

LOUNGE FOOD

Crispy Squid Salsa	19
Baby Squid & Nacho	19
Crispy Prawn Wanton	10
Spam Fries [Pork]	8
Spicy Mid Wings	16
Laotian Chicken Wing	16
Kai Savanh—Sesame Chicken Strips	16
Chicken Bockwurst with Mashed Pot	11
Smoked Duck with Pineapple Salsa	17
Xin Lord—Laotian Sun-Dried Beef	17
Bo Vien Nuong—Laotian Beef Balls	16
Meat Skewers 1 doz [Beef / Chicken / Pork]	15
Cheese Fries	12
Salted Straight-Cut Fries	8
Truffles Fries with Shaved Parmesan	13
Kimchi Fries with Shredded Mozzarella	13

SALAD

Pomelo Salad	16
Pomelo, dried shrimp, chilli, and carrot tossed with our house aromatic IndoChine dressing.	
Tam Som—Laotian Papaya Salad	16
Shredded papaya pounded in a terra cotta mortar with dried shrimp, chilli, tomato, lemon juice and peanut, tossed in an ancient Laotian sauce.	



PLATTER

Ha Long Platter	48
Pik Kai—Laotian chicken wings Bo Vien Nuong—Laotian beef balls Goi Cuon—Fresh rice paper prawn rolls Cha Gio—Vietnamese seafood spring rolls	
IndoChine Signature Platter	75
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	

WESTERN

Garlic Bread	6.5
Garlic Bread Omelette	11
ARG Angus Sirloin Steak	18.9
Grilled Chicken Sandwich	15
Steak [Augus Beef] Sandwich	18
Beer Battered Seabass Fish & Chips	18
Crispy Chicken [2 Pcs] with Mashed Potato	16
Grilled Chicken of SaVannakhet with French fries	16

VEGETARIAN

Vegetarian Phad Thai	14
Vegetarian Fried Rice	14
Laotian Larb Mushroom with Tofu	14
Rice Paper Vegetables Roll	12
Crispy Vegetarian Spring Roll	12
Crispy Tofu with Garlic & Spices	14



INDOCHINE MENU

Goi Cuon—Rice Paper Prawn Roll	13
Fresh rice paper rolled with sliced tiger prawn, lettuce, bean sprout, chive, mint leaf, rice vermicelli, with traditional IndoChine sauce.	
Cha Gio—Crispy Seafood Spring Roll	13
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..	
Chao Tom—Grilled Sugarcane Prawn	14
Minced fresh prawn & fish paste wrapped on succulent sugarcane, served with traditional IndoChine sauce.	
Nem Khao Hor— Rice Paper Rolled with Chicken & Crispy Rice	16
Roasted rice cake crumble with marinated minced chicken, coriander, mint leaf, bird-eye chili and spring onion, wrapped in fresh rice paper.	
Laotian Larb Kai— Marinated Minced Chicken In Lemon Juice	18
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.	
Laotian Larb Salmon - Marinated Salmon In Lemon Juice	27
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 vegetables.	



SOUPS & PHO

House Brewed Beef Soup 12
 A clear, full-flavoured beef soup infused with exotic Vietnamese spices, cooked with beef ball, sliced beef, morning glory and bean sprout.

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.*

Chicken 8 / Prawn 9 / Seafood 10 / Vegetables 7

Vietnamese Chicken Noodle Soup (Pho Ga) 15
 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) 17
 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.



MAIN COURSES

Thit Bo Luc Lac—Pepper Beef with Garlic & Butter 27
 cubes of prime beef sautéed in herb, spices and melted butter, served on a bed of sliced onion with a subtle pepper dip.

Cambodian Style Chilli and Basil Chicken 21
 Tender shredded chicken sautéed with garlic, red chilli paste, white onion, spring onion and basil leaf.

Laotian Style Red Curry Chicken 19
 Tender boneless chicken in our rich red curry paste.

IndoChine Grilled Squid 24
 Grilled succulent squid served with classic chilli lime sauce.

Cambodian Style Basil & Chilli Tiger Prawn 26
 Tiger prawns sautéed with garlic, red chilli paste, white onion, spring onion & basil.

Grilled Tiger Prawn with Chilli Lime Dip 26
 Tiger prawns sautéed with garlic, red chilli paste, white onion, spring onion & basil.

Steamed Seabass Fillet 26
 Steamed Seabass fillet infused in garlic, coriander, red chilli, lemon juice.

Mixed Vegetables with Basil 16
 Seasonal mixed vegetables fried with garlic, hot basil, hint of red chilli in light gravy.



STAPLES

Crabmeat & Pineapple Fried Rice 21
 Fragrant rice tossed with special crab paste, pineapple, topped with crab meat.

Phad Thai with Prawns 14
 Thai style fried rice noodle with tofu, eggs, bean sprout, peanuts, prawns.

Vietnamese Pork Chop Rice 16
 Grilled pork chop served with jasmine rice, fried egg.

Laotian Laksa 14
 Grilled marinated pork chop served with rice, fried egg and sweet fish sauce on the side.

Fragrant Jasmine Rice 3

Egg Fried Rice 8
 Fragrant rice wok fried with garlic, onions, eggs.

Add on

Grilled Chicken +8

Crispy Chicken +8

Smoke Duck +8

Pork Chop +9

Slice Beef +9

Tiger Prawn +9



ARTISANAL PASTA

Step 1: Choose your choice of pasta

Step 2: Choose your choice of base

Step 3: Add on your preferred main

PASTA

Spaghetti / Linguine / Penne

BASE

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

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



DESSERTS

Cake of The Day 8.5
 Please check with your server

Mango Sticky Rice 12.5
 Fresh cut slice mango, served with sweet sticky rice topped with coco-

