

# TASTE OF COUNTRY

## ENTRÉES

### *Tự Cuốn – Gà Sả Nghệ*

Roll-your-own turmeric & lemongrass chicken rice-paper rolls with angel-hair vermicelli and lemon myrtle GF

### *Mực Rang Muối*

Salt & pepper squid with lemon myrtle, lemon-pepper dipping sauce, and karkalla

## MAINS

### *Gỏi Gà Hội An*

Hoi An chicken salad with toasted rice powder, cabbage, green papaya, and tempura saltbush GF

### *Cá Kho Hà Nội*

Caramelized salmon with choy sum, cauliflower blossom, tomato, chili, lime, black pepper, and sea blite. Served with jasmine rice GF

## DESSERT

### *Bánh Flan Trân Châu*

Vietnamese coffee crème caramel topped with boba pearls, vanilla ice cream, and edible flowers

V: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).  
8 pax or more people 10% gratuity, Sunday surcharge 10%  
and public holiday surcharge 15%.

# BOTANIC HOUSE

ROYAL BOTANIC GARDEN  
SYDNEY

