



Please advise staff of any food allergies when ordering.

Please note: There is a 50c charge for takeaway food/drink containers.

Extra vegetables \$2.00

Extra rice paper \$2.00

Extra chilli \$2.00

# Khai Vị ~ Appetisers

**A1. Gỏi cuốn (2 cuốn) | Cold rolls (2)**

Prawns, pork, rice vermicelli, and fresh vegetables wrapped in rice paper; served with peanut-hoisin sauce

**A2. Gỏi cuốn gà (2 cuốn) | Chicken cold rolls (2)**

**A3. Bì cuốn (2 cuốn) | Shredded pork skin cold rolls (2)**

**A4. Gỏi cuốn chay (2 cuốn) | Tofu cold rolls (2)**

**A5. Chả giò | Spring rolls (3)**

**A6. Bò satế (2 cây) | Beef satay (2)**

**A7. Gà satế (2 cây) | Chicken satay (2)**

**A8. Gỏi đu đủ khô bò | Dried beef & papaya salad \*spicy**

**A9. Gỏi đu đủ tôm | Prawn & papaya salad**

**A10. Tôm lăn bột | Crumbed prawn fritters (3)**

**A11. Gỏi cuốn nem nướng (2 cuốn) | Pork meatball cold rolls (2)**

**A12. Chả giò Hà Nội (5 cuốn) | Hanoi spring rolls (5)**

**A13. Chim cút (1 con) | Quail (1)**

# Bánh Hỏi ~ Make your own salad rolls

Each platter comes with fresh salad, herbs, and thin vermicelli noodles. Create your own fresh rice paper rolls or simply wrap in lettuce, and dip! Recommended for 1-2 people.

\* Bánh tráng thêm \$2.00 | Rice paper is optional \$2.00

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## **BH1. Bánh hỏi chạo tôm** | Sugar cane prawn

Fried prawn mousse on sugar cane. Served with fresh vegetables and peanut-hoisin sauce.

## **BH2. Bánh hỏi nem nướng** | Pork meatballs

Served with fresh vegetables and peanut-hoisin sauce.

## **BH3. Bánh hỏi thịt nướng** | Chargrilled pork

Served with fresh vegetables and Vietnamese 'nước chấm' dipping sauce.

## **BH4. Bánh hỏi heo quay** | Crackling roast pork

Served with fresh vegetables and Vietnamese 'nước chấm' dipping sauce.

## **BH5. Bánh hỏi đặc biệt** | Combination platter

Three of the favourites: pork meatballs, sugar cane prawn, and crackling roast pork.

## **BH6. Bánh hỏi bò lá lốt** | Beef wrapped in betel leaf

Served with fresh vegetables and Vietnamese 'nước chấm' dipping sauce.

# Phở ~ Beef Noodle Soup

Our traditional Vietnamese beef noodle soup is made using fresh rice noodles and beef stock simmered over several hours with hints of star anise, cinnamon and cloves.

Top with bean sprouts, Thai basil, chilli and a squeeze of lemon then simply add hoisin sauce and Sriracha chilli sauce to taste.

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**P1. Phở đặc biệt** | Combination beef noodle soup

Slices of lean beef, tendon, brisket and beef meatballs.

**P2. Phở bò viên** | Beef meatballs noodle soup

**P3. Phở tái** | Rare beef noodle soup

**P4. Phở tái nạm** | Rare beef and brisket noodle soup

**P5. Phở tái bò viên** | Rare beef and meatballs noodle soup

**P6. Phở chín** | Well-done beef noodle soup

**P7. Phở chín nạm** | Well-done beef and brisket noodle soup

**P8. Phở chín bò viên** | Well-done beef and meatballs noodle soup

**P9. Phở gà** | Chicken noodle soup

Rice noodles with chicken breast in a steaming hot beef broth.

\* Thêm thịt \$3.00 | Add extra meat \$3.00

\* Thêm bánh \$2.00 | Add extra noodles \$2.00

# Hủ Tíu ~ Rice Noodles

Our Hủ tíu Nam Vang is a customer favourite: literally translated as Phnom Penh noodle soup, it comes from the southern parts of Vietnam. It is a pork based soup with chewy tapioca noodles and topped with thin slices of pork, quail eggs and seafood, then garnished with fried garlic, shallots and Chinese chives.

Hủ tíu soups are served with bean sprouts, celery leaves, pickled garlic and chilli.

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## H1. Hủ tíu Nam Vang | Phnom Penh style noodle soup

Pork slices, prawns, squid, quail eggs and fish cake with clear rice-tapioca noodles in pork soup.

## H2. Hủ tíu đồ biển | Seafood rice noodle soup

Prawns, squid and fish cake with clear rice-tapioca noodles in pork soup.

## H3. Hủ tíu thập cẩm khô | Combination rice noodles (dry)

Pork slices, prawns & squid with clear rice-tapioca noodles, topped with minced pork sauce. Served with soup on the side.

## H4. Hủ tíu đồ biển khô | Seafood rice noodles (dry)

Prawns, squid & fish cake with clear rice-tapioca noodles, topped with minced pork sauce. Served with soup on the side.

## H5. Hủ tíu bò kho | Spicy beef stew with rice noodles <sup>\*spicy</sup>

Rice noodles with tender chunks of slow-cooked beef brisket and carrots in a spicy beef broth.

## H6. Bánh canh giò heo | Pork rice 'drop' noodle soup

Pork hocks with thick tapioca noodles in pork soup.

## H7. Bánh canh gà | Chicken rice 'drop' noodle soup

Slices of lean chicken breast with thick tapioca noodles in pork soup.

## H8. Hủ tíu xào thập cẩm | Combination stir-fry with rice noodles

Thick flat rice noodles stir-fried with fresh vegetables, beef, fish cake, prawns and squid in oyster sauce.

## H9. Hủ tíu xào đồ biển | Seafood stir-fry with rice noodles

Thick flat rice noodles with fresh vegetables, fish cake, prawns & squid in oyster sauce.

# Mì ~ Egg Noodles

## M1. **Mì thập cẩm** | Combination egg noodle soup

Pork slices, prawns, squid, quail eggs and fish cake with egg noodles in pork soup.

## M2. **Mì đồ biển** | Seafood egg noodle soup

Prawns, squid and fish cakes with egg noodles in pork soup.

## M3. **Mì thập cẩm khô** | Combination egg noodles (dry)

Pork slices, prawns & squid with egg noodles, topped with minced pork sauce.

## M4. **Mì đồ biển khô** | Seafood egg noodles (dry)

Prawns, squid & fish cake with egg noodles, topped with minced pork sauce.

## M5. **Mì khô/nước** | Egg noodles with choice of topping (dry or soup)

Egg noodles in soup, or dry egg noodles with minced pork sauce.

Choose (one) of the following toppings:

- **Gà da dòn** | Crispy-skinned chicken
- **Gà nướng** | Chargrilled chicken
- **Heo quay** | Crackling roast pork

## M6. **Mì bò kho** | Spicy beef stew with egg noodles \*spicy

Egg noodles with tender chunks of beef brisket and carrots in a spicy beef broth.

## M7. **Hoành thánh** | Wonton dumpling soup

Pork dumplings in pork soup.

## M8. **Mì hoành thánh** | Wonton egg noodle soup

Pork dumplings and egg noodles in pork soup.

## M9. **Mì xào thập cẩm** | Combination stir-fry with egg noodles (crispy or soft)

Egg noodles with vegetables, beef, fish cake, prawns and squid in oyster sauce.

## M10. **Mì xào đồ biển** | Seafood stir-fry with egg noodles (crispy or soft)

Egg noodles with fresh vegetables, fish cake, prawns & squid in oyster sauce.

# Bún ~ Rice Vermicelli Noodles

Rice vermicelli are thin, white noodles often found in salad dishes such as Bún Thịt Nướng, made up of freshly grilled pork and cold noodles over a bed of lettuce, herbs and bean sprouts. Also used in some hot soup dishes (Items B1-B4).

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## **B1. Bún bò Huế** | Hue spicy noodle soup \*spicy

Pork sausage, pork slices, and beef brisket with thick vermicelli in a spicy beef soup

## **B2. Bún riêu cua** | Crab and tomato soup

Pork, tomatoes and tofu with vermicelli in a crab and tomato soup.

## **B3. Bún mọc** | Pork meatballs and chicken vermicelli soup

## **B4. Bún mắm** | Salty seafood vermicelli soup

Vermicelli with fish cake, squid, prawns and roast pork, in a salty fermented fish broth.

## **B5. Bún bò xào** | Beef steak vermicelli salad

Sliced beef pan-fried with onions on a bed of cold vermicelli and fresh salad.

## **B6. Bún chạo tôm** | Sugar cane prawn vermicelli salad

## **B7. Bún chả giò** | Spring roll vermicelli salad

## **B8. Bún nem nướng** | Chargrilled pork meatballs vermicelli salad

## **B9. Bún thịt nướng** | Chargrilled pork vermicelli salad

## **B10. Bún đặc biệt (chạo tôm/nem nướng/chả giò)** | Combination vermicelli salad

Sugar cane prawn, charbroiled pork meatballs and spring rolls with vermicelli.

## **Bún ~ Rice Vermicelli Noodles (cont.)**

**B11. Bún gà nướng** | Chargrilled chicken vermicelli salad

**B12. Bún heo quay** | Crackling roast pork vermicelli salad

**B13. Bánh ướt chả lụa** | Steamed rice rolls

Steamed rice rolls with pork loaf and prawn cutlets, served with Vietnamese dipping sauce.

**B14. Bún bò lá lốt** | Beef wrapped in betel leaf vermicelli salad

# Cơm ~ Rice Dishes

\* Trứng chiên thêm \$1.00 | Add a fried egg \$1.00

\* Cơm chiên thêm \$3.00 | Substitute steamed rice for fried rice \$3.00

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**C1. Cơm tấm sườn** | Marinated pork chops with rice

**C2. Cơm tấm heo quay** | Crackling roast pork with rice

**C3. Cơm tấm sườn bì chả** | Pork chops, pork loaf and shredded pork with rice

**C4. Cơm tấm đặc biệt** | Combination rice dish

Pork chops, shredded pork, crackling roast pork and steamed pork loaf with rice.

**C5. Cơm chiên** | Special fried rice

**C6. Cơm gà chiên giòn** | Crispy skin chicken with rice

**C7. Cơm bò lúc lắc** | Diced beef steak with rice

**C8. Cơm thịt nướng** | Chargrilled pork with rice

**C9. Cơm gà nướng** | Chargrilled chicken with rice

**C10. Cơm gà Hải Nam** | Hainan (steamed) chicken with rice

**C11. Cơm gà / bò xào** | Stir-fried chicken or beef and vegetables with rice

**C12. Cơm đồ biển xào** | Stir-fried seafood and vegetables with rice

**C13. Cơm xào thập cẩm** | Combination stir-fry with rice

Beef, fish cake, prawns, squid, and vegetables in oyster sauce. Served with rice.

**C14. Cơm gà / bò xào cà ri, xả ớt** | Lemongrass and chilli chicken or beef with rice

**C15. Cơm tôm rang muối** | Spicy salted prawns with rice

# Món Ăn Chay ~ Vegetarian Dishes

**V1. Chả giò chay** | Vegetarian spring rolls (3)

**V2. Gỏi cuốn chay (2 cuốn)** | Vegetarian cold rolls (2)

Fried tofu, rice vermicelli noodles and fresh vegetables wrapped in rice paper; served with peanut-hoisin sauce.

**V3. Cơm rau cải xào tỏi** | Stir-fried vegetables in garlic sauce with rice

**V4. Cơm rau cải xào dầu hào** | Stir-fried vegetables in oyster sauce with rice

**V5. Cơm tàu hủ xào rau cải** | Stir-fried tofu and vegetables in oyster sauce with rice

**V6. Cơm tàu hủ xào xả ớt** | Lemongrass and chilli tofu with rice

**V7. Hủ tíu xào chay** | Vegetarian stir-fry with rice noodles

Thick flat rice noodles with fresh vegetables and tofu, stir-fried in oyster sauce.

**V8. Mì xào chay** | Vegetable stir-fry with egg noodles

Egg noodles with fresh vegetables and tofu, stir-fried in oyster sauce.

# Giải Khát ~ Beverages

Filtered Ice water (Jug \$3.00)

**Nước suối** | Spring water

Sparkling water (500ml)

## Traditional beverages

**Nước chanh muối** | Salted lemon drink

**Nước xí muội** | Salted plum drink

**Nước xí muội chanh muối** | Salted plum & lemon drink

**Nhãn nhục** | Longan drink

**Sâm bổ lượng** | Seaweed drink (ching po leung)

Cold dessert 'soup' of jelly fungus, pearl barley, honey dates, seaweed and longan with shaved ice.

**Soda hột gà** | Creamy egg soda

**Chè ba màu** | Three colour bean drink

Red kidney beans, jelly and mung bean topped with coconut milk and shaved ice.

**Sữa đậu nành** | Soy milk

## Sinh tố | Fruit smoothies

**Bơ** | Avocado

**Mít** | Jackfruit

**Xoài** | Mango

**Mãng cầu** | Custard apple

**Sầu riêng** | Durian

**Rau má đậu xanh** | Pennywort & mung bean

**Vải** | Lychee

## Soft drinks

Coke, Diet Coke, Coke Zero, Fanta, Lift, Sprite

Sarsaparilla

Lemon lime & bitters

# Giải Khát ~ Beverages

## Tea and Coffee

**Trà đá** | Iced jasmine tea

**Trà nóng** | Hot jasmine or green tea

Lipton Iced Tea

- Peach
- Lemon
- Mango
- Original Green

**Cà phê fin đen/sữa đá** | Vietnamese filtered iced coffee (white/black)

Vietnamese coffee individually brewed in a drip filter, served with condensed milk.

**Cà phê đen/sữa đá** | Vietnamese style iced coffee (white/black)

Milk tea with rainbow jelly

## Juice

**Nước tắc** | Freshly squeezed kumquat juice

**Soda chanh / Đá chanh** | Lemon soda / juice

**Nước táo** | Apple juice (bottle)

**Nước dừa** | Coconut juice

**Nước rau má** | Pennywort juice

**Sương xáo** | Grass jelly drink (canned)

Lychee (canned)

Mountain Fresh 400 mL bottles

- Apple & guava
- Apple & passionfruit
- Apple & mango
- Tropical

Apple cider (non-alcoholic)

Ginger beer