

STARTERS

VIETNAMESE SPECIALTIES

1 Summer rolls (2) <i>Wrapped in rice paper, served with peanut sauce</i>	
a Prawn [Gỏi cuốn tôm]	4.50
b Pork and prawn [Gỏi cuốn tôm thịt]	4.50
c Tofu [Gỏi cuốn đậu phụ]	4.00
2 Spring rolls <i>Dried fungus, onion, carrot and chopped glass noodle, served with fish sauce and lettuce</i>	
a Prawn and pork [Nem tôm thịt]	5.50
b Prawn and crab Nem tôm cua]	7.00
c Vegetarian [Nem chay]	5.00
3 Crispy pancakes <i>Served with lettuce to wrap, herbs and fish sauce</i>	
a Prawn [Bánh xèo tôm]	7.50
b Prawn and pork [Bánh xèo tôm thịt]	7.50
c Tofu [Bánh xèo đậu phụ]	7.00
4 Steam rice paper rolls	
a Prawn [Bánh cuốn tôm]	7.50
b Pork [Bánh cuốn thịt]	7.00
c Prawn and pork [Bánh cuốn tôm thịt]	7.50
5 Crispy salted and pepper	
a Squid [Mực rang muối]	8.50
b Tofu [Đậu phụ rang muối]	6.50
c King prawn [Tôm rang muối]	11.50
d Aubergine [Cà tím rang muối]	6.00
e Soft shell crab [Cua lột rang muối]	7.00
6 Poultry	
a Chargrilled quail with honey, garlic and spices [Chim cúit nướng]	6.50
b Fried chicken wings with caramelised fish sauce [Cánh gà chiên mắm]	6.50
c Salted & pepper chicken wings [Cánh gà rang muối]	6.50
7 Seafood	
a Buttered prawns with garlic [Tôm rang bơ tỏi]	8.00
b Buttered king prawn with salted egg [Tôm rang trứng mặn]	12.50

SOUP AND SALAD

All salad contains herbs, onions, peanuts, chilli and fish sauce

8 Choy sum green & ginger soup	
a Pork loin [Canh rau cải thịt thăn]	4.00
b King prawn [Canh rau cải tôm]	4.00
c Tofu [Canh rau cải đậu phụ]	3.50
9 Fresh mango salad	
a Prawn [Nộm xoài tôm]	7.50
b Chicken [Nộm xoài gà]	7.00
10 Green papaya salad	
a Prawn [Nộm đu đủ tôm]	8.50
b Dried beef [Nộm đu đủ bò khô]	8.00
11 Lemon-cured beef salad [Nộm bò tái chanh]	7.00

MAIN COURSES

12 Rice noodles soup	
a Corn-fed chicken [Phở gà]	8.50
b Rare sliced beef [Phở bò tái]	8.50
c Cooked beef [Phở bò chín]	8.50
d Mixed cooked and rare beef [Phở bò tái chín]	9.00
e Prawn [Phở tôm]	9.50
f Mix seafood [Phở hải sản]	10.50
g Special (prawn, chicken and beef) [Phở đặc biệt]	10.50
h Vegetarian [Phở chay]	8.00
13 Stir fried noodle	
a Beef [Phở xào bò]	8.50
b Prawn [Phở xào tôm]	9.50
c Chicken [Phở xào gà]	8.50
d Tofu [Phở xào đậu phụ]	8.00
14 Vermicelli noodles	
a Hue spicy vermicelli noodle soup [Bún bò Huế]	9.50
b Rice vermicelli noodle soup with fish cake [Bún chả cá]	9.50
15 Vercelli noodles (Dry)[Bún Khô]	
a Grilled pork [Bún thịt nướng]	8.50
b Stir-fried beef with lemongrass [Bún bò xào xả]	8.50
c Stir-fried chicken with lemongrass [Bún gà xào xả]	8.50
d Beef wrapped in betel leaf [Bún bò lá lốt]	9.00

e Tofu, chilli and lemongrass [Bún đậu phụ xả ớt]	8.00
f Chargrilled goat [Bún dê nướng]	9.50
g Grilled pork and spring rolls [Bún thịt nướng + nem]	9.00
16 Stir-fried glass noodles	
a Prawn [Miến dong xào tôm]	9.00
b Prawn and crab meat [Miến dong xào tôm cua]	9.50
c Chicken [miến dong xào gà]	8.50
15 Rice	
a Steamed rice [Cơm trắng]	2.00
b Egg fried rice [Cơm rang trứng]	4.50
b Special fried rice [Cơm rang đặc biệt]	8.50
c Chargrill pork [Cơm thịt nướng]	8.50
d Stir fried beef with lemongrass and chilli [Cơm bò xào sả ớt]	8.50
e Stir fried chicken with lemongrass and chilli [Cơm gà xào sả ớt]	8.50
f Stir fried prawn with lemongrass and chilli [Cơm tôm xào xả ớt]	9.50
g Chargrill goat [Cơm dê nướng]	9.50
h Stir fried goat with lemongrass and chilli [Cơm dê xào sả ớt]	9.50

SEAFOOD

Fresh Lobster	S/P
<i>Ginger and onion/ salt and pepper/ lobster with salted egg(order in advance) [Tôm hùm xào hành gừng/ rang muối/ rang trứng mặn (Đặt trước)]</i>	
Steamed sea bass with ginger and onion (whole) [Cá sea bass hấp hành gừng]	18.50
Sweet and sour sea bass with tomato sauce (whole) [Cá sea bass sốt cà chua]	18.50

OTHER MAIN COURSES

16 Vietnamese caramelised catfish in clay pot [Cá kho tộ]	9.00
17 Sizzling Lamb [Thịt cừu nướng]	11.50
18 Stir-fried frog with lemongrass and chilli [Ếch xào sả ớt]	10.00
19 Stir-fried goat with lemongrass and chilli [Dê xào sả ớt]	12.00
20 Chargrilled goat [Dê nướng]	12.00
21 La Vong grilled monk fish [Chả cá lá vọng]	12.00

VEGETABLES

22 Stir fried choy sum with garlic [Rau cải xào tỏi]	7.50
23 Stir fried broccoli with garlic [Súp lơ xào tỏi]	7.00
24 Stir fried morning glory with garlic [Rau muống xào tỏi]	8.50
25 Stir-fried aubergine with tofu and garlic [Cà tím xào đậu phụ]	7.50

DESSERTS

Homemade tapioca jelly with kidney beans, coconut cream and crushed ice [Chè ba màu]	4.00
Lotus seed and longan sweet soup [Chè hạt sen long nhãn]	4.00

BEVERAGES

Still water/ Sparkling water	2.00
Vietnamese green tea	2.50
Fresh fruit juice [Orange / carrot/ apple/mixed]	3.50
Coke, Diet Coke, 7up, Tango, Fanta, J2O	2.50
Coconut / Lychee Juice	2.50

Beer

Saigon / Hanoi	3.50
Budweiser / Heineken	3.00

Daily Opening Hours
11.30am to 3.30pm
5.30pm to 11pm

10% Service Charge will be added to your final bill
Most of our dishes may contains nuts, so please advise of any dietary requirements or allergies, our chef will be delighted to assist