCOLI stir fried in oyster sauce, finished w/ salted fish	\$16
KANG KOONG wok tossed local water spinach w/ crispy shallots	\$16 ^V
VEGETARIAN PAD THAI rice noodles w/ marinated tofu and mixed vegetables, bean sprouts, garlic, chive, chili, crushed peanuts and lime	\$19 ^V
VEGETABLE HOTPOT w/ mushrooms, beancurd and mixed vegetables	\$16 ^V
STIR FRIED VEGETABLES wok tossed mixed vegetables	\$16 ^V
EGGPLANT W/ BLACK BEAN local grown w/ salted black beans	\$16 ^V

Asian Salads

MASTER STOCK CHICKEN SALAD w/ shredded cabbage, carrot & Vietnamese mint	\$19 ^G
PAW PAW SALAD popular market dish w/ pork & prawns, chili & roast peanuts	\$19 ^I
DUCK SALAD w/ julienne carrot, white radish, cucumber & cabbage	\$26



Rice is nice

JASMINE RICE per person and as much as you want!	\$3pp ^V ^G
ALWAYS SPECIAL FRIED RICE w/ shrimp, Lup Cheong sausage & bbq pork	\$16.5 ^G ^I
NASI GORENG spicy Malay fried rice with shrimp, sambal & fried egg	\$16.5 ^I ^G

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