

#WTF
Holland Village

wine · tapas · friends

by IndoChine



Rice & Noodles

VIETNAMESE BEEF NOODLE SOUP (PHO BO)

Flat rice noodles serve with sliced lean beef and Siêm Rêap's beef balls, accompanied with a basket of fresh basil, lettuce, bean sprouts and lime
\$14

VIETNAMESE CHICKEN NOODLE SOUP (PHO GA)

Flat rice noodles serve with shredded chicken breast, topped with fried shallots, coriander and spring onions accompanied with a basket of fresh basil, lettuce, bean sprouts and lime
\$12

VIETNAMESE PORK CHOP WITH RICE (COM SUON)

Steamed jasmine rice serve with special marinated pork chop and a sunny side up egg, accompanied with a sweet Siêm Rêap fish sauce
\$15

SIÊM RÊAP STYLE FRIED RICE (COM CHIEN)

Rice stir-fried with white onion, carrot, kailan, egg and a home-made sauce
Chicken – \$13 | Beef – \$13 | Seafood – \$15

SIÊM RÊAP STYLE KWAY TEOW

A new twist to a local favorite!

Chicken – \$13 | Beef – \$14 | Seafood – \$15

MEE KHMER

Fried thin rice noodles with shredded chicken, fresh prawns, tofu, egg, bean sprouts, chives, preserved radish and garden vegetables tossed in a light soya sauce
\$14

Classic Eastern Main Dishes *(Recommended for communal sharing)*

PEPPER BEEF WITH GARLIC AND BUTTER (THIT BO LUC LAC)

Prime beef sautéed with a combination of garlic, black pepper and melted butter, served on a bed of sliced onions and tomato with a subtle sour sweet dip
\$19

SIEM REAP GRILLED SQUID

Fresh whole squid grilled to perfection, served with chilli lime dressing
\$22

GRILLED LEMONGRASS CHICKEN (PING KAI SAVANNAKHET)

Leg of chicken marinated with garlic, lemongrass, coriander root, and white pepper, grilled on lemongrass skewers served with a sweet chilli sauce
\$17

CAMBODIAN STYLE CHILLI AND BASIL CHICKEN

Tender shredded chicken prepared in a red chilli paste and garli sauce with white onions, spring onions and basil leaves
\$16

PAN FRIED TOFU (DAU HU CHIEN TOI OT)

Pan fried tofu with chilli and garlic
\$12

KHAO HOM

Jasmine Rice
\$2

Vegetable/ Vegetarian options available





Siem Reap Platters

SAM NEUA PLATTER

A combination of traditional IndoChine favourites :

- Cha Gio – Vietnamese spring rolls
- Goi Cuon – Fresh rice paper rolls
- Nem Re So – Vietnamese scallop rolls
- Chao Tom – Sugarcane prawn
- Chef's special marinated juicy wings

*Served with garden greens for wraps and signature sauces

\$48

BISTRO PLATTER

Combination of favourite lounge snacks

- Har Jiong Gai – Prawn paste wings
- Nem Re So – Vietnamese scallop rolls
- Salt and pepper sautéed golden white baits
- Potato wedges seasoned with Cajun spice
- Straightcut fries

*Served with mayonnaise & chilli sauce

\$28

Bar Snack

FRESH RICE PAPER PRAWN ROLLS (GOI CUON)

Fresh rice paper rolls filled with sliced prawns, lettuce, bean sprouts, chives, mint leaves and rice vermicelli accompanied with a traditional sauce
\$12

CRISPY VIETNAMESE SPRING ROLLS (CHA GIO)

Crispy rice paper rolls filled with tender, finely minced chicken, prawns, fresh crabmeat, taro, turnip, carrot, black fungus, spring onion, white onion, garlic, cabbage, mushrooms and bean vermicelli

*Served with fresh lettuce, mint leaves and signature IndoChine sauce.

\$14

SMOKED DUCK & TRUFFLE MUSHROOM

Chilled sliced smoked duck with truffle mushroom
\$12

CHEF'S SPECIAL MARINATED WINGS

Golden chicken wings marinated with fish sauce, herbs and spices
\$13

'HAR JIONG GAI' PRAWN PASTE WINGS

Prawn paste wings served with sambal dip
\$13

Vegetable/ Vegetarian options available Contains pork

Pictures are used for reference only. Prices are subject to service charge & prevailing taxes.



Salt & pepper golden white baits

SUN DRIED PORK

Marinated and aged pork strips, fried to perfection.
*Best for beer pairing!

\$13

MINCED CHICKEN PATTIES (LARB KAI PING)

Marinated chicken patties, grilled to perfection
\$13

LAOTIAN FISH CAKE (TOD MUN PA)

Home herbed and spiced fish cake, fried to golden brown
\$13

SUGARCANE PRAWN (CHAO TOM)

Minced prawn & seafood hand shaped with sugarcane
\$14

VIETNAMESE SCALLOP ROLLS (NEM RE SO)

Fresh scallops rolled in a crispy Vietnamese silver thread skin, served with sweet chilli sauce
\$13

SALT & PEPPER GOLDEN WHITE BAITS

Crispy golden white baits tossed with salt and pepper, served with wasabi mayonnaise dip
\$13

CRISPY POTATO WEDGES

Crispy potato wedges seasoned with Cajun spice, served with garlic aioli
\$10

TRUFFLE FRIES

Straightcut tossed with truffle oil and salt
\$12

FRENCH FRIES

French fries served with mayonnaise sauce
\$8



Nem Re So



Larb Kai Ping

SPAM CUBES

Crispy spam cubes with spiced chilli mayo dip
\$9

NACHOS & CHEDDAR DIP

Nachos and melted cheddar dip
\$9

SKEWERS

with peanut pineapple dip

Beef / Pork / Chicken

(½ dozen minimum for each meat selection)

*Small size: \$7 (1/2 dozen) | \$13 (1 dozen)

Salad

GREEN PAPAYA SALAD (TAM SOM)

Shredded papaya pounded with dried shrimp, chilli, tomato, lemon juice and peanuts, tossed in traditional Laotian sauce
Mild - Hot - Very Hot

\$12

GREEN MANGO SALAD OF THAKHEK (YAM MAK MOUANG THAKHEK)

Fresh green mango, chilli and thinly sliced shallots pounded with lemon juice and topped with roasted peanuts
Mild - Hot - Very Hot

\$13

Soup

CLASSIC TOM YAM

One of Southeast Asia's favourite soup
Mild - Hot - Very Hot

Chicken – \$13 | Seafood – \$15

