

## STARTERS

### Soup of the Day

#### Chicken Cabbage

Hand shredded chicken, carrots, rau ram, cucumber, mint, garlic, shallots

#### Crispy Silken Tofu (V)

With shallot oil, spring onion and chili vinaigrette

#### Snapper Ceviche

Fresh Vietnamese snapper marinated with sweet mango, jicama, lime juice, coriander, ginger, green chili dressing and prawn crackers

#### Green Papaya Salad (V)

Carrot, onion, cashew, bean sprouts, cucumber, mint, green mango and basil with lime dressing

#### Sweet Corn Fritters (V)

Sweet corn fritters serve with sriracha mayonnaise

# SOHO SPICE

## SET LUNCH

STARTER + MAIN  
98

Add a glass of house wine or beer 40  
Add tea / coffee / juice / soft drink 20

## MAINS

#### Bao Sliders Duo (Selection of Two)

Selection of pork belly, soft shell crab, fish fillet or portobello mushroom

#### Prawn Pomelo Salad

Grilled Vietnamese prawns serve with jicama, carrot, cashew, pickled daikon, red cabbage and pomelo

#### Soft Shell Crab Fried Rice

Vietnamese street food style fried rice with leek, garlic, ginger, house-made sauce and chili tempura soft shell crab

#### Gado - Gado

Traditional South Asian dish containing poached beans, carrots, potatoes, crispy tofu, bean sprouts and soft cooked egg serves with tangy peanut sauce and prawn crackers

*Vegetarian option also available*

#### Green Chicken Curry

Pea, eggplant, baby corn served with jasmine rice

#### Tofu Green Curry

Tofu, pea, eggplant, baby corn serves with jasmine rice

#### Bihun Soup (Chicken or Beef)

Ginger and home-made broth, yellow rice noodles, seasonal vegetables, sweet sambal

#### Mee Mamak

Malaysian style fried egg noodles with home-made spices, shredded beef, cabbage, tofu and bean sprouts

#### WAGYU Massaman Beef Curry

Home-made tender WAGYU curry with potatoes, carrots and cashews served with turmeric rice

#### Mee Bandung

Yellow noodles in Asian style bouillabaisse with shredded chicken or beef, seasonal vegetables and poached egg

### Add \$30 for a Side

#### XO Green Beans

#### Wok-fried Morning Glory

#### Thai Omelette

#### Sambal Anchovies and Peanuts

### Add \$30 for a Dessert

#### Mango Sticky Rice

Black sticky rice, vanilla infused coconut cream, fresh sweet mango

#### Pandan Pancake

Caramelized coconut, dulce de leche, toasted coconut flakes, home-made coconut ice-cream

#### Grilled Spiced Pineapple

Grilled sweet pineapple on coconut vanilla ice cream, toasted nuts and rum vanilla sauce

#### Nutella Roti

peanut butter, caramelized condensed milk, passion fruit sauce

+10% service charge