

STARTERS

OYSTER (MIN.2EA) <i>yuzu granita, tosazu, shallot oil</i>	5.5	EDAMAME <i>tossed in truffle oil</i>	8
GOTCHA SALMON (3PCS) <i>gochujang mayonnaise jalapeños, eschallots</i>	22	WAGYU SKEWER (MIN.2EA) <i>intercostal wagyu, marinated in shio koji</i>	12ea
BEEF TATAKI <i>beef tenderloin MBS3+, sesame soy dressing</i>	24	SPICY PORK SKEWER (2PCS) <i>spicy house sauce, scallion</i>	12.5
KINGFISH SASHIMI <i>yuzu ponzu dressing, house pickles ginger</i>	23.5	TERIYAKI CHICKEN SKEWER (2PCS) <i>teriyaki. scallion</i>	12.5
PORK & PRAWN WONTON <i>house made chili oil</i>	20	CORN RIBS <i>green onion relish, shallot crumb, house seasoning</i>	12
STICKY PORK BAO (3PCS) <i>braised pork belly, house-made pickles</i>	24		

MAINS

450G SIRLOIN STEAK <i>pepercorn sauce, crunchy enoki mushroom chives *please allow kitchen ~20min to prepare*</i>			56
LEMONGRASS PIPPIES (0.5 / 1 KG) <i>lemongrass sauce, coriander, deep fried baos</i>			MP
SAIGON TWICE COOKED DUCK (HALF / WHOLE) <i>chinese pancakes, scallion, cucumber, hoisin sauce</i>			38 / 68
MI-GORENG BONE MARROW <i>beef bone-marrow, egg noodles, fried garlic oil, crispy garlic, chives</i>			26
MR. TANG'S SPECIAL FRIED RICE <i>garlic fried rice, prawns, salted duck eggs, scallion</i>			27
BROCCOLINI <i>stir fried with garlic</i>			12
MORNING GLORY <i>stir fried vietnamese water spinach in chili and garlic</i>			18
STIR FRY EGGPLANT <i>wok tossed, shallot crumb, chives, sesame seeds</i>			14
JASMINE RICE (REG / LRG)			5 / 8

SNACKS

SWEET POTATO FRIES <i>sweet chili sauce</i>	12
WAFFLE FRIES <i>garlic aioli</i>	10
SALT & PEPPER CALAMARI <i>garlic aioli</i>	16
CHEESEBURGER SPRINGROLL <i>tomato sauce</i>	10

DESSERTS

MILK TEA CREAM BRULE <i>served with brown sugar pearls</i>	12
VINAMISU <i>vietnamese coffee, condensed milk mascarpone, ladyfingers</i>	14