

欢迎光临
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.

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)	\$5
海南饭	FRAGRANT HAINANESE RICE	\$6
腌渍泡菜	PICKLES Chilli, cucumber, carrots, daikon radish and beansprouts	\$8
今日时蔬	VEGETABLE OF THE DAY (V)	\$14

甜点 DESSERTS

香蕉椰香太妃派	BANOFFEE PIE WITH COCONUT CARAMEL SAUCE	\$15
姜味柠檬草焦糖布丁	GINGER AND LEMONGRASS BRÛLÉE WITH FRESH BERRIES	\$15



炒锅 WOKS

- 腊肠鲜虾炒饭 **LAP CHONG AND PRAWN FRIED RICE** Chinese sausage, prawns, chicken, green beans, onion and carrot **\$24**
- 泰式猪肉炒河粉 **PORK PAD SEE EW (LGO) (VO)** Pork, egg, Chinese broccoli and rice rolls **\$28**
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- 泰式鸡肉炒河粉 **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'
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- 黑椒牛排配饭 **PEPPER BEEF** Wok tossed eye fillet in garlic and black pepper sauce served with steamed rice **\$28**
- 香辣罗勒猪腩肉配饭 **CHILLI AND BASIL PORK BELLY WITH STEAMED RICE** Crispy pork belly, kaffir lime leaves, chilli, garlic, onion, Thai basil and Asian greens served with steamed rice **\$29**
- 海鲜炒乌冬面 **SEAFOOD STIR-FRY UDON** Prawns, mussels, calamari, octopus, shiitake mushrooms, Asian greens, capsicum and onion with udon noodles **\$30**
- 马来炒面 **MEE GORENG** Prawns, chicken, octopus, egg, sambal chilli sauce and egg noodles **\$29**

主厨招牌 LUKE NGUYEN'S STREET EATS' 街头美食

越式烤猪肉串 **NEM NUONG** Grilled pork skewers, cucumber, mixed herbs, pickled vegetables with vermicelli noodles, peanuts and bean sprouts **\$19**

"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 pickled vegetables!"
- Luke Nguyen's 'Street Food Asia'



鲜虾猪肉米纸卷 **PRAWN AND PORK RICE PAPER ROLLS (LGO)** Prawn, pork, fresh herbs and hoisin dipping sauce with peanuts

\$16

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

柠檬草鸡肉 **LEMONGRASS CHICKEN**

\$17

柠檬草烤猪肉 **LEMONGRASS GRILLED PORK**

\$18

脆皮猪腩肉 **CRISPY PORK BELLY PORK**

\$19

CHEF'S WHOLE FISH SELECTION - ASK WAIT STAFF FOR TODAY'S OFFER \$50



FAT NOODLE
MENU 

小吃 SMALL PLATES

素春卷	VEGETARIAN SPRING ROLLS (V) Wood ear mushrooms, onion and carrots	\$14
香炸豆腐	SILKEN TOFU (V) Fried tofu, shallot, garlic and chilli	\$15
椒盐鱿鱼	SALT AND PEPPER CALAMARI Deep fried calamari served with sriracha sour cream	\$17
越式鸡肉沙拉	LUKE'S VIETNAMESE CHICKEN SALAD (LG) Pickle, cabbage, fresh herbs, chilli, peanut and crispy shallot	\$18
三文鱼生鱼片	SALMON SASHIMI (LG) Mandarin, perilla and roasted rice powder	\$21

饺子 DUMPLINGS

素菜饺	VEGETABLE DUMPLINGS (V) (4PCS)	\$14
带子鲜虾饺	SCALLOP AND PRAWN DUMPLINGS (3PCS)	\$17
韭菜鸡肉饺	CHICKEN AND GARLIC CHIVE DUMPLINGS (3PCS)	\$17
猪肉鲜虾烧卖	PORK AND PRAWN SHUMAI DUMPLINGS (3PCS)	\$18
香辣猪肉饺	SPICY PORK DUMPLINGS (3PCS)	\$19
泰式红咖喱鸭肉	THAI RED CURRY DUCK DUMPLINGS (3PCS)	\$19



饭类 RICE

脆皮鸡饭 COM GA CHIEN DON
Crispy chicken, yellow rice,
tomato, cucumber and
pickled vegetables **\$28**



越式炭烧猪扒饭 COM TAM SUON Char grilled pork, steamed broken
rice, cucumber, pickled vegetables and a fried egg **\$29**

海南鸡饭 HAINAN CHICKEN (LGO) Poached chicken thigh, Asian greens,
fragrant rice, ginger and green shallot salsa **\$29**

焦香盲曹鱼 CARMELISED BARRAMUNDI Barramundi, onion, shallots,
Asian greens, young coconut juice and steamed rice **\$32**

汤面 NOODLE/SOUPS

柠檬草牛肉檬粉 BUN BO XAO (LG) Wok tossed lemongrass beef, onion,
cucumber, peanuts, fresh Vietnamese herbs and vermicelli noodles **\$27**

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 **\$30**

新加坡叻沙 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 1.34% 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. FATNB07369/190522