

Starters

- 4 Gởi Cuốn № \$8.90 € \$9.50

 Pork and prawn rice paper rolls with hoisin and peanut sauce (2pcs)
- 2 Chả Giò Rế Tôm Cua (\$9.90 / 6 \$10.50 Crab and prawn rice netted spring rolls served with nuoc cham (5pcs)
- 3 Hoành Thánh Chiên № \$8.90 / 6 \$9.50 Fried pork wontons with sweet chilli dipping sauce (6pcs)
- Grilled beef wrapped in betel leaf with steamed rice vermicelli noodles, crushed peanuts and shallot oil (5pcs)
- Cánh Gà Chiên Sốt Cay \$12 / 6 \$12.90 6 Deep fried Vietnamese chicken wings with sweet siracha glaze (6pcs)
- Cua Lột Chiên Giòn M \$15.50 / 6 \$16.40 6 Crispy battered soft shell crab with fresh lemon and tamarind sauce

Byn

Rice vermicelli noodles served with mint, salad greens, crushed peanuts, shallot oil and Vietnamese fish sauce dressing, with your choice of:

- 9 Bún Xào Gà Sả Ớt Lemongrass chicken
 M \$15.50 / € \$16.40 €F
- **8ún Xào Bò 1 16.50 1 € \$17.20 €** Wok-tossed beef with lemongrass
- 44 **Bún Chay M** \$14.90 / **G** \$15.50 **V**Fried tofu, shitake mushrooms, vegetarian spring rolls with soy dressing
- **12 Bún Xào Tom №** \$19.90 / **ⓒ** \$20.50 **√** Wok-tossed prawns

Pho

Traditional street style rice noodles in aromatic broth served with fresh basil, bean sprouts and lemon, with your choice of:

- 13 Phở Gà M \$15.50 / 6 \$16.20 6F Shredded chicken, fried shallots
- 4 Phở Bò (\$15.50 / 6 \$16.20 6F)
 Rare beef slices and beef balls
- Mì Hoành Thánh (\$14.50 / 6 \$15.20)
 Egg noodles with pork wontons, bok choy,
 fried shallots and coriander

Salads

- Gôi Đu Đủ Tôm Thịt (\$18.90 / 6 \$19.50 6F)

 Shredded green papaya, pork slices and prawns with Asian herbs, pickled daikon and carrots, red onion, crushed peanuts, fried shallots and black sesame cracker
- Gôi Cá Hồi Nướng M \$18.90 / 6 \$19.50 6 Fragrant lemongrass Atlantic salmon with shredded cabbage, pickled carrots and daikon, lotus stem, Asian herbs, red onion, crushed peanuts, fried shallots and black sesame rice cracker

Curry / Stew

- **18** Cà-ri Gà **M** \$16.90 / **G** \$17.50 **G** Traditional Vietnamese chicken curry with taro
- 19 Cà-ri Chay (\$15.90 / 6 \$16.50 √ 6 € Vietnamese vegetarian curry with tofu, shitake mushrooms, Asian greens and taro
- 20 Thit Kho M \$18.50 / 6 \$19.20 6 Caramelised pork belly and boiled eggs braised in coconut juice



- 24 Mực Chiên Sả Ớt 18.90 / \$19.50 F Crispy lemongrass and chilli calamari with lemon
- 22 Bò Xào Thơm M \$18.50 / 6 \$19.50 6 Wok-tossed beef with sweet pineapple, tomato, celery and onion
- **Tôm Xào Rau Cải** M \$23.50 / 6 \$24.20 6 Wok-tossed prawns, Asian greens, onion, baby corn, capsicum and straw mushroom
- 24 Chả Cá Lã Vọng M \$19.90 / \$\$20.50 F

 Roasted turmeric and galangal fish fillet with fresh dill and shallots served in a cast iron pan accompanied with rice vermicelli, Asian herbs, crushed peanuts and nuoc cham
- 25 Bò Lúc Lắc → \$18.90 / € \$19.50 € Wok-tossed cubed pepper beef with onion, capsicum and butter
- 26 Gà Chiên Giòn (\$17.50 / 6 \$18.20 66 Crispy skin deep fried chicken served with house made pickles, and nuoc cham
- 27 Sườn Trừu Sốt Me Chua Ngọt (\$18.90 / 6 \$19.50 66 Succulent lamb ribs slow cooked in chinese five spice, lemongrass, and glazed with a sweet and sour, sticky tamerind sauce
- 28 Cá Chiên Sốt Cà Chua (\$28.90 / 6 \$29.90 6 Deep fried whole baby barramundi, topped with fresh onion, garlic, and tomato sauce
- Đậu Hũ Xào Rau Cải M \$17.50 / 6 \$18.20 √
 Stir fry Asian vegetables with fried tofu, mushrooms and cashew nuts
- 30 Mì Xào Giòn → \$17.50 / 6 \$18.20 Crispy egg noodle nest, topped with vegetables and choice of:
 - Bò (beef) M \$18.50 / 6 \$19.20
 - Gà (chicken) M \$17.90 / 6 \$18.50



31 Cơm Trắng M \$2 / 6 \$2.80 V
Steamed jasmine rice