



FOOD MENU

STARTERS

MANORA PRAWN CRACKERS GF, DF, NF	8.5
VEGETABLE SPRING ROLLS - NUOC CHAM (3 PIECES) V, NF	18
CARAMELISED FREE RANGE PORK BELLY BAO, CARROT, HERBS, SPICE (2 PIECES) NF	18
GRILLED CHICKEN SKEWERS, PEANUT SATAY SAUCE (3 PIECES) DF, GF	22
TEMPURA EGGPLANT, HERBS, PLUM SAUCE VG, GF, NF	20
PRAWN AND SESAME SEED TOAST, TOM YUM AIOLI (6 PIECES)	22
YELLOWFIN TUNA CRUDO, MIXED LEAVES, SESAME, CANH CHUA GF, DF	24
SALT & PEPPER SQUID, LEMON MYRTLE, LEMON PEPPER DIPPING SAUCE GF, DF, NF	24
CHICKEN PAD THAI Chicken, rice noodles, egg, bean sprouts, garlic chives, roasted peanuts, tamarind sauce, lime and fresh herbs DF, GF	28
TOFU PAD THAI rice noodles, tofu, egg, bean sprouts, garlic chives, roasted peanuts, tamarind sauce, lime and fresh herbs DF, V	26
LEMONGRASS BEEF VERMICELLI NOODLE BOWL Lemongrass beef, vermicelli noodles, vegetables, cucumber, fresh herbs, crushed peanuts, nuoc cham dressing, crispy shallots DF	27
LUKE'S VIETNAMESE COFFEE PANNACOTTA V, NF, GF	18

(V) VEGETARIAN | (GF) GLUTEN FREE | (NF) NUT FREE

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.