



ST25
by KOTO



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Established in 1999 by the visionary Australian-Vietnamese leader, Jimmy Pham AM, KOTO (Know One, Teach One) stands as Vietnam's groundbreaking 1st social enterprise.

Unveiling a transformative approach through its 24-month free-of-charge programs, KOTO is a beacon for at-risk and disadvantaged youth. This isn't merely education; it's a profound societal metamorphosis.

With a resolute commitment to social responsibility, KOTO shapes participants into not just skilled hospitality professionals but empowered citizens.

ST25 by KOTO is staffed by KOTO Alumni, paying homage to its namesake with the vision that it is often the smallest things that hold the most profound significance.

Consider the humble grain of rice: 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 in the most unassuming packages.

To Start Snacks

- Oysters** 150
Freshly shucked Hạ Long Pacific oysters, served with ST25 chili sauce & rau răm vinaigrette
- Cơm cháy** 120
Crispy rice cracker topped with eggplant nam prik, tofu cream & housemade mushroom xo
- Thịt mỡ ruốc betel leaf** 135
Caramelised Borrowdale pork belly served on piper la lot leaves, topped with pineapple relish, kaffir lime & puffed rice
- Chả giò** 150
Deep fried braised Australian wagyu beef cheek spring rolls, served with roasted chili ketchup and basil herb salad
- Gỏi cuốn** 150
Fresh rice paper summer rolls with Himalayan salted tiger prawns & Vietnamese herbs served with coconut hoisin peanut butter sauce
- Bắp xào** 135
Raw Hokkaido scallop with stir fried sweet corn in garlic butter, served with corn puree in a crispy wonton shell

Small Plates & Salads

- “Twelve Predestined Affinity” salad** 210
Mix your own prosperity salad with pineapple, pickled lotus stem, kohlrabi, crispy taro and Vietnamese herbs, served with a macadamia nut tofu dressing
- KOTO Fried Chicken** 270
Deep fried garlic marinated chicken wings tossed with nước mắm caramel, topped with lemongrass, chili, and fried garlic
- Pink pomelo** 310
Picked Cà Mau mud crab salad with pink pomelo, Vietnamese herbs, roasted cashew nuts in a coconut caramel dressing
- Vietnamese style steak tartare** 320
Raw diced Australian wagyu hanger steak mixed with chopped Vietnamese herbs & nước mắm vinaigrette. Finished with toasted rice & egg yolk, served prawn crackers
- Yellowtail kingfish** 380
Raw sliced Japanese yellowtail kingfish marinated with a tía tô vinaigrette served with avocado puree & black sesame crackers



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Small Plates & Salads cont.

Mực rang muối 290

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

“Yum Moo Krob” 260

Crispy fried pork belly salad with cherry tomatoes, cucumber & Vietnamese herbs with fermented chili nước mắm dressing

Súp cua măng tây 180

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

To Share SML LRG

Vegetables, Rice & Noodles

Kaeng pa 240

Spicy jungle curry with Summer beans, mushrooms, baby corn, cherry tomatoes topped with jungle herbs & toasted rice

Seasonal asian greens 160

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

Phở xào 290 / 520

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

Cơm chiên cua 270 / 480

Fried ST25 rice with pickled Ca Mau mud crab finished with spring onion

Cơm chiên chay 260

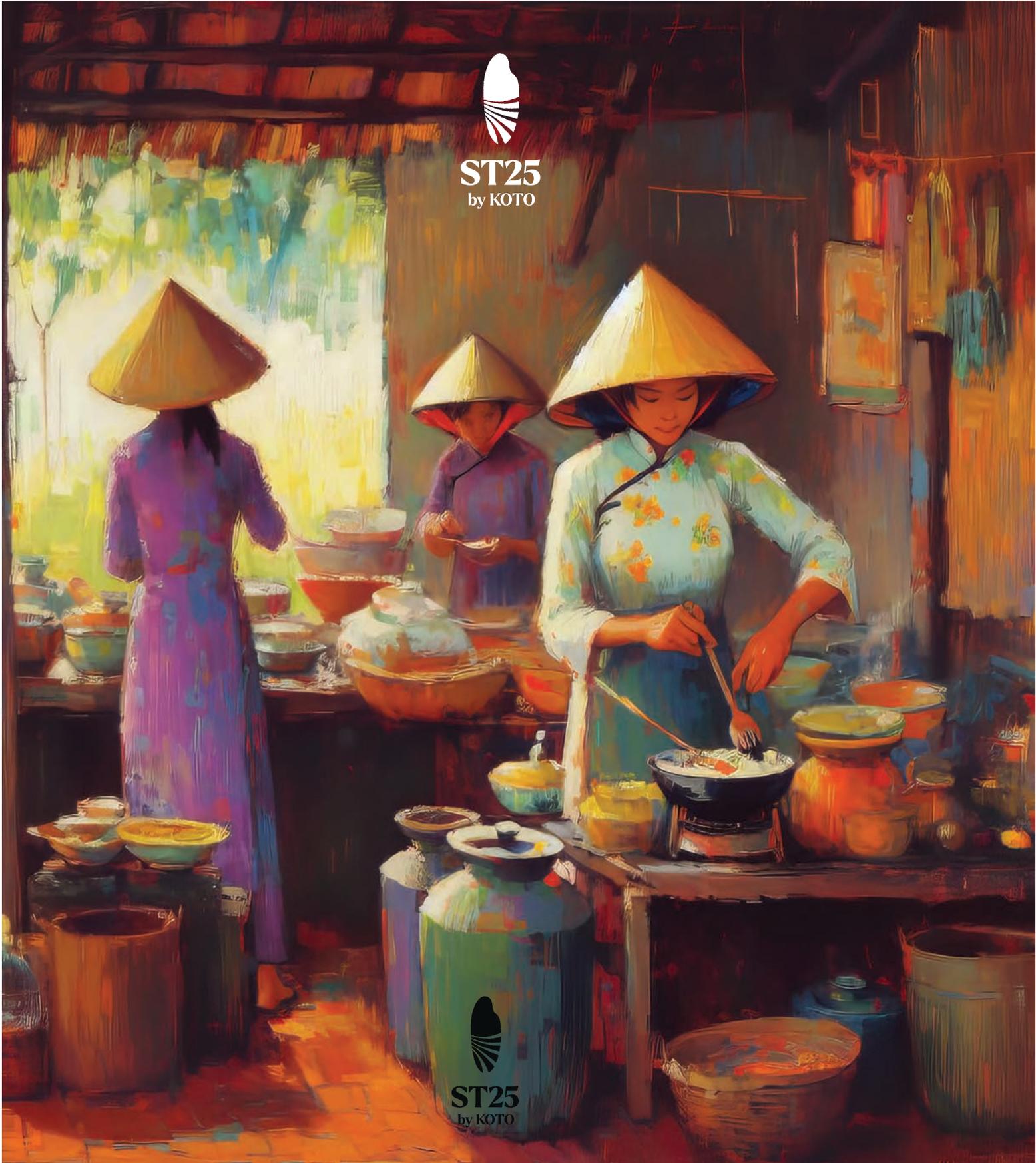
Fried ST25 rice with tofu, carrots, baby corn and wing beans a finished

Cơm thố 70

Steamed ST25 rice in a ceramic pot



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Seafood & Meat

SML LRG

Barramundi

510

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

Bánh hủ heo quay

300 / 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)

560

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

Tiger prawns

610

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

Slipper lobster

490 / 890

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

Bò lúc lắc

670

Wok fried Australian Wagyu beef tossed in a black pepper sauce, served with crispy potatoes & mixed lettuce salad

Wagyu short rib

990

Roasted Canadian Wagyu beef short rib with Vietnamese herb emulsion, bone marrow jus & pickled chili's



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Dessert

Fruit bowl 170

Compressed rockmelon & dragon fruit topped coconut ice cream, passionfruit cream and mango ice

Pandan waffle 180

Tapioca pearl pudding with a warm pandan waffle served with macerated strawberries, pandan creme, almonds & soursop ice cream

Banh flan 190

Steamed milk creme caramel served with coffee, cacao crumble and Madagascar vanilla coconut cream

Bánh chuối nướng 190

Caramelised Vietnamese banana cake served with vanilla bean ice cream and warm Valrhona 70% dark chocolate sauce

ST25 rice pudding 170

ST25 rice cooked in fragrant coconut milk, served with mango pudding and a ginger ale granita

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

Please inform the state of any allergy or special dietary requirements that we should be aware of when preparing your menu.

Prices are quoted in thousands Vietnamese Dong, exclusive of 5% service charges.

*8% VAT for food & non-alcohol and
10% VAT for alcohol*

