




LOUNGE FOOD

Spicy Top Shell	19
Crispy Squid Spicy Salsa	22
Spam Fries [Pork]	10
Crispy Lychee Pork	18
Grilled Pork Skewers	18
Laotian Chicken Wing	18
Kai SaVanh –Sesame Chicken Strips	16
Smoked Duck with Pineapple Salsa	19
Bo Vien Nuong—Laotian Beef Balls	16
Xin Lord—Laotian Sun-Dried Beef	18
Cheese Fries	13
Straight-Cut Fries	10
Truffles Fries with Shaved Parmesan	14

SALAD

	Pomelo Salad	16
	Pomelo, dried shrimp, chilli, and carrot tossed in home-made aromatic IndoChine dressing.	
	add on: Prawns +10 Venus Clams +\$9	

	Tam Som— Laotian Papaya Salad	16
	Shredded papaya pound in a terra cotta mortar with dried shrimp, chilli, tomato, peanut, Laotian dressing.	


	Grilled Beef Salad	22
	Sirloin beef, iceberg lettuce, cucumber, tomato, seasonal greens, tossed in home	

PLATTER

Ha Long Platter	48
Pik Kai—Laotian chicken wings	
Smoked duck with pineapple salsa	
Goi Cuon—Fresh rice paper prawn rolls	
Cha Gio—Vietnamese seafood spring rolls	
SaVanh Platter	55
Grilled squid	
Grilled pork skewer	
Nem Khao Hor-Rice paper chicken	
Tom -Prawn quenelle on sugarcane	
IndoChine Signature Platter	75
Lychee pork with mayo	
Laotian sun-dried beef	
Smoke duck with pineapple salsa	
Kai SaVanh-Sesame chicken strips	
Nem Khao Hor-Rice paper chicken rolls	
Chao Tom-Prawn quenelle on sugarcane	

WESTERN

Garlic Bread	7
Garlic Bread Omelette	12
Beer Battered Fish & Chips	20
Grilled Angus Sirloin Steak with Salad	28
add on:	
mashed potato +4 / Fries +4 / Truffle Fries +6	

Rack of Lamb [2 Pieces]	32
Australia grass-fed rack of lamb, marinated with lemongrass .	
	
add on:	
salad +4	
Fries +4	
mashed Potato +\$4	
Truffle fries +6	

INDOCHINE STARTERS

Goi Cuon—Rice Paper Prawn Roll	14
Fresh rice paper rolled with tiger prawn, bean sprout, chive, mint leaf , rice vermicelli.	
Cha Gio—Crispy Seafood Spring Roll	15
Rice paper roll filled with minced chicken, prawn, turnip, carrot, black fungus, onion, garlic, cabbage, mushroom, vermicelli; , serve with lettuce, mint leaf.	
Chao Tom—Grilled Sugarcane Prawn	16
Minced fresh prawn & fish paste wrapped around sugarcane, served with traditional IndoChine sauce.	
Nem Khao Hor— Rice Paper Rolled with Chicken & Crispy Rice	18
Roasted rice crumbles with lemon marinated minced chicken, coriander, mint leaf, chilli , spring onion, rolls on fresh rice paper.	
Laotian Larb Kai- Marinated Minced Chicken In Lemon Juice	18
Minced chicken tossed in lemon juice, fish sauce, chilli, spring onion, shallot, coriander leaf, saw leaf, roasted rice powder, pine nut.; with lettuce and garden vegetables.	
Laotian Lard Salmon- Marinated Salmon In Lemon Juice	29
Minced salmon tossed in lemon juice, fish sauce, chilli, spring onion, shallot, coriander leaf, saw leaf, rice powder, pine nut.; served on a bed of lettuce and garden vegetables.	



SOUPS & PHO

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

IndoChine Tom Yam Soup
 [Chicken 10 / Prawn 12]
 [Seafood 12 / Vegetarian 10]
 A tangy soup infused with lemongrass, kaffir lime leaves, onion, tomato and mushroom, flavoured with coriander, lime juice and red chili paste.
*Choose between **creamy** or **clear** broth.*

Vietnamese Chicken Noodle Soup (Pho Ga) 16
 Flat rice noodle soup with shredded chicken, sprinkled with fried onion, coriander and spring onion; served with a basket of fresh basil, lettuce, bean sprout and lime wedge.


Vietnamese Beef Noodle Soup (Pho Bo) 18
 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.


VEGETARIAN

Vegetarian Phad Thai 14
Vegetarian Fried Rice 14
Laotian Larb Mushroom 14
Rice Paper Vegetables Roll 12
Crispy Vegetarian Spring Roll 12
Mixed Vegetables with Basil 18
Crispy Tofu with Garlic & Spices 14

MAIN COURSES

 **Thit Bo Luc Lac—
Pepper Beef with Garlic & Butter** 28
 Prime beef sautéed in herb, spices, butter, with sliced onion with a subtle pepper dip.

 **Laotian Red Curry Chicken** 21
 Tender boneless chicken in our Laotian rich red curry paste.

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

 **Grilled Tiger Prawn with Chilli Lime Dip** 28
 Succulent tiger prawns grilled to perfection, with chilli lime dip.

Grilled Chicken of SaVannakhet 24
 Chicken thigh marinated with lemongrass, spices, mild sweet & spicy sauce.

Cambodian Style Chilli and Basil Chicken 19
 Tender shredded chicken sautéed with garlic, red chilli paste, white onion, spring onion and basil leaf.

Sliced Beef with Black Bean Sauce 22
 Wok fried tender beef with garlic, onion, ginger, capsicum, black bean paste.

Cambodian Style Basil & Chilli Tiger Prawn 28
 Tiger prawns sautéed with garlic, red chilli paste, white onion, spring onion & basil.

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

Deep Fried Whole Seabass 45
 Whole seabass deep fried to golden crispy, serve with mango salad, cashew nuts.

STAPLES

 **Crabmeat & Pineapple Fried Rice** 21
 Fragrant rice tossed with home-made crab paste, pineapple, topped with crab meat.

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

Phad Thai with Prawns 16
 Thai style fried rice noodle with tofu, eggs, bean sprout, peanuts, prawns.

Laotian Laksa 16
 Laotian style rice vermicelli cooked in a blend of herbs, spices, chilli, fish paste, chilli, minced fish, prawns & vegetables.

Seafood Flat Noodle with Gravy 16
 Wok fried Flat noodle with prawns, squid, vegetables in gravy.


Thai Fragrant Jasmine Rice 3


Egg Fried Rice 8
 Fragrant rice fried with garlic, onions, eggs.
Add on:
 Grilled Chicken +9 / Smoke Duck +9 / Prawns +10 / Venus Clams +10

ARTISANAL PASTA

		BASE	MAIN	
1: Choose your choice of pasta			Smoked duck	9
2: Choose your choice of base		Aglio Olio	Grilled chicken	9
3: Add on your preferred main		Carbonara	Mixed seafood	10
		White Wine	Tiger prawns	10
	CHOICE OF PASTA	Truffle Aglio Olio	Venus clam	10
	Spaghetti		Poached Vegetables	7
	Linguine		Sautéed mushroom	7
	Penne			

DESSERTS

 **Mango Sticky Rice** 13
 Fresh cut mango, with sweet sticky rice topped with coconut cream.

 **Chocolate Fudge** 9
 Rich chocolate cake made with egg, cream cocoa powder, layered with chocolate mousse.

Bananas In Coconut Cream 9
 Boiled Bananas infused with coconut cream.

Seasonal Fresh Fruit 9
 Daily selected seasonal fresh cut fruits

Onde Onde Cake 9
 Panda sponge filled with gula melaka & coconut.

Ice Cream Double Scoop 7
 [Chocolate / Vanilla]