



Small Plates

enjoy on your own or order a few to share

Lumpias 12

Filipino pork spring rolls served with bib greens and pickled veggies for you to wrap all together and dunk in sweet chilli sauce

**Vegetarian rolls are also available*

Beet Salad (V/GF) 14

roasted beets, pickled beet puree, whipped goat's cheese, topped with crushed nuts & seeds on a garlic miso dressing

Tuna Tartar (GF) 16

fresh tuna tartar dressed in sesame oil and furikake seasoning, drizzled with tare sauce and kewpie mayo accompanied with crispy rice tots

Calamari (GF) 14

crispy calamari seasoned with Taiwanese spices & basil chips on a lime cilantro aioli

Cheese Stick (V) 14

crispy mozzarella cheese, topped with honey butter powder on a spicy tomato jam

Pork Dumplings 15

handmade steamed dumplings topped with Vietnamese chimichurri, cucumber ribbons, crispy & pickled onions

Pesto Carrots (V) 14

sous-vide heirloom carrots on Vietnamese pesto, topped with brown butter, almond & raisin crumb

Spicy Sesame Guacamole (V/GF) 12

Asian inspired take on guacamole, served with wonton chips, taro chips & rice crackers

Dinner Menu

Bang Bang Chicken (GF) 20

roasted & chilled chicken, on peanut sauté and shaved cabbage slaw dressed with black vinegar, topped with crunchy chilli oil & scallions.

*Pairs well with You Tao

Vietnamese Fried Chicken (GF) 22

golden crispy boneless chicken legs marinated in lemongrass, garlic & ginger, served with lime cilantro aioli & pickled cucumbers

Sizzling Beef Hotplate “Bo Ne” (GF) 24

beef picanha marinated in peppercorns and lemongrass with Asian fried egg, pate & torched onions

*Pairs well with grilled bread

Grilled Vietnamese Pork Steak 20

pork marinated in Vietnamese aromatics, then glazed with sweet garlic soy & flame grilled, served on seared yu choi with crispy onions

Crispy Basa (GF) 22

seasoned basa coated in a light rice batter, fried and dressed with Korean kalbi sauce & togarashi spice.

Roasted Pork Belly (GF) 24

pork belly coated in Chinese five spice, slow roasted, topped with Vietnamese chimichurri, with a side of steamed bok choy

*Pairs well with Gus Bao

Green Curry Gnocchi (V) 22

potato mochi gnocchi filled with ricotta and mozzarella in a fermented bamboo green curry sauce, topped with Thai basil, pickled cucumbers, and puff rice

Sides

**order one or multiple sides to go with your main if you would like, they all pair nicely*

- crispy rice tots (gf) 7
- grilled Vietnamese bread 3
- steamed rice 3
- Korean seasoned rice (gf) 8
- spicy yuca fries with sweet sesame dipping sauce (gf) 8
- “You Tao” Chinese style bread stick 6
- “Gua Bao” soft steam bun 6

Desserts

Matcha Tiramisu 15

coconut and mascarpone mousse, coffee lady fingers, matcha ice cream

*Pairs well with Powerhouse Brewing Company, Redeye Coffee Blonde

Mango Whipped Cheesecake Jar 15

fresh mango, lime, whipped cheese mousse, vanilla sponge, lotus crumble

*Pairs well with London Brewing Co., Hibiscus Sour

Black Sesame Brownie Bar 16

dark chocolate, miso caramel, kinako crumble, salted black sesame ice cream

*Pairs well with Andersons, Brown beer

Cocktails

Thai 15

sweet with a spicy undertone – pandan, kafir lime, basil, roasted coconut, lemongrass infused vodka

Vietnamese Espresso Martini 16

smooth and balanced – robusta beans from Vietnam, dark roasted & brewed using the traditional phin slow drip method, stirred with condensed milk, Kahlúa, & vodka

Asian Daisy 15

bright with fruity notes – fresh lychee puree, ginger, lime, mint, SoHo lychee liquor, gin

Beer & Drinks

Beer

Powerhouse Brewery, Redeye Coffee Blonde 16oz. 9

London Brewing Co-operative, Hibiscus and Kaskap Kettle Sour 16oz. 9

Anderson Craft Ales, Brown 12oz. 7

Tiger Beer 16 oz. 8

Asahi Zero 12oz. 6

On tap:

Asahi, Super Dry 16oz. 9 6oz. 6

Storm Stayed Brewing Co., Sunburst 16 oz. 9

Wine

McManis, Cabinet Sauvignon, California 2022 6oz. 14, btl 50

Trius, Riesling, Niagara, Ca 2022 6 oz. 13, btl 45

pop, assorted 3

roasted coconut water 4

Vietnamese ice coffee 7

hot tea 4