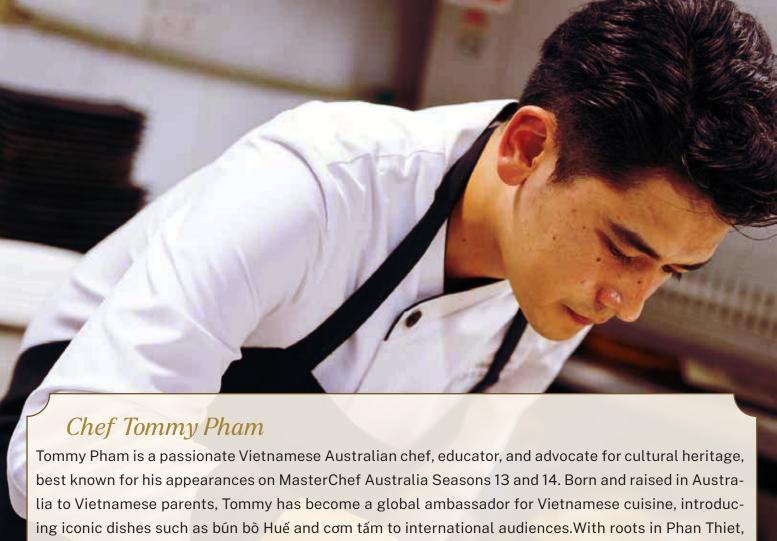




To Start Snacks

Bánh Xèo Tostadas By Tommy Pham Crispy turmeric banh xeo tostadas topped with seared pork belly, shrimp, & a Vietnamese inspired Pico de Gallo	150
Chạo Tôm Bánh Mì By Tommy Pham Deep fried pork & prawn mousse on a Vietnamese baguette, served with green herb mayonnaise & a small bowl of pickles	210
Oysters By Health Gordon & Bao La Freshly shucked Ha Long Pacific oysters, served with ST25 chili sauce & rau răm vinaigrette	150
Com Cháy By Health Gordon & Bao La Crispy rice cracker topped with eggplant nam prik, tofu cream & housemade mushroom xo	120
Thịt Mắm Ruốc Betel Leaf By Health Gordon & Bao La Caramelised Borrowdale pork belly served on piper la lot leaves, topped with pineapple relish, kaffir lime & puffed rice	135
Chả Giò By Health Gordon & Bao La Deep fried braised Australian wagyu beef cheek spring rolls, served with roasted chili ketchup & basil herb salad	150
Gổi Cuốn By Health Gordon & Bao La Fresh rice paper summer rolls with Himalayan salted tiger prawns & Vietnamese herbs, served with hoisin peanut butter sauce	150
Bắp Xão By Health Gordon & Bao La Stir fried sweet corn & Hokkaido scallop in garlic butter & corn purée served on crispy wonton	135



Tommy Pham is a passionate Vietnamese Australian chef, educator, and advocate for cultural heritage, best known for his appearances on MasterChef Australia Seasons 13 and 14. Born and raised in Australia to Vietnamese parents, Tommy has become a global ambassador for Vietnamese cuisine, introducing iconic dishes such as bún bò Huế and cơm tấm to international audiences. With roots in Phan Thiet, Tommy credits his mother for instilling in him a deep love and respect for Vietnamese food, teaching him the art of balancing flavours to create dishes that celebrate the soul of Vietnam. Beyond the competition, Tommy continues to use his culinary skills as a tool to share his heritage, inspire others, and bridge cultural divides. A former IT professional turned preschool teacher, Tommy is also a proud full-time dad who challenges traditional gender roles, proving that men can thrive in the kitchen and as caregivers. As the Brand Ambassador for KOTO (Know One, Teach One) – Vietnam's first social enterprise – Tommy champions the mission of empowering at-risk and disadvantaged youth through culinary and hospitality training.

Small Plates & Salads

Kingfish Chả Cá Lã Vọng By Tommy Pham Kingfish sashimi, coconut nước mắm, turmeric oil, dill & spring onion oil, pickled onions	390
(Coconut sauce is on the side)	
Vietnamese Beef Carpaccio By Tommy Pham	340
Thinly sliced Australian wagyu beef with sate oil, finely sliced Vietnamese herbs, crispy garlic & charred lime, served with crispy nori rice paper	
Roasted Cabbage with Black Garlic Tofu Cream By Tommy Pham V	210
Charred cabbage with black garlic tofu cream, basil oil & crispy garlic slices. Smoked eggplant with fermented northern Vietnamese soy bean tofu cream, dill oil & crispy shallots. Roasted eggplant with Tuong Ban cream	
Bún Riêu Bisque By Tommy Pham ()	510
Lobster bisque with Bún flavors	
"Twelve Predestined Affinity" salad By Health Gordon & Bao La	210
Mix your own prosperity salad with pineapple, pickled lotus stem, kohlrabi, crispy taro & Vietnamese herbs, served with a macadamia nut tofu dressing	
KOTO Fried Chicken By Health Gordon & Bao La 💿 🤲	290
Deep fried garlic marinated chicken wings tossed with nước mắm caramel, topped with lemongrass, chili & fried garlic	
Pink Pomelo By Health Gordon & Bao La	310
Picked Cà Mau mud crab salad with pink pomelo, Vietnamese herbs, roasted cashew nuts in a coconut caramel dressing	
Yellowtail Kingfish By Health Gordon & Bao La	380
Raw sliced Japanese kingfish marinated with a tía tô vinaigrette, served with avocado purée & black sesame	



Chef Bao La

Chef Bao La is an acclaimed Australian-born chef renowned for his innovative approach to Vietnamese cuisine. With a deep respect for traditional Flavors, he blends them seamlessly with modern techniques to create vibrant, contemporary dishes. Chef Bao La has built a distinguished career across multiple continents, working with the prestigious La Gargon Black Sheep Group in Hong Kong, where he played a key role in shaping the group's culinary vision. He has also showcased his talent through pop-up events, including Madame Kew, which brought the bold Flavors of Vietnamese cuisine from Dalat to Melbourne and to Europe.



Small Plates & Salads

Mực Rang Muối By Health Gordon & Bao La Deep fried calamari tossed with Bạc Liêu salt & Phú Quốc pepper mix, served with green chili dipping sauce	290
Súp Cua Măng Tây By Health Gordon & Bao La Crab meat soup, tiger prawn wontons, green asparagus & shellfish oil	180
To Share	
Vegetables, Rice & Noodles	
Seasonal Asian Greens By Health Gordon & Bao La Stir fried mixed seasonal asian greens in a vegetarian oyster sauce topped with crispy garlic	160
Phở Xào By Health Gordon & Bao La	520
Wok fried lamb rump marinated in Vietnamese bean curd & stir fried rice noodles with maggi butter sauce	
Cơm Chiên Cua By Health Gordon & Bao La 💿 🦛	480
Fried ST25 rice with picked Cà Mau mud crab finished with spring onion & lots of garlic	
Cơm Chiên Chay By Health Gordon & Bao La	290
Fried ST25 rice with mixed mushrooms, baby corn, sugar snaps, finished with a mushroom XO	
Cơm Thố By Health Gordon & Bao La 💿	70
Steamed ST25 rice in a ceramic pot	
Braised Tofu and Mushroom By Health Gordon & Bao La	320
Deep fried tofu & braised mushrooms in mushroom sauce	



Chef Heath Gordon is a celebrated Australian chef known for his innovative approach to modern cuisine. With a career that spans several prestigious establishments, he gained widespread acclaim at the Park Hyatt, where he helmed its fine dining offerings. Notably, at Square One Restaurant in the Park Hyatt Ho Chi Minh and the Vintage Emporium, Gordon ventured into Vietnamese cuisine, infusing traditional dishes with a contemporary twist that captivated both local and international diners. His creative use of local ingredients and modern techniques has solidified his reputation as a leading figure in the culinary world. Gordon's commitment to seasonality, sustainability, and unique flavour combinations has made him a standout in both Australian and Southeast Asian fine dining scenes..



Seafood & Meat

Crispy Pork Belly Porchetta with Jungle	500
Herb Coleslaw By Tommy Pham	
Crispy pork belly Porchetta, filled with fragrant Vietnamese herbs, lemongrass, garlic & house made five-spices, served with tangy herb coleslaw and pho vinaigrette	
Canh Chua Consomme By Tommy Pham	750
Vietnamese sweet & sour consommé soup with steamed cod fish, roasted pineapple, pickled mustard green	
Koji-Cured Ribeye with Vietnamese Chimichurri By Tommy Pham	1.250
Koji-cured Australian wagyu rib-eye topped with herbaceous Vietnamese inspired chimichurri, served with crispy potatoes	
Barramundi By Health Gordon & Bao La	510
Banana leaf roasted barramundi marinated in turmeric shallots served with spring onion, dill & mắm tôm	
Bánh Hỏi Heo Quay By Health Gordon & Bao La	550
Cantonese style roasted Borrowdale crispy pork belly served DIY wrap style with mixed lettuce & herbs, hoisin mustard, pickles & green apple kimchi	
Gà Nướng (45mins) By Health Gordon & Bao La 💿	560
Slowly roasted half BBQ chicken marinated lemongrass, turmeric & honey served with a roasted chili sambal terasi sauce & dill	
Tiger Prawns By Health Gordon & Bao La	610
Butterflied tiger prawns roasted in lemongrass shrimp salt butter with prawn coral tomato oil & tiá tô herb salad	
Slipper Lobster By Health Gordon & Bao La 💿 🤲	890
Wok fried slipper lobster tossed in Phú Quốc green pepper butter sauce with mắc khén & fried curry leaves	
Bồ Lúc Lắc By Health Gordon & Bao La	670
Stir fried Australian wagyu beef cubes tossed with fried potato, onions & garlic in a black pepper butter sauce	



Dessert

Cafe Sữa Đá Creme Brulee By Tommy Pham Rich Vietnamese coffee custard with caramelized sugar crust, served with a condensed milk whipped cream	190
Chuối Chiên Split with Fish Sauce Caramel By Tommy Pham Crispy banana fritters with ice cream & umami fish sauce	190
Fruit Bowl By Health Gordon & Bao La Passion Fruit cream, compressed rockmelon	170
Pandan Waffle By Health Gordon & Bao La Strawberries, cream, almond roca served with soursop ice cream	180
Bánh Flan By Health Gordon & Bao La Steamed milk caramel cream with cocoa crumble & whipping cream	190
ST25 Rice Pudding By Health Gordon & Bao La ST25 rice cooked in a fragrant coconut milk with fresh mango	170

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

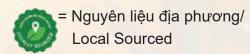
Please inform the state of any allergy or special dietary requirements that we should be aware of when preparing your menu.

Prices are quoted in thousands Vietnamese Dong, exclusive of 5% service charges.

8% VAT for food & non-alcohol and 10% VAT for alcohol









Không gluten theo yêu cầu/
 Gluten free on request



 Cá được đánh bắt bền vững/ Sustainable fish

