

欢迎光临 WELCOME TO



FAT NOODLE



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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 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. Treasury Brisbane practises the responsible service of alcohol. FATNB06052/190522

Tuesday - Sunday
12.00pm - 10.00pm

周二至周日
中午12.00至晚上10.00

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.

欢迎来到Fat Noodle亚洲风味

作为明星厨师和美食界的冒险家, Luke Nguyen在这里为您打造了亚洲融合美食的异域天堂,您可在此乐享各式集市风格的新鲜料理。

Luke Nguyen 因他的越南文化和料理而声名大噪,同时他还拥有中国家族史。因此他从这两个国家汲取了Fat Noodle亚洲风味的美食灵感,这里融合风味的美味佳肴即为最好的展现。

从Luke声名远扬的越南牛肉汤河粉到口感香辣浓郁的叻沙及更多惊喜美味,我们希望您能在此悦享别具风情的用餐体验,感受Luke对以极致风味和热情款待来惊喜宾客的无限追求。



配菜 SIDES

白饭	STEAMED JASMINE RICE (V) (LG)	\$4
海南饭	FRAGRANT HAINANESE RICE	\$5
腌渍泡菜	PICKLES Chilli, Cucumber, Carrots, Daikon Radish and Beansprouts	\$7
今日时蔬	VEGETABLE OF THE DAY (V)	\$13

甜点 DESSERTS

乌龙茶荔枝树莓塔	OO LONG TEA TART WITH LYCHEE AND BERRIES	\$14
越式咖啡焦糖布丁	VIETNAMESE CRÈME CARAMEL WITH COFFEE CRUMBLE	\$14



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

炒锅 WOKS

- 香辣泡菜炒饭 **SPICY CABBAGE FRIED RICE** Fermented Wombok, Diced Bacon, Shallots, Onion and Egg **\$22**
- 鲜鱿炒五花肉 **CALAMARI AND PORK BELLY STIR-FRY** Calamari, Pork Belly, Cabbage, Shallot, Onion, Carrots and House Made Chilli Paste served with Steamed Rice **\$25**
- 泰式猪肉炒河粉 **PORK PAD SEE EW (LGO) (VO)** Pork, Egg, Chinese Broccoli and Rice Rolls **\$26**

- 泰式鸡肉炒河粉 **CHICKEN PAD THAI (LGO)**
Chicken, Onion, Beansprouts, Carrot, Green Beans, Egg, Garlic Chives and Peanuts **\$25**
"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'



- 黑椒牛排配饭 **PEPPER BEEF** Wok tossed Eye Fillet in Garlic & Black Pepper sauce served with Steamed Rice **\$27**
- 马来炒面 **MEE GORENG** Prawns, Chicken, Octopus, Egg, Sambal Chilli Sauce and Egg Noodles **\$28**

CHEF'S WHOLE FISH SELECTION - ASK WAIT STAFF FOR TODAY'S OFFER \$45



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主厨招牌 LUKE NGUYEN'S STREET EATS' 街头美食

- 椒盐鱿鱼 **SALT AND PEPPER CALAMARI** Lightly battered Calamari with Sriracha Sour Cream **\$16**

- 越式烤猪肉串 **NEM NUONG** Grilled Pork Skewers, Cucumber, Mixed Herbs, Pickled Vegetables with Vermicelli Noodles and Bean Sprouts **\$18**
"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 Picked Vegetables."
- Luke Nguyen's 'Street Food Asia'



- 菠萝蜜米粉沙拉 **JACKFRUIT AND NOODLE SALAD (V)** Stir-Fry Jackfruit, Asian Herbs, Beansprouts, Cabbage, Pickled Vegetables with Spicy Sesame Dressing **\$16**
- 香葱炭烤带子 **CHAR GRILLED SCALLOP WITH SPRING ONION** Served with Peanuts and Crispy Shallots **\$17**
- 鲜虾鸡肉米纸卷 **PRAWN AND CHICKEN RICE PAPER ROLLS** Prawns, Chicken, Avocado and Pickled Vegetables with Hoisin Sauce **\$17**

- 越南包 **BANH MI** Served with chicken pâté, pickled vegetables, cucumber, coriander and fresh chilli

- 柠檬草鸡肉 **LEMONGRASS CHICKEN** **\$15**
- 炭烤猪肉 **CHARGRILLED PORK** **\$17**

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小吃 SMALL PLATES

- 素春卷 **VEGETARIAN SPRING ROLLS (V)** Wood Ear Mushrooms, Onion and Carrots **\$13**
- 香炸豆腐 **SILKEN TOFU (V)** Fried Tofu, Shallot, Garlic and Chilli **\$14**
- 泰式笋丝沙拉 **THAI BAMBOO SHOOT SALAD** Bamboo Shoots, Mint, Red Onion and Green Shallots with Hot and Sour Dressing **\$15**
- 越式鸡肉沙拉 **LUKE'S VIETNAMESE CHICKEN SALAD (LG)** Pickle, Cabbage, Fresh Herbs, Chilli, Peanut and Crispy Shallot **\$17**
- 三文鱼生鱼片 **SALMON SASHIMI (LG)** Mandarin, Perilla and Roasted Rice Powder **\$19**

饺子 DUMPLINGS

- 素菜饺 **VEGETABLE DUMPLINGS (V) (4PCS)** **\$13**
- 带子鲜虾饺 **SCALLOP AND PRAWN DUMPLINGS (3PCS)** **\$15**
- 韭菜鸡肉 **CHICKEN AND GARLIC CHIVE (3PCS)** **\$15**
- 泰式红咖喱鸭肉 **THAI RED CURRY DUCK DUMPLINGS (3PCS)** **\$18**



饭类 RICE

- 脆皮鸡饭 **COM GA CHIEN DON** Crispy Chicken, Yellow Rice, Tomato, Cucumber and Pickled Vegetables **\$25**



- 越式炭烧猪扒饭 **COM TAM SUON** Char Grilled Pork, Steamed Broken Rice, Cucumber, Pickled Vegetables and a Fried Egg **\$28**
- 海南鸡饭 **HAINAN CHICKEN (LGO)** Poached Chicken Thigh, Asian Greens, Fragrant Rice, Ginger and Green Shallot Salsa **\$28**
- 焦香盲曹鱼 **CARAMELISED BARRAMUNDI** Barramundi, Onion, Shallots, Asian Greens, Young Coconut Juice and Steamed Rice **\$30**

汤面 NOODLE/SOUPS

- 猪肉海鲜汤面 **HU TIEU HAI SAN** Pork and Seafood Broth, Prawns, Squid, Fish Balls, Quail Eggs, Garlic Chives, Fried Garlic and Rice Noodles **\$28**
- 招牌越式牛肉河粉 **FAT PHO (LG)** Chef Luke's Signature Beef Broth, Thinly Sliced Angus Sirloin & Brisket, Bean Sprouts, Fresh Thai Basil, Fresh Chilli and Rice Noodles **\$27**
- 新加坡叻沙 **SINGAPORE LAKSA** Prawns, Fish Cakes, Scallops, Chicken Breast, Rice Noodles, Tofu, Egg, Rich Coconut Broth **\$29**