

# BEVERAGES

## NON ALCOHOLIC

SAN PELLEGRINO SPARKLING WATER  
 AQUA PANNA STILL WATER  
 BUNDABERG GINGER BEER  
 BUNDABERG PINK GRAPEFRUIT  
 MANGO LEMONADE  
 STRAWBERRY LEMONADE  
 PASSIONFRUIT LEMONADE  
 FRESH GINGER LEMONADE  
 LYCHEE & LEMON LEMONADE  
 YOUNG COCONUT JUICE  
 VIETNAMESE ICED COFFEE  
 FRESH PRESSED WATERMELON JUICE

## BEERS

TSINGTAO LAGER | China  
 TIGER | Singapore  
 ASAHI | Japan  
 KIRIN ICHIBAN | Japan  
 SINGHA THAI BEER | Thailand  
 REKORDERLIG  
 STRAWBERRY LIME CIDER | Sweden  
 KIRIN | Japan  
 SAPPORO | Japan  
 BALTER LAGER | Australia  
 FURPHY PALE ALE | Australia  
 HEINEKEN | Netherlands

## RED WINE

TALKING POINT  
 SHIRAZ CABERNET  
 Yarra Valley, VIC  
 WOLF BLASS  
 SHIRAZ  
 Barossa Valley, SA  
 WYNNS THE GABLES  
 CABERNET SAUVIGNON  
 Coonawarra, SA  
 ROBERT OATLEY  
 SHIRAZ  
 McLaren Vale, SA  
 ROBERT OATLEY  
 SIGNATURE GSM  
 McLaren Vale, SA  
 PEPIK PINOT NOIR  
 Stornoway, TAS  
 WOLF BLASS PRIVATE  
 RELEASE MERLOT  
 Barossa Valley, SA  
 TAR & ROSES  
 TEMPRANILLO  
 Heathcote, VIC

## GLS

\$6.2  
 \$6.2  
 \$6.2  
 \$6.2  
 \$6.7  
 \$6.7  
 \$6.7  
 \$6.7  
 \$6.7  
 \$6.7  
 \$6.7  
 \$6.7

## WHITE WINE

TALKING POINT  
 CHARDONNAY  
 Yarra Valley, Vic  
 821 SOUTH  
 SAUVIGNON BLANC  
 Marlborough, NZ  
 PENFOLDS AUTUMN  
 RIESLING  
 Eden Valley, SA  
 LEO BURING RIESLING  
 Claire Valley, SA  
 SQUEALING PIG  
 SAUVIGNON BLANC  
 Marlborough, NZ  
 PALA I FIORI VERMENTINO  
 DI SARDEGNA  
 Sardinia, Italy  
 SQUEALING PIG  
 PINOT GRIS  
 Marlborough, NZ  
 ST HUBERTS  
 CHARDONNAY  
 Yarra Valley, Vic  
 DOG POINT  
 SAUVIGNON BLANC  
 Marlborough, NZ  
 PHILLIP SHAW PINK BILLY  
 SAIGNÉE ROSÉ  
 Orange, NSW

## SPARKLING WINE

TALKING POINT SPARKLING  
 Yarra Valley, Vic  
 LA GIOIOSA PROSECCO  
 Crocetta Del Montello, Italy  
 T'GALLANT SPARKLING MOSCATO  
 Mornington Peninsula, Vic  
 NV DOMAINE CHANDON SPARKLING  
 Yarra Valley, Vic  
 NV MOËT & CHANDON CHAMPAGNE  
 Épernay, France  
 VEUVE CLICQUOT CHAMPAGNE  
 Reims, France

FAT NOODLE



# LUKE NGUYEN'S STREET EATS'



*Whether eating fiery som tum on a bustling Bangkok street, slurping pho in Vietnam, inhaling the galangal, lemongrass and coconut-infused air of Jakarta, or being seduced by heady wafts of succulent satay as it grills in Kuala Lumpur, there's nothing more alluring to me than street food.*

– Luke Nguyen,  
Street Food Asia.



- |  |                                      |             |
|--|--------------------------------------|-------------|
| 炭烧猪肉串  | <b>CHAR GRILLED PORK SKEWERS</b>     | <b>\$15</b> |
| Grilled Marinated Pork Skewers served with Vermicelli Noodles  |                                      |             |
| 沙爹鸡肉串  | <b>SATAY CHICKEN SKEWERS</b>         | <b>\$13</b> |
| Grilled Satay Chicken Skewers Served with Vermicelli Noodles and Peanut sauce                        |                                      |             |
| 香辣牛肉串  | <b>SPICY BEEF SKEWERS</b>            | <b>\$16</b> |
| Grilled Beef Skewers marinated in a blend of spices served with Cabbage Salad                        |                                      |             |
| 香辣鸡肋排  | <b>SPICY CHICKEN RIBS</b>            | <b>\$16</b> |
| Grilled Marinated Chicken Rib served with Pickles  |                                      |             |
| 香辣鸡肉色拉   | <b>LAAB CHICKEN</b>                  | <b>\$16</b> |
| Lemongrass, Fresh Chilli and Garlic Fragrant Minced Chicken served with Cucumber, Tomato and Lettuce |                                      |             |
| 椒盐鱿鱼   | <b>SALT AND PEPPER CALAMARI (LG)</b> | <b>\$15</b> |
| Light Battered Calamari served with Sriracha Sour Cream  |                                      |             |
- LG = Low Gluten V= Vegetarian  
LGO = Low Gluten Optional

FAT NOODLE



Menu subject to availability and change. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star Club Member discounts and Seniors discounts apply. A 0.8% service fee will apply to all Visa, Mastercard, American Express and Diner's Club transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. Treasury Brisbane practises the responsible service of alcohol.

Menu subject to availability and change. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star Club Member discounts and Seniors discounts apply. A 0.8% service fee will apply to all Visa, Mastercard, American Express and Diner's Club transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. Treasury Brisbane practises the responsible service of alcohol. FATB02760/100521

# MENU

## 小吃 SMALL PLATES

|          |  |      |
|----------|--|------|
| 泰式绿叶包鲜虾  | <b>MIANG GOONG</b><br>Prawn, Lime, Chilli jam, Coconut, Peanut and Crispy Shallot served with Betel Leaves           | \$16 |
| 太平洋生蚝    | <b>PACIFIC OYSTER (LG)</b><br>Fresh Oyster with Nam Jim dressing and Flying Fish Roe                                 | \$15 |
| 素春卷      | <b>VEGETARIAN SPRING ROLLS (V)</b><br>Wood Ear Mushrooms, Onion, Carrots   | \$13 |
| 香茅蒜茸炸绢豆腐 | <b>LEMONGRASS AND GARLIC SILKEN TOFU (LG)</b><br>Fried Tofu, Lemongrass, Shallot, Garlic and Chilli                  | \$13 |
| 招牌越式鸡肉沙拉 | <b>LUKE'S VIETNAMESE CHICKEN SALAD (LG)</b><br>Pickle, Cabbage, Fresh Herbs, Fresh Chilli, Peanut and Crispy Shallot | \$14 |
| 鲜虾猪肉纸米卷  | <b>PRAWN AND PORK RICE PAPER ROLLS (LGO)</b><br>Prawn, Pork, Fresh Herbs, Hoisin Peanut Dipping Sauce                | \$13 |
| 鲷鱼刺身     | <b>KING FISH SASHIMI</b><br>King Fish, Watermelon, Rockmelon, Sesame Plum Furikake with Yuzu dressing                | \$19 |

## 饭类 RICE

|          |   |      |
|----------|---|------|
| 海南鸡饭     | <b>HAINAN CHICKEN (LGO)</b><br>Chicken Thigh, Asian Greens, Rich Chicken and Pork Broth, Ginger and Green Shallot Salsa, Sambal Chilli Sauce with Fragrant Rice | \$25 |
| 越式炭烧猪扒饭  | <b>COM TAM SUON</b><br>Char Grilled Pork, Rich Chicken and Pork Broth, Cucumber, Pickle Vegetable, Fried Egg with Steamed Broken Rice                           | \$24 |
| 虾肉培根炒饭   | <b>SHRIMP AND BACON FRIED RICE</b><br>Shrimp, Bacon, Cabbage, Shallot, Eggs, Green Beans and Onion  | \$20 |
| 玛莎曼咖喱羊小腿 | <b>MASSAMAN LAMB SHANK</b><br>Braised Lamb Shank with Massaman curry, Red Onion, Asian Green, Peanut and Kipfler Potato   | \$25 |

## 汤面 NOODLE SOUPS

|            |  |      |
|------------|--|------|
| 招牌越式牛肉河粉   | <b>LUKE'S SIGNATURE FAT PHO NOODLES (LG)</b><br>Chef Luke's Signature Beef Broth, Thinly Sliced Angus Sirloin and Brisket, Bean Sprouts, Fresh Thai Basil, Fresh Chilli and Rice Noodles | \$27 |
| 泰式椰奶海鲜汤米粉  | <b>TOM KHA (LG)</b><br>Fragrant Coconut Broth, Pipi, Salmon, Mushroom, Red Onion, Tofu Puff and Vermicelli Noodle  | \$25 |
| 海鲜河粉       | <b>HU TIEU (LGO)</b><br>Pork and Seafood Broth, Prawn, Squid, Fish balls, Quail Egg, Garlic Chive, Fried Garlic, Fresh Chilli and Rice Noodles   | \$22 |
| 姜蝦猪肉雲吞湯配蛋麵 | <b>GINGER PRAWN WONTON SOUP</b><br>Ginger Prawn Wonton, Pork slice, Asian Greens, Egg Noodle with Pork and Fish Broth  | \$25 |
| 新加坡叻沙      | <b>SINGAPORE LAKSA (LGO)</b><br>Prawns, Fish Cakes, Scallops, Chicken Breast, Rice Noodles, Tofu, Egg, Rich Coconut Broth  | \$29 |

## 炒锅 WOKS

|          |  |      |
|----------|--|------|
| 泰式猪肉炒肠粉  | <b>PORK PAD SEE EW (LGO)</b><br>Pork, Egg, Asian Greens and Rice Rolls   | \$24 |
| 香炒三文鱼    | <b>WOK TOSSED SALMON</b><br>Salmon, Onion, Red Capsicum, Shallot, Sweet Soy Glaze served with Steamed Rice   | \$24 |
| 泰式鸡肉炒河粉  | <b>CHICKEN PAD THAI (LGO)</b><br>Chicken, Onion, Bean Sprouts, Carrot, Green Beans, Egg, Garlic Chives, Peanuts and Rice Noodles                                 | \$22 |
| 帕能杂烩鲜蔬饭  | <b>PANANG VEGETABLE STIR FRY (V)</b><br>Egg Plant, Onion, Tofu puff, Water Chestnut, Zucchini, Baby Corn, Bamboo Shoot and Asian Greens served with Steamed Rice | \$20 |
| 鸭丝鲜虾炒面   | <b>DUCK AND PRAWN STIR FRY NOODLE</b><br>Duck, Prawn, Onion, Asian Greens, Capsicum, Shitake Mushroom, Fresh Chilli with Egg Noodles                             | \$26 |
| 香辣罗勒五花肉饭 | <b>CHILLI AND BASIL PORK BELLY</b><br>Pork Belly, Kaffir Lime Leaves, Chilli, Garlic, Onion, Thai Basil, Asian Greens and Steamed Rice                           | \$25 |
| 黑椒牛柳饭    | <b>PEPPER BEEF</b><br>Wok tossed Eye fillet in Garlic and Black Pepper with Steamed Rice   | \$25 |

## 配菜 SIDES

|      |   |      |
|------|---|------|
| 今日时蔬 | <b>VEGETABLE OF THE DAY</b>   | \$12 |
| 腌渍泡菜 | <b>PICKLES</b><br>Fresh Chilli, Cucumber, Carrots, Daikon Radish and Bean Sprouts | \$7  |
| 白饭   | <b>STEAMED JASMINE RICE (V,LG)</b>  | \$4  |
| 海南饭  | <b>FRAGRANT HAINANESE RICE</b>  | \$5  |
| 椰汁饭  | <b>COCONUT RICE</b>   | \$5  |

## 甜点 DESSERTS

|                  |   |      |
|------------------|---|------|
| 巧克力杏仁挞<br>配酸樱桃雪葩 | <b>SILKY TOFU CHOCOLATE TART (GF) (V)</b><br>Chocolate Tofu Filling Served with Passionfruit Sorbet | \$12 |
| 泰式小油条            | <b>THAI STYLE DONUTS</b><br>Warm Donuts served with Pandan Custard                                  | \$12 |
| 焦糖味暖西米布丁         | <b>CARAMALIZED WARM SAGO PUDDING</b><br>Warm Coconut Sago served with Mango Ice Cream               | \$12 |

LG = Low Gluten V= Vegetarian LGO = Low Gluten Optional

Menu subject to availability and change. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star Club Member discounts and Seniors discounts apply. A 0.8% service fee will apply to all Visa, Mastercard, American Express and Diner's Club transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. Treasury Brisbane practises the responsible service of alcohol.