



ST25
by KOTO

Cơm Cháy

Grilled eggplant nam prik, tofu cream, mushroom XO

Spring Rolls

Wagyu beef cheek, roasted chili ketchup

Vietnamese Steak Tartare

Wagyu hanger steak, egg yolk, betel leaves & prawn crackers

"Twelve Predestined Affinity" salad

Pineapple, lotus stem, wakame, crispy taro, vegan
nước mắm dressing

KOTO Fried Chicken

Nước mắm caramel, lemongrass, chili, fried garlic

Crispy Pork Belly

DIY wrap served with lettuce & herbs, hoisin mustard,
pickles & kohlrabi

Phở Xào

Chao marinated lamb rump, wok-fried rice noodles,
maggi butter sauce

Seasonal Asian Greens

Wok-fried, vegetarian oyster sauce, garlic

Bánh Flan

Fresh milk custard, vanilla, caramel

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or dietary requirements we should be aware of
when preparing your menu

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tiny in size, yet it carries the
weight of civilizations.**

**Its modest appearance belies its
monumental impact,
nourishing billions
and shaping histories.**

**As you hold it, ponder its journey—
from ancient fields to your plate—
and recognize that within
its tiny form lies the
extraordinary story of human
perseverance, culture, and evolution.**

**Truly, greatness often comes
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To Start

Snacks

Bánh Xèo Tostadas By Tommy Pham 150

Crispy turmeric banh xeo tostadas topped with seared pork belly, shrimp, & a Vietnamese inspired Pico de Gallo

Chạo Tôm Bánh Mì By Tommy Pham 210

Deep fried pork & prawn mousse on a Vietnamese baguette, served with green herb mayonnaise & a small bowl of pickles

Oysters By Health Gordon & Bao La 150

Freshly shucked Hạ Long Pacific oysters, served with ST25 chili sauce & rau răm vinaigrette

Cơm Cháy By Health Gordon & Bao La 120

Crispy rice cracker topped with eggplant nam prik, tofu cream & housemade mushroom xo

Thịt Mắm Ruốc Betel Leaf By Health Gordon & Bao La 135

Caramelised Borrowdale pork belly served on piper la lot leaves, topped with pineapple relish, kaffir lime & puffed rice

Chả Giò By Health Gordon & Bao La 150

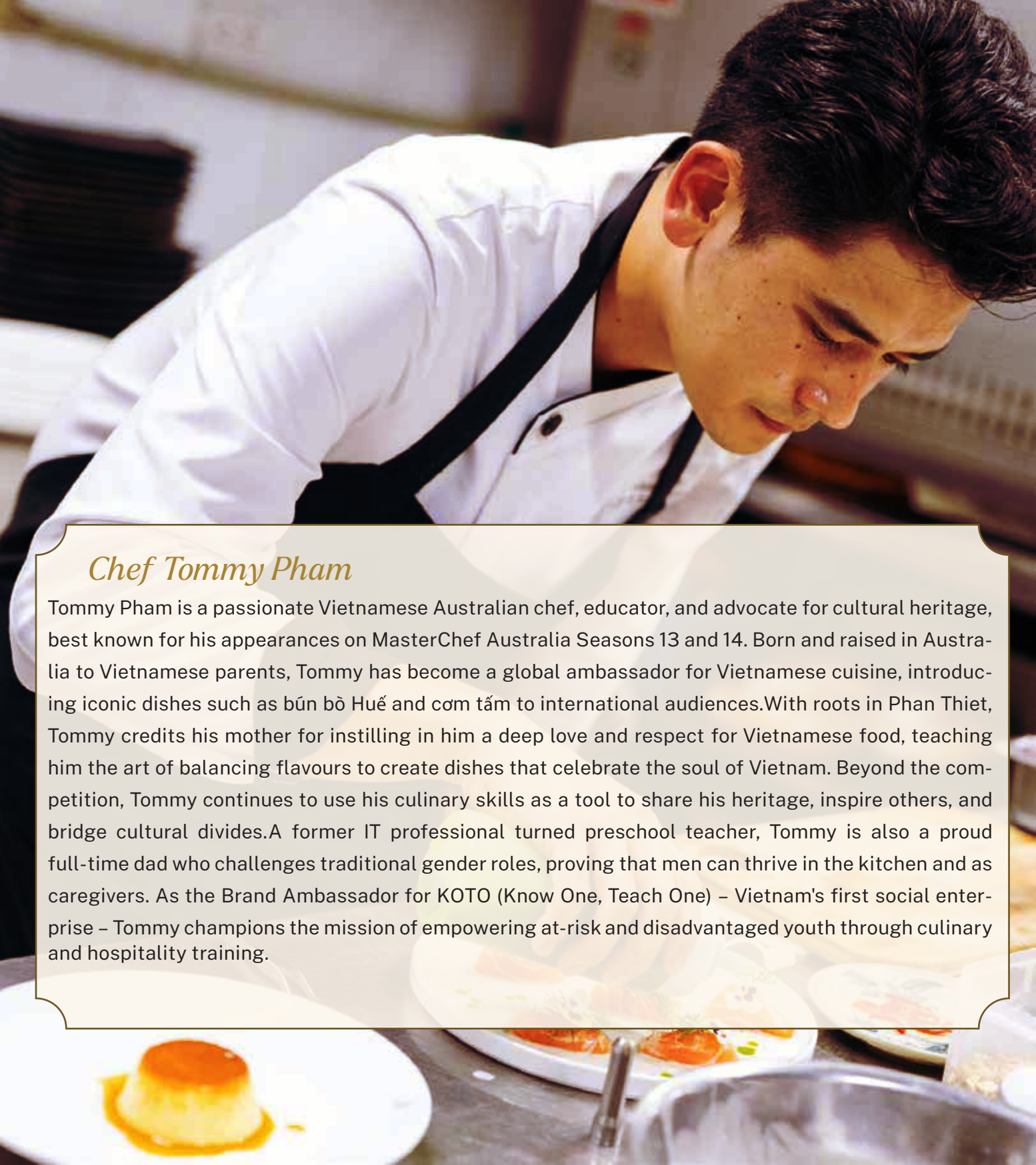
Deep fried braised Australian wagyu beef cheek spring rolls, served with roasted chili ketchup & basil herb salad

Gỏi Cuốn By Health Gordon & Bao La 150

Fresh rice paper summer rolls with Himalayan salted tiger prawns & Vietnamese herbs, served with hoisin peanut butter sauce

Bắp Xào By Health Gordon & Bao La 135

Stir fried sweet corn & Hokkaido scallop in garlic butter & corn purée served on crispy wonton



Chef Tommy Pham

Tommy Pham is a passionate Vietnamese Australian chef, educator, and advocate for cultural heritage, best known for his appearances on MasterChef Australia Seasons 13 and 14. Born and raised in Australia to Vietnamese parents, Tommy has become a global ambassador for Vietnamese cuisine, introducing iconic dishes such as bún bò Huế and cơm tấm to international audiences. With roots in Phan Thiet, Tommy credits his mother for instilling in him a deep love and respect for Vietnamese food, teaching him the art of balancing flavours to create dishes that celebrate the soul of Vietnam. Beyond the competition, Tommy continues to use his culinary skills as a tool to share his heritage, inspire others, and bridge cultural divides. A former IT professional turned preschool teacher, Tommy is also a proud full-time dad who challenges traditional gender roles, proving that men can thrive in the kitchen and as caregivers. As the Brand Ambassador for KOTO (Know One, Teach One) – Vietnam's first social enterprise – Tommy champions the mission of empowering at-risk and disadvantaged youth through culinary and hospitality training.

Small Plates & Salads

Kingfish Chả Cá Lã Vọng By Tommy Pham 390

Kingfish sashimi, coconut nước mắm, turmeric oil, dill & spring onion oil, pickled onions (Coconut sauce is on the side)

Vietnamese Beef Carpaccio By Tommy Pham 340

Thinly sliced Australian wagyu beef with sate oil, finely sliced Vietnamese herbs, crispy garlic & charred lime, served with crispy nori rice paper

Roasted Cabbage with Black Garlic Tofu Cream By Tommy Pham 210

Charred cabbage with black garlic tofu cream, basil oil & crispy garlic slices. Smoked eggplant with fermented northern Vietnamese soy bean tofu cream, dill oil & crispy shallots. Roasted eggplant with Tuong Ban cream

Bún Riêu Bisque By Tommy Pham 510

Lobster bisque with Bún flavors

“Twelve Predestined Affinity” salad By Health Gordon & Bao La 210

Mix your own prosperity salad with pineapple, pickled lotus stem, kohlrabi, crispy taro & Vietnamese herbs, served with a macadamia nut tofu dressing

KOTO Fried Chicken By Health Gordon & Bao La 290

Deep fried garlic marinated chicken wings tossed with nước mắm caramel, topped with lemongrass, chili & fried garlic

Pink Pomelo By Health Gordon & Bao La 310

Picked Cà Mau mud crab salad with pink pomelo, Vietnamese herbs, roasted cashew nuts in a coconut caramel dressing

Yellowtail Kingfish By Health Gordon & Bao La 380


Raw sliced Japanese kingfish marinated with a tía tô vinaigrette, served with avocado purée & black sesame

A close-up, slightly high-angle shot of a man, identified as Chef Bao La, smiling warmly. He is wearing a white chef's shirt and is looking down towards a counter where several bowls of food are visible. The lighting is warm and focused on his face, with the background being a blurred kitchen environment.

Chef Bao La

Chef Bao La is an acclaimed Australian-born chef renowned for his innovative approach to Vietnamese cuisine. With a deep respect for traditional Flavors, he blends them seamlessly with modern techniques to create vibrant, contemporary dishes. Chef Bao La has built a distinguished career across multiple continents, working with the prestigious La Gargon Black Sheep Group in Hong Kong, where he played a key role in shaping the group's culinary vision. He has also showcased his talent through pop-up events, including Madame Kew, which brought the bold Flavors of Vietnamese cuisine from Dalat to Melbourne and to Europe.

Small Plates & Salads

Mực Rang Muối By Health Gordon & Bao La  290



Deep fried calamari tossed with Bạc Liêu salt & Phú Quốc pepper mix, served with green chili dipping sauce

Súp Cua Măng Tây By Health Gordon & Bao La 180

Crab meat soup, tiger prawn wontons, green asparagus & shellfish oil

To Share


Vegetables, Rice & Noodles

Seasonal Asian Greens By Health Gordon & Bao La   160



Stir fried mixed seasonal asian greens in a vegetarian oyster sauce topped with crispy garlic

Phở Xào By Health Gordon & Bao La  520


Wok fried lamb rump marinated in Vietnamese bean curd & stir fried rice noodles with maggi butter sauce

Cơm Chiên Cua By Health Gordon & Bao La   480


Fried ST25 rice with picked Cà Mau mud crab finished with spring onion & lots of garlic

Cơm Chiên Chay By Health Gordon & Bao La   290

Fried ST25 rice with mixed mushrooms, baby corn, sugar snaps, finished with a mushroom XO

Cơm Thố By Health Gordon & Bao La  70

Steamed ST25 rice in a ceramic pot

Braised Tofu and Mushroom By Health Gordon & Bao La  320

Deep fried tofu & braised mushrooms in mushroom sauce




Chef Heath Gordon

Chef Heath Gordon is a celebrated Australian chef known for his innovative approach to modern cuisine. With a career that spans several prestigious establishments, he gained widespread acclaim at the Park Hyatt, where he helmed its fine dining offerings. Notably, at Square One Restaurant in the Park Hyatt Ho Chi Minh and the Vintage Emporium, Gordon ventured into Vietnamese cuisine, infusing traditional dishes with a contemporary twist that captivated both local and international diners. His creative use of local ingredients and modern techniques has solidified his reputation as a leading figure in the culinary world. Gordon's commitment to seasonality, sustainability, and unique flavour combinations has made him a standout in both Australian and Southeast Asian fine dining scenes..

Seafood & Meat

Crispy Pork Belly Porchetta with Jungle 500

Herb Coleslaw By Tommy Pham 

Crispy pork belly Porchetta, filled with fragrant Vietnamese herbs, lemongrass, garlic & house made five-spices, served with tangy herb coleslaw and pho vinaigrette

Canh Chua Consomme By Tommy Pham 750

Vietnamese sweet & sour consommé soup with steamed cod fish, roasted pineapple, pickled mustard green

Koji-Cured Ribeye with Vietnamese Chimichurri By Tommy Pham 1.250

Koji-cured Australian wagyu rib-eye topped with herbaceous Vietnamese inspired chimichurri, served with crispy potatoes

Barramundi By Health Gordon & Bao La 510

Banana leaf roasted barramundi marinated in turmeric shallots served with spring onion, dill & mắm tôm

Bánh Hủ Heo Quay By Health Gordon & Bao La 550

Cantonese style roasted Borrowdale crispy pork belly served DIY wrap style with mixed lettuce & herbs, hoisin mustard, pickles & green apple kimchi

Gà Nướng (45mins) By Health Gordon & Bao La 560

Slowly roasted half BBQ chicken marinated lemongrass, turmeric & honey served with a roasted chili sambal terasi sauce & dill

Tiger Prawns By Health Gordon & Bao La 610

Butterflied tiger prawns roasted in lemongrass shrimp salt butter with prawn coral tomato oil & tiã tô herb salad

Slipper Lobster By Health Gordon & Bao La 890

Wok fried slipper lobster tossed in Phú Quốc green pepper butter sauce with mắc khén & fried curry leaves

Bò Lúc Lắc By Health Gordon & Bao La 670

Stir fried Australian wagyu beef cubes tossed with fried potato, onions & garlic in a black pepper butter sauce



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Dessert

Cafe Sữa Đá Creme Brulee By Tommy Pham 190

Rich Vietnamese coffee custard with caramelized sugar crust, served with a condensed milk whipped cream

Chuối Chiên Split with Fish Sauce Caramel By Tommy Pham 190

Crispy banana fritters with ice cream & umami fish sauce

Fruit Bowl By Health Gordon & Bao La 170

Passion Fruit cream, compressed rockmelon

Pandan Waffle By Health Gordon & Bao La 180

Strawberries, cream, almond roca served with soursop ice cream

Bánh Flan By Health Gordon & Bao La 190

Steamed milk caramel cream with cocoa crumble & whipping cream

ST25 Rice Pudding By Health Gordon & Bao La 170

ST25 rice cooked in a fragrant coconut milk with fresh mango

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= Thịt Heo/
W / Pork



= Món chay/
Vegetarian



= Nguyên liệu địa phương/
Local Sourced



= Không gluten theo yêu cầu/
Gluten free on request



= Cá được đánh bắt bền vững/
Sustainable fish



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Kid Menu



| | |
|---|------------|
| Súp măng tây/ Asparagus Soup Thịt cua và măng tây xanh/ Crab meat and green asparagus | 160 |
| Cá tẩm bột/ Finger Fish Cá chẽm tẩm bột chiên ăn kèm với khoai tây/ Battered barramundi served with French fries | 220 |
| Cánh gà chiên/ KOTO Fried Chicken Cánh gà chiên nước mắm ăn kèm với cơm/ Fish sauce caramelized chicken wings served with ST25 rice | 220 |
| Cơm chiên hải sản/ Seafood Fried Rice Các loại hải sản chiên với cơm ST25/ Fried ST25 rice with seafood finished with spring onion | 190 |
| Phở xào (Beef or Chicken) Phở xào ướp bò hoặc gà sốt Maggi/ Marinated beef or chicken, wok fried rice noodles, Maggi butter sauce | 220 |
| Bắp xào/ Stir- fried Corn Bắp xào sốt bơ Maggi/ Stir fried sweet corn in Maggi butter | 150 |
| Gà nướng xiên que/ Grilled Chicken Skewers Gà xiên que ướp mật ong ăn kèm với cơm/ BBQ chicken marinated in honey served with ST25 rice | 200 |
| Bò Lức Lắc/ Australian beef cube Bò lúc lắc thượng hạng ăn kèm khoai tây/ Wok fried Australian Wagyu beef served with crispy potatoes | 220 |
| Kem tự chọn/ Ice-cream Chọn kem theo hương vị/ With your favourite flavour choice | 80 |
| Bánh Flan/ Steamed milk creme custard Món bánh flan tráng miệng béo ngậy/ Steamed milk creme caramel served with coffee, cacao crumble and Madagascar vanilla coconut cream | 190 |
| Bánh tổ ong lá dứa/ Panda Waffle Bánh tổ ong có chè bột bán béo thơm cùng dâu và kem mứt cầu/ Tapioca pearl pudding with a warm pandan waffle served with macerated strawberries, pandan creme, almonds & soursop ice cream | 180 |

Vui lòng tư vấn cho nhân viên của chúng tôi về bất kỳ dị ứng hoặc yêu cầu chế độ ăn uống nào mà chúng tôi nên biết khi chuẩn bị thực đơn của bạn.

Giá được ước tính bằng hàng nghìn đồng, không tính phí dịch vụ 5%. 8% thuế VAT đối với thực phẩm & không cồn và 10% thuế VAT đối với rượu/ Please advise our staff of any allergies or dietary requirements we should be aware of when preparing your menu.

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Water

| |
|-----------------------------|
| Local Lavie 450ml |
| Evian 750ml |
| Local Lavie Sparkling 450ml |
| Perrier Original 750ml |

Fresh Juices

| | |
|------------|-----|
| Orange | 120 |
| Pineapple | 120 |
| Watermelon | 120 |
| Lime | 120 |
| Coconut | 120 |

Soft Drinks

| |
|--------------------------|
| Coke |
| Diet Coke / Coke Zero |
| Sprite |
| Soda Water |
| Tonic Water |
| Ginger Ale |
| Fentiman's Craft Sodas |
| Lady Kombucha |
| Home-Made Ginger Ice Tea |

Mocktails

| |
|--|
| Healthy Hulk Cabbage, Cucumber, Apple |
| Wazowski Spinach, Tangerine, Ginger |
| French Berry 75 Mixed Berries, Lime, Tonic |
| Bora Bora Pineapple, Strawberry, Passion Fruit, Lime |

Beer

| | | |
|-----|----------------------------------|-----|
| 90 | Carlsberg Pilsner | 140 |
| 200 | Kronenbourg 1664 Blanc | 140 |
| 90 | Local Pasteur Street Jasmine IPA | 140 |
| 200 | Huda | 120 |
| | Saigon Special | 120 |
| | Heineken 0.0% (Non Alcohol) | 120 |

Signature Cocktails

| | | |
|-----|--|-----|
| 120 | Born to rice ST25 rice wine with fresh pineapple & coconut milk | 230 |
| | Western Forest Salted apricot wine with housemade lemongrass syrup, passionfruit & basil | 230 |
| 90 | Tropical Lady triệu Dalat flowerbom gin with fresh tangerine juice, kumquat & grapefruit jam | 280 |
| 90 | Dreamer Peachy Cheek' apricot liqueur, fresh lemon juice & mint, topped with soda | 230 |
| 90 | Heart of Northwest Rose apple wine from Yen Bai, sweet vermout & fresh orange | 230 |
| 140 | Canh Chua ST25 rice wine with fresh pineapple juice, tomato, tamarind jam & a hint of chili | 230 |
| 140 | French 75 Hendrick's, Lime, Sparkling Wine | 280 |
| 190 | Creamy Crimson Cognac VS, Mixed Nut Milk, Cocoa Liqueur | 320 |
| 190 | Martini À La Mode Grey Goose, Orange Blossom Honey Syrup, Lemon, Vermouth | 280 |
| 200 | French Connection Cognac VS, Amaretto | 260 |
| 200 | | |





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Vodka

| | GLS | BTL |
|---------------------------------|-----|------|
| Tito's (America) | 230 | 2100 |
| Beluga Noble (Russia) | 280 | 3000 |

Gin

| | | |
|---|-----|------|
| Opihr Oriental Spiced (England) | 280 | 3000 |
| Hendrick's (Scotland) | 320 | 3200 |
| Tanqueray (England) | 260 | 2200 |
| Monkey 47 (Germany) | 590 | 4900 |
| Lady Trieu Mekong Delta (Vietnam) | 280 | 3000 |

Rum

| | | |
|---------------------------------------|-----|------|
| Flor De Caña 7 (Nicaragua) | 200 | 2000 |
| Flor De Caña 12 (Nicaragua) | 290 | 2900 |
| Flor De Caña 18 (Nicaragua) | 390 | 3900 |
| Ron Zacapa 23 (Guatemala) | 320 | 3200 |
| Ron Zacapa XO (Guatemala) | 700 | 8000 |

Scotch Whisky

| | | |
|--|-----|-------|
| Glenfiddich 12 (Single Malt - Speyside) | 290 | 3500 |
| Glenfiddich 15 (Single Malt - Speyside) | 320 | 3800 |
| Glenfiddich 18 (Single Malt - Speyside) | 390 | 4500 |
| Glenfiddich 21 Gran Reserva (Single Malt - Speyside) | | 18500 |
| The Balvenie 12 Double Wood (Single Malt - Speyside) | 450 | 4900 |
| The Balvenie 14 Caribbean Cask (Single Malt - Speyside) | 690 | 7500 |
| The Balvenie 16 French Oak (Single Malt - Speyside) | | 15500 |
| The Balvenie 19 The Edge of Burnhead Wood (Single Malt - Speyside) | | 23500 |

American Whiskey

| | GLS | BTL |
|----------------------------------|-----|------|
| Maker's Mark (Bourbon) | 250 | 2900 |

Brandy

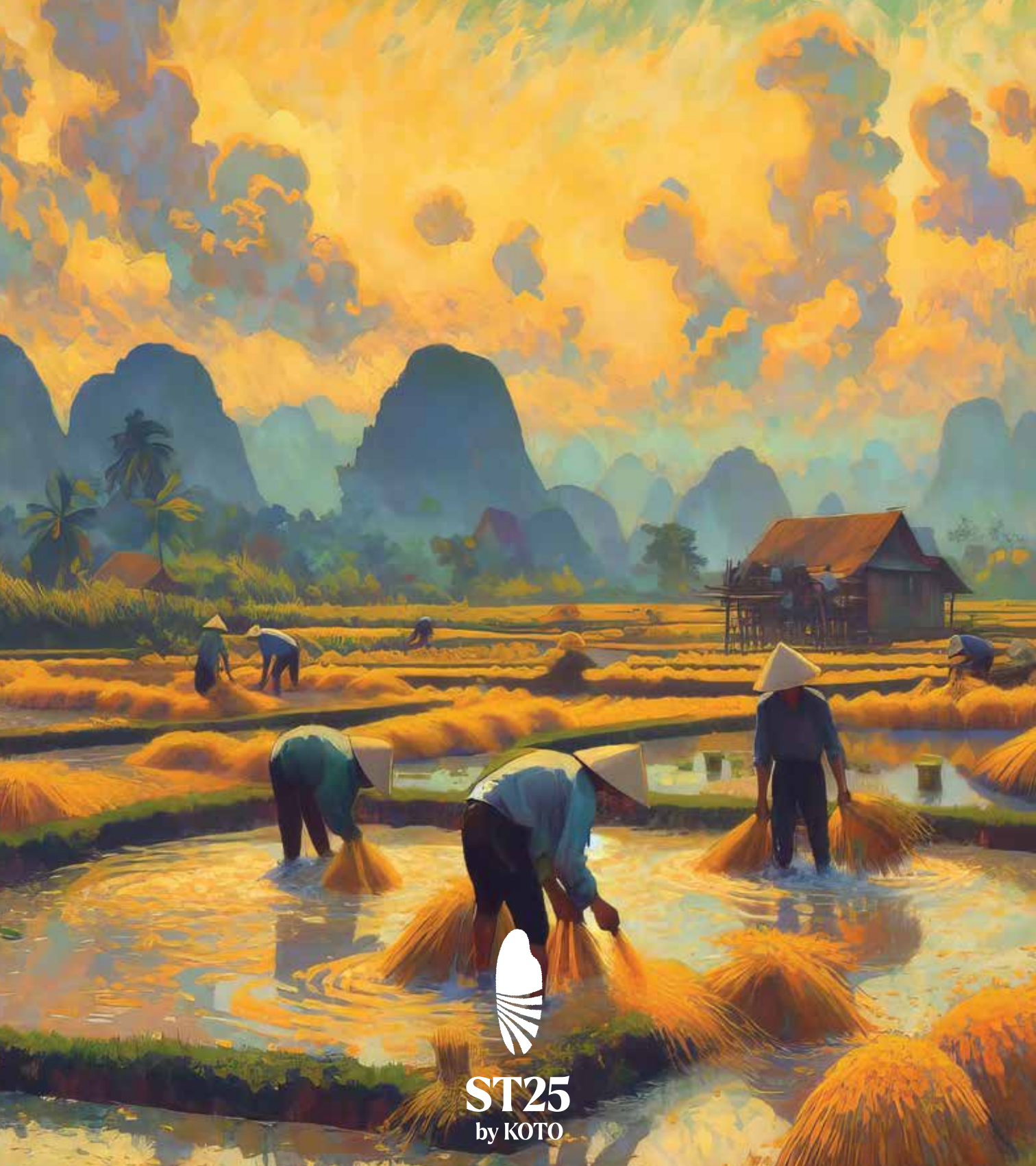
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| Hennessy VS (Cognac) | 250 | 2500 |
| Hennessy VSOP (Cognac) | 350 | 3500 |
| Rémy Martin VSOP (Cognac) | 550 | 5500 |
| Rémy Martin Club (Cognac) | 400 | 4000 |
| Martel Cordon Bleu (Cognac) | 850 | 8500 |
| Framboise d'Alsace Louis Sipp (Eau De Vie) | 250 | 2500 |
| Framboise Sauvage (Eau De Vie) | 250 | 2500 |
| Le Compte Pays d'Auge Calvados (Calvados) | 450 | 4500 |

Agave Spirits

| | | |
|--------------------------------------|-----|------|
| Don Julio Blanco (Tequila) | 350 | 3500 |
| 400 Conejo (Mezcal) | 280 | 2800 |

Others

| | | |
|-----------------------------------|-----|------|
| Mancino Rosso | 200 | 2000 |
| Drambuie | 230 | 2100 |
| Campari | 200 | 2000 |
| Lillet Blanc | 200 | 2000 |
| Bénédictine D.O.M | 350 | 3500 |
| Thoquino Cachaca | 190 | 2200 |
| Pastis De Marseille Ricard | 190 | 1900 |
| ST.Germain | 320 | 3200 |



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White Wine

| | GLS | BTL |
|--|-----|------|
| Chardonnay, Louis Jadot, Pouilly Fuissé Burgundy, France | | 4400 |
| Sauvignon Blanc, Henri Bourgeois, 'En Travertin', Pouilly Fume Loire Valley, France | | 3500 |
| Gewurztraminer, Trimbach, Alsace Alsace France | | 3300 |
| Sauvignon Blanc, Vidal Estate Marlborough, New Zealand | | 2200 |
| Chardonnay, Louis Jadot, Macon Villages Burgundy, France | 310 | 1450 |
| Sauvignon Blanc, Villa Maria Private Bin Marlborough, New Zealand | | 1200 |
| Sauvignon Blanc, Lucien Crochet Sancerre Blanc "Les Calcaires" Loire Valley, France | | 2600 |
| Chardonnay, Bouchard Père & Fils La Vignée Bourgogne Bourgogne, France | | 2400 |
| Sauvignon Blanc, Saint-Bris William Fèvre Bourgogne, France | | 2100 |
| Grenache Blanc, Marsanne, Roussanne & Viognier, Famille Perrin Nature Côtes-du-Rhône, France | | 2000 |
| Chardonnay, Nicolas Potel, Chablis Chablis, France | | 3200 |
| Sauvignon Blanc, Dourthe No 1 Grands Terroirs Bordeaux, France | 200 | 900 |
| Semillon Chardonnay, DB Family Selection Riverina, Australia | | 1300 |
| Chardonnay, La Chablisienne Bourgogne, France | | 1800 |
| Pinot Grigio, DB Family Selection Riverina, Australia | | 1400 |
| Sauvignon Blanc, DB Winemaker Selection Riverina, Australia | | 1600 |
| Pinot Grigio, Mojo 01 Fleurieu Peninsula, South Australia | 350 | 1650 |



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Red Wine

| | GLS | BTL |
|--|-----|------|
| Grenache, Château Mont-Redon, Chateauneuf du Pape, France Rhône Valley, France | | 5500 |
| Cabernet Sauvignon, Cabernet Franc and Merlot, Vieux Château Saint André, Montagne Saint Emilion (by Berrouet) Bordeaux, France | | 3500 |
| Cabernet Sauvignon, Merlot, Clarendelle – Inspired By Haut Brion (by Château Haut-Brion, Graves 1st Grand Cru Classe), France Bordeaux, France | | 3200 |
| Pinot Noir & Gamay, Louis Jadot Burgundy, France | 310 | 1450 |
| Cabernet Sauvignon & Merlot, Saga R, Domaines Barons Philippe de Rothschild Bordeaux, France | | 1300 |
| Pinot Noir, Bouchard Père & Fils Gevrey-Chambertin Burgundy, France | | 6300 |
| Cabernet Sauvignon & Merlot, Aurore De Dauzac Margaux, Bordeaux, France | | 2800 |
| Torbreck Woodcutter's Shiraz Barossa Valley, Australia | | 2200 |
| Cabernet Sauvignon Blend, Dourthe No 1 Grands Terroirs IGP d'Oc, France | 200 | 900 |
| Syrah, Carignan, Cinsault & Grenache, La Vieille Ferme Rouge Rhône Valley, France | 270 | 1250 |
| Cabernet Sauvignon & Merlot Blend, Juniper Estate 2021 Original Western Australia | | 1700 |
| Gran Passione Rosso, IGT, Merlot Corvina Veneto, Italy | | 1600 |
| Chevalier du Château Lagrezette Cahors, Sustainable, Malbec Cahors, France | | 2400 |
| Nicolas Potel, Bourgogne, Rouge, Pinot Noir Bourgogne, France | | 2900 |
| Cabernet Sauvignon, DB Family Selection Riverina, Australia | | 1400 |
| Cabernet Sauvignon, DB Winemaker Selection Heathcote, Australia | | 1600 |
| Pinot Noir, De Bortoli, The Estate Vineyard Yarra Valley, Australia | | 2900 |




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Rose Wine

| | GLS | BTL |
|---|-----|------|
| Grenache, La Vieille Ferme Rosé, Côtes Du Rhone, France Rhône Valley, France | 200 | 900 |
| Grenache, Cinsault, Villa Garrel Rose Rhône Valley, France | | 1600 |
| Clarendelle Rose – Inspired By Haut Brion (by Chateau Haut Brion, Graves 1st Grand Cru Classe) Bordeaux, France | | 2500 |
| Miraval Côtes De Provence Côtes de Provence, France | | 2400 |
| Le Tournee, F168 Ferraton Pere & Fils, Syrah Vin de pays, France | | 1500 |
| Pink Moscato, DB Family Selection Riverina, Australia | | 1400 |

Champagne & Sparkling Wine

| | | |
|---|-----|------|
| NV Charles Mignon, Brut Premium Reserve Champagne, France | | 3500 |
| NV Taittinger, Brut Prestige Rosé Champagne, France | | 6500 |
| NV Billecart Salmon, Brut Reserve Champagne, France | 730 | 3550 |
| NV, Billecart Salmon, Brut Reserve Rosé Champagne, France | | 4800 |
| NV, Pommery Brut Royal Champagne, France | 640 | 3100 |
| Bottega, "Gold", Prosecco DOC Prosecco, Italy | | 3500 |
| Bottega, Vino dell'Amore, Petalo Moscato Spumante Veneto, Italy | | 2300 |
| Maison Castel Cuvee Blanche Brut Vin de France | 300 | 1500 |
| Mionetto Prosecco, Prosecco DOC, Italy Prosecco, Italy | | 1200 |
| Veuve Ambal, Charles Roux Blanc De Blancs Burgundy, France | | 990 |

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