

WELCOME TO



**FAT
NOODLE**

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.



SIDES

STEAMED JASMINE RICE (V) (LG)	\$5
FRAGRANT HAINANESE RICE	\$6
PICKLES Chilli, cucumber, carrots, daikon radish and beansprouts	\$8
VEGETABLE OF THE DAY (V)	\$18

DESSERTS

FRIED BAO BUN ICE-CREAM SANDO Served with black sesame ice-cream, peanuts and condensed milk sauce	\$15
FRIED BAO BUN ICE-CREAM SANDO Served with vanilla ice-cream, peanuts and fish sauce caramel sauce	\$15
PHO CRÈME BRÛLÉE	\$15
MANDARIN CAKE	\$15



WOKS

SPICY EGGPLANT AND PORK Wok tossed eggplant and pork mince with steamed rice **\$25**

SPICY EGGPLANT Wok tossed eggplant, onion and tofu puffs served with steamed rice (V) **\$22**

LUP CHONG AND PRAWN FRIED RICE Chinese sausage, prawns, chicken, green beans, onion and carrot **\$24**

CHICKEN PAD THAI (LGO)

Chicken, onion, beansprouts, carrot, green beans, egg, garlic chives and peanuts **\$28**

"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'



PEPPER BEEF Wok tossed eye fillet in garlic and black pepper sauce onion and Asian greens served with steamed rice **\$28**

CHILLI AND BASIL PORK BELLY Crispy pork belly, kaffir lime leaves, chilli, garlic, onion, Thai basil and Asian greens served with steamed rice **\$29**

CRISPY CHICKEN CASHEW NUT STIR-FRY Chicken, cashew nuts, carrot, onion, capsicum, pineapple, shallots and steamed rice **\$26**

COMBINATION STIR-FRY NOODLE Prawn, calamari, chicken, Asian greens, onion, egg with egg noodles **\$28**



CRISPY PORK BELLY BAHN MI Served with chicken pâté, pickled vegetables, cucumber, coriander and fresh chilli

\$19

BAO BUN With soft shell crab

\$19



SMALL PLATES

VEGETARIAN RICE PAPER SPRING ROLLS Mushroom, potato, carrot and nuoc cham dressing	\$16
SILKEN TOFU (V) Fried tofu, shallots, garlic and chilli	\$16
SALT AND PEPPER CALAMARI Deep fried calamari served with sriracha sour cream	\$17
LUKE'S VIETNAMESE CHICKEN SALAD (LG) Chicken, pickle, cabbage, fresh herbs, chilli, peanut and crispy shallots	\$18

DUMPLINGS

VEGETABLE DUMPLINGS (V) (4PCS) (LG)	\$15
BLACK TRUFFLE XAO LONG BAO (4PCS)	\$18
GINGER AND PRAWN DUMPLINGS (4PCS)	\$18



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

RICE

HAINAN CHICKEN (LGO) Chicken thigh, Asian greens, fragrant rice, ginger and green shallot salsa **\$30**

CARAMELISED BARRAMUNDI Barramundi, onion, shallots, Asian greens, caramelised young coconut juice and steamed rice (LG) **\$33**

NOODLE/SOUPS

CHICKEN LAKSA Rich coconut broth, chicken, eggs, tofu puff and thick vermicelli noodles **\$25**

PHO BO HUE NOODLE SOUP Spicy beef broth, brisket, bean sprouts, fresh Thai basil, fresh chilli and rice noodles **\$26**

FAT PHO (LG) Chef Luke's signature beef broth, thinly sliced angus sirloin & brisket, bean sprouts, fresh Thai basil, fresh chilli and rice noodles **\$30**

SINGAPORE LAKSA Rich coconut broth, prawns, fish cakes, fish balls, chicken breast, tofu, egg and thick vermicelli noodles **\$30**





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 1.85% service fee will apply to all UnionPay transactions. Treasury Brisbane practises the responsible service of alcohol. FATNB09374/170624