

A person wearing a traditional white Vietnamese dress (áo dài) and a conical hat (nón lá) is shown from the back, walking away. The background is dark and textured.

The Art of Vietnamese Cuisine

FULLY LICENCED

BYO WINE ONLY

Corkage charge \$3 per person

Public holidays 10% extra charge

Private function rooms are available

Please contact us for more details

Ph: 0412 262 515

*We welcome and value your feedback to
improve our services.*

*Please advice our friendly staff to assist you
with any queries of allergies you may have as
not all ingredients are listed.*

Gluten Free 

Waiting at least 15 mins 

All pictures shown are for illustration purpose only

SPARKLING

DRIFTWOOD "OCEANIA" SPARKLING \$9 \$32

MARGARET RIVER, WA

PALLONCINO PROSECO \$9 \$32

MURRAY DARLING NSW

SPRING SEED WINE

CO "SWEET PEA" MOSCATO \$8 \$32

MCLAREN VALE, SA ORGANIC

WHITES

HOUSE WHITE \$7

SPRING SEED WINE

CO "POPPY" PINOT GRIGIO \$7 \$30

MCLAREN VALE, SA ORGANIC

LITTLE GOAT CREEK

SAUVIGNON BLANC \$8 \$32

MARLBOROUGH, NZ ORGANIC / VEGAN

WILLS DOMAIN MYSTIC SEMILLON \$9 \$35

SAUVIGNON BLANC

MARGARET RIVER, WA

KNEE DEEP SAUVIGNON

BLANC SEMILLON \$9 \$36

MARGARET RIVER, WA VEGAN

DRIFTWOOD "THE COLLECTION" \$9 \$34

CHARDONNAY

MARGARET RIVER, WA

ROSE

DOMINIQUE PORTET ROSÉ \$9.5 \$37

YARRA VALLEY, VIC

REDS

HOUSE RED \$8

PLANTAGENET THREE LIONS

PINOT NOIR \$8 \$32

MARGARET RIVER, WA

DRIFTWOOD "THE COLLECTION" \$8 \$36

CABERNET MERLOT

MARGARET RIVER, WA

KNEE DEEP \$8 \$36

CABERNET SAUVIGNON

MARGARET RIVER, WA VEGAN

WILLS DOMAIN MYSTIC SHIRAZ \$9 \$37

MARGARET RIVER, WA

SPRING SEED WINE CO

"SCARLET RUNNER" SHIRAZ \$10 \$36

MCLAREN VALE, SA ORGANIC / VEGAN

BEER & CIDER...

Tiger Beer on Tap Middy 300ml \$8

Pint 500ml \$12

Tower 3L \$55

Heineken Netherlands 5% \$8

Asahi Japan 5% \$8

Carlton Dry Australia 4.5% \$8

Corona Mexico 4.8% \$9

James Squire 150 Lashes Pale Ale NSW 4.2% \$9

Vodka Cruiser Australia 4.6% \$9

Peroni \$9

Budweiser \$9

The Seasonal Brewing Co. Juicy Pale Ale \$9

Boston Brewing Co. "Tingletop" Ginger Beer \$9

WA 3.5% Gluten Free

Boston Brewing Co. Peach Lemonade \$9

WA 4% Gluten Free

RunAmuk GRIFTER Medium Dry Cider \$9

WA 6.2% Gluten Free

RunAmuk Dry \$9

RunAmuk Sweet \$9

Soju Korean \$18

SPIRITS

Price indicates spirit on the rock. Juice, soft drink and soda mixes for \$2 extra

AMERICAN WHISKY 30ml

Jack Daniels Old No.7\$8

Gentleman Jack.....\$15

"Rare Tennessee Whisky"

SCOTCH WHISKY 30ml

Johnnie Walker Red Label\$8

Johnnie Walker Black Label.....\$10

Chivas Regal 12 Y.O\$10

COGNAC 30ml

Hennessy V.S.O.P.....\$13

Remy Martin V.S.O.P.....\$14

VODKA 30ml

Absolut (Sweden)\$8

Smirnoff (Russia)\$8

TEQUILA 30ml

Sierra Silver\$9

Jose Cuervo Especial\$11

LIQUEUR 30ml

Midori\$8

Baileys\$8

Kahlua\$8

Cointreau.....\$10

GIN 30ml

Gordons London Dry Gin\$8

Bombay Sapphire\$11

RUM 30ml

Captain Morgan (Jamaica).....\$9

Bacardi (Cuba).....\$9

BOURBON 30ml

Jim Beam\$8

SOFT DRINKS

Can \$4 | Jug (2L) \$12

Bunderberg
Ginger beer \$5.5Red Bull
\$5.5Soda water
300ml \$5.5Tonic water
300ml \$5.5

Drinks

Cocktails

Blue Lagoon \$16

Vodka, blue curacao, lemonade



Hibiscus sour \$17

Gin, hibiscus syrup, lavender syrup, egg white, lemon juice



Passionary \$16

Vodka, passion fruit syrup, lychee juice



Sex on the beach \$16

Vodka, peach schnapps, orange juice, cranberry juice



Tequila Sunrise \$15

Tequila, orange juice, grenadine



Kraken Typhoon \$17

Kraken, passionfruit syrup, pineapple juice, lemon, grenadine



Berry Crush \$15

Vodka, berry fruit, lemonade



Long Island \$18

Tequila, vodka, gin, rum, cola



Daiquiri \$18

Lemon juice, bacardi fresh fruit:
• Mango
• Original Lemon
• Strawberry



Cosmopolitan \$16

Vodka, Cointreau, cranberry juice



Margarita \$16

Tequila, Cointreau, lemon juice



Lychee Martini \$16

Lychee Soho, vodka, cinazo, lychee syrup



Espresso martini \$18

Kalua, vodka, espresso, bailey



Banana punch \$16

Dark rum, banana puree, passion puree, lychee juice



Tropical coco \$16

Bacardi, pineapple rum, coconut puree, lemonade



Mango magic \$15

Bacardi, mango puree, blue curacao



★ Lychee capriosa \$17

Lychee soho, vodka, lychee juice, lemonade



Orange crush \$16

Bacardi, orange, redbull, lemonade, red wine



Dark 'N' Stormy \$15

Kraken, ginger beer, lemon juice



Mojito \$17

★ Lychee
★ Strawberry
★ Mango

(Mint, lemon, bacardi, soda)



Drinks

NUỐC ÉP TRÁI CÂY

Fresh juice \$8 (Jug 2L \$25)

- Táo
- Cà rốt
- Chanh
- Cam
- Dứa hấu
- Cà chua
- Apple
- Carrot
- Lemon
- Orange
- Watermelon
- Tomato



Chanh muối \$8
Vietnamese preserved lemon drink



Soda cam \$8
Soda with fresh orange juice
Soda cam sữa hột gà \$9
Soda with orange milk & egg yolk



Soda chanh \$8
Soda with fresh lemon juice
Lemon lime & bitter \$8 (Home style)



Nước dừa \$7
Coconut juice
Nước dừa tắc \$8
Coconut juice & kumquat
Nước dừa khóm \$8
Coconut juice & pineapple



Đá me \$8
Tamarind pineapple drink



Trái cây \$10
Seasonal fruit jar



SINH TỐ / SMOOTHIES

- Xoài (Mango)\$8
- Dừa (Coconut).....\$8
- Dâu (Strawberry).....\$8
- Mít (Jackfruit).....\$8
- Mãng cầu (Soursop).....\$8
- Bơ (Avocado).....\$8
- Mixed berries.....\$9



Yogurt\$8

- Atiso
- Chanh dây
- Việt quất
- Xoài
- Dâu tây
- Artichoke
- Passionfruit
- Blueberry
- Mango
- Strawberry



Cà phê (Coffee)\$7

- Cafe đen (nóng / đá)
Black coffee iced/hot
- Cafe sữa (nóng / đá)
Coffee with condensed milk (iced/hot)



Hot Tea

- Jasmine tea\$2/head
- Flower tea.....\$3.5/head (minimum of 4)
- Ginger tea.....\$10/pot
Trà gừng

Water

- Water 600ml\$4
- Sparkling water 500ml.....\$5.5

Drinks

TRÀ / TEA \$8 (JUG 2L \$25)



Trà tắc
Kumquat with pearls



Trà ổi
Guava tea with pearls



Trà dâu
Strawberry tea with peals



Trà chanh
Lemon tea with pearls



Trà đào
Peach tea with pearls



Trà Atiso
Artichoke tea with pearls



Trà măng cầu
Soursop tea with pearls



Trà khóm
Pineapple tea with pearls



Trà vải
Lychee tea with pearls



Táo đỏ kỷ tử \$8
Red date & goji drink



Đậu đỏ bánh lọt \$8
Ice chendol



Nhãn nhục \$8
Dry longan drink



Sương sa
cầu vồng \$9
Rainbow water
chestnuts



Sâm bổ lung \$9
Ching bo leung sweet drink



Chè Thái \$9
Thai sweet drink



Chè Ba màu \$8
Three-colour beans



Chè khúc bạch \$9
Almond Cotta Jelly &
lychee syrup



Dưỡng nhan \$9
Beauty Tea



Kem chiên \$9
Fried ice cream

Entree

Chả giò

HOMEMADE FRIED SPRING ROLLS

- **Tôm thịt (4 pcs)** (Pork & Prawn spring rolls)\$13
Prawn, pork mince, coriander, spring onions, garlic & fish sauce
- **Vịt (4 pcs)** (Duck spring rolls)\$12
Duck mince, cabbage, carrot, celery, spring onions, coriander & hoisin sauce
- **Heo (4 pcs)** (Pork spring rolls)\$12
Pork mince, cabbage, carrot, taro, water chestnut & oyster sauce
- **Chả giò rế (6 pcs)** (Seafood net spring rolls)\$13
Mixed seafood, black fungus, taro & onions

Entree

- **Hoành thánh chiên (5 pcs)**\$12
Fried prawn & pork wontons
- **Samosa (4 pcs)**\$12
Homemade diced potato with beef mince & curry powder
- **Nem nướng (3 sticks)**\$14
Grilled Vietnamese pork meatballs
- **Thịt xiên sả (4 pcs)**\$14
Grilled pork mince with lemongrass
- **Gỏi cuốn (2 pcs)**\$9
Fresh Vietnamese rice paper rolls
Vermicelli noodles, lettuce, cucumber & mint rolled with:
 - **Tôm thịt** (Pork & Prawns)
 - **Bì cuốn** (Shredded pork)
 - **Chay** (Veggies)



Samosa

Thịt xiên sả
Grilled pork mince



Crazy chicken wings

Bò lụi - Skewed beef

Rau mực rang muối:

Small \$12 / Large \$22

Lightly battered salt & pepper squid tentacles topped with fine onions, shallot, capsicum & little chilli



- **Crazy chicken wings (6 wings)**\$10
Fried chicken wings served with sweet chilli sauce
- **Cánh gà dồn thịt (2 wings)**\$14
Fried bonesless chicken wings stuffed with pork mince
- **Gà satay (3 sticks)**\$14
Satay chicken skewers
- **Bò lụi (3 sticks)**\$14
Skewed beef
- **Gà cuộn lá chanh (3 sticks)**\$18
Rolled chicken pieces in lime leaves



Entree



- Sủi cảo chiên (6pcs).....\$16
Pork Gyoza
- Tôm chiên giòn: (4 pcs)\$16
Deep fried butterfly prawns battered with shredded coconut served with chilli mayo sauce
- Càng ghe tẩm bột (4pcs) \$15
King crab claws



- Hàu sữa chiên (5pcs) \$16
Deep fried oysters served with Mayo



- Bánh xèo\$20
Pork & shell shrimps with bean sprouts & mung beans in traditional Vietnamese pancake served with fresh salad

SOUPS



Prepared with white egg & potato starch

Small

To Share
(for 10 bowls)



- Bắp gà\$9
Chicken & sweet corn soup
- Cua\$10
Crab meat and mushroom soup
- Bong bóng hải sản\$10
Seafood & fish maw soup
- Vịt cá\$30
Homemade shark fin & crab meat soup



- Hoành thánh \$9
Pork & prawn wonton soup



- Canh chua gà \$9
Chicken in traditional Vietnamese chili tamarind based soup



- Canh chua tôm \$10
Whole cook prawns in traditional Vietnamese chili tamarind based soup

KID CORNER



- Bánh phồng Tôm.....\$8
Prawn crackers
- Khoai tây chiên.....\$7
Chips
- Khoai tây chiên lắc phô mai...\$9
Chips coated with cheese powder
- Khoai lang chiên.....\$9
Fried sweet potatoes
- Chicken nuggets & chips.....\$12
- Cơm chiên trứng.....\$12
Kid fried rice with egg
- Phở tái em bé.....\$12
Rare beef noodle soup without onions, coriander & pepper (Please ask staff if you want to have)
- Bánh bao chiên (6 pcs).....\$12
Fried Mantows served with condensed milk
- Drink: Pop Top\$4
Orange | Apple



Entree

• Gỏi mực ①\$25

Grilled squid salad mixed with carrot, cabbage, onions, celery & bean sprouts topped with shredded coconut in chilli lime & fish sauce dressing

Salads

All salads are mixed with onions, peanuts, sesame, shallots, chilli, mint & cucumber. Please advise our staff if you are allergic to any.

• Gỏi sứa\$25

Jelly fish & chicken salad mixed with pickled veggies, onions, cucumber & sesame oil in tamarind dressing.

• Gỏi chân gà sả tắc ①\$25

Boneless chicken feet marinated in lemongrass & kumquat juice mixed with pickled veggies, onions, cucumber.

• Gỏi đu đủ khô bò ①\$25

Shredded papaya salad mixed with onions, cucumber, topped with beef jerky in chilli, lime & fish sauce dressing

• Gỏi xoài cá cơm\$25

Green mango salad, onions, cucumber topped with crispy silver fish in chilli, lime & fish sauce dressing

• Gỏi ngó sen ①\$25

Prawns, pork ear, pickled lotus salad, onions, cucumber in chilli, lime & fish sauce dressing, served with prawn crackers.

• Gỏi vịt quay\$25

Roast duck salad mixed with mix lettuce, carrot, onions, cucumber, lychee in coconut and chilli dressing

• Gỏi bò\$25

Grilled medium-rare beef salad mixed with carrot, cabbage, onions, celery in tamarind dressing

Noodles

PHỞ

16 hrs slow-cooked beef bone makes the perfect texture of taste for the broth, served with rice noodles

- Tái (rare beef)\$17
- Nam (cooked beef)\$17
- Gà (chicken)\$17
- Tái nam (rare & cooked)\$17
- Tái bò viên (rare & beef balls)\$17
- Đặc biệt (combination)\$18
- Lữ Pho\$19

Thịt bò băm xào mắm gừng
Beef mince in wok with ginger & fish sauce



Noodle SOUPS

EXTRA

- Meat\$5
- Noodles\$4
- Mixed noodles.....\$2
- Poached egg\$5



- Bún bò Huế\$18
Hue's beef & pork with thick round rice noodles in beef spicy broth
- Bún Mắm.....\$19
(strong taste)
Combination of seafood & sliced pork belly with thick round noodles in Vietnamese fermented fish soup



HỦ TIẾU / MÌ (DRY OR SOUP)

Clear noodles OR egg noodles in chicken broth served with green veggies and choice of:

- Hoàn thành\$17
Pork & prawn wontons topped with sliced pork
- Thịt heo.....\$17
Pork slices, pork mince & soft bones
- Gà\$17
Shredded chicken
- Đồ biển.....\$18
Combination of prawns, squid & fish cakes
- Nam vang\$17
Combination of prawns, pork slices, pork mince & liver, quail eggs
- Gà giòn.....\$18
Crispy chicken
- Vịt quay.....\$19
Roast duck
- Đuôi bò\$22
Beef oxtail with red date, goji, Chinese mushroom



BÚN

Thin rice vermicelli noodles in chicken broth served with:



- Bún Riêu\$18
Pork knuckle, pork slices, crab meat & pork meat cakes
- Bún Măng vịt\$19
Stewed duck & bamboo shoots

BÁNH CANH

Drop rice noodles in chicken broth served with choice of meat:

- Heo\$17
Pork slices, pork mince & pork soft bones
- Cua Crab meat & prawns.....\$18
- Cua lột Fried soft shell crab.....\$21



LAKSA

Laksa noodles in creamy coconut soup served with quail eggs and choice of:

- a. Chicken\$17
- b. Seafood.....\$18



Noodles

DRIED

Noodles

Vermicelli noodles served with cucumber, pickled veggies, mint, crushed lettuce, peanut, shallot and choice of:

- Bún sườn nướng chả giò.....\$18
Grilled pork chop & spring rolls
- Bún nem nướng chả giò.....\$18
Grilled Vietnamese pork meat balls & spring rolls
- Bún bì chả giò\$18
Shredded pork & spring rolls
- Bún bò xào\$19
Stir-fried beef
- Bún Chả\$19
Hanoi grilled pork & pork spring rolls vermicelli noodles & salad
- Bún đậu mắm tôm.....\$19
Fermented shrimp paste combination noodles



STIR-FRIED NOODLES

Step 1: Choose your noodles



Kway Teow



Soft egg noodles



Crispy noodles
(extra \$2.00)



Hokkien noodles



Pad Thai



Glass noodles

Step 2: Choose your Meat



Chicken \$22



Beef \$23



Seafood \$25



Soft shell
crab \$25



Veggies \$21

Rice

(CƠM TẤM) BROKEN RICE

- Cơm tấm đặc biệt
Egg, shredded pork, pork meat cake & broken rice & choice of:
 - a. Sườn (Grilled pork chop) \$18
 - b. Gà chiên giòn (Special crispy chicken)..... \$19
- Cơm sườn khổng lồ \$18
Giant grilled pork chops & broken rice



- Cơm gà nướng lá chanh mật ong..... \$18
Grilled honey, lime leaf chicken, egg & steamed rice
- Cơm gà mật ong \$18
Honey chicken & steamed rice
- Cơm rang gà giòn \$18
Crispy chicken, egg & fried rice
- Cơm rang vịt quay \$19
Roast duck & fried rice
- Cơm chiên bò lúc lắc \$24
Shaking beef with choice of fried rice OR chips
- Cơm trắng..... \$3 (small) / \$8 (large)
Steamed rice



FRIED RICE DISHES

- Cơm chiên Dương Châu \$18
Chinese sausage & chicken fried rice
- Cơm chiên cá mặn \$19
Salted fish, chicken fried rice
- Cơm chiên thịt cua \$21
Crab meat fried rice topped with raw salmon eggs
- Cơm chiên Truffle..... \$21
Pork fried rice with black Truffle
- Cơm chiên hải sản \$21
Combination seafood fried rice
- Cơm chiên tôm, hột vịt muối \$22
Salted egg yolk fried rice with Chinese sausage & prawns
- Plain fried rice
Small \$4 | Large \$15



- Cơm chiên khóm
\$23
Chicken & prawns,
pineapple fried rice

Chef's Special

DUCK

- Vịt quay
Roast duck served with plum sauce
 - a. Half \$32
 - b. Whole \$59
- Vịt quay xào đậu Hà Lan....\$28
Stir fried roast duck with snow peas
- Carri Vịt \$28
Stir fried duck with lime leaves, lychee, sweet potato & snow peas in house red curry sauce



QUAILS

- Chim cút nướng.....\$28
Grilled quails topped with spring onions & chef special sauce
- Chim cút rang muối.....\$28
Lightly battered salt pepper quails topped with shallots, onions & chilli



Steamboat

- Lẩu tôm chanh dây\$70
Fresh prawns in traditional Vietnamese Passion fruit steamboat served with rice vermicelli noodles
- Lẩu canh chua cá\$70
Whole barramundi in traditional Vietnamese chilli and sour steamboat served with rice vermicelli noodles
- Lẩu gà chay bộ\$85
One whole free range herbal chicken steamboat served with seasonal veggies and rice vermicelli noodles



- Lẩu bò nhúng dấm\$90
Beef tenderloin dipped in vinegar, tomato, pineapple based steamboat served with rice paper, rice vermicelli noodles & seasonal salad
- Lẩu đuôi bò thập cẩm.....\$90
Beef ox tail cooked with Chinese mushroom, goji, red date, herb steamboat served with seasonal veggies & egg noodles
- Lẩu hải sản sốt Thái.....\$130
Combination seafood steamboat come with whole barramundi, prawns, squid, fish cake, fish balls in roe, mushroom balls, fortune balls served with seasonal veggies & rice vermicelli noodles



Seafoods



CRABS Cua lột

- a. Rang muối \$28
Lightly battered salt pepper soft shell crabs topped with shallots, onions & chilli
- b. Sốt me \$28
Lightly battered soft shell crabs served in tamarind sauce
- c. Sốt trứng muối.....\$31
Lightly battered soft shell crabs with salted egg yolk



CLAMS Ốc móng tay

- a. Xào mì, rau muống.....\$31
Stir fried with egg noodles & kangkong
- b. Xào tóp mỡ, mỡ hành \$28
Stir fried with crispy pork fat & spring onions
- c. Xào me..... \$28
Stir fried with tamarind sauce

SCALLOPS

Sò điệp \$7ea (min of 4)

- a. Hấp bún tàu
Steamed with clear vermicelli noodles & garlic oil
- b. Nướng mỡ hành
Grilled with spring onions & peanuts
- c. Nướng phô mai
Grilled with special melting cheese



WHELKS Ốc hương \$28

- a. Cháy tỏi
Stir fried with garlic crush
- b. Xào me
Stir fried with tamarind sauce

BABY CLAMS Nghêu \$25

- a. Hấp xả ớt
Steamed with lemongrass & chilli
- b. Xào tóp mỡ & mỡ hành
Stir fried with crispy pork fat & spring onions
- c. Xào sốt XO
Stir fried with XO sauce



MUSSELS Vẹm \$28

- a. Xào sốt Singapore và bánh mì nướng
Singapore mussels served with butter bread
- b. Nướng mỡ hành
Half shell grilled with spring onions & peanuts



ABOLONES Bào ngư 6pcs \$36

- a. Hấp hành gừng
Steamed with onions & ginger
- b. Nướng mỡ hành
Grilled with spring onions & peanuts

OYSTERS Hào XXL \$9ea (min of 4)

- a. Hấp hành gừng
Steamed with onions & ginger
- b. Nướng mỡ hành
Grilled with spring onions & peanuts
- c. Nướng phô mai
Grilled with special melting cheese





- Bò lúc lắc\$35
Shaking beef
- Bò lá lốt.....\$32
Grilled beef rolled in betel leaves
- Cari bò\$28
Stir fried beef with lime leaves, lychee, sweet potato & snow peas in house red curry sauce
- Bò Wagyu nướng vỉ đá.....\$56
Premium Wagyu beef in hot stone

Beef



- Bò Lagu bánh mì.....\$32
Vietnamese stewed beef shin served with homemade toast
- Bò xào cải rổ.....\$28
Stir fried beef with kailan in garlic sauce
- Bò xào điều\$28
Stir fried beef with seasonal veggies in chef special sauce topped with cashew nuts
- Đuôi bò hầm nôi đất.....\$35
Beef ox tail in claypot





- Thịt gà băm đậu hũ\$24
Lightly battered Japanese style tofu with chicken mince served in sizzling plate

FREE RANGE CHICKEN (Gà đi bộ)



Chicken



- Cari gà\$24
Stir fried chicken with lime leaves, lychee, sweet potato & snow peas in house red curry sauce

- Gà mật ong\$24
Lightly battered chicken in honey sauce topped with sesame

- Gà xào điều\$24
Stir fried chicken with seasonal veggies in chef special sauce topped with cashew nuts

- Gà nướng lá chanh mật ong.....\$24
Grilled boneless chicken marinated with lime leaves & honey

- Cánh gà chiên nước mắm\$24
Fried chicken wings marinated with fish sauce

- Cánh gà nướng muối ớt\$24
Grilled chicken wings marinated with chilli sea salt

- Cánh gà lác phô mai.....\$25
Fried chicken wings coated with cheese powder



- Gà kho gừng.....\$32
Braised free range chicken with homemade ginger fish sauce

- Gà hấp lá chanh\$35
Steamed free range chicken with lime leaves
a. Half : \$35
b. Whole : \$60

- Cari gà Việt Nam.....\$30
Vietnamese curry chicken with sweet potato & carrot





Pork

- Trứng chiên thịt băm\$17
Fried egg with pork mince
- Kho quẹt rau luộc.....\$24
Vietnamese caramelised pork fat topped with chilli, spring onions served with steamed seasonal veggies
- Thịt sườn nướng\$24
Grilled pork chops
- Thịt ba chỉ rim\$25
Caramelised pork belly topped with spring onions, chilli & crispy pork fat
- Thịt kho mắm ruốc\$25
Braised pork belly with shrimp paste



- Sườn cây nướng.....\$27
Grilled pork spare ribs marinated with chef special sauce



- Thịt kho trứng.....\$27
Vietnamese braised pork belly with eggs
- Thịt ba rọi rim tếp.....\$25
Caramelised pork belly with shrimps
- Sườn non sốt peaking\$25
Peaking pork spare ribs in sweet & sour sauce
- Sườn non rang muối\$25
Lightly battered salt & pepper pork spare ribs topped with shallots, onions & little chilli



- Sườn cây nướng muối ớt\$27
Grilled pork spare ribs marinated with chilli, sea salt





- **Tôm rang muối**
Lightly battered salt and pepper prawns topped with shallots, onions & little chilli
Cutlet prawns : \$32
Tiger prawns : \$38

Prawn

- | | Cutlet | Tiger |
|--|--------|-------|
| • Tôm chiên giòn sốt me\$32 | \$32 | \$38 |
| Lightly battered prawns in special tamarind sauce | | |
| • Tôm mật ong\$32 | \$32 | \$38 |
| Lightly battered prawns in honey sauce topped with sesame | | |
| • Tôm xào điều 🍷\$32 | \$32 | \$38 |
| Stir fried with seasonal veggies in chef special sauce topped with cashew nuts | | |
| • Tôm trứng muối\$35 | \$35 | \$41 |
| Lightly battered prawns with homemade salted egg yolk | | |



Tôm Singapore và bánh bao
Lightly battered prawns in Singapore sauce served with mantows
Cutlet prawns \$37
Tiger prawns \$43



- **Mực nướng muối ớt**\$26
Grilled squid marinated with chilli sea salt

Squid

- **Mực chiên sốt me**\$26
Lightly battered squid in special tamarind sauce
- **Mực ống dồn thịt sốt cà**\$26
Local squid stuffed with pork mince and black fungus served in homemade tomato sauce
- **Mực rang muối**\$26
Lightly battered salt & pepper squid topped with shallots, chilli, onions & capsicum
- **Mực chiên trứng muối**\$28
Lightly battered squid with homemade salted egg yolk





with special ginger
fish sauce



STEAMED CÁ HẤP HÀNH GỪNG

\$46

Steamed barramundi topped with ginger, spring onions in chef special soy sauce

CARAMELISED CÁ KHO TỎ

\$46

Caramelised whole barramundi topped with chilli spring onions served in claypot. (Pork fat option for free)



Barramundi

DEEP FRIED CÁ CHIÊN

Whole fish \$46

Fillet \$35

Deep fried whole barramundi or fillets served with:

- Sốt me
Tamarind sauce
- Mắm gừng
Special ginger fish sauce
- Sốt Thái
Chilli, lime and special Thai style sauce
- Mỡ hành, tóp mỡ
With peanuts, pork fat & spring onions

Coral trout

Pre-order recommended

- Hấp hành gừng \$120

Steamed with ginger, spring onions in chef special soy sauce



Flounder

Lightly battered salt & pepper
Flounder topped with shallot, chilli, onions

Cá ngô rang muối \$47



DRIED Pangasius

• (Khô cá dứa) \$30

Toothfish

- Chiên sốt xì dầu \$39

Lightly battered toothfish topped with homemade soy sauce & spring onions



VIETNAMESE TRADITIONAL *Soups* CANH



- Canh ngũ quả hầm xương\$30
5 Coloured veggies & soft bones
- Canh đu đủ hầm xương.....\$30
Soft bones with pawpaw
- Canh cải đắng nấu mọc.....\$30
Collard with pork paste & ginger
- Canh cải chua nấu cà.....\$30
Pickled Chinese cabbage with tomato



- Canh trứng với đậu hũ & hẹ.....\$30
Chives with tofu and tomato
- Canh bí nấu tôm.....\$30
Wintermelon with minced prawn
- Canh cải thảo thịt băm.....\$30
Chinese cabbage with pork mince



Veggies

- Chả giò chay (4 pcs).....\$12
Deep fried vegetarian spring rolls
- Bún đậu hũ chả giò chay\$18
Vegetarian spring rolls, fried tofu served with vermicelli noodles salad
- Cơm chiên chay ①\$18
(trứng/không trứng)
Vegetarian fried rice (with or without egg)
- Đậu hũ trứng muối\$23
Lightly battered tofu topped salted egg yolk
- Đậu hũ xá ớt\$20
Lightly battered tofu topped with chilli lemongrass, shallots & onions
- Cà tím chiên trứng muối\$24
Lightly battered fried eggplant with salted egg yolk
- Cá tím nồi đất\$22
Stir fried eggplant with seasonal veggies served in claypot



- Bắp cải, trứng luộc.....\$20
Steamed Chinese cabbage served with boiled eggs & soup
- Cải thảo xào cá mặn.....\$18
Stir fried Chinese cabbage with salted fish
- Cải thảo xào tôm.....\$22
Stir fried Chinese cabbage with minced prawn
- Rau chân vịt xào sốt mè.....\$18
Stir fried spinach with sesame sauce
- Rau muống xào ①.....\$18
Tỏi / Sambal / Oyster sauce
Stir fried kangkong with garlic sauce or sambal sauce or oyster sauce
- Cải thìa.....\$16
Tỏi / Sambal / Oyster sauce
Stir fried pokchoy with garlic sauce or sambal or oyster sauce
- Cải rổ xào.....\$16
Tỏi / Sambal / Oyster sauce
Stir fried kailan with garlic sauce or sambal or oyster sauce



Banquet

MENU 1: \$35 / HEAD

MINIMUM 4 PEOPLE

1. Pork & prawn spring roll
2. Jelly fish & chicken salad
3. Shaking beef
4. Salt and pepper squid
5. Cashew chicken
6. Steamed rice
7. Kailan

MENU 2: \$45 / HEAD

MINIMUM 4 PEOPLE

1. Chicken satay skewer
2. Mango salad
3. Singapore prawn
4. Shaking beef
5. Grilled chicken with honey and lime leaves
6. Salt pepper squid
7. Special fried rice
8. Fruit platter

MENU 3: \$55 / HEAD

MINIMUM 8 PEOPLE

1. Entree mix platter:
 - Pork & prawn spring roll
 - Salt & pepper squid tentacles
 - Jelly fish & chicken salad
 - Grilled pork meat ball
 2. Steamed scallop vermicelli noodles
 3. Grilled quail
 4. Grilled chicken lime leaves & honey
 5. Salted fish, chicken fried rice
 6. Seafood steamboat
 - 1 whole barramundi fish
 - Fresh Tiger prawn
 - Local Squids
 - Meat ball
 - Combination of seasonal veggies
 - Vermicelli noodles
 7. Fruit platter
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