



OUR STORY

VIETSOUL brings the authentic flavours of Vietnam to life. Our menu takes you on a culinary journey across the country, from the vibrant street food of Hanoi to the rich spices of Hue and the fresh, delicate dishes of Saigon. Using high-quality ingredients and time-honoured recipes, we celebrate Vietnam's diverse cuisine.

Blending *Indochine-inspired* elegance with modern charm, our restaurant offers a warm, inviting atmosphere.

Whether you are a local or a visitor, Viet Soul delivers a dining experience that honors Vietnam's rich heritage.



Paper Rolls (GF)

Gỏi cuốn

Vietnamese rice paper wrapped with a variety of fresh ingredients such as a protein of your choice, rice noodles, lettuce and herbs; served with a sweet and tangy dipping sauce.

Prawn and Pork (GF)	\$13.50
Prawn (GF)	\$14.50
Char-grilled Pork (GF)	\$13.50
Pork (GF)	\$13.50

Spring Rolls

Chả giò

Crispy and savory rolls wrapped with ground pork or minced chicken and prawn, shredded vegetables and various seasoning and spices. The crunchy spring rolls are served with sweet and sour dipping sauce, fresh lettuce and herbs for an extra refreshing flavor.

Pork	\$14.00
Seafood and Chicken	\$15.00



Pho Rolls (GF)

Phở cuốn

Fresh rice noodle roll filled with thinly sliced beef, fresh herbs and vegetables. They are known for their fresh and light flavor

\$13.50



Coconut Steam Prawn (GF)

Tôm hấp nước dừa

Prawns are steamed in coconut water to create a tender texture and aromatic taste

\$27.00



Grilled Chilli Prawn (GF) 🌶️

Tôm nướng muối ớt

Prawns marinated with a spicy blend of salt, chilli and various seasoning. They are skewered and grilled to bring out a bold savory taste

\$21.00

Salt & Pepper Calamari

Mực rang muối tiêu

A delightful appetizer that showcases the natural flavors of the calamari while adding a satisfying crunch and a touch of spice.

\$15.00



Special Beef Pho (GF)

Phở bò đặc biệt



Pho is a popular Vietnamese noodle soup that is now wellknown to the world. It features a fragrant and savory broth made with herbs, spices, tender slices of meat (typically beef or chicken), and chewy rice noodles. Pho is a hearty, comforting dish that brings a healing effect due to its richness in natural ingredients.

\$20.90

Brisket Pho (GF)	\$19.90
Rare Beef Pho (GF)	\$19.90
Beef Ball Pho (GF)	\$19.90
Chicken Pho (GF)	\$19.90





Salad Pho (GF)

Phở trộn

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\$19.00



Crispy Pho

Phở áp chảo

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\$23.00



Stir Fried Beef Pho

Phở tái lăn

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\$20.90



Spicy Beef Noodle Soup (GF)

Bún bò Huế

A combination of tenderised slices of beef, pork and Vietnamese sausages served in a mildly spicy, meaty broth made with lemongrass, chilli and shrimp paste which is tempered by the cooling effect of fresh hearbs and vegetables

\$23.00



Grilled Pork and Spring Roll Bún thịt nướng, chả giò

A bowl of tasty noodle salad that contains angel hair vermicelli, carefully marinated charred meat, fresh vegetables, herbs and sweet and sour fish sauce. It is simple, healthy, yet a feast to the eyes and stomach

\$23.00

Grilled Pork (GF)	\$22.00
Fried Pork Chop	\$22.00
Pork chop and Spring Roll	\$23.00
SeaFood Spring Rolls	\$19.00

Grilled Pork Chop (GF)

Bún sườn nướng

A bowl of tasty noodle salad that contains angel hair vermicelli, carefully marinated charred meat, fresh vegetables, herbs and sweet and sour fish sauce. It is simple, healthy, yet a feast to the eyes and stomach

\$22.00



Hanoi's Iconic Grilled Pork Vermicelli

Bún chả Hà Nội

A dish originating from Hanoi, Vietnam that consists of grilled pork patties, pork belly slices, served over a bed of thin rice vermicelli noodles. The dish is accompanied by a tangy, slightly sweet fish sauce based dipping sauce seasoned with garlic, chilli (optional), sugar and lime or vinegar giving it a refreshing zing.

\$24.00



Crispy Noodle

Mì xào giòn

Our Crispy Noodles offer a delightful combination of crunch and flavour, topped with stir-fried vegetables, succulent seafood, or tender meats in a rich, savoury sauce. This classic Vietnamese dish balances textures perfectly, with golden, crispy noodles soaking up the aromatic broth, creating a satisfying and authentic dining experience.

Beef	\$22.00
Seafood	\$23.00



Crispy Skin Chicken Noodles

Mì gà da giòn

Our Crispy Skin Chicken Noodle is a delightful fusion of textures and flavours. Featuring golden, crispy-skinned chicken atop silky egg noodles, this dish is complemented by a savoury broth, fresh herbs, and aromatic sauces.

Dry	\$22.00
Soup	\$22.00



Vietnamese Pancake (GF)

Bánh Xèo

Vietnamese savory pancake made from a batter of rice flour, tumeric powder, coconut milk and filled with a combination of pork (chicken or seafood), prawn, bean sprouts and scallions. It is cooked until crisply golden brown. The crispy exterior of the pancake gives way to a tender and flavorful filling, served with fresh herbs, lettuce, sweet and sour dipping sauce to add a burst of freshness. This dish takes 15-20 minutes to prepare

\$23.00



Sizzling Banh Mi

Bánh mì chảo

Bánh mì chảo is a popular Vietnamese breakfast or street food dish that combines the beloved baguette (bánh mì) with a sizzling hot skillet (chảo) of assorted toppings. Unlike the classic bánh mì sandwich, where ingredients are stuffed inside the bread, bánh mì chảo presents the toppings in a small, hot cast-iron pan, served alongside a crispy baguette for dipping or scooping. The dish is a flavorful fusion of French and Vietnamese culinary influences, reflecting Vietnam's colonial history, but adapted into a unique, affordable, and hearty meal.

\$24.00



Grilled Pork Chop (GF)

Cơm tấm sườn nướng



Grilled marinated pork chop on a bed of rice served with a variety of toppings, most commonly fried egg, pork terrine and / or pork skin. The dish is typically accompanied by a side of sweet and sour fish sauce. It is a staple street food and comfort meal in Vietnamese cuisine

\$19.00

Add Pork Terrine (Thêm Chả) / (GF) **\$1.50**

Add Shredded Pork Skin (Thêm Bì) / (GF) **\$1.00**

Add Fried Egg (Thêm Trứng Opla) / (GF) **\$2.00**





Hoi An Chicken Rice (GF)

Cơm gà Hội An

Cơm gà Hội An is a beloved Vietnamese dish from the historic town of Hội An in central Vietnam. It consists of fragrant, turmeric-seasoned rice cooked in chicken broth, served with tender, shredded steamed chicken. Known for its vibrant yellow hue and aromatic simplicity, cơm gà Hội An reflects the region's culinary charm and is a must-try local specialty.

\$19.00

Crispy Skin Chicken With Rice

Cơm gà da giòn

Crispy and crunchy on the outside, well-seasoned and moist inside, this dish is so flavorful you will keep coming back for more

\$19.00



Hai Nam Style Chicken With Rice

Cơm gà Hải Nam

A celebrated classic dish of silky, tender chicken served with rice cooked in chicken stock, topped with aromatic ginger and shallot sesame oil sauce

\$19.00



Salted Fish Fried Rice

Cơm chiên cá mặn

This dish is packed with intense umami flavor offered by salted fish yet also delicate and delightful

\$22.00



Combination Fried Rice

Cơm chiên dương châu

Fried rice with BBQ pork, prawns, peas and egg

\$20.00



Wok Fried Beef (GF)

Cơm bò lúc lắc

Cubed steak marinated in a soy-based sauce then quickly sautéed with garlic, onion and butter. It is a common, well-loved home-cook dish to many Vietnamese

\$22.00



Lemongrass & Chilli Chicken With Rice

Cơm gà xào sả ớt

An aromatic blend of chilli, lemongrass, tender chicken and spices creates a harmony between sweet and spicy

\$22.00

Vegetarian Noodle

Mì xào chay

Stir fried vegetables with noodles of your choice. Choose eggs, rice or glass noodles

\$21.00

Vegetarian Vermicelli (GF)

Bún chay

Fried strips of tofu, carrots and mushrooms served with herbs and vermicelli

\$21.00

Vegetarian Fried Rice (GF)

Cơm chiên chay

Healthy fresh vegetables stir fried in savory sauce served with garlic fried rice

\$21.00



Extra Beef Ball	\$8.00
Extra Beef Brisket	\$8.00
Extra Rare Beef	\$8.00
Extra Crispy Chicken	\$15.00
Extra Egg in Pho Soup	\$5.00
Extra Egg Noodle (with soup).....	\$13.00
(without soup).....	\$5.00
Extra Pho Noodle (with soup).....	\$13.00
(without soup)	\$5.00
Extra Rice Noodle (with soup).....	\$13.00
(without soup)	\$5.00
Extra Fried Egg	\$2.00
Extra Fried or Grilled Pork Chop	\$9.00
Extra Fried Rice	\$8.00
Extra Steam Rice	\$3.50
Extra Tomato Rice	\$4.50
Extra Hainanese Chicken	\$14.00
Takeaway Container	\$0.50

Extra Beef Ball	\$8.00
Extra Beef Brisket	\$8.00
Extra Rare Beef	\$8.00
Extra Crispy Chicken	\$15.00
Extra Egg in Pho Soup	\$5.00
Extra Egg Noodle (with soup).....	\$13.00
(without soup).....	\$5.00
Extra Pho Noodle (with soup).....	\$13.00
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Extra Rice Noodle (with soup).....	\$13.00
(without soup)	\$5.00
Extra Fried Egg	\$2.00
Extra Fried or Grilled Pork Chop	\$9.00
Extra Fried Rice	\$8.00
Extra Steam Rice	\$3.50
Extra Tomato Rice	\$4.50
Extra Hainanese Chicken	\$14.00
Takeaway Container	\$0.50



DISCLAIMER

At Viet Soul, we place great emphasis on ensuring the quality of our food through meticulous preparation and sourcing. It's worth noting that while we take every precaution to minimize the presence of allergens in our ingredients, the production environment may contain traces of nuts, tree nuts, gluten, dairy, seafood, crustaceans, soy, spices, beef, and fruits.

There may be slight variations in the appearance of the actual products compared to their photos.