

We can not guarantee that there are 100 % no traces of nuts or gluten

BAO SLIDER G* BÁNH BAO RÁN

TWICE COOKED PORK BELLY

Caramelised pork belly, kimchi, coriander, BBQ sauce

FRIED ORGANIC TOFU (VGOP)

Gochujang & soy, sour cucumber, coriander, sesame

8HRS WAGYU BRISKETS

Caramelised 8hrs Wagyu brisket, kimchi, coriander

TUNA TATAKI CÁ NGŨ (GF, DF, SERVED CHILLED)

Rare seared yellow fin tuna, compressed nashi pear & cucumber, mustard, dill, sweet - sour sea grapes

SALMON PARCELS CHẢ CÁ HỒI (GF, DF)

Grilled King salmon in rice parcels, Thai ginger, green onion, fresh dill, mirin, yuzu & soy sauce

TOMYUM FRIED SQUID CHẢ MỰC CHUA CAY (GF)

Crispy fried 'honey-comb' squid, tomyum paste, lemongrass, chilli, lime, coriander, numbing pepper

POPCORN CHICKEN GÀ RÔ TI (GF)

5-spice crispy chicken, chilli & ginger caramel, candied peanuts, kaffir lime leaves, sriracha mayo

PORK & KIMCHI DUMPLINGS G* BÁNH GỐI THỊT (DF)

Apache's handmade pork & kimchi dumplings, green apple, ginger, coriander, liquided kimchi

IMPERIAL FRIED PORK ROLLS NEM RÁN (GF)

Minced free range pork, black cloud wood-ears, shiitake, vermicelli, coriander, basil, 'dua-gop', peanuts

PRAWN CRACKERS (GF)

Spicy togarashi chicken salt, sriracha mayo

13

There's always something different cooking in Apache's kitchen, please check with our team member for today's chef creation

PORK NOODLES 2WAYS BÚN CHẢ HÀ NỘI (GF, DFOP)

Twice cooked FR pork belly, imperial fried pork rolls, rice noodles, 'dua-gop', mint, coriander, Thai basil, peanuts, little hot & sour broth, crispy shallots

23

'PHỞ' BEEF NOODLES PHỞ BÒ TÁI, CHÍN (GF)

Rare beef fillets, Wagyu brisket, flat rice noodles, green onion, beansprouts, coriander, fried shallots, traditional roasted bone broth **ADD DEEP FRIED EGG \$4.00**

22

'BANG BANG' CHICKEN SALAD NỘM GÀ XOÀI (GF, DF)

Grilled lemongrass FR chicken, ripen paw paw fruit, candied peanuts, cherry tomatoes, Vietnamese mint, chilli, coriander, lime, palm sugar, coconut, crispy shallots (VGOP • GF • DF)

19

CRYING TIGER (220GR) ĐU ĐỦ THỊT BÒ (GF, DF)

Grilled marinated beef sirloin, bruised green beans, green papaya, cherry tomatoes, Vietnamese mint, coriander, Thai basil, candied peanuts, crispy garlic, crying tiger dressing (VGOP WITH GRILLED ORGANIC TOFU)

19

18

SEAFOOD CURRY CÀ RI HẢI SẢN (GF)

Grilled FOD, white tiger prawns in yellow coconut curry, tamarind, pineapple, green bananas, carrots, zucchini, tomatoes, dill, lime leaves, fried shallots

18

DRAGON & PHOENIX GFOP CƠM RANG (VGOP, DFOP)

Wok fried coconut rice with grilled chicken & tiger prawns, green beans, chili paste, oyster sauce, coriander, crispy shallots **ADD DEEP FRIED EGG \$4.00**

11

28

JUNGLE CURRY CÀ RI CHAY (GF • DFOP • VGOP)

Roasted pumpkin & kumara in red coconut curry, braised mushrooms, grilled tofu, market vegetables, coriander, Thai basil, crispy shallots **ADD GRILLED CHICKEN \$8.00**

26

GOCHUCHANG FRIED TOFU ĐẬU RÁN (VG • GFOP)

Crispy fried organic tofu, Gochuchang & soy, roasted peanuts, sesame seeds, cabbage slaw, tamarind relish **GFOP**

28

SQUASH DUMPLINGS G* BÁNH GỐI CHAY (VG • DF)

Roasted organic pumpkin, courgette, baby spinach, spring onion, sweet & sour soy, pumpkin seeds

29

IMPERIAL FRESH ROLLS NEM CUỐN (VG • GF • DF)

Glazed organic tofu, rice vermicelli, cucumber, mint, coriander with mandarin-chilli-soy & peanuts

29

STEAMED MARKET GREENS RAU (VGOP • GFOP • DF)

Oyster sauce, fried garlic, sesame oil **GFOP**

29

VIETNAMESE SLAW DƯA CẢI BẮP (VGOP • GF • DF)

Red, green cabbages, carrots, spearmint, sweet, sour & spicy fish sauce

29

• COCONUT RICE • STEAMED BAO BUN G*

26

Please advise our friendly staff of any allergy or dietary requirements

Shared banquet style lunch available for group bookings from 10 guests

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18

18

13

13

8

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