

## APPERTISERS

<b>SCALLOP</b> Grilled Scallop, Fish Roe, Seaweed, Spicy Mayo	each	<b>7.9</b>
<b>"NEM HANOI" FRIED SPRING ROLLS (3)</b> Minced Pork, Mushroom with "Nuoc Cham"		<b>11</b>
<b>FRESH SUMMER ROLLS (3)</b> ** Veggie Option Pork, Prawn, Peanut, Herbs, "Nuoc Cham"		<b>12</b>
<b>SAMBAL PRAWN (3)</b> Kaffir Lime, Lemongrass, Spicy Sambal Sauce		<b>16.9</b>
<b>CHICKEN SKEWERS (3)</b> Kaffir Lime, Shallot, Sesame, Chilli Sauce		<b>13.9</b>
<b>PORK SKEWERS (3)</b> Marinated Grilled Pork Belly Served with Sesame Chilli Sauce		<b>13.9</b>
<b>LAMB SKEWERS (3)</b> Galangal, Lemongrass, Turmeric, Chilli		<b>16.9</b>
<b>TAMARIND SOFTSHELL CRAB</b> Mango salad, Vietnamese Mint, Cashew Nut		<b>23.5</b>
<b>GRILLED CALAMARI</b> Squid, Shallot, Garlic, Garlic Sprouts, Chilli		<b>19.9</b>
<b>POPCORN CHICKEN</b> Fried Chicken, Lemongrass, Lime Leaf, Spicy Mayo		<b>13.9</b>
<b>PILLOW CAKE (4)</b> Chicken Mince, Mushroom, Onion, Wrapped in Fried Pastry		<b>14</b>
<b>"BANH XEO" VIETNAMESE PANCAKE</b> Prawns, Pork, Beansprout, Onions, "Nuoc Cham"		<b>21</b>
<b>STEAM WONTON (5)</b> Prawn, Pork, Mushroom, Spring Onion		<b>16.9</b>
<b>PORK RIBS GARLIC</b> Grilled 500gr Ribs With Chef's Special Sauce, Pepper, Sesame Chilli Sauce		<b>22</b>

## SIDES

<b>STEAM RICE</b>	<b>3.9</b>	<b>ROTI</b>	<b>5</b>
<b>RICE NOODLE</b>	<b>3.9</b>	<b>KIMCHI</b>	<b>5</b>
<b>CRACKER</b>	<b>5</b>		

## MAINS

<b>SHAKING BEEF</b> 250gr Beef Tenderloin, Broccoli, Mushroom, Black Pepper Sauce	<b>33</b>
<b>LEMONGRASS CHICKEN STEAKS</b> Grilled Chicken, Lemongrass, Ginger, Chef Special Sauce	<b>27</b>
<b>"CHA CA LA VONG " GRILLED FISH</b> Snapper, Dill, Galangal, Served With Peanut And Vermicelli	<b>34.9</b>
<b>FLAMING COCONUT PRAWN</b> Mushroom, Lemongrass, Chilli, Kaffir Lime	<b>33</b>
<b>FISH GREEN CURRY</b> Seasonal Fish, Ginger, Chilli, Spinach, Coconut Curry Sauce	<b>32.9</b>
<b>MUD BATHING CURRY</b> Slow Cook Duck With Kumara, Mushroom, Coconut, Red Curry Sauce	<b>37</b>
<b>SUN BATHING DUCK</b> Crispy Half Duck Served With Orange Salad And Cashew Nut	<b>37</b>
<b>CARAMELIZED PORK BELLY</b> Slow Cooked Pork belly, Egg, Ginger, Severed With Rice and Pickles	<b>28</b>
<b>"BUN CHA" GRILLED PORK NOODLE</b> Grilled Pork Belly, Pork Meat Balls Served In "Nuoc Cham" With Rice Vermicelli, Mixed Herbs.	<b>27</b>
<b>LAMB CURRY</b> Lamb Rumps Marinated With Galangal Cooked With Green Curry	<b>31</b>
<b>FAVOURITE NOODLES</b>	
<b>"PHO" VIETNAMESE NOODLE SOUP</b> Choice of Raw Beef/Chicken, Rice Noodle	<b>17.9</b>
<b>"PHO" XAO Stir Fried Noodle</b> Stir Fried Rice Noodle with choice of Beef/ Chicken/ Veggies	<b>19.5</b>
<b>SAIGON BEEF NOODLE</b> Stir Fried Beef , Mixed Herbs, Peanut, Beansprouts, Shallot Served With Vermicelli "Nuoc Cham"	<b>22</b>

## SALADS

<b>PORK SALAD</b> Fried Pork, Green Papaya, Carrot, Peanut, Vietnamese Mint, House Dressing	<b>21</b>
<b>BEEF SALAD</b> Grilled Beef, Mixed Green Salad, Vietnamese Mint Sesame, Balsamic Dressing	<b>22</b>
<b>PRAWN MANGO SALAD</b> Mang (seasonal), celery, carrot, Vietnamese mint, Spicy Lemongrass Dressing, chilli	<b>22</b>
<b>PAPAYA SALAD</b> Green Papaya, Carrot, Peanut, Vietnamese Mint House Dressing <u>Add rice cracker to pair with salad (\$5).</u> - Black sesame rice cracker: - Shrimps and white sesame rice cracker	<b>19</b>
<b>VEGETARIAN</b>	
<b>WOK FRIED GARLIC BROCCOLI</b> Dry Chili, Mushroom, Garlic Sauce, Peanut	<b>18</b>
<b>CRISPY AUBERGINE</b> Crumbed Eggplants, Garlic and Lime Sauce	<b>16.5</b>
<b>CRUNCHY TOFU</b> Deep Fried Tempura Tofu And Poke Sauce	<b>17</b>
<b>KUMARA CURRY</b> Kumara Balls, Onion, Carrot, Mushroom, Red Curry Sauce	<b>23</b>
<b>VEGGIE SALAD</b> Green Papaya, Carrot, Peanut, Vietnamese Mint House Dressing	<b>19</b>

## DESSERTS

<b>ICE CREAM</b> Ice -Cream, Chocolate Sauce, Sprinkles	<b>11.9</b>
<b>COCONUT MANGO SAGO</b> Tapioca, Mango and Coconut Cream	<b>9.9</b>
<b>BLACK STICKY RICE PUDDING</b> Slow Cooked Black Sticky Rice, Yogurt, Grenadine, Spiced Rum	<b>9.9</b>