

## I N D O C H I N E ' S P H I L O S O P H Y

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IndoChine takes a proactive approach to environmental and community issues. We practise constant recycling and seek new technology consistently to be as eco-friendly as possible. In addition, we're strongly against the selling of food from endangered species such as shark's fin, as well as near-endangered species such as blue and yellow finned tuna and black caviar.

We are committed to ensuring a consistent high level of standard for the hygiene, quality, nutrition and presentation of the fine cuisine served in our restaurants. Our policy of serving 'nutriceutical' food emphasizes on the nutritional and pharmaceutical benefits of well-balanced meals that are high in fibre and essential minerals complemented by abundant fresh vegetables and herbs. At IndoChine, you will enjoy a holistic dining experience not to be found elsewhere.

## S T A R T E R S

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### (SERVES 4) INDOCHINE PLATTER

A combination of our all time favourites, Cha Gio – Vietnamese spring rolls, Goi Cuon – Vietnamese fresh rice paper prawn rolls, Chao Tom – Vietnamese minced prawns on sugarcane, Xin Lord – Laotian sun dried beef, Goi Cuon Vit – Fresh rice paper duck rolls and Crispy golden white bait.

68

### MEKONG DELTA PLATTER

A trilogy of our new creations:

Pa Thord - Garlic & galangal fish, Kai Savanh - Sesame chicken strips and Banh Tom Kieu – Crispy lemongrass shrimp cake.

45

### (SERVES 4) SEAFOOD PLATTER

A selection of Goi Cuon Cua - Fresh rice paper crab roll, Crispy scallop roll with century egg and salted egg, Crispy oyster tempura, Tam boc sen - Shrimp on lotus root and Tom Tam Bot Chien Gion – Tempura prawn.

58

### (SERVES 4) SEAFOOD SYMPHONY

Fresh oysters, prawns, mussels, and salmon sashimi served on ice with IndoChine house chilli sauce and shoyu wasabi.

85

### INDOCHINE SESAME SALMON

Pan-seared fresh salmon fillet with white sesame seeds served with IndoChine chilli lime sauce.

24

### FRESH OYSTERS ON ICE

½ dozen      1 dozen

21              40

### GOI CUON VIT - VIETNAMESE FRESH RICE PAPER DUCK ROLLS

Fresh rice paper rolls filled with roast duck, fresh green mangoes, lettuce, Japanese cucumbers, carrots, coriander leaf and fresh mint leaves with a fresh mango ginger sauce.

20

**GOI CUON - VIETNAMESE FRESH RICE PAPER PRAWN ROLLS**

Rice paper rolls with poached prawns, lettuce, bean sprouts, carrots, chives, mint leaves and rice vermicelli.  
Accompanied by a traditional IndoChine sauce.

**16**

**NEM RE SO - VIETNAMESE SCALLOP ROLLS**

Crispy fresh scallops rolled with in a crispy Vietnamese silver thread skin, served with sweet chilli sauce.

**20**

**GOLDEN WHITE BAIT WITH GARLIC AND LEMONGRASS**

Crispy white bait on a bed of rice sticks.

**22**

**CHA GIO - VIETNAMESE SPRING ROLLS**

Crispy rice paper rolls filled with tender, finely minced chicken, prawns, fresh crabmeat, taro, turnip, carrot, black fungus, spring onion, white onion, garlic, cabbage, mushrooms and bean vermicelli.  
Served with fresh lettuce, mint leaves and traditional IndoChine sauce.

**18**

**CHAO TOM - PRAWN QUENELLES ON SUGARCANE**

Fresh prawn quenelles wrapped around sugarcane. Served with a tantalising IndoChine sweet chilli sauce.

**22**

**SAI UA MUANG LUANG - SAUSAGE OF LUANGPHRABANG**

A unique prawn and chicken sausage flavored with traditional herbs and spices.  
Served with chilli, peanuts, lemon and ginger. Wrap your creation in a fresh lettuce leaf.

**24**

**CHA GIO CHAY - CRISPY VIETNAMESE VEGETARIAN SPRING ROLLS**

Crispy rice paper rolls with julienne carrots, yellow bean, sweet turnip, black fungus, cabbage, mushrooms, taro, bean sprouts and bean vermicelli.  
Accompanied by crisp lettuce, mint and a traditional sauce.

**16**

**SOI SEUA - BEEF CARPACCIO**

Our version of this classical dish served with roasted rice powder, lime leaf, selected Asian chillies and fish sauce.  
Hunters in Indo-Chinese jungles used to hunt and prepare beef fresh in this manner.  
It is known to bring you great strength and courage like "SEUA" the Tiger.

**24**

**SALMON CARPACCIO**

Thinly sliced fresh salmon served with Asian herbs, fresh sliced chilli and fish sauce. Accompanied by crispy rice cakes.

**24**

**CRISPY OYSTER TEMPURA**

½ dozen crispy oysters served with tomato chilli jalapeño salsa.

**22**

**CHAR-GRILLED BABY OCTOPUS**

Marinated baby octopus with garlic, chilli, coriander, dressed with mixed green salad and lemon slices.

**24**

## S O U P

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ALL SOUPS ARE SERVED FOR 2

### **TOM YAM SOUP - HOT AND SOUR SOUP**

A traditional favorite. Choice of prawn, seafood or chicken.

**PRAWN 26    SEAFOOD 26    CHICKEN 20**



MILD – MEDIUM - HOT

### **CANH CHUA DO BIEN - VIETNAMESE SEAFOOD SOUR SOUP**

Traditional Vietnamese soup infused with Indochinese herbs garnished with seafood, pineapple, lady finger, bean sprouts and tomatoes.

**22**

### **LAOTIAN HOME-MADE VEGETABLE SOUP**

Made from a selection of fresh garden vegetables.

**16**

### **CLEAR TOM YAM GALANGAL SOUP**

A variation of our South-East Asian classic.

**PRAWN 26    SEAFOOD 26    CHICKEN 20**



MILD – MEDIUM - HOT

### **DUCK & YOUNG COCONUT SOUP**

Made from a selection of mixed mushrooms, water chestnut, carrot, shredded duck meat, fresh coconut and young coconut juice.

**24**

*\*Please note that fish sauce is used liberally in the preparation of our cuisine and is an essential element. It would be quite impossible to remove in many dishes.*

## S A L A D S

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### **GOI BUÕI SAIGON - POMELO & PRAWN SALAD OF SAIGON**

Steamed tiger prawns, pomelo, dried shrimps, red onions, chillies and carrots tossed with our aromatic IndoChine house dressing.

26



MILD – MEDIUM - HOT

### **TAM SOM TALÉ - SEAFOOD PAPAYA SALAD**

Shredded green papaya pounded in a terra cotta mortar with fresh prawns, squid, dried shrimps, long bean, chillies, carrots, cherry tomatoes, lemon juice and peanuts. Dressed with a traditional Laotian sauce.

Young couples in Laos usually prepare this papaya salad together. The young men would look for green papayas in the garden, while the young women prepared the ingredients for the salad. The women always put a lot of chillies and let the men eat first.

24



MILD – MEDIUM - HOT

### **YAM PAK NAM LUANGPRABANG - INDOCHINE HOUSE SALAD**

Shredded chicken, fresh watercress, sweet turnip, carrot, lettuce, sliced tomatoes, cucumber, egg and fried shallots, served with Luangprabang egg dressing. Garnished with roasted peanuts.

As this dish contains no oil, great skill and accuracy is required in preparing the dressing. Here, the chefs at IndoChine are trained to reproduce this dish skillfully which is famous in the old Laotian capital of Luangprabang.

20

### **GOI VIT NHA TRANG - DUCK AND MANGO SALAD**

A refreshingly sweet, spicy and tangy salad of roast duck with sliced green mango, carrot and mint.

The Laotians and the Vietnamese must wait for the mango season before they can delight in this dish.

It is common for each household to choose one duck, which is fattened and kept until the first ripe mango falls from the tree.

24



MILD – MEDIUM – HOT

### **GOI TOM BO NUONG - SPICY SHRIMP AND BEEF SALAD**

Tender beef rump and fresh prawns tossed with mixed capsicums, tomatoes, white onions, lettuce, coriander leaf, mint leaf, cucumber and lemon juice. A refreshing and tangy salad from northern Vietnam.

28



MILD – MEDIUM – HOT

### **TAM MAK TENG LAOS – TOPSHELL ABALONE CUCUMBER SALAD**

Shredded cucumber pounded with cucumber, carrot, dried shrimps, chillies, tomatoes, lemon juice and peanuts tossed with topshell abalone in an ancient Laotian sauce.

20



MILD – MEDIUM – HOT

## S E A F O O D

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### CATCH OF THE DAY

The freshest catch of the day prepared by our chefs.

*Kindly check with our server for more details.*

### CAMBODIAN STYLE CHILLI AND BASIL TIGER PRAWNS

Fresh tiger prawns prepared in a red chilli, holy basil and garlic sauce.

The aroma of this dish is a true indication of its flavour. After eating this, you may find your mind wandering into the world of the ancient ones, who had the ability to create temples and structures that to this day remain unchallenged as great monuments.

39

### INDOCHINE STYLE SOUR CREAM PRAWN

Fresh tiger prawns sautéed with green and red chilli, honey peas, white onion, bamboo shoots. Finished with IndoChine sour cream.

38

### LEMONGRASS TIGER PRAWN

Tiger prawns cooked over an open fire, dressed in our special lemongrass and chilli sauce.

King prawns would grace the tables of all IndoChine's imperial households. All the Kings and Emperors held a common belief that eating should be viewed as an art, a ritual and a sensory pleasure. Here, our chefs prove this to be true.

39

### SCALLOP AND PRAWN IN LEMONGRASS PURÉE

Wok fried scallops and fresh prawns with mixed mushrooms, capsicums and lemongrass puree.

35

### INDOCHINE GRILLED SCALLOPS

Grilled fresh scallops marinated in lime and garlic, served with sautéed spinach in chilli lime dressing.

36

### SAMLA KROEUNG SAMOT - CAMBODIAN SEAFOOD IN A THICK COCONUT CURRY

Seafood curry with fresh fish fillet, prawns, squid, mussels and scallops cooked in a fragrant thick coconut curry.

Flavored by the Khmer monarch, Samla Kroeung Samot is often a regular dish on the elaborate banquets tables for visiting royalties from around the world.

38

### CUA RANG MUOI - SOFT SHELL CRABS

Lightly fried soft shell crab with garlic and chilli.

32

**KUA HOI HUA SE KHAI - LEMONGRASS MUSSELS**

Fresh New Zealand mussels stir-fried with lemongrass, red chilli, kaffir leaves, galangal, coriander and fresh basil in a garlic sauce.

**19**

**CA CHEM HÁP CHANH - STEAMED SEA BASS WITH LEMON JUICE**

Whole sea bass steamed in lemon juice, garlic, coriander, and red chilli.

**39**

**MOK PA LAO - STEAMED FISH WITH COCONUT CURRY IN A BANANA LEAF**

Fresh Toman fish fillet cooked in a thick coconut curry. Wrapped in a banana leaf parcel.

**26**

**PAN-SEARED HALIBUT FILLET**

Pan-seared halibut fillet with spicy lemongrass hollandaise. Accompanied with green asparagus.

**33**

**KHMER STYLE - TAMARIND TRIO SEAFOOD**

A combination of pan-fried seabass fillet, scallop, prawns, topped with tamarind caramel, roasted cashew nuts and sesame seeds.

**42**

**CA TUYET HAP OLIU – STEAMED CHILEAN SEA BASS WITH BLACK OLIVES**

Fresh Chilean sea bass fillet steamed with crushed black olives, garlic, spring onion, chilli and mix capsicums.

**39**

**CRISPY SEABASS KHMER STYLE**

Crispy whole sea bass coated with Khmer chilli, tomato salsa and garnished with garlic and fresh coriander.

**39**

**LOBSTER IN CLASSIC INDOCHINE PASTE**

Fresh lobster stir-fried with onion, garlic, ginger, curry powder, chilli in oil paste and spring onion.

**78**

**CHEF'S SPECIAL GRILLED TIGER PRAWN**

Grilled tiger prawns accompanied with mixed garden greens.

Served with traditional IndoChine sauce.

**30**

**TÔM KHO TO - CLAYPOT TIGER PRAWNS**

Baked tiger prawns with garlic, glass noodle, black mushroom, scallion,  
Chinese parsley, herbs, spices and egg.

28

**KHMER STYLE WHITE SILVER COD**

Crispy silver cod served with Khmer chilli sauce, asparagus and alfalfa sprouts.

38

**CRISPY SEABASS FILLET**

Crispy seabass fillet served with signature IndoChine mango salad and cashew nuts.  
Accompanied with homemade IndoChine chilli dip.

28

**BLACK BEAN SAUTEED SEABASS FILLET**

Crispy seabass fillet sauteed with black bean sauce, mixed capsicums, garlic and chilli.

28

**INDOCHINE STYLE MARBLE GOBY**

Crispy Marble Goby dipped with our chef's special green mango ginger sauce.  
Topped with fresh julienned mangoes, carrot and crispy ginger strips.

42

**LOBSTER WITH TROPICAL FRUIT SALAD**

Fresh lobster with green apples, kiwis, rock melons, strawberries and pineapples, tossed in refreshing lemongrass sauce.

78

## M E A T & P O U L T R Y

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### **RAGÔUT - FRENCH BEEF STEW INDOCHINE STYLE**

Succulent beef, sweet potatoes and carrots simmered in a robust stew.

The presence of the French can be seen in almost every province of Laos, Cambodia and Vietnam. The French colonial architecture adds an extra element of grace and beauty to the already exotic environment.

26

### **THIT BO LUC LAC - BLACK PEPPER BEEF WITH GARLIC AND BUTTER**

Prime beef sautéed in herbs, spices and melted butter, served with sliced onions and tomato accompanied with a subtle sour-sweet dip.

This dish was usually called for when the Vietnamese Emperor was conducting court with his subjects. It is believed that the herbed and spiced butter brings forth good intellect and an understanding of the situation at hand.

28

### **THIT BO NUONG XA - GRILLED LEMONGRASS BEEF**

Tender beef marinated with fish sauce, garlic, chili and sugar. Grilled and garnished with crispy rice vermicelli, tomato, cucumber, carrots, and fresh herbs.

28

### **BÒ NAU NUONG ĐÀ LAT – BEEF TENDERLOIN ROULADE OF DALAT**

French colonial influenced Vietnamese beef tenderloin roulade stuffed with capsicum, taro, asparagus and enoki mushrooms. Grilled and served with a mango ginger sauce.

32

### **LAOTIAN LARB KAI - MARINATED CHICKEN IN LEMON JUICE**

Minced chicken marinated in lemon juice, chilli, roasted rice powder, saw leaves, kaffir leaves, mint leaves and pine nuts served on a bed of lettuce. Fresh garden vegetables on the side.

Larb means “Good Luck”. People in Laos used to prepare this dish for several ceremonies such as a newborn, a departure or a recovery after an illness. If you want to experience one of the true flavours of Laotian cuisine, this is the dish for you. It should be eaten with Khao Neo, using the fingers only.

26

### **CAMBODIAN STYLE CHILLI AND BASIL CHICKEN**

Tender chicken prepared in red chilli, holy basil and garlic sauce.

The aroma of this dish is a true indication of its flavour. After eating this, you may find your mind wandering into the world of the ancient ones who had the ability to create temples and structures that to this day remain unchallenged as great monuments.

24

**PING KAI SAVANNAKHET - GRILLED LEMONGRASS CHICKEN OF SAVANNAKHET**

Skewers of lemongrass chicken marinated with exotic herbs and spices served with a sweet chilli sauce.

Rumour claims that the men of Savannakhet paint their mouths with a special romantic potion- 'Yar Tar Bark', when they are seeking a wife.

To compensate, the women treat their suitor to Ping Kai, after which they wait until he has licked the potion from his lips.

If he declines the meal the following morning, she hangs a skirt on the line and walks beneath it, removing the tainted magic.

**24**

**SARAVAN DRUNKEN VENISON**

Stir-fried sliced venison with long beans, white onions, chillies, bamboo shoots, hot basil leaves, fresh green peppercorns and sprinkled with rice wine.

Deers hunters used to roam around Saravan, southern province of Laos and they often prepare this favourite dish for the drinkers to feast

**29**

**THIT NAI XAO TOI HANH - SIZZLING INDOCHINE VENISON**

Marinated venison in lemongrass and garlic, served on cast iron hot plate with a sprinkle of fire roasted sesame seeds.

**29**

**VIT QUAY XAO CHUA NGOT - ROAST DUCK WITH LYCHEE AND PINEAPPLE**

Stir-fried roast duck with lychee, pineapple, shitake mushroom, vinegar and ginger, served with our exotic IndoChine sauce.

**27**

**VIT QUAY GION TON KIN - FRESH DUCK BREAST à la TON KIN**

Duck breast fillets grilled with herbs and spices, served with crispy basil leaves, crispy rice noodles and aromatic sweet sauce.

**37**

**SAMLA MARAKAT - ROAST DUCK IN GREEN CURRY**

A twist to a classical Khmer recipe. Tender pieces of roast duck simmered with grapes, cherry tomato and pineapple prepared in our distinct blend of green curry and coconut milk.

This is a well known dish in Asia.

It originated in the IndoChine Empire, then spread to its neighboring countries and now is known in many parts of the world.

**28**

**YAM XINH CHAMPASAK - GRILL BEEF CHAMPASAK**

Grilled prime beef fillet marinated with herbs and a spicy dressing, served on a bed of lettuce and fresh garden vegetables.

The province of Champasak is of great significance to historians and archaeologists as it is home to the haunting Khmer ruins of Wat Phou. Laotians will travel hundreds of miles to Champasak for its annual festival at which they will feast upon yam xinh.

**28**

**BAI TA PAU KAI - HOT BASIL CHICKEN**

Stir-fried boneless chicken with diced shrimps, hot basil, green peppercorns, long beans and scallion.

**23**



MILD – MEDIUM - HOT

**PING XINH NAM TOK - LAOTIAN CHAR-GRILLED BEEF**

Marinated beef rump, char-grilled to perfection, accompanied with fresh garden greens and spicy Asian herbs dipping sauce.

**28**

**INDOCHINE LEMONGRASS RACK OF LAMB**

Grilled rack of lamb marinated with lemongrass.  
Served with pumpkin wedges and rosemary green apples.

**46**

## V E G E T A B L E S

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**DAU HU CHIEN TOI OT - PAN FRIED TOFU**

Pan fried tofu with chilli and garlic.

16

**XAO MANG TAY SOT CUA – STIR-FRIED ASPARAGUS WITH CRAB SAUCE**

Fresh asparagus stir-fried with a light crab sauce and a touch of chilli.

22

**XAO BA NAM - MUSHROOM COMBO**

Mixed fresh mushrooms sautéed with garlic and a special IndoChine sauce.

23

**STIR FRIED ‘NAI BAI’ WHITE BABY PAK CHOY**

Stir fried white baby pak choy with garlic and oyster sauce.

16

**RAU XAO THAP CAM – STIR-FRIED VEGETABLES WITH BASIL AND CHILLI**

Fresh mixed vegetables seared with herbs and chilli.

17

**RAU MUONG XAO CHAO – STIR-FRIED SPICY KANGKONG**

Lightly fried kang kong (“ong chye”) in a special chilli and bean sauce, topped with dried scallops.

16

*Please note that fish sauce is used liberally in the preparation of our cuisine and is an essential element. It would be quite impossible to remove in many dishes.*

## R I C E & N O O D L E D I S H E S

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### **MEE KHMER**

Stir-fried thin noodles with a choice of shredded chicken, prawns or vegetables. Tossed with tofu, bean sprouts, chives, preserved radish and garden greens in light soya sauce.

18

### **INDOCHINE FRIED RICE**

Stir-fried rice and vegetables with a choice of prawn, chicken, seafood or beef.

18

### **INDOCHINE STYLE KWAY TEOW**

A new twist to a local favorite!

Imperial kitchens of IndoChine were required to produce food that was remarkably different from that of the common people, refining ordinary dishes until they became something truly special.

18

### **LAD NA - STIR-FRIED FLAT NOODLE WITH SEAFOOD**

Stir-fry flat noodles with prawns, squid, toman fish fillet, fresh garden vegetables, mixed mushrooms in gravy.

20

### **KHAO HOM**

Fragrant Jasmine Rice

3

### **KHAO NEO**

Sticky Rice

4

## D E S S E R T S

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(SERVES 2) **TROPICAL FRUIT'S FONDUE "CRÈME DE CACAO"**

An assortment of strawberries, kiwis, green apples, rock melons, dragon fruits and Bananas. Accompanied with a pot of Valrhona chocolate liquor sauce.

26

**SPICY CHOCOLATE**

Chocolate Bavarios with exotic honey lemon wolfberries sauce.

15

**LEMONGRASS CRÈME BRULÉE**

Our twist to a classical French favorite.  
Lemongrass crème brulee served with fruit coulis and ice cream.

15

**VIETNAMESE COFFEE CRÈME BRULÉE**

Our twist to a classical French favorite.  
Vietnamese coffee crème brulee served with fruit coulis and ice cream.  
Topped with Vietnamese coffee syrup.

15

**BANH CHUOI - BANANA FRITTER WITH VANILLA ICE CREAM**

14

**KA NOUNG PAN SAI TOURDEN - RED BEAN PANCAKE**

Crispy pancake stuffed with red bean compote. Served with passionfruit ice-cream and mix summer berries.

14

**TROPICAL FRUIT PLATTER**

A spread of delicious tropical fruit.

14

**STICKY RICE WITH MANGO**

Sticky rice with coconut milk and fresh mango.

16

**PUMPKIN CUSTARD WITH ICE CREAM**

Special custard steamed in a pumpkin served with vanilla ice cream.

**15**

**TIRAMISU**

Mascarpone cheese layered with coffee soaked sponge and garnished with grated chocolate.

**15**

**CHOCOLATE FUDGE TORTE**

A dense chocolate sponge cake layered with Varlhorna chocolate mousse.

**15**

**WHITE CHOCOLATE OOLONG TEA**

Our Chef's inspiration. Traditional Oolong tea in white chocolate.

**15**

**GREEN TEA MACHA CHERRY CAKE**

Green tea cake infused with Japanese macha and hearty pitted cherries.

**15**