

EIGHT MONKEYS

A Quintessential Vietnamese Flavor Adventure



PLEASE BE ADVISED THAT ANY VARIATION MADE FROM THE MENU MAY CAUSE ADDITIONAL COST. FOOD PREPARED IN OUR KITCHEN MAY CONTAIN OR HAVE BEEN IN CONTACT WITH: MILK, EGGS, SOYBEANS, PEANUTS, TREE NUTS, FISH AND SHELL-FISH. IF YOU HAVE ANY ALLERGY CONCERNS PLEASE ADVISE A MEMBER OF OUR STAFF BEFORE YOU PLACE YOUR ORDER.

Beer

Imported from Vietnam. — 10

Saigon Special

333

Hanoi Beer

Other. — 9

Corona (Mexico)

Tiger (Singapore)

Asahi (Japan)

Peroni (Italy)

Crown Lager (Australia)

Furphy (Geelong)

Great Northern (Queensland)



White Wine & Rose Wine

8 Monkey Pinot Gris — / 8

2021 Catalina Sounds Sauvignon Blanc — 43 / 9

2021 Dominique Portet Fontaine Rose — 43 / 9

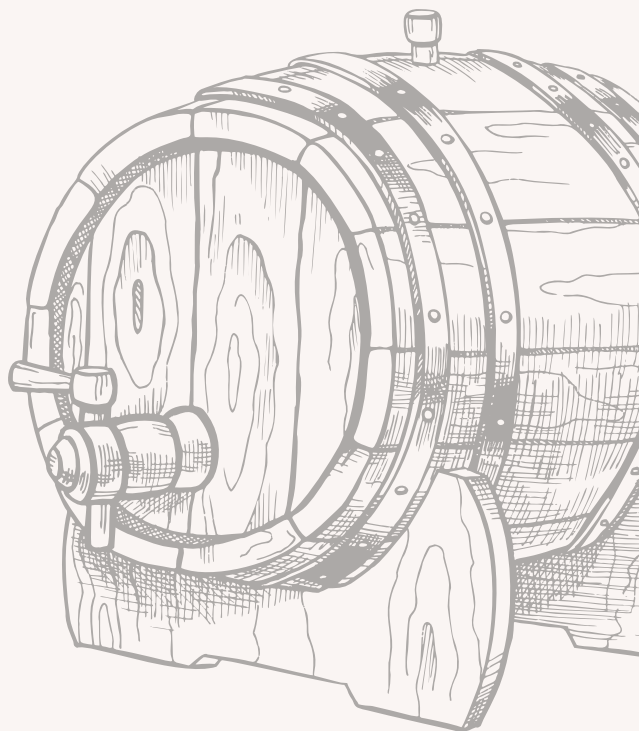
2019 Skipillogalee Riesling — 43 / 9

2019 Singlefile Denmark Chardonnay — 48 / 10

2021 Soumah Pinot Grigio — 48 / 10

2018 Chardonnay Balhannah — 48 / 10

2021 Petronio Pinot Grigio — 48 / 10



Red Wine

8 Monkey Shiraz — / 8

2019 Heathcote Hill Shiraz — 43 / 9

2021 Soumah Pinot Noir — 43 / 9

2021 Purple Hands Mat Gren Shiraz — 43 / 9

2017 Langhorne Creek Cabernet Sauvignon — 48 / 10

2021 Petronio Pinot Noir — 48 / 10



B.Y.O (Wine only)

BYO charge: \$4.5 per person

Hot White Coffee 6.5

Freshly brewed coffee with condensed milk.

Ice White Coffee 7.5

Bold brew Vietnamese coffee with ice and condensed milk.

Add Coconut/ Vanilla Ice-cream on top +3

Creamy Vietnamese white coffee 9

Bold brew Vietnamese coffee with ice, condensed milk,

And cream.

Signature Milk Tea 6.5

Hot / Iced

Coffee Milk Tea 7.5

Signature milk tea with a touch of Vietnamese coffee.

Herbal Jelly & Milk Tea 9

Adding a subtle herbal flavor and a fun, chewy bite to our signature milk tea.

Herbal Jelly & Basil Seeds 8

Herbal Jelly & Coconut Milk 8

Summer Cooler 10

Herbal jelly, palm seeds, basil seeds and snow fungus.

Ice Tamarind 9

With glazed pineapple and roasted peanuts.

Ice Lychee 8

Sunrise 10

Fresh orange juice with ginger, honey and citrus.

Mung Bean & Coconut Milk 8

Red Bean & Coconut Milk 8

Coconut Juice 8

Fresh Juice 10

Orange / Green Apple / Carrot / Watermelon

Fruit Smoothie

Avocado 10

Durian 12

Mango 10

Soursop 10

Strawberry 10



Passion Fruit & Pineapple Soda	10
Fresh Lemon Soda	7.5
Salted Plum Soda	7.5
Fresh Lemon Tea <i>Hot / Cold</i>	7.5
Peach Iced Tea	10
Peach, green tea and a hint of lemongrass.	
Lychee Rush	10
Lychee, green tea and mints.	
Passionuava	10
Passionfruit, pink guava and green tea.	
Hot Tea	5
<i>Jasmine / Green / Lotus</i>	
Soft Drinks	5
<i>Coke / Coke No Sugar / Solo / Fanta / Lemonade</i>	



Dessert



Sweet Potatoes Chè - 13

A heart warming Vietnamese sweet soup dessert made with tender golden sweet potatoes simmered in a fragrant ginger syrup. Lightly sweet, soothing, and perfect for a cozy treat.



Papaya Chè - 15

A nourishing warm dessert made with red dates, papaya, snow fungus, and goji berries. This traditional Chinese sweet soup is beloved in the Vietnamese-Chinese community for its gentle sweetness and health-boosting properties, often enjoyed as a soothing, wholesome treat.



Taro Chè - 15

A rich and creamy dessert made with soft taro chunks, sticky rice, and fragrant coconut milk. This comforting Vietnamese treat offers a perfect balance of sweetness and texture, served warm for a satisfying finish to any meal.



Sweet Corn Chè - 15

A delightful dessert featuring sweet corn and sticky rice, gently simmered in rich coconut milk. Creamy, slightly chewy, and naturally sweet, it's a comforting treat enjoyed warm or at room temperature.



Grilled Banana in Sticky Rice - 12

A traditional Vietnamese dessert, banana wrapped in sticky rice, grilled to perfection, and drizzled with creamy coconut milk, it's topped with roasted peanuts and sesame seeds for a delightful crunch.



Banana Fritter - 15

Savor our Banana Fritter, a crispy golden delight paired with fresh strawberries, lychee, and a drizzle of strawberry syrup. Served with a scoop of creamy vanilla ice cream for the perfect balance of flavors and textures.



Three Colors - 16

Pandan jelly, red bean, mung bean, peanut and coconut milk.



Thai Sweet - 18

Pandan & coconut jelly, lychee, jackfruit, durian and toddy palm.



Coco Ice Cream - 16

Coconut ice cream with coconut jelly, peanut and sweet rice cracker.



▲ **Ca-phe on Coco - 16**

Creamy coconut ice cream drizzled with bold Vietnamese brewed coffee, topped with shredded coconut meat and crunchy peanuts.

▶ **Winter Wonderland - 20**

Coconut ice-cream, taro ice-cream, sweet corn, coconut milk, roasted peanut and sweet rice cracker.



◀ **Coco Falls In Love - 18**

Experience the perfect harmony of flavors with our rich, velvety avocado, paired with smooth coconut ice cream, creating a luxurious blend of tropical sweetness. A shot of bold white coffee is served on the side, ready to be poured over for a rich, aromatic finish that balances the dessert with a touch of bitterness.



◀ **Monkey Waffle - 16**

Warm waffle with vanilla ice cream, caramel and glace pineapple.



▲ **Dawn On Everest - 20**

Coconut and vanilla ice cream, 2-way kumquat, lychee, jackfruit and butter egg roll.



◀ **Monkey King's Place - 20**

Diced mango, coconut jelly, coconut milk, mango ice cream and topped glace pineapple.

SKEWERS

13

SATAY CHICKEN SKEWERS (2)

TOMYUM PRAWN SKEWERS (2)

MEAT SAUSAGE SKEWERS (2)



HA-CAO

15

8 pcs - Steamed prawn dumplings (Ha-caao) in soy sauce and Vietnamese mints.



STEAMED BAO

BEEF BETEL LEAF & HOISIN

13

CRISPY CHICKEN & HOISIN

13

PULLED PORK & CHILLI MAYO

13

SOFT-SHELL CRAB & CHILLI MAYO

16

FRIED CALAMARI & AIOLI

13

TOFU, AVOCADO & MAYO

13

FRIED EGGPLANT & MAYO

13



SEASONAL

GRILLED OYSTER

7 each

(min 2 oysters)

Garlic Butter

Chilli Salsa

X.O Sauce

Street Grilled with peanuts

Green Chilli Sauce



STARTERS

MINI PANCAKE 16

Prawns/ Coconut/ Half-half

FRIED WONTONS 16

GRILLED BEEF BETEL LEAF 18

SPRINGROLLS 17

*Prawn & Chicken/ Veggie/
Crabs*

FRIED CALAMARI 19

*Sauce: Chilli mayo/ Aioli/
Sweet Chilli*

FRIED CHICKEN 16

*Sauce: Chilli mayo/ Aioli/
Sweet Chilli*

FRIED SOFT SHELL CRABS 21

*Sauce: Chilli mayo/ Aioli/
Sweet Chilli*

LOTUS ROOT CHIPS 10

POTATO WEDGES 9

EGGPLANT CHIPS 12

FRIED BEECH MUSHROOM 12



SALAD

All salad come with sesame rice crackers or prawn crackers of your choice.

APPLE & PAPAYA SALAD 19

Green papaya with carrot, apple, onion, mints, crispy fried shallot and peanuts.

- **With soft shell crabs** +6

CHICKEN COLESLAW 20

Shredded chicken, cabbage, onion, carrot, peanuts and mints.

TAMARIND BEEF SALAD 20

Tossed tamarind beef salad with carrot, onion, peanuts and mints.

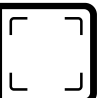
LOTUS ROOT SALAD 22

Steamed Prawns & sliced pork with pickled lotus root, carrot, onion and peanuts.



CLASSIC PANCAKE

SCAN ME! >>



- *Prawn & Pork* 26
- *Prawn & Calamari* 26
- *Chicken* 24
- *Tofu* 24

BÚN ĐẬU MẮM TÔM



RICE VERMICELLI WITH FRIED TOFU AND SHRIMP PASTE

30

Bún đậu mắm tôm is a beloved Northern Vietnamese dish that captures the essence of bold, rustic flavors. At its heart, this dish features a harmonious combination of fresh vermicelli noodles (bún), crispy golden tofu (đậu rán), and a medley of accompaniments, including fragrant herbs like perilla, mint, and Vietnamese balm.

The soul of the dish, however, lies in the iconic **mắm tôm**—a pungent, fermented shrimp paste mixed with lime juice, sugar, and chili for a perfectly balanced dipping sauce.

VERMICELLI SALAD

with apple, mints, crispy shallot, peanuts, lettuce, cucumber and pickled carrot. 20

- BEEF BETEL LEAF
- GRILLED CHICKEN
- LEMONGRASS BEEF
- PORK SAUSAGE
- GRILLED PORK
- LEMONGRASS **CHILLI** CHICKEN
- FRIED TOFU
- FRIED EGGPLANT
- PRAWN & CHICKEN SPRINGROLLS
- VEGGIE SPRINGROLLS
- FRIED WONTONS





TURMERIC FISH VERMICELLI

Experience the vibrant flavors of our Turmeric Sizzling Fish, served hot on a plate with fragrant dill and spring onion. Enjoy it with fresh lettuce, mint, pickles, vermicelli, and a side of traditional shrimp dipping sauce for a tangy and authentic Vietnamese meal.

35



BUN CHA

HANOI GRILLED PORK VERMICELLI

A classic Northern Vietnamese dish, features flavorful and juicy pork meatballs, vermicelli noodles, plenty of refreshing herbs and traditional lime fish sauce dipping.

23

HOT PLATE SIZZLING BEEF

Saigon brunch style hot plate with fried egg, chicken pate, cheese, garlic bread and your choice of:

- *Diced Beef* 26
- *150g Scotch Fillet Steak* 28

This is Vietnam's version of steak and eggs, which is literally called "dodging beef", as in dodging the splatter of butter and oil as the beef is sizzling on a hot pan when it's brought out to your table.

A luxurious yet effortless dish that is perfect for a once in awhile treat for a hearty weekend brunch.



STEAK PASTA 27

Spiral pasta stir-fried with egg, soy sauce, and onion, then topped with tender grilled scotch fillet. Served with our special steak dipping sauce on the side.



STEAK RICE 28

Golden fried butter rice topped with juicy grilled scotch fillet, a sunny-side-up egg, fresh salad, pickles, and served with our special house dipping sauce. A hearty and flavorful Vietnamese fusion dish.

WOK-FRIED NOODLES

FRIED CRISPY EGG NOODLES

Deep fried crispy egg noodles seasonal veggies.

- *Prawn, Calamari and Pork* 25
- *Tofu* 23



STONE BOWL DA NANG UDON

26

A sizzling hot stone bowl of Da Nang-style udon noodle soup, featuring dried mince fish, tender fish cake, succulent prawns, quail eggs, and fresh Vietnamese mint. Fragrant, hearty, and full of coastal flavors in every steamy bite.

BUN BO HUE

HUE NOODLE SOUP 22

Spicy lemongrass soup with sliced beef brisket, sliced pork and pork loaf.

SLICED BEEF HUE NOODLE SOUP 22

Spicy lemongrass beef soup with fresh sliced beef.





HOT STONE BOWL PHO

DINE-IN ONLY

**8-HOUR BRAISED BEEF RIB
OXTAIL**

**25
24**

PHO

*Family recipe Pho since
1963. No added MSG.*

- | | |
|--------------------------------------|-----------|
| • 8-HOUR BRAISED BEEF RIB | 22 |
| • OXTAIL | 21 |
| • SLICED WAGYU BEEF | 21 |
| • SLICED BEEF | 19 |
| • SLICED BEEF & BEEF BALL | 19 |
| • SLICED BEEF & BRISKET | 19 |
| • SHREDDED CHICKEN THIGH | 19 |
| • SLICED CHICKEN BREAST | 19 |
| • TOFU & VEGGIES | 19 |
| • VEGAN PHO (VEGETABLE BROTH) | 19 |



SCAN
ME! >>



HERBAL DUCK NOODLES SOUP

NOODLE SOUP

HERBAL DUCK EGG/RICE NOODLES SOUP 22.5

Braised duck leg with Chinese mushroom, bok choy and served with pickled papaya.

DUMPLINGS EGG/RICE NOODLES SOUP 19

Chicken & prawn dumplings, sliced pork and bok choy.

CRISPY FRIED CHICKEN EGG/RICE NOODLES SOUP 20

With bok choy and green chilli sauce.

STEWED BEEF EGG/ RICE NOODLES SOUP 20

Stewed beef brisket with carrot and Asian spices.

SATAY BEEF EGG/ RICE NOODLES SOUP 20

Sliced beef & brisket in **peanut** satay soup.

CHICKEN BEAN THREAD SOUP 20

With Vietnamese mints, bean sprout and fresh slaw.

"QUANG" NOODLES SOUP 22

With pork ribs, prawns, egg, **peanut** and sesame rice cracker.

SAI GON BUN RIEU VERMICELLI SOUP 22

Crab & pork cake, fried tofu, tomato with crab-based broth.



DUMPLING NOODLES SOUP



BUN RIEU



STEWED BEEF
NOODLES SOUP



CHICKEN BEAN THREAD NOODLES



QUANG NOODLES SOUP



SATAY BEEF NOODLES SOUP



PRAWN OMELETTE
RICE



SPECIAL
BROKEN
RICE



CRISPY
CHICKEN
RICE



DOUBLE
PORK CHOP
BROKEN RICE



GRILLED
CHICKEN RICE



PRAWN
PINEAPPLE
FRIED RICE

RICE

SPECIAL BROKEN RICE <i>Grilled pork chop, fried egg and steamed egg meatloaf.</i>	19
• sub. Pork Belly +2	
DOUBLE PORK CHOPS BROKEN RICE	20
DICED BEEF WITH RICE & POTATO WEDGES	20
GRILLED CHICKEN & STEAMED RICE	19
CRISPY CHICKEN MARYLAND FRIED GOLDEN RICE	20
FRIED CHICKEN RICE	20
PRAWN OMELETTE STEAMED RICE	21
CHICKEN OMELETTE STEAMED RICE	19
8-MONKEY SPECIAL FRIED RICE	19
PRAWN & PINEAPPLE FRIED RICE	23
SALTED FISH & CHICKEN FRIED RICE	22
VEGETARIAN FRIED RICE	19
<small>SIZZLING HOT PLATE</small> X.O SCALLOP & PRAWN FRIED RICE	28



X.O SCALLOP
& PRAWN
FRIED RICE

STIR-FRY

SWEET & SOUR CHICKEN/ FISH (+3)

Battered Chicken/ Fish Fillet in sweet and sour sauce with baby leek and vegetables.

30



SWEET & SOUR
CHICKEN/ FISH

SIZZLING HOT PLATE

GARLIC SAUCE SEAFOOD/ TOFU

Stir-fry with mix vegetables and garlic.

30

SIZZLING HOT PLATE

TOM YUM CALAMARI/ PRAWN/ TOFU

Tom Yum sauce, mix veggies, chilli, capsicum, basil.

30

SIZZLING HOT PLATE

SATAY BEEF/ CHICKEN/ PRAWN/ CALAMARI/ TOFU

Peanut satay sauce, pineapple, tomato and mix veggie.

30



CHILLI SAUCE
PRAWNS

LEMONGRASS & CHILLI

29

BEEF / CHICKEN / PRAWNS / CALAMARI / TOFU

Stir-fry with lemongrass, chilli and mix vegetable.

SIZZLING HOT PLATE

CHILLI SAUCE CHICKEN / PRAWNS / CALAMARI/ TOFU

Stir-fry chicken/ prawns with pineapple, vegetables and special chilli sauce.

30

SIZZLING HOT PLATE

BEEF RIB IN PEPPER SAUCE

Slow-cooked beef ribs in black pepper sauce and vegetables.

30

DICED WAGYU

Tossed diced wagyu with garlic, butter, potato wedges and Chef's special soy sauce.

27.5



DICED WAGYU

SATAY BEEF
HOT PLATE



TOFU GARLIC SAUCE



OXTAIL STEW



VIETNAMESE
CHICKEN CLAYPOT



COCONUT
CHICKEN CURRY



SPICY TOFU POT



BRAISED FISH
CUTLETS

CLAYPOT

SPICY TOFU POT 25

Oven baked silken tofu with minced chicken, peas, **chilli**, special spicy sauce.

VIETNAMESE CLAYPOT CHICKEN 25

Stewed chicken with lemongrass, straw mushroom, onion, pepper and mints.

BRAISED FISH CUTLETS 25

A Vietnamese traditional caramelised, sweet & salty braised fish with garlic and **chilli** fish sauce.

VEGGIE STEW 25

Carrot, green bean, tofu, eggplant and Chinese mushroom in garlic soy sauce.

COCONUT CHICKEN CURRY 30

Coconut chicken curry with potato, sweet potato and taro

OXTAIL STEW 32

Stewed oxtail with potato, carrot, basil and served with garlic bread.



▲ CARMELISED PORK 30

Kho quẹt is a quintessential Southern Vietnamese dish, loved for its simplicity and bold flavors. This caramelized dipping sauce is traditionally made by simmering a savory blend of fish sauce, palm sugar, and black pepper, creating a rich, sweet-salty base. It's then elevated with crispy bits of pork belly and fragrant shallots, making it irresistibly delicious. Served alongside steamed vegetables. The act of dipping fresh vegetables into the thick, umami-packed sauce is a nostalgic ritual for many Vietnamese families.

FISH HOT POT VERMICELLI SOUP

35

A tangy and aromatic fish hot pot soup with tender rockling fillet, tomato, pineapple, and fresh dill. Served with vermicelli noodles, bean sprouts, and lemon on the side.



SWEET & SOUR SOUP 28

Southern Vietnam style Sweet & Sour Soup with tamarind base soup, fresh pineapple, tomato, okra, taro stem, bean sprout and rice paddy herb.

- **Prawn**
- **Diced Salmon**
- **Barramundi**
- **Tofu**



BARRAMUNDI

39

Fried Australian whole barramundi with your choice of sauce:

Sweet & Sour Sauce

Pipi & Tamarind Sauce

The Amazing Chilli Sauce



SEASONAL

WATER SPINACH (KANG KONG) 26

Stir-fry Water spinach with garlic, chilli and preserved tofu sauce.

SEASONAL

GRILLED ORKA 22

New season fresh orka, grilled and served with tangy fermented tofu sauce.

