

SUNDAY BRUNCH MENU

11.30AM - 3.00PM*

*KINDLY NOTE THAT THE LAST ORDER IS AT 2.30PM.

YOU ARE LIMITED TO A TWO HOUR SERVICE OF FOOD AND BEVERAGE FROM THE TIME YOU MAKE THE FIRST ORDER

RM100+ with free flow Lemongrass Drinks | **RM180+** with free flow Wine and Beer

HORS D'OEUVRES

A SYMPHONY OF STARTERS

A COMBINATION OF INDOCHINESE APPETIZERS

KHMER-STYLE CRABS WITH CRAB MEAT AND HERBS

SAIGONESE FRESH SHRIMP CRYSTAL ROLLS

CAMBODIAN-STYLE SHRIMP CAKES

CRISPY SHRIMP & CRABMEAT SPRING ROLLS

CAMBODIAN-STYLE BAKED MUSSELS IN LIGHT CURRY SAUCE

VIETNAMESE PAN-FRIED SALMON PARCELS WITH ASIAN PESTO

VIETNAMESE-STYLE GRILLED CHICKEN MOUSSE ON CINNAMON STICKS

VIETNAMESE LETTUCE WRAP WITH MINCED CHICKEN & PRAWNS

GRILLED MINCED CHICKEN WRAPPED IN RICE PAPER SERVED WITH FRUIT SALAD

SALADS

SALMON SASHIMI SERVED ON A BED OF WATER CHESTNUTS TOPPED WITH SPICY LAOTIAN GREEN CHILLI DRESSING

CAMBODIAN CHICKEN & BANANA FLOWER SALAD

SPICY BITTER GOURD WITH CHICKEN & PRAWN SALAD

VIETNAMESE PRAWN & GREEN MANGO SALAD

BROCCOLI & AVOCADO SALAD

LAOTIAN GRILLED BEEF & LEMONGRASS SALAD

LAOTIAN-STYLE SEARED DUCK SALAD

LAOTIAN-STYLE MANGO SALAD

LAOTIAN DRIED-CHILLI BEEF SALAD

LAOTIAN PAPAYA SALAD SERVED WITH SUN-DRIED BEEF & GLUTINOUS RICE

LAOTIAN WATERMELON SALAD TOSSED WITH CHICKEN & PRAWNS

SPICY LAOTIAN PRAWN SALAD

SOUPS

CRISPY SALMON-SKIN SOUP

A COCONUT MILK-BASED SOUP

LAOTIAN SEAFOOD & WATERMELON SOUP

A COCONUT MILK-BASED SOUP

VIETNAMESE ASPARAGUS & CRABMEAT SOUP

VIETNAMESE-STYLE MUSSELS & MIXED SEAFOOD SOUP SIMMERED IN WHITE WINE

LAOTIAN BEEF SOUP

LAOTIAN SOUR CHICKEN & COCONUT SOUP

LEMONGRASS & FRESH COCONUT JUICE

CAMBODIAN HOT & SOUR MUSHROOM & TOMATO SOUP

A COCONUT MILK-BASED SOUP

FISH

LAOTIAN DEEP-FRIED PERCH IN TAMARIND SPRINGS SPICY SAUCE

VIETNAMESE DEEP-FRIED PERCH WITH LEMONHGRASS SAUCE

STEAMED PERCH IN COCONUT MILK WITH GINGER, CASHEW NUTS & BASIL SAUCE

FRESH ANDAMAN TUNA SERVED IN A LAOTIAN WILD GINGER SAUCE

VIENTIANE-STYLE STEAMED FISH FILLET SERVED ON BANANA LEAVES

DEEP-FRIED GAROUPA IN GREEN APPLE SALAD

SQUIDS & CRUSTACEANS

HANOI CRISPY MARINATED SQUID WITH A BITTER LIME DRESSING

CRISPY DEEP-FRIED SOFT-SHELL CRABS IN TAMARIND SPRINGS SPICY SAUCE

VIETNAMESE CRISPY SOFT-SHELL CRABS SERVED ON A BED OF POMELO FRUIT

VIETNAMESE STIR-FRIED TIGER PRAWNS IN GARLIC SAUCE

GRILLED WHITE PRAWNS SERVED WITH VIETNAMESE SALT & SARAWAK BLACK PEPPER DIP

KHMER STIR-FRIED PUMPKIN WITH SHRIMPS

POULTRY

TRADITIONAL KHMER STIR-FRIED CHICKEN & BABY EGGPLANT WITH LEMONGRASS & BASIL LEAVES

GRILLED DEBONED CHICKEN WINGS SERVED WITH GRILLED GREEN-CHILLI PASTE

VIETNAMESE CARAMELIZED CHICKEN

SAIGON-STYLE STEWED CHICKEN WITH SESAME

VIETNAMESE STIR-FRIED CHICKEN WITH LEMONGRASS & CASHEW-NUTS

VIETNAMESE ROASTED GARLIC DUCK TOPPED WITH HOMEMADE YOGHURT EMULSION

LAOTIAN STIR-FRIED DUCK WITH GINGER & CHILLI

LAOTIAN STIR-FRIED DUCK WITH CHILLI FLAKES

CURRIES

LAOTIAN CHICKEN CURRY WITH WILD BANANAS

VIETNAMESE YELLOW CURRY CHICKEN WITH SWEET POTATOES

DRIED RED DUCK CURRY

CAMBODIAN BEEF CURRY WITH TAMARIND

VIETNAMESE LAMB CURRY

KHMER-STYLE MIXED SHELL FISH IN YELLOW CURRY

RED FISH CURRY CAMBOGEE

LAOTIAN FISH FILLET CURRY WITH WILD BANANAS

KHMER KROM SHRIMPS WITH PAPAYA & KHMER PEANUT CURRY

LAMB

ALL OF OUR PRIME CUTS OF LAMB ARE FLOWN IN FROM AUSTRALIA AND NEW ZEALAND

GRILLED LAMB CUTLETS TOPPED WITH FRESH YOGHURT SAUCE

GRILLED LAMB CUTLETS TOPPED WITH TAMARIND SAUCE

GRILLED LAMB TENDERLOIN TOPPED WITH SUN-DRIED PINEAPPLE SAUCE

VIETNAMESE STIR-FRIED LAMB TENDERLOIN IN GARLIC SAUCE

VIETNAMESE STIR-FRIED LAMB TENDERLOIN IN MINT & CHILLI

BEEF

ALL OF OUR PRIME CUTS OF BEEF ARE FLOWN IN FROM AUSTRALIA

KHMER STIR-FRIED BEEF WITH SESAME SAUCE

STIR-FRIED BEEF WITH LEMONGRASS & PEPPER

VIETNAMESE STIR-FRIED BEEF IN COCONUT MILK

LAOTIAN BARBECUE BEEF SERVED WITH DRIED RED-CHILLI SAUCE

VEGETABLES

STIR-FRIED EGGPLANT IN CHINESE WHITE WINE

VIETNAMESE GRILLED EGGPLANT WITH COCONUT SAUCE

VIETNAMESE DUCK EGG OMELETTE WITH EGGPLANT

DEEP-FRIED EGGPLANT WITH BLACK BEAN CRAB SAUCE

CRISPY DEEP-FRIED JUNGLE FERNS SERVED WITH ROASTED GREEN-CHILLI DIP

BROCCOLI & TOFU IN ALMOND SAUCE

LAOTIAN-STYLE FRIED MUSHROOMS WITH PICKLED VEGETABLES

STIR-FRIED SNOW PEAS WITH GARLIC

STIR-FRIED VEGETABLES WITH CRISPY TOFU & CHINESE WHITE WINE

STIR-FRIED FRENCH BEANS WITH CRUSHED GARLIC

STIR-FRIED SPINACH WITH YELLOW-BEAN SAUCE

STIR-FRIED ASPARAGUS WITH GARLIC

RICE

STEAMED FRAGRANT JASMINE RICE

BROWN RICE

DESSERTS

PLATTER OF HOMEMADE SORBETS WITH FRESH FRUITS & BERRIES SALAD

PINK DIAMOND

STICKY RICE WITH MANGO

TAKO

CENDOL & SAGO

DEEP-FRIED BANANA FRITTERS WITH VANILLA ICE CREAM

DRAGON FRUIT WITH ICE CREAM (CHOICE OF FLAVOURS: VANILLA, CHOCOLATE, GREEN TEA)

PAN-FRIED BANANAS IN COCONUT MILK & SESAME SEEDS

HONEYDEW WITH COCONUT MILK

MIXED FRUIT PLATTER

ICE CREAM (CHOICE OF FLAVOURS: VANILLA, CHOCOLATE, GREEN TEA)