

Dessert

Lychee Trifle 16
With matcha sprinkles

Matcha Molten cake 16

Patongko 16

Banana Flambée 16
Contains alcohol

Banana Chocolate Cigar 16
Sprinkled with coconut

Sorbet/Ice Cream 12
Choice of 2 scoops

A 20% service charge will be added to your bill

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Dim Sum

Har Gow Shrimp 26
Shiitake, water chestnuts, cilantro

Mushroom Gyoza 24
Quinoa and truffle

Vegetable Fangu 24
Shiitake, carrots, Taro, mango, asparagus

Gold Fish 32
Seabass, scallions, ginger and carrots

Pork Siu Mai 24
Filled with pork and Shiitake

"Gao" Sum 35
Wagyu beef with cilantro and carrots

APPETIZERS

Traditional Crispy Spring Rolls 24

Organic ground pork belly, carrots, onions, scallions, black mushroom, rice vermicelli, egg

Crispy Shrimp Rolls 26

Shrimp, onions, scallions, water chestnuts

Crispy Brussels Sprouts 21

Kimchi Lime

Salmon Tataki 36

Thin sliced Salmon served with mint sauce, eel sauce, and Shiso Cress

Spicy Salmon Tartare Crispy Rice 32

Crispy rice topped with salmon, Yuzu truffle sauce, avocado, spicy mayo, sesame seeds

Prawns Tempura 29

Crispy batter, delicately fried to golden perfection

SOUPS

Saigonese Tamarind Soup 32

Shrimp, organic chicken, tomatoes, fresh pineapple, celery, bean sprouts, fried garlic, fresh herbs

Hanoi "PHO" Soup 32

Trio of beef, rice noodles, onions, bean sprouts, lemon, fresh herbs

Tom Kha Soup 28

Shrimp, lime juice, Galanga, lemongrass, lemon leaf, straw mushrooms, red onion, coriander, Coconut milk

SALADS

Beef Salad 34 🌶️

Delicately sliced tenderloin, shaved shallots, romaine salad, fresh herbs, lime, sticky rice powder

Cabbage & Kale Salad 29 🌱

Organic chicken, cabbage, kale, carrots, cucumber, onions, crushed peanuts, fresh herbs

GAO Salad 35 🌶️

Shrimp, calamari, scallops, shaved shallots, romaine salad, fresh pineapple, fresh herbs

LIGHT DISHES

Beef and Noodle Harmony 32

Finely sliced beef, rice vermicelli, cucumber, bean sprouts, fresh herbs

Steamed Vietnamese Ravioli 28

Organic ground pork belly, black mushroom, onion, topped with shaved Vietnamese mortadella, sizzled shallots over a bed of blanched bean sprouts, cucumber and fresh herbs

Shrimp Pad Thai 36 🌱

Rice noodles, egg, tofu, scallion, beansprouts, shallot, coriander, tamarind sauce, peanuts

BEEF

Tiger's Pride 52 🌶️

Sliced Tenderloin filet with GAO's signature sauce

Thai Basil Beef 45

Beef julienne, bell peppers, fresh basil

Sizzling Beef Satay 48

Sliced beef, garlic, onions, chopped bell peppers, crushed peanuts, "Bretel" butter

Five Spices beef Skewers 45

Marinated beef skewers with rice vermicelli, fresh herbs, butter lettuce wrapping

16 oz Chairman Ribeye Steak 89

Robata grilled 16 oz Ribeye, Brussels sprouts kimchi, lime sauce

POULTRY

Green Curry Chicken 38 🌶️ 🌱

Organic chicken tenderloin, bamboo, bell peppers, straw mushroom, kaffir leaf, Thai basil, coconut milk, lemongrass

Chicken Supreme 34

Soy sauce, rice vinegar, cumin, garlic and Aji Panca

PORK

Baby Back Ribs 29

Lemongrass, garlic, Sambal peppers

Caramelized Pork Belly Stew 38

Bamboo shoots, egg, coconut water, scallions

SEAFOOD

Prawns Vindaloo 32 🌶️

Colossal shrimp, onions, scallions, curry paste

"GAO" Peppercorn Prawns 36 🌱

Onions, garlic, scallions, caramelized sauce

Steamed Seabass 56

Julienne of ginger and scallions, soy sauce

Hor Mok 32

Cod fish steamed in a banana leaf flavored with coconut milk, Kaffir leaf, Thai basil

Salmon Sesame Crust 36

Shiso cress, sesame sauce, mint dressing

Vietnamese Bouillabaisse 38

Cod fish, prawns, mussels, calamari, lemongrass, Galangal, Thai basil, coconut milk

SIDES

Crispy Bok Choy 18

Tofu sautéed with broccolini 22

Crispy brussels sprouts 16

Jasmine rice 9

Sticky rice 11

SPECIAL RICE

Lotus rice 18

Diced chicken, shrimp, baby corn, shiitake, garlic, oyster sauce wrapped in a lotus leaf

Gao Fried rice 16

🌶️ Mild
🌱 Vegan option