





# SNACKS

**YELLOW WONTONS / 18.0** (+4.0 per extra pc)  
(5 pcs) chicken + corn, GG's sweet vinegar sauce,  
spring onion, fresh chilli + mama's chilli oil

**GOLDEN EGGS / 16.0** (+6.0 per extra egg)  
(3 eggs) parboiled & deep fried eggs, tamarind,  
palm sugar, chilli jam + crispy shallots [GF, V]

**VIETNAMESE BEEF TARTARE / 26.0**  
wagyu, chives, sesame oil, sriracha emulsion,  
quail egg yolk, fresh herbs + taro chips [GF]

**KINGFISH SASHIMI / 25.0**  
lime ponzu, soy-pickled apple, pomegranate,  
mandarin gel + ginger scallion oil [GF]

**SEARED SCALLOPS / 20.0** (+10.0 per extra scallop)  
(2 pcs) tom yum butter, kaffir lime + crispy  
shallots [GF0]

**MOO YANG (หมูย่าง) / 18.0** (+9.0 per extra skewers)  
(2 pcs) Thai-style grilled pork jowl skewers  
w. nam jim jaew [GF]

# SMALLER

**SALT & PEPPER EGGPLANT / 24.0**  
toasted ginger, spring onion + chilli [V, V0]

**PAPAYA SALAD / 28.0**  
poached prawns, shredded carrot & green apple,  
grilled corn, cherry tomatoes, pumpkin chips +  
peanuts [GF, V, V0]

**DANCING BIRDS / 28.0** (+14.0 per bird / 2 halves)  
(2 birds / 4 halves) grilled quail, marinated in  
lemongrass, chilli + garlic w. lemon white pepper  
dipping sauce

**CRISPY PORK BELLY / 26.0**  
pineapple sriracha, green apple puree, pickled  
daikon + Vietnamese mint [GF]

# DESSERT

*Our desserts change dependent on seasonal produce  
Ask one of our friendly staff members for available items*



## THE FAMILY BANQUET

A “feed me” experience, showcasing our most  
popular and signature dishes

We are happy to cater to *most* dietary  
requirements, preferences and allergies  
Don't forget to let us know!

A minimum of 4 people are needed to participate.  
Groups of 8 adults or more are required to dine  
in on the banquet

### LUNCH

58.0 per head

### DINNER

72.0 per head

*add dessert +8.0 per head*

Instagram: @gondolagondolakitchen\_adl

[GF] Gluten Free

[GF0] Gluten Free option available

[V, V0] Vegetarian or Vegan option available

Confucius says:  
‘no split or separate bills’  
10% surcharge on Sundays  
15% surcharge on public holidays

# BIGGER

**CHARGRILLED WAGYU RUMP / 46.0**  
medium rare, herb salad toss w. toasted rice  
powder + sweet tamarind dressing [GF]

**CRUNCHY SQUID / 36.0**  
wok-tossed with spring onion, chilli  
+ toasted ginger [GF]

**OFF THE HOOK / 46.0**  
crispy baby barra, turmeric rub, garlic chips,  
kale crumb, herb chilli dressing + green apple slaw

**GG'S GREEN CURRY / 28.0**  
roasted eggplant, pumpkin & zucchini, okra,  
Thai basil + kaffir [GF, V, V0]

**RED PIGGY RIBS / 45.0**  
twice cooked pork rack, honey glazed,  
spicy paste + sesame seeds

**COCO CHOOK / 38.0**  
grilled chicken thigh, red onion, Thai basil  
w. coconut lime reduction [GF]

**SPICED LAMB RIBS / 38.0**  
turnip puree, roasted peach & tamarind sauce  
+ chilli oil [GF]

**MAMA TRAN'S BÁNH XÈO / 32.0**  
Vietnamese egg pancake, pork & prawn mince,  
beansprouts w. herbs, + lettuce cups [GF]  
*king oyster mushroom, tofu + chives* [V, V0] / 28.0

**PAD THAI / 28.0**  
prawns, tofu, egg, chives, peanuts, beansprouts  
+ mama's chilli oil [GF]  
*vegetarian, vegan option* [V, V0] / 24.0

# SIDES

**EGGY FRIED RICE / 18.0**  
spring onion + fried garlic [GF, V]

**GAI LAN STIR FRY / 18.0**  
Chinese broccoli w. garlic + oyster sauce  
[GF0, V, V0]

**STEAMED RICE / single 4.0 / shared 8.0** [GF, V, V0]