

Fresh & golden

VIETNAMESE / THAI / LAO / JAPANESE

Tasting portions made for sharing over cocktails.

BRIGHT & FRESH

Cucumber, Shiso & Green Mango

8

Petite cucumber salad, green mango, sesame and yuzu-chili dressing.



Hamachi & Citrus*

12

Three slices of yellowtail, pomelo, shiso and lime-chili dressing.



Tuna Larb Crisp Rice*

10

Two crisp rice bites, tuna tartare, toasted rice, mint and lime.



CRISP & GOLDEN

Lotus & Nori Crisps

7

A small bowl of lotus-root chips, toasted nori and tamarind-chili dip.



Lemongrass Karaage

9

Three crisp chicken bites, ginger, makrut lime and chili-yuzu mayonnaise.



Crab & Coconut Croquettes

11

Two golden croquettes, sweet crab, coconut and roasted chili aioli.



Miso Eggplant

8

A petite portion of roasted eggplant, miso-tamarind, sesame and crisp shallot.



From the fire

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FROM THE FIRE

Saigon Chicken Skewers

Two petite lemongrass chicken skewers, scallion oil and pickled vegetables.

9



Miso Mushroom Skewers

Two petite mushroom skewers, miso butter and shiso.

8



Crying Tiger Steak Bites*

Two ounces of wood-grilled beef, toasted rice, herbs and tamarind jaew.

12



Chili-Lime Prawns

Two large grilled prawns, garlic, lime and fragrant chili butter.

12



*Order a little. Share everything.
Stay for another.*

Signatures & sweet

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AO SIGNATURES

Hamachi Kama Lettuce Cups

Two petite lettuce cups, grilled yellowtail collar, ginger-daikon and ponzu.

12



Black Cod, Coconut Miso

Two ounces of glazed black cod, Thai coconut curry and bok choy.

12



Golden Tide Crab Rice

A petite bowl of wok-fried jasmine rice, crab, egg and garlic chives.

12



A LITTLE SWEET

Yuzu Coconut Panna Cotta

Mini coconut panna cotta, yuzu, pineapple and toasted coconut.

7



Pandan Cheesecake

A petite slice of pandan Basque cheesecake with coconut cream.

7



Four to six tasting plates for two is a lovely place to begin.