



**LOUNGE FOOD**

<b>Pik Kai—Laotian Chicken Wings</b>	<b>15.00</b>
<b>Xin Lord—Laotian Sun-Dried Beef</b>	<b>16.00</b>
<b>Muc Non Chien—Crispy Baby Squid</b>	<b>18.00</b>
<b>Bo Vien Nuong—Laotian Beef Balls</b>	<b>15.00</b>
<b>Kai Savanh—Sesame Chicken Strips</b>	<b>15.00</b>
<b>Smoked Duck with Pineapple Salsa</b>	<b>16.00</b>
<b>Baby Squid &amp; Nacho</b>	<b>18.00</b>
<b>Baby Squid Tomato Salsa</b>	<b>18.00</b>
<b>Kimchi Fries with Shredded Mozzarella</b>	<b>13.00</b>
<b>Truffles Fries with Shaved Parmesan</b>	<b>13.00</b>
<b>Cheese Fries</b>	<b>12.00</b>
<b>Salted Straight-Cut Fries</b>	<b>8.00</b>
<b>Spam Fries [Pork]</b>	<b>8.00</b>
<b>Meat Skewers with Peanut Pineapple Dip</b>	<b>14.00</b>

[ 1 dozen- choice of Beef / Chicken / Pork]

**POPULAR PICK**

<b>Crispy Squid Salsa</b>	<b>18.00</b>
<b>Grilled Tiger Prawn [6pcs]</b>	<b>16.90</b>
<b>Beer Battered Seabass Fish &amp; Chips</b>	<b>16.90</b>

**SANDWICHES**

<b>Steak [Beef] Sandwich</b>	<b>16.90</b>
<b>Grilled Chicken Sandwich</b>	<b>13.90</b>
<b>Garlic Bread</b>	<b>6.00</b>

**PLATTER**

<b><u>Ha Long Platter</u></b>	<b>45.00</b>
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*Pik Kai—Laotian chicken wings  
Bo Vien Nuong—Laotian beef balls  
Goi Cuon—Fresh rice paper prawn rolls  
Cha Gio—Vietnamese seafood spring rolls*

<b><u>IndoChine Signature Platter</u></b>	<b>75.00</b>
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*Laotian Sun-dried beef  
Smoke duck with pineapple salsa  
Truffle Fries with shaved parmesan  
Kai Savanh—Sesame chicken strips  
Chao Tom—Prawn quenelle on sugarcane  
Nem Khao Hor—Rice paper chicken & crispy rice*

**APPETIZERS & SALADS**

<b>Goi Cuon—Rice Paper Prawn Rolls</b> 🌿	<b>12.00</b>
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Fresh rice paper rolled with sliced tiger prawn, lettuce, bean sprout, chive, mint leaf, rice vermicelli, with traditional IndoChine sauce.

<b>Cha Gio—Crispy Seafood Spring Rolls</b> 🌿	<b>14.00</b>
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Rice paper roll filled with minced chicken, prawn, crabmeat, taro, turnip, carrot, black fungus, spring & white onion, garlic, cabbage, mushroom, vermicelli; , serve with lettuce, mint leaf & traditional IndoChine sauce..

<b>Chao Tom—Grilled Sugarcane Prawn</b>	<b>14.00</b>
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Minced fresh prawn & fish paste wrapped on succulent sugarcane, served with traditional IndoChine sauce.

<b>Nem Khao Hor— Rice Paper Rolled with Chicken &amp; Crispy Rice</b> 🌿	<b>18.00</b>
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Roasted rice cake crumble with marinated minced chicken, coriander, mint leaf, bird-eye chili and spring onion, wrapped in fresh rice paper.

<b>Laotian Larb Kai— Marinated Minced Chicken In Lemon Juice</b>	<b>18.00</b>
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Minced chicken tossed in lemon juice, fish sauce, chili, spring onion, shallot, coriander leaf, saw leaf, roasted rice powder, pine nut.; served on a bed of lettuce and garden vegetables.

<b>Laotian Larb Salmon— Marinated Salmon In Lemon Juice</b>	<b>26.00</b>
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Minced salmon tossed in lemon juice, fish sauce, chili, spring onion, shallot, coriander leaf, saw leaf, roasted rice powder pine nut.; served on a bed of lettuce and garden vegetable.

<b>Tam Som—Laotian Papaya Salad</b> 🌿	<b>16.00</b>
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Shredded papaya pounded in a terra cotta mortar with dried shrimp, chilli, tomato, lemon juice and peanut, tossed in an ancient Laotian sauce. (Please indicate spicy level: Mild / Medium / Hot)

<b>Pomelo Salad</b> 🌿	<b>16.00</b>
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Pomelo, dried shrimp, chilli, and carrot tossed with our aromatic IndoChine house dressing. (Please indicate spicy level: Mild / Medium / Hot)

**HOME-BREWED SOUPS**

**IndoChine Tom Yam Soup**

A tangy soup infused with lemongrass, kaffir lime leaves and onion, tomato and mushroom, flavoured with coriander, lime juice and red chili paste. Choose between creamy or clear broth.

<b>Chicken</b>	<b>8.00</b>
<b>Prawn</b>	<b>9.00</b>
<b>Seafood</b>	<b>10.00</b>
<b>Vegetables</b>	<b>7.00</b>

<b>12—Hours slow cooked Vietnamese Beef Soup</b>	<b>10.00</b>
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A clear, full-flavoured beef soup infused with exotic Vietnamese spices, served with beef ball, sliced beef, morning glory and bean sprout.



## MEAT & POU TRY

**Thit Bo Luc Lac—Pepper Beef with Garlic & Butter** **26.00**  
 cubes of prime beef sautéed in herb, spices and melted butter, served on a bed of sliced onion and lettuce with a subtle pepper dip.

**Cambodian Style Chilli and Basil Chicken Served with Jasmine Rice** **18.00**  
 Tender shredded chicken sautéed with garlic, red chilli paste sauce, white onion, spring onion and basil leaf.

**Grilled Lemongrass Chicken & French Fries** **15.00**  
 Grilled marinated chicken thigh with lemongrass stalk, served with sliced pineapple, tomato, cucumber and IndoChine sweet chilli sauce.

**Laotian Style Red Curry Chicken with Jasmine Rice** **15.00**  
 Tender boneless chicken in our rich red curry paste.



## FROM THE OCEAN

**Grilled Squid** **22.00**  
 Grilled succulent squid served with classic chilli lime sauce.

**Cambodian Style Basil & Chilli Tiger Prawn Served with Jasmine Rice** **24.00**  
 Tiger prawn sautéed with garlic, red chilli paste sauce, white onion, spring onion and basil leaf.

**Steamed Seabass Fillet In Lemon Juice Served with Jasmine Rice** **24.00**  
 Seabass fillet steamed in lemon juice, garlic, coriander and red chilli.

## VEGETABLE

**“Kai Lan” Wok Fried with Slice Beef** **18.00**  
 Wok fried “Kai Lan” with garlic and onion, oyster sauce & slice beef.

**Wok Fried French Bean with Dried Shrimps** **16.00**  
 French Bean wok fried with dried shrimps & chilli.

**Pan- Fried Tofu** **14.00**  
 Pan-fried tofu with sautéed spring onion, garlic, chilli and chef’s speciality sauce.

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**Vietnamese Chicken Noodle Soup (Pho Ga)** **15.00**  
 Flat rice noodle soup with shredded chicken breast, sprinkled with crispy fried onion, coriander and spring onion. It is served with a basket of fresh basil, lettuce, bean sprout and lime wedge.

**Vietnamese Beef Noodle Soup (Pho Bo)** **16.00**  
 Flat rice noodle soup with sliced lean beef and our special beef ball, served with a basket of fresh basil, lettuce, bean sprout and lime wedge.



## STAPLES

**Crabmeat & Pineapple Fried Rice** **20.00**  
 Fragrant rice tossed with special crab paste, cut pineapple topped with crab meat.



**Traditional IndoChine Fried Rice** **14.00**  
 Fragrant rice spiced with special herb and home-made sauce, fried lightly with chicken and prawn.

**IndoChine Style Kway Teow** **14.00**  
 A new twist to a local favourite! Kitchen of IndoChine is required to produce food that was remarkably different from that of the common, refining ordinary dishes until they became something truly special.

**Mee Khmer** **14.00**  
 Fried thin rice noodle with shredded chicken, fresh prawn, tofu, egg, bean sprout, chive, preserved radish and garden vegetable tossed in a light soya sauce.

## DESSERTS

**Cake Of The Day** **8.50**  
 Please check with your server.

**Mango Sticky Rice** **15.00**  
 Sticky rice with coconut milk and served with fresh mango.



## ARTISANAL PASTA

Mango sticky rice

**Step 1 Choose your choice of pasta**  
**Step 2 Choose your choice of base**  
**Step 3 Add on your preferred main**

**BASE**  
 Aglio Olio 8.00  
 Carbonara 9.00  
 Truffle Aglio Olio 9.00  
 White Wine 10.00

**PASTA**  
 Spaghetti / Linguine / Penne / Angel Hair

**MAIN**  
 Smoked duck 8.00  
 Grilled chicken 8.00  
 Mixed seafood 10.00  
 Tiger prawn 9.00  
 Venus clam 9.00  
 Poached Vegetable 7.00  
 Sautéed mushroom 6.00  
 Poached egg 2.00