

WELCOME TO



FAT NOODLE



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 and American Express transactions. A 1.85% service fee will apply to all UnionPay transactions. Treasury Brisbane practises the responsible service of alcohol. FATNB08155/130923

Welcome to Fat Noodle,

Enjoy an Asian fusion exotic hideaway serving up market fresh dishes created by celebrity chef and culinary adventurer, Luke Nguyen.

Renowned for his Vietnamese heritage and cuisine, Luke Nguyen also has a family history in China. His inspiration for Fat Noodle comes from both countries and is reflected in the taste combinations and fusion flavours.

From Luke's legendary fat pho noodles to his fiery laksa and more, we hope you enjoy a dining experience that reflects Luke's passion for uplifting the human spirit through the alchemy of flavour, hospitality and heart.



SIDES

STEAMED JASMINE RICE (V) (LG)	\$5
FRAGRANT HAINANESE RICE	\$6
PICKLES Chilli, cucumber, carrots, daikon radish and beansprouts	\$8
VEGETABLE OF THE DAY (V)	\$18

DESSERTS

TARO SLICE WITH MERINGUE	\$15
ADZUKI BEAN BRIOCHE WITH VANILLA ICE CREAM	\$15



WOKS

- SPICY EGGPLANT AND PORK** Wok tossed eggplant, onion and pork served with steamed rice **\$25**
- SPICY EGGPLANT** Wok tossed eggplant, onion and tofu puffs served with steamed rice (V) **\$22**
- LAP CHONG AND PRAWN FRIED RICE** Chinese sausage, prawns, chicken, green beans, onion and carrot **\$24**
- PORK PAD SEE EW (LGO) (VO)** Pork, egg, Chinese broccoli and rice rolls **\$28**

CHICKEN PAD THAI (LGO)

Chicken, onion, beansprouts, carrot, green beans, egg, garlic chives and peanuts **\$28**

"The most ubiquitous street food dish of Thailand. Pad Thai was created in the 1930's, designed to unite the nation through food and culture."

- Luke Nguyen's 'Street Food Asia'



- PEPPER BEEF** Wok tossed eye fillet in garlic and black pepper sauce onion and Asian greens served with steamed rice **\$28**
- CHILLI AND BASIL PORK BELLY** Crispy pork belly, kaffir lime leaves, chilli, garlic, onion, Thai basil and Asian greens served with steamed rice **\$29**
- SEAFOOD STIR-FRY UDON** Prawns, mussels, calamari, fish, shiitake mushrooms, Asian greens, capsicum and onion with udon noodles **\$30**
- MEE GORENG** Prawns, chicken, calamari, egg, sambal chilli sauce and egg noodles **\$29**

CHEF'S WHOLE FISH SELECTION - ASK WAIT STAFF FOR TODAY'S OFFER \$50



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MENU

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

LUKE NGUYEN'S STREET EATS'

NEM NUONG Grilled pork skewers, cucumber, mixed herbs, pickled vegetables with vermicelli noodles, peanuts and crispy shallots **\$19**

"The Nem Nuong" or pork skewer when chargrilled to perfection, still juicy to the centre combines perfectly with the fresh aromatic medley of Vietnamese herbs, cucumber and pickled vegetables."

- Luke Nguyen's 'Street Food Asia'



PRAWN AND PORK RICE PAPER ROLLS (LGO) Prawn, pork, fresh herbs and hoisin dipping sauce with peanuts **\$16**

BANH MI Served with chicken pâté, pickled vegetables, cucumber, coriander and fresh chilli

- LEMONGRASS CHICKEN** **\$18**
- FRIED CHICKEN** **\$18**
- CRISPY PORK BELLY** **\$19**
- SOFTSHELL CRAB WITH SPICY SEAFOOD MIX** With Tobikko and sirracha sauce **\$25**



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SMALL PLATES

VEGETARIAN SPRING ROLLS (V) Mushroom, potato, carrot and vermicelli	\$15
SILKEN TOFU (V) Fried tofu, shallots, garlic and chilli	\$16
BO LA LOT Crumbed beef betel leaves, mozzarella and Asian slaw served with green chilli dipping sauce	\$16
SALT AND PEPPER CALAMARI Deep fried calamari served with sriracha sour cream	\$17
LUKE'S VIETNAMESE CHICKEN SALAD (LG) Chicken, pickle, cabbage, red onion, fresh herbs, chilli, peanut and crispy shallots	\$18
SALMON SASHIMI (LG) Fresh salmon, mandarin, perilla, lemongrass and roasted rice powder	\$22

DUMPLINGS

VEGETABLE DUMPLINGS (V) (4PCS) (LG)	\$15
SCALLOP AND PRAWN DUMPLINGS (4PCS)	\$18
CHICKEN AND GARLIC CHIVE DUMPLINGS (4PCS)	\$18
PORK AND PRAWN SHUMAI DUMPLINGS (3PCS)	\$18
BLACK TRUFFLE XAO LONG BAO (4PCS)	\$18
GINGER AND PRAWN DUMPLINGS (4PCS)	\$18



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RICE

CHICKEN LARB Fragrant chicken, fried egg, steamed rice and crispy basil	\$25
COM TAM SUON Char grilled pork, steamed broken rice, cucumber, fried egg and pickled vegetables served with chicken and pork soup	\$29
HAINAN CHICKEN (LGO) Poached chicken thigh, Asian greens, fragrant rice, sambal sauce, ginger and green shallot salsa	\$29
CARAMELISED BARRAMUNDI Barramundi, onion, shallots, Asian greens, caramelised young coconut juice and steamed rice (LG)	\$32

NOODLE/SOUPS

CHICKEN LAKSA Rich coconut broth, chicken, eggs, tofu puff and thick vermicelli noodles	\$25
CHICKEN AND PRAWN WONTON Chicken and prawn wontons, egg noodles and Asian greens	\$25
BUN BO XAO (LG) Wok tossed lemongrass beef, onion, cucumber, peanuts, fresh Vietnamese herbs and warm vermicelli noodles	\$27
CANH CHUA HAI SAN Hot and sour soup, tomato, pineapple, prawns, calamari and mussels	\$28
FAT PHO (LG) Chef Luke's signature beef broth, thinly sliced angus sirloin & brisket, bean sprouts, fresh Thai basil, fresh chilli and rice noodles	\$30
SINGAPORE LAKSA Rich coconut broth, prawns, fish cakes, fish balls, chicken breast, tofu, egg and thick vermicelli noodles	\$30



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