



LUNCH

Rolls

- Green mustard leaf roll** \$8
Mustard leaf roll stuffed with coconut palm jack fruit lotus stem and prawn.
- Sea bass rice paper rolls** \$7.5
Rice paper rolls with sea bass and dill.
- Pork and prawn rice paper rolls** \$8
Pork & prawn rice paper rolls with peanut dipping sauce.

Salads

- Cold beef salad** \$12
Green mango and papaya salad with home made beef jerky.
- Cold chicken salad** \$11
Chicken salad with lime leaves and cabbage dressed with ginger sauce.

Other Noodle Soups

- Sweet & sour soup** \$15
Sweet & sour soup with prawn, pineapple, tomato & vermicelli.

Vermicelli

- BBQ pork** \$14
Vermicelli with BBQ pork served with salad & kumquat dipping sauce.
- Spring rolls** \$13
Vermicelli with prawn & pork spring rolls served with salad & kumquat dipping sauce.
- Fish cake** \$11
Vermicelli with homemade fish cakes served with salad & kumquat dipping sauce.
- Combination** \$15
Vermicelli with BBQ pork & prawn & pork spring rolls served with salad & kumquat dipping sauce.
- Vegan spring rolls** \$12
Vermicelli with mung bean, mushroom and vegetable spring rolls served with salad & kumquat dipping sauce.

Spring Rolls

- Traditional spring rolls** \$8.5
Crispy spring rolls filled with pork, prawn & glass noodles served with "nuoc mam" dipping sauce.
- Prawn & taro spring rolls** \$7.5
Crispy spring rolls filled with prawn & taro served with "nuoc mam" dipping sauce.
- Vegan spring rolls** \$7
Crispy vegan spring rolls filled with mung bean mushrooms & vegetables.

Pho

- Beef brisket** \$14
Ha noi style pho with beef brisket.
- Rare slice beef** \$13
Ha noi style pho with rare sliced beef.
- Combination Ha Noi** \$15
Ha noi style pho with beef brisket and rare sliced beef.
- Chicken** \$13
Sagion style pho with chicken

Rice

- Broken Rice** \$16
Broken rice with BBQ pork chop, Vietnamese meatloaf & egg.
- Shaking beef** \$15
Stir-fried beef with onion, bell pepper & chillies served with rice.
- Chicken curry** \$13
Vietnamese chicken curry with sweet potatoes and carrot served with rice or noodles.
- Hoi An chicken rice** \$12
Hoi An style chicken rice served with garlic dipping sauce.
- Ginger Chicken** \$12
Ginger-stewed chicken clay-pot served with jasmine rice.

THANKS FOR
YOUR SUPPORT



DINNER

Rolls

- Green mustard leaf roll \$8
Mustard leaf roll stuffed with coconut palm jack fruit lotus stem and prawn.
- Sea bass rice paper rolls \$7.5
Rice paper rolls with sea bass and dill.
- Pork and prawn rice paper rolls \$8
Pork & prawn rice paper rolls with peanut dipping sauce.

Salads

- Cold beef salad \$12
Green mango and papaya salad with home made beef jerky.
- Cold chicken salad \$11
Chicken salad with lime leaves and cabbage dressed with ginger sauce.

Comfort Foods

- Stewed fish in clay pot \$12
Basa fish stewed with ginger & crispy pork skin in a clay pot.
- Stewed pork & quail egg \$17
Stewed pork ribs with quail eggs.
- Caramelized pepper pork \$16
Pork belly caramelized with black pepper.
- Pork meatloaf with salted duck egg \$18
Steamed mince pork with salted duck egg served with rice and pickled veggies.
- Stir fried water spinach with garlic \$10
Stir-fried morning glory vegetable also known as (Chinese water spinach) with garlic.
- Ginger chicken clay pot \$12
Chicken thigh stewed with ginger & coconut juice.
- Lemon grass chicken \$12
Stir-fried chicken with lemon grass & chili.
- Curry chicken \$13
Vietnamese style curry chicken.
- Prawn sweet & sour soup \$15
Sweet & sour soup with prawn, tomato & pineapple.

Spring Rolls

- Traditional spring rolls \$8.5
Crispy spring rolls filled with pork, prawn & glass noodles served with "nuoc mam" dipping sauce.
- Prawn & taro spring rolls \$7.5
Crispy spring rolls filled with prawn & taro served with "nuoc mam" dipping sauce.
- Vegan spring rolls \$7
Crispy vegan spring rolls filled with mung bean mushrooms & vegetables.

Other Appraisers

- Vietnamese pancakes \$20
Hue style pancakes stuffed with pork & prawn served with salad & "nuoc mam" dipping sauce.
- Vietnamese mini pancakes \$15
Crispy mini pancake with prawn served with salad & "nuoc mam" dipping sauce.

Hot Pot

- Beef & Sea food hot pot \$33.5
Sour & spicy hot pot with a platter of sliced beef, sea food & veggies.
- Chicken hot pot \$28
A spicy chicken hot pot with green vegetables and egg noodles.
- Beef hot pot \$26
Sour beef hot pot with onion, vermicelli, salad & rice paper.
- Bitter melon & fishcake hot pot \$26
Spicy fishcake hot pot with bitter melon.
- Mushroom hot pot \$26
Vegan hot pot with tofu, mixed mushrooms & veggies (Squid prawn & meat can be added if requested)

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DINNER

Grilled

- BBQ pork skewer** \$11
BBQ pork mince skewer.
- Pork belly skewer** \$14
BBQ pork belly served with a fermented tofu dipping sauce.
- BBQ pork lap chong** \$15
BBQ pork ribs marinated in white wine served with dipping sauce.
- BBQ beef skewer** \$10
Grounded beef & lemon grass skewers.
- BBQ beef in la lot leaf** \$12
Beef rolled in la lot leaf with lemon grass (contains pork)
- Sugar cane prawn** \$15.5
Minced shrimp grilled on sugar stem.

Vietnamese style grill platter \$33.5
3 kinds of Vietnamese style skewers with vegetables & 3 kinds of dipping sauces.

Sea Food

- Deep fried calamari** \$11
Crispy pieces of calamari served with homemade mayonnaise.
- Prawns in tamarind sauce** \$15
Roasted shrimp soaked in tamarind sauce.
- Steamed pipis** \$15
Steamed clams with your choice of lemon grass, Thai style or spicy.
- Salt roasted sweet snails** \$14
Roasted sweet snail with salt.
- Grilled snails** \$11
Grilled snail topped with spring onion oil & peanuts.
- Homemade fishcakes** \$11
Fried sea bass fish cakes with chili & spring onions.
- Sea food platter** \$24
Combination of grilled seafood served with dipping sauce.

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Drinks - Deserts

Drinks

-Soft drinks \$4

Coke, Coke zero, Fanta, Sprite.

-Coconut juice \$4.5

Frozen young coconut juice.

-Vietnamese coffee (Black/White) \$4

Traditional Vietnamese coffee (shot of black coffee with condensed milk or with out served cold with ice)

-Ice tea \$4

Lemon, Mango, Peach flavored Fuze iced tea.

-Smoothies \$6

Avocado, Strawberry, Custard apple, Mango.

-Sparkling water \$3.5

Mt Franklin sparkling water.

-Lemon lime bitters \$4.5

Cascade lemon lime bitters.

Deserts

-Banana che \$6

Traditional banana & coconut desert.

-Pomelo sweet desert \$6

Made from pomelo oil and slivered rind.

-3 colour che \$6

Made from three colors of bean with jelly & coconut milk.

-Pudding with coconut milk \$6

Pudding covered by condensed coconut milk & topped with seasonal fruits.

-Rice ball sweet soup \$6

Made from magenta-colored rice ball stuffed with mung bean.

-Passion fruit custard \$6

Made from passion fruit juice, whipping cream & yogurt.

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