

# N E M



311 PARNELL ROAD  
PARNELL  
09 300 6454

PLEASE LET YOUR SERVER KNOW IF YOU  
HAVE ANY FOOD ALLERGIES,  
WE WILL DO OUR BEST TO ACCOMODATE.

WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN OUR FOOD.

## BITES

- SCALLOP (1) (D)** 8.9  
Grilled Scallop, Fish Roe, Seaweed, Mayo
- RICE CRACKER (1)** 6  
\*\* SHRIMPS OR \*\* SESAME
- "NEM HANOI" FRIED SPRING ROLLS (4PC) (D)** 9.9  
Minced Pork, Mushroom with "Nuoc Cham"
- FRESH SUMMER ROLLS (G)(4)** 13  
\*\* Veggie Option  
\*\* Pork, Prawn, Peanut, Herbs, Hoisin
- BAO BUN (D)(1)** 12.9  
choice of:  
\*\*\*BEEF; pickled cucumber, mayo  
\*\*\*PORK; pickled cucumber, onions

## SMALLER

- TANGO DIZZEL PRAWN (3)** 14.9  
Grilled Prawns, Lemongrass, Samba, Tamarind
- KAFFIR CHICKEN SKEWERS (2)** 12.9  
Kaffir Lime, Shallot, Sesame
- HERBED LAMB SKEWERS (2)** 13.9  
Galangal, Lemongrass, Turmeric
- TANGY TAMARIND MUSSELS** 13.9  
Viet Mint, Ginger, Tamarind
- GOLDEN CRUNCH SQUID** 13.9  
With Spicy Green Chilli sauce
- CHICKEN POPCORN** 13.9  
Lemongrass, Kaffir Lime, Sriracha Mayo(D)
- STEAM WONTON (4)** 16.9  
Prawn, Pork, Mushroom, Spring Onion
- DUMPLINGS (6)** 14.9  
choice of  
\*\*\*VEGIES; Cabbages, Onions, BBQ  
\*\*\*PORK; Mince pork, Onions, Chives

## LITTLE BIGGER

- "BÁNH KHỌT" MINI PRAWN BITES (6) (G)** 23  
Prawns, Coconut Milk, Mung Beans, Onions
- BÁNH XÈO" VIETNAMESE PANCAKE (G)** 23  
Prawns, Pork, Beansprout, Onions, "Nuoc Cham"
- TAMARIND SOFTSHELL CRAB** 23  
Mango salad (seasonal), Viet Mint, tamarind.
- GRILLED PORK RIBS** 27.9  
Grilled Ribs, Pepper, Sesame Chilli Sauce

## BOTTOMLESS BRUNCH

**\$48.90PP / \$58.90PP**

90 MINUTES PACKAGE @ 12.00PM & 5.00PM

# PLEASE ASK STAFF FOR MENU

\*\*\* FAMILY/PARTY SET MENU NEED TO BOOK  
IN ADVANCED

## FAVOURITE NOODLES

- "PHỞ" VIETNAMESE NOODLES SOUP**  
Choice of :
  - Raw Beef/ or cooked Chicken. 22.9
  - "Special" with Brisket & Raw Beef 27.9
- "PHỞ XÀO" STIR FRIED NOODLE** 22.9  
Stir Fried Rice Noodle with choices of  
Beef/ Chicken/ Veggies
- SAIGON BEEF NOODLE** 22.9  
Stir Fried Beef, Mixed Herbs, Peanut,  
Shallot, Vermicelli Noodles, "Nuoc Cham"
- "BUN CHA" GRILLED PORK NOODLE** 27.9  
Grilled Pork Belly, Pork Meatballs  
"Nuoc Cham", Rice Vermicelli, Mixed Herbs.

## SALADS

- PRAWN MANGO SALAD** 23  
Grilled Prawn, Mango (seasonal), celery,  
Viet mint, Spicy Lemongrass Dressing
- PAPAYA SALAD** 19  
\*\* Veggie Option  
Add: Pork for \$5.9  
Green Papaya, Carrot, Peanut, Viet Mint  
Add rice cracker to pair with salad (\$6).
- SALMON SALAD** 27  
King salmon, Avocado, Mixed Salads
- BEEF SALAD** 22  
Grilled Beef, Mixed Green Salad,  
Viet Mint, Sesame, Balsamic Dressing

## SIDE

- STEAM RICE 4.9      ROTI 6
- "PHỞ" NOODLE 3.9      CRACKER 6
- VERMICELLI RICE NOODLE 3.9

## LARGER

- LEMONGRASS GRILLED CHICKEN** 31.9  
Grilled Chicken, Lemongrass, Ginger,  
Chef Special Sauce
- ZESTY ORANGE GLAZED CRISPY DUCK** 33  
Crispy Duck Served, Orange, Cashew Nut
- FLAMING COCONUT PRAWN** 39  
Mushroom, Lemongrass, Chilli, Kaffir Lime
- CARAMELIZED PORK BELLY** 29.9  
Slow Cooked Pork belly, Egg, Rice
- SHAKING BEEF** 39  
250gr Beef Tenderloin, Asparagus,  
Mushroom, Black Pepper Sauce
- MANGO FUSION GRILLED FISH** 39  
Snapper Fillet, Mango sauce and  
Salads(seasonal)
- FISH GREEN CURRY** 37  
Seasonal Fish, Ginger, Coconut, Green curry
- TROPICAL RED CURRY DUCK** 33  
Slow Cook Duck, Grape, Pineapple,  
Mushroom, Coconut Cream
- LAMB CURRY** 39  
Lamb Rumps Marinated With Galangal  
Cooked With Green Curry

## VEGETARIAN

- FIRE-KISSED CAULIFLOWER / BROCCOLI** 17  
Cauliflower or Broccoli, Garlic Sauce,  
Peanut
- CRISPY AUBERGINE BLISS (G)** 16.5  
Crumbed Eggplants, Garlic, Lime Sauce
- CRUNCHY TOFU** 17  
Deep Fried Tempura Tofu in Poke Sauce
- VEGGIE CURRY** 26  
Tofu, Green Peas, Capsicum, Carrot
- VEGGIE SALAD** 19  
Green Papaya, Carrot, Peanut, Viet Mint  
House Dressing

PLEASE INFORM YOUR SERVER OF ANY DIETARY  
REQUIREMENTS

(D) FOOD CONTAINS DAIRY  
(G) FOOD CONTAINS GLUTEN