

BREAKFAST

Vietnamese Cuisine

Vietnamese breakfast

Vietnamese Baguette (*Bánh mì Việt Nam*)

- Hanoi (Pork & Pate) \$11.95
- Saigon (Grilled Pork) \$11.95
- Chicken \$11.95
- Tofu \$11.95
- BBQ Pork \$13.95
- Grilled Pork Ball \$13.95
- Rendezvous Duck \$15.95

Vietnamese Soup

Phở

- Beef \$15.95
- Chicken \$14.95
- Vegan – Tofu \$14.95

Laska

- Duck \$17.95
- Chicken \$14.95
- Vegan – Tofu \$14.95

Vietnamese Style Udon

- BBQ Pork & Prawn \$15.95
- Vegan – Tofu \$14.95

Vietnamese Congee \$15.95

(Chef special of the day).

Saigon Street Breakfast

- Grilled Pork, Egg & Salad with Broken Rice
(Cơm Tấm sườn trứng) \$15.95
- Combination Noodle salad
(Bún thập cẩm) \$15.95

Aussie brekkie

- Big Breakfast \$19.95
- Omlette Baguette \$17.95
- Croissant Ham & Cheese \$ 9.95

Extra

- Bacon \$3.50
- Tomato \$2.00
- Sausage \$2.90
- Mushroom \$2.00

Vietnamese càfe

- Saigon Black Coffee (Ice) \$8.95
Cà phê đen đá Saigon
- Vietnamese Ice Coffee \$8.95
Cà phê sữa đá
- Vietnamese coffee (Hot – filter) \$7.95
Cà phê phin

Caffiene hits

	<i>Cup/R</i>	<i>Mug/L</i>
Cappuccino	\$5.00	\$5.50
Flat White	\$5.00	\$5.50
Latte	\$5.00	\$5.50
Long Black	\$4.50	\$5.50
Chai Latte		\$6.00
Hot Chocolate		\$6.00
Mochacino		\$5.50
Piccolo latte	\$4.50	
Espresso	\$3.50	
Extra shot		\$0.50
Soy/Almond		\$0.50
Vanilla/ Hazenut/ Caramel		\$0.50
Ice option		\$0.50

TEAS

- Rendezvous Morning Fresh Tea*
(Lemongrass, ginger & pandan) \$5.00
- Pot of Tea \$5.50
 - Vietnamese Tea* *Oolong*
 - English Breakfast* *Green Tea*
 - Earl Grey* *Chamomile*
 - Lemongrass* *Ginger*




Smoothies & Juice

- Smoothy (Banana/ Mango/ Berry) \$10.95
- Juice (Orange/ Apple etc)
 - Bottled - by the glass \$4.95
 - Fresh juice \$7.95
 - Special mixture - request \$10.95

Rendezvous du Vietnam

Vietnamese Cuisine

À-LA-CARTE

CANAPE/APPETIZER		SKEWER	
		Main	Entrée
JAPANESE DRUM STICK IN FISH SAUCE (Cánh Gà Chiên Nước Mắm)	16.95	GRILLED SALT AND CHILLI PRAWN (Tôm nướng muối ớt)	29.95
RENDEZVOUS HONEY SOY CHICKEN WINGS (Cánh Gà Mật Ong)	15.95	RENDEZVOUS TOFU SKEWERS SATAY/SWEET CHILLI SAUCE (Đậu hũ Nướng Xiêng Satay/Tương Ớt)	16.95 
DEEP FRIED BUTTER CHICKEN (Gà chiên bơ) We are cooking this chicken the same way that we would cook the jumping chicken	16.95	RENDEZVOUS CHICKEN/BEEF SATAY ON SKEWERS (Gà/Bò Sa-Tê Nướng Xiêng)	16.95
CRISPY QUAIL (Chim Cút Chiên Giòn)	16.95	BEEF WRAPPED IN WILD BETAL LEAVES (Bò Nướng Lá Lốt)	15.95
ORIGINAL SPRING ROLLS (Nem Rán)	15.95	SOUP	
SEAFOOD SPRING ROLLS (Nem Rán Hải Sản)	15.95	CUP A CHICKEN "PHỞ" (Phở Ly - Gà)	12.95
PRAWN RICE PAPER ROLLS (Gỏi cuốn Tôm)	10.95	CUP A BEEF "PHỞ" (Phở Ly - Bò)	12.95
DUCK RICE PAPER ROLLS (Gỏi cuốn Vịt)	15.95	CUP A VEGAN "PHỞ" (Phở Ly - Chay)	12.95 
RENDEZVOUS VEGAN CHAN SOY BAO (Rau Diếp Bao chay)	18.95 	MINI DUCK & BAMBOO VERMICELLI SOUP (Mì Bún Măng Vịt)	14.95
		CHICKEN & CORN SOUP (Soup Bắp Gà)	13.95
		CHICKEN & ASPARATUS SOUP (Soup Măng Gà)	13.95
		POULTRY	
DUCK L'ORANGE (Vịt Nấu cam) Our very own interpretation of a classic French Duck L'orange			36.95
BASIL DUCK (Vịt Rang Húng Quế) Duck fillet cut into small pieces cooked in caramel sauce, with the aroma of Viet Basil.			36.95
RENDEZVOUS GINGER & LEMON GRASS DUCK (Vịt Kho gừng) Duck fillet cut into small pieces cooked in caramel sauce, with aroma of Ginger and Lemon Grass.			36.95
DUCK IN ORANGE SAUCE (Vịt Sốt Cam) A perfectly cook duck breast fillet, covered in our delicious orange sauce			36.95
RENDEZVOUS CRISPY DUCK (Vịt Chiên Giòn Rendezvous)		Whole	75.95
		Half	45.95

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SEAFOODS

	Entrée	Main
SALT AND CHILLI PRAWN (Tôm rang muối ớt)	20.00	34.95
RENDEZVOUS TAMARIND PRAWN (Tôm Rang Me) Tamarind (a tropical sour fruit) creates a bold and tart flavour while accentuating the briny sweet taste of prawns. A great balance of sweet, sour and salty, with an aroma commonly found in the South East Asian Cuisine, this is to ensure a great tasting meal.	20.95	34.95
RENDEZVOUS PRAWN (Tôm Rendezvous) This dish is described as the dish where the East meets the West. The dish has a typical look of a garlic prawn dish; in which there is a promise that once you place it into your mouth it would bring you to Asia. Using coconut and lime to form the base of the sauce and coriander and lemongrass to get the aroma happening, this is the method that the promise will be fulfilled.	20.95	34.95
GRILLED PRAWN AND VERMICELLI NOODLE SALAD (Bún tôm nướng)		34.95
SALT AND CHILLI CALAMARI (Mực Rang muối ớt)	20.00	31.95
GARLIC & CELERY CALAMARI (Mực Xào C ãn Tỏi)		31.95
SALMON WITH WOK TOSSED GREEN (Cá H ãn với rau xào)		34.95
BARRAMUNDI WITH WOK TOSSED GREEN (Cá Chẽm với rau xào)		34.95
RENDEZVOUS CRISPY BARAMUNDI (Whole Fish) (Cá Chẽm Chiên Giòn)		Market Price
RENDEZVOUS FOIL GRILLED GINGER AND SHALLOT BARAMUNDI (Whole Fish) (Cá Chẽm Bọc Giấy Bạc Nướng gừng Hành)		Market Price
RATTLES BEEF (Bò lúc lắc) <i>Beef that has been cut into small cubes and rattled on a high fire wok non-stop to ensure that it will not burn, and create a perfect medium rare finish. It is spicy but not daunting, because it uses a peppery sauce and not chilli based sauce. It is a highly French influenced Vietnamese cuisine in our menu.</i>		29.95
OTHER		
SALT AND PEPPER TOFU (Đậu Hũ Rang Muối Tiêu)		27.95 
RENDEZVOUS SALT AND PEPPER MUSHROOM (Nấm Hương Rang Muối Tiêu)		27.95 
VEGETABLE SIDE DISH (ASIAN TOSSED VEGETABLE) (Rau xào) We can cook these vegetable dishes to your perfection. <ul style="list-style-type: none">- KANKONG (Vietnamese Spinach – Rau Muống)- BOKCHOY (Cải Bok Choy)- MIXED VEGETABLE (Rau Hồn Hợp)- ASIAN TOSSED		19.95 

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SALADS

VIETNAMESE COMBINATION COLESLAW (Gỏi Thập Cẩm)	30.95
RENDEZVOUS DUCK COLESLAW (Gỏi Vịt)	30.95
RENDEZVOUS DUCK SALAD (Rendezvous Salad Vịt)	36.95
Enjoy a contemporary Asian Fusion salad that has grilled zucchini, beans, carrots, mangoes, iceberg lettuce and crispy duck breast. A variety of fresh herbs will also be mixed and blended together in addition with a tamarind salad dressing and a finishing pinch of roasted pine nuts.	
VIETNAMESE CALAMARI COLES LAW (Gỏi Mực)	30.95
GREEN PAPAYA & VIET STYLE BEEF JERKY SALAD (Nộm Đu Đủ- Khô bò)	30.95
GREEN PAPAYA & SEAFOOD SALAD (Nộm Đu Đủ- Đồ Biển)	30.95
VIETNAMESE CHICKEN COLESLAW (Gỏi Gà)	28.95
VEGAN PAPAYA SALAD (Gỏi Đu Đủ Chay)	28.95 
RENDEZVOUS TOFU SALAD (Rendezvous Salad Tofu)	30.95 
Enjoy a contemporary Asian Fusion salad that has grilled zucchini, beans, carrots, mangoes, iceberg lettuce and tofu cooked in ginger and soy sauce. A variety of fresh herbs will also be mixed and blended together in addition with a tamarind salad dressing and a finishing pinch of roasted pine nut.	



STIR FRIED NOODLE

STIR FRIED COMBINATION EGG/RICE NOODLE (Mì/Phở Xào Mềm Thập Cẩm)	29.95
STIR FRIED SEAFOOD EGG/RICE NOODLE (Mì/Phở Xào Mềm Hải sản)	29.95
STIR FRIED BEEF EGG/RICE NOODLE (Mì/Phở Xào Mềm Bò)	26.95
STIR FRIED CHICKEN EGG/RICE NOODLE (Mì/Phở Xào Mềm Gà)	26.95
STIR FRIED VEG EGG/RICE NOODLE (Mì/Phở Xào Mềm Chay)	26.95 

CRISPY NOODLE

COMBINATION CRISPY NOODLE ALACARTE (Mì Xào Giòn Thập Cẩm)	29.95
SEAFOOD CRISPY NOODLE ALACARTE (Mì Xào Giòn Hải Sản)	29.95
BEEF CRISPY NOODLE ALACARTE (Mì Xào Giòn Bò)	26.95
CHICKEN CRISPY NOODLE ALACARTE (Mì Xào Giòn Gà)	26.95
VEGETARIAN CRISPY NOODLE ALACARTE (Mì Xào Giòn Chay)	26.95 

FRIED RICE

RENDEZVOUS SPECIAL FRIED RICE (Com chiên Rendezvous)	20.95 
Please advise us on your choice of Combination, Seafood, Chicken, Beef or Tofu.	
RENDEZVOUS EGGS & GARLIC FRIED RICE (Com Chiên Tỏi Trứng)	16.95 

SIDE

STEAM RICE 	For 1 3.95	For 2 5.95
(Com Trắng)	For 3 8.95	For 4 10.95

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VIETNAMESE STYLE DINNER

THE NORTHERN STYLE DINNER (per person)
(Com Bắc Bộ)

40.95

- Hanoi Puff
- Pork Hot pot
- Clear vegetable soup
- Dessert Chef Selection

THE SOUTHERN STYLE DINNER (per person)
(Com Nam Bộ)

40.95

- Original Spring Roll
- Vietnamese Seafood Tom-Yum
- Fish In Caramel Hot Pot
- Dessert Chef Selection

MY GRANNY STYLE DINNER (per person)
(Com Cửa Bà)

40.95

- Crispy Chicken Wing in Fish Sauces,
- Clear (Seasonal) Vegetable Soup
- Hot Pot - Pork and Quail Eggs in Coconut Juice
- Dessert Chef Selection

VEGAN DINER A (per person)
(Com Chay A)

40.95 

- Vegan Spring Roll
- Asian Toss
- Clay Pot Tomatoes Tofu with Rice
- Dessert Chef Selection

VEGAN DINNER B (per person)
(Com Chay B)

40.95 

- Vegan Fresh Spring Roll
- Vietnamese Style Vegan Tom Yum
- Clay Pot Pepper Caramel Mushroom With Rice
- Dessert Chef Selection

FONDUE STEAM BOAT

(Please allow for at least 45 min)

One person	45.95
Two people	85.95
Three people	125.95
Four people	150.95

Please advise us on your choice of:

Combination
Meat

Seafood
Vegan 

Clear broth

(Both)

Hot and spicy broth


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DE'GUSTATION			DE'GUSTATION		
THE INTRODUCTORY (Minimum 2 people- Price per head)		42.95	THE INDULGENCE (Minimum 2 people- Price per head)		69.95
Entrée	Original Spring Roll, Honey Soy Chicken Wings		Entrée	Original Spring Roll, Beef Wrapped In Wild Betel Leaves Chicken Satay Skewer	
Soup	Cup A "Pho"		Soup	Cup A "Pho"	
Main	Satay Chicken		Main	Rendezvous Prawn Crispy Duck	
Dessert	Chef Selection		Dessert	Chef selection	
THE FIRST STEP (Minimum 2 people- Price per head)		49.95	THE VEGAN INDULGENCE (Minimum 2 people- Price per head)		69.95 
Entrée	Original Spring Roll, Fresh Spring Roll - Chicken		Entrée	Vegan Spring Roll, Vegetarian Viet's Style Puff Tofu Satay Skewer	
Soup	Cup A "Pho"		Soup	Cup A "Vegan Pho"	
Main	Tamarind Prawn Lemongrass Chicken		Main	Salt And Pepper Mushroom Ginger And Shallot Tofu	
Dessert	Chef selection		Dessert	Chef selection	
THE STEP UP (Minimum 2 people- Price per head)		59.95	THE ULTIMATE (Minimum 2 people- Price per head)		75.95
Entrée	Original Spring Roll, Beef Wrapped In Wild Betel Leaves Chicken Satay Skewers		Entrée	Original Spring Roll, Beef Wrapped In Wild Betel Leaves Chicken Satay Skewer	
Soup	Vietnamese Style Seafood Tom-Yum		Soup	Chicken Sweet Corn Soup	
Main	Rendezvous Prawn Rattles Beef		Main	Salt And Pepper Calamari Tamarind Prawn Roast Duck	
Dessert	Chef selection		Dessert	Chef selection	
		DESSERT			
CLASSIC VIETNAMESE CHÈ (Chè Đậu Xanh nấu Gừng và Dứa)					10.95
<i>The classic dessert. It is cooked with mung bean, ginger and pandan, as well as a coconut cream topping.</i>					
POMELO BLOSSOM ESSENCE DESSERT (Chè đậu Xanh hương hoa bưởi)					10.95
TROPICAL DELIGHT ROLLS WITH ICE CREAM					17.95
<i>Fried pastry filled with tropical fruits and shredded coconut. Freshly served with the best ice cream in Cairns</i>					

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