

NIBBLES

FLOWER & SHROOM (VE) \$14

TEMPURA CAULIFLOWER, MUSHROOM W GOCHUJANG MAYO

CHARGRILLED NYONYA CHICKEN SATAY (GF) \$12

W PICKLED CUCUMBER, SAVOURY PEANUT SAUCE

LIME PINK SALT CHICKEN WINGS \$11

W TAMARIND SWEET SAUCE, LIME

SAIGON SPRING ROLLS \$11

PRAWN & PORK W STICKY PAPAYA NUOC CHAM DIP

CRISPY VEGETARIAN SPRING ROLLS (V,GF) \$11

FLAKY RICE NET WRAPPING W VEGAN SOY & GARLIC DIP

SALT N PEPPER CALAMARI or TOFU (V,GF) \$14

TEMPURA SILKEN TOFU, HERBS, BLACK GARLIC MAYO

XO SCALLOP (GF) \$7 / EA (MIN 2)

GLASS NOODLES, SOY GINGER SAUCE, SPICE

SPICY GRILLED LAMB (GF) \$11.9

CUMIN, SICHUAN PEPPER AND PICKLE

FRESH SPRING ROLL (GF) \$11.9

PRAWN, RICE NOODLE, HERBS, PICKLE AND PEANUT SAUCE

CHARRED BABY SQUID (GF) \$14

LOLIGO SQUID W TO\ATOYAKI SAUCE, BONITO FLAKES

🍌 *SOMETHING MORE* 🍌

VEGAN STIR FRY W RICE (GF) \$19

WOK TOSSED SEASONAL VEG, TOFU, MUSHROOMS, GARLIC

CRISPY PORK N GREENS W RICE (GF) \$23

WOK TOSSED PORK, GARLIC, CHINESE KALE, BROCCOLI

THAI CHILLI BASIL BEEF W RICE (GF) \$24

BEANS, HERBS, SUNNY SIDE EGG

TOM YUM FRIED RICE (GF) \$22

CHICKEN, SEASONAL MUSHROOM, EGG, FRAGRANT SPICE

NAM'S FRIED RICE (GF) \$26

PRAWN, SCALLOP, BROWN BUTTER, FLYING FISH ROE

PRAWN PAD THAI NOODLE (GF) \$25

NOODLE STIR FRY, TAMARIND SAUCE, VEG, PEANUT

BEEF PAD SEE EW NOODLE (GF) \$22

UMAMI-RICH SAUCE, BROCCOLI, EGG, SPROUT

Nam's BANGKOK BABY SQUID \$29

Crispy squid & basil, caramelized spicy garlic

NAM's BARAMUNDI IN SIAM / \$29

FRIED 200g BARRAMUNDI FILLET, BEAN IN GINGER & LIME CURRY PASTE

NAM's WOK SURF & TURF / \$29

SEA MEET LAND, CHOICE OF PADTHAI / PAD SEE EWW / PAD KEE MAO/ THAI STIRFRY BASIL

RICE \$3

EGG FRIED RICE \$11.9

PLAIN CONGEE \$11.9

CONGEE W MEAT \$17, PRAWN / FISH \$19.8

FRIED EGG / \$3

SIDE- Chinese broccoli w oyster sauce / \$11.9

SIDE- Broccoli w garlic sauce / \$11.9

CHEFS SPECIAL 🏆

VIETNAMESE PRAWN & PORK SALAD (GF) \$26

PICKLED CABBAGE, PEANUT, SHALLOT, FRESH HERBS, NUOC CHAM DRESSING

THAI BEEF SALAD (GF) \$35

300G STRIP-LOIN, FRESH THAI HERBS, ROAST RICE, POWDER, CHILI JAM DRESSING

SEARED 300G STRIPLOIN BEEF W TRUFFLE BUTTER (GF) \$35

HERB SALAD, ROASTED RICE, TAHI CHIMCHURRI

TYPHOON PRAWN \$33

PANKO CRUMB, CHILI, TOASTED GARLIC & FRIED SHALLOT, BLACK BEANS SAUCES

SIZZLING SEAFOOD \$32

THAI AROMATIC HERBS, MIXED MUSHROOM, CHILI JAM

NAM KOREAN FRY CHICKEN \$26

CRISPY FRIED MID WING, COATED WITH KOREAN CHILI SAUCES

STEAM BARRAMUDI FILLET (GF) \$29

HUMPTY DOO BARRAMUNDI, GAILANG, SOUR MUSTARD, TOFU, GINGER, SHALLOT, SUPREME SOY

CARAMELISED PORK BELLY (GF) \$24

WOK TOSSED WITH FRIED GREEN BEANS, GARLIC, CHILI

SWEET TREATS 🍰

CHEESECAKE/ TIRAMISU w ice cream / \$11.9

STICKY RICE SAGO / \$17

bamboo cane rice, coconut sauce, coconut flake, nut crumble w a scoop of ice cream

ICE CREAM w coconut flake / \$5

please ask staff for today's flavors

🌱 NAM VEG 🌱

VEGAN STIR FRY W RICE (VE,GF) \$19

WOK TOSSED SEASONAL VEG, TOFU, MUSHROOMS, GARLIC

PAD THAI NOODLE VEGETARIAN (VE, GF) \$20

STIR FRY, TAMARIND SAUCE, VEG, PEANUT, EGG, TOFU

PAD SEE EWE NOODLE VEGETARIAN (VE, GF) \$20

STIR FRY, UMAMI-RICH SAUCE, BROCCOLI, EGG, SPROUT, TOFU

THAI CHILLI BASIL VEGETARIAN W RICE (VE, GF) \$20

BEANS, HERBS, TOFU, SUNNY SIDE EGG

FRIED RICE VE, GF) \$20

SEASONAL VEG, EGG, TOFU, VEGAN SAUCE

TOM YUM FRIED RICE VEGETARIAN (VE, GF) \$20

SEASONAL MUSHROOM, EGG, FRAGRANT SPICE, TOFU

PAD KEE MOW NOODLE VEGETARIAN (VE, GF) \$20

SEASONAL MUSHROOM, EGG, RICE NOODLE, TOFU

GREEN CURRY VEGETARIAN w RICE (VE, GF) \$20

SEASONAL VEG, BASIL, CHILI, TOFU

TOMYUM VEGY POT (VE,GF) \$28

SEASONAL VEG, HOT & SOUR BROTH, TOFU, GLASS NOODLE (SERVE/2)

LUNCH SPECIAL 7 DAYS 🍱

NAM BENTO BOX LUNCH \$19.8 / DINNER \$23.9

CHEF DAILY CHOICE OF ENTREE, SALAD, SOUP, RICE, STIRFRY

SEASONAL LUNCH PROMO \$15.8 / DINNER 19.8 (\$4DRINK COMBO)

GREEN CURRY W /RICE

TOMYUM COMBO NOODLE SOUP

PAD KEA MOW NOODLE STIRFRY

STIRFR GARLIC PEPPER W /RICE

CRISPY CHICKEN W /RICE

BBQ PORK/BBQ CHCIKEN W NOODLE/RICE

🍳 NAM WEEKEND BREKIE

CRISPY CHICKEN & EGG FRIED RICE \$19.8

WITH FRIED EGG, SALAD

SIZZLING STEAK & 2 FRIED EGG \$25.8

MUSHROOM, 150G STEAK, PEPPER SAUCE FRIED RICE

CRISPY PORK BELLY & FRIED RICE \$19.8

SALAD, FRIED RICE

NAM NASI GORENG \$19.8

CHICKEN SATAY, PRAWN CRACKER AND FRIED EGG

THAI BBQ CHICKEN, FRIED RICE & EGG \$19.8

BBQ PORK, FRIED RICE & EGG \$19.8

🧊 ICED 🥥

VIETNAMESE COFF \$8

THAI MILK TEA \$8

COCONUT JUICE N FRES \$8

FRESH HOUSE LEMONADE \$8

LEMON LIME BITTERS \$8

SPARKLING WAT\$7

Peach and lemon iced tea \$7

Coke / Coke Zero \$5

Lychee coco \$10

POT OF TEA \$7 JASMINE, PEPPERMINT, LEMONGRASS, ROASTED RICE, GREEN

🍹 MOCKTAILS 🍹

AVA THE ACTRESS \$14 LIME, GINGER, LYCHEE

AMELIA THE PILOT \$14 WATERMELON, ROSE, MINT

EMILYTHE POET \$14 LYCHEE, STRAWBERRY, BASIL

NAM SUNRISE \$11 ORANGE, PINAPPLE & LEMONAD

Nam Breeze \$11 APPLE & CANBERRY JUICE

🍸 COCKTAIL 🍸

SOMETHING TO WHET YOUR APPETITE

(HAPPY HOUR \$16 🥳🥳)

NEGRONI\$22

DAIQUIR\$22

WHISKEY SOUR\$22

VIETNAMESE ESPRESSO MARTINI\$22

MOJITO\$22

OLD FASHION\$22

GRAPEFRUIT LYCHEE MARTINI\$22

LYCHEE MOJITO\$18

Pina Colada \$20

Enzoni \$20

Red Sangria \$20

🍷 CLASSIC

HISKY HIGHBALL\$14

GIN & TONIC\$14

VODKA LIME TONIC \$14

BEER 🍺

HAPPY HOUR (5PM-7PM) \$6 BEER 🍺

TIGER \$10 LAGER, SINGAPORE

ASAHI\$10SUPER DRY LAGER, JAPAN

🍷 WINE 🍷

HAPPY HOUR (5PM-7PM) \$10 HOUSE WINE 🍷

REDS

16/56

The Prince

Pinot Noir, Victoria Medium bodied in style with vibrant fruit characters of cherry and raspberry

Hooley Dooley

Shiraz, McLaren Vale Blackberry, cola and black tea

Rusty Mutt

Tempranillo, McLaren Vale Dark cherry and earthy strawberry

La linda

Malbec, Mendoza Argentina Cherries and spices

Sabella

Shiraz, McLaren Vale Coffee and chocolate hints

ROSE 🍷

16/56

Second Nature

Rosé, McLaren Vale Raspberry, red currant and cranberry

WHITE 🍷

16/56

The Trickster

Pinot Gris, McLaren Vale Apple, pear and melon

Dryridge Isabelle

Riesling, Megalong Valley White peachers, tinned mandarin, apricots, cut grass and flowers

The Scallywag

Chardonnay, McLaren Vale Melon, lemon, bayleaf and notes of vanilla and cardamom

Ana Marlborough

Sauvignon Blanc, Marlborough Herbaceous with passionfruit characters and mouth watering acidity