

Noodle soup

NÓN

The bold and exotic Vietnamese flavours

Starter

SMALL EAT

CLASSIC BEEF PHO

Rare steak	16
Well done soft sliced of ribeye	15.5
Sliced fillet steak sautéed in garlic	16.5
Meatball	17

BEEF STEW PHO

18

CHICKEN PHO

15.5

PRAWN PHO

16

VEGETABLE PHO WITH BEEF SOUP

15.5

MEAT FEAST

DELUXE PHO

Rare beef, well done beef, chicken & meatball

18

SPECIAL SPICY BUN HUE

Beef, pork hock & beef sausage

18

SPICY BUN HUE

Beef & meatball	17
Prawn	16.5
Chicken	16
Meatball	17

VIETNAMESE NOODLE SOUP

Beef	15
Prawn	15
Chicken	14.5
Meatball	16

TOMATO FISH NOODLE

17

Sour tomato chicken broth with Monkfish, marinated with dill, turmeric & galangal, rice vermicell

VEGAN PHO

Tofu & mushroom	15
Vegan Duck (wheat-based meat)	16.5

VEGAN BUN HUE

Tofu & mushroom	15
Vegan Duck (wheat-based meat)	16.5

VEGAN VIETNAMESE NOODLE

Tofu & mushroom	15
Vegan Duck (wheat-based meat)	16.5

TOPPING

Poached egg yolk	3.5
Well-done beef	4.5
Rare beef	4.5
Beef meatball	5.5
Chicken	4
Prawn	4.5
Tofu	3.5
Mushroom	3.5
Vegetable	3
Fried dough stick	4

CRAB SPRING ROLL

12

Gold-baked rolls filled with fresh crabmeat, pork, prawn, mushroom, glass noodle, vegetable. Served with fish sauce

CRISPY SALT & CHILLI

Billingate fresh squid	12
Seabass	9.5
Prawn	11

SALTED EGG

Billingate fresh squid	14
Prawn	13

CHICKEN WING

with sweet & spicy fish sauce	9.5
with Vietnamese pepper & salt	9

PRAWN SUMMER ROLL

7.5

Fresh rolls with fresh prawns, herb & lettuce. Served with fish sauce

STEAMED DUMPLING

(take 14 mins minimum to prepared)

Prawn	7
Prawn & pork siumai	7

CRISPY SPRING ROLL

9.5

Gold-baked rolls filled with pork, prawn, mushroom, glass noodle & vegetable. Served with fish sauce

HANOI PRAWN CAKE

11

Roasted fresh prawn on sweet potato cakes. Served with fish sauce

BAO BUNS

(take 14 mins minimum to be prepared)

4.5 / 8

Pork char siu

4.5 / 8

Chicken mushroom

BETEL BEEF MEATBALL

13

Grilled juicy Beef meatball marinated with betel leaves, lemongrassj service with lettuce, rice vermicelli and fish sauce

Banh Mi

CLASSIC HANOI BAGUETTE

10

Pate, Vietnamese ham, pork sausage, pickle, cucumber

CHAR-GRILLED CHICKEN

9

CHAR-GRILLED PORK

9

Prawn cracker

4

Garlic butter chip

7

SALT & PEPPER

Tofu	11
Tofu & aubergine	10.5
Mushroom	12

SALTED EGG TOFU

13

TOFU SUMMER ROLL

7.5

Fresh rolls with tofu, herb, lettuce. Sever with vegan sauce

VEGAN SPRING ROLL

9.5

Gold-baked rolls filled with mushrooms, glass noodles, vegetables. Served with vegan sauce

SPICY SHACHA TOFU

12

Gold fried tofu coated with rich spicy Shacha sauce with spring onion and pepper

VEGAN GRILLED FISH

12

Crispy fried battered aubergine with seaweed, sauteed with tumaric, dill & galangal. Served with rice vermicelli, peanut and vegan sauce.

STEAMED VEGETABLE DUMPLING

6.5

(take 14 mins minimum to be prepared)

VEGAN BAO BUN

(take 14 mins minimum to be prepared)

Smooth Taro	4.5 / 8
Coconut custard	4.5 / 8



No service charge
Tips are always optional.

Salad

MANGO SALAD

Sweet mango, herbs, peanut	
Squid	11.5
Prawn	11.5
Chicken	10.5

PAPAYA SALAD

Crunchy papaya, herbs, peanut	
Prawn & chicken	12
Jerk beef	12

MANGO SALAD

Sweet mango, herbs, peanut	
Tender mushroom	10.5
Gold fried tofu	10.5

PAPAYA SALAD

Crunchy papaya, herbs, peanuts	
Tender mushroom	11.5
Gold fried tofu	11.5

Main dish

Signature

SIZZLING BLACK PEPPER RIBEYE 20

Served with garlic stir-fried egg noodle and sunrise egg

SHAKING BEEF 17

Sautéed premium Ribeye with garlic, onion, pepper in rich soy sauce

MONGOLIAN DUCK 16

Crispy duck breast topped with a lightly sour & peppery sauce

NÓN SPECIAL FRIED RICE 16

Fried rice with pork charsiu, pork sausage, chicken, prawn pineapple, carrot, mixed beans filled in Pineapple

CURRY 14

Monkfish	14
Duck	14
Chicken	13
Prawn	14

SAUTEED MORNING GLORY WITH SEAFOOD 15

Sautéed morning glory with fresh prawn, squid in buttery garlic sauce

LEMONGRASS STIR-FRIED 14

Prawn	14
Chicken	13
Duck	14
Beef	14

CHAR-GRILLED CHICKEN 14

BEEF STEW 14.5

Slow braised beef brisket, potato, carrot in lemongrass, sweet shallots, cinnamon

CARAMELIZED PORK & EGG 13.5

Slow braised pork belly & egg with star anise, cinnamon

MANGO SEABASS 14

Crispy fried battered seabass, topped with sweet & sour mango fish sauce

SHAKING MUSHROOM 15

Sautéed King Oyster mushroom with garlic, onion, pepper in rich soy sauce

BRAISED TOFU & AUBERGINE 15

Braised tofu & aubergine with earthy mushroom in rich soy and garlic sauce, topped with fresh perilla

BUDDHA AUBERGINE 18

Steamed whole aubergine stuffed with fried tofu, onion & peppers

LEMONGRASS STIR-FRIED 14

with aromatic lemongrass & hot chilli

Mushroom 14

Tofu 14

Vegan Duck (Wheat- based meat) 15

BRAISED VEGAN DUCK 15

Wheat-based meat braised in caramelized sauce with mushroom, onion

CARAMELIZED MUSHROOM & TOFU 14

King Oyster mushroom & tofu braised in caramelized sauce with onion & pepper

AUBERGINE & TOFU CURRY 14

Braised in spicy curry mixed with sweet pepper and onion

MANGO VEGE FISH 14

Crispy fried battered aubergine with seaweed, topped with mango vege fish sauce

SIDE DISH

Jasmin Rice 4

Egg Fried Rice 5.5

Stir-fried Egg Noodles (with beansprout) 7

Stir-fried Rice Noodles (with beansprout) 7

Rice Vermicelli 4

VEGETABLES

Green Choisum (Sautéed / Steam) 7

Sautéed Morning glory 9

Rice dish

CHAR-GRILLED CHICKEN 14

CHAR-GRILLED PORK 14

CURRY 14

Monkfish
Duck
Chicken
Prawn

BEEF STEW 15

CARAMELIZED PORK & EGG 15

BLACK BEAN SAUCE 14

Chicken
Beef

BRAISED TOFU & AUBERGINE 14

TOFU & AUBERGINE CURRY 14

STIR-FRIED TOFU LEMONGRASS 14

STIR-FRIED MUSHROOM LEMONGRASS 14

SHAKING MUSHROOM 14

TOFU WITH BLACK BEAN SAUCE 14

MUSHROOM WITH BLACK BEAN SAUCE 14

Mixed noodle

“SOUTHERN” BUN BO 15.5

Sautéed ribeye with beansprout, onion, garlic, soy sauce & hoisin sauce, served with rice vermicelli, fish sauce

BUN CHA HA NOI 16.5

Charcoal grilled pork belly, rice vermicelli, fish sauce

BUN LEMONGRASS 15

Chilli, lemongrass, rice vermicelli, fish sauce

Prawn 14

Chicken 15

LA VONG GRILLED FISH BUN 15

Monkfish, marinated with dill, turmeric & galangal, rice vermicelli, peanuts, fish sauce.

CHAR-GRILLED CHICKEN BUN 15

Grilled chicken thigh, topped on rice vermicelli

STIR-FRIED PHO / VIETNAMESE NOODLE

With vegetables & mushroom in oyster sauce

Beef 14

Prawn 14

Chicken 13

MIXED VIETNAMESE NOODLE

With salad, herbs & crispy onion

Beef 14

Chicken 13

Prawn 14

VEGAN SPRING ROLL BUN 14

Vegan spring rolls, rice vermicelli, salad. Served with vege fish sauce

SAUTEED MUSHROOM BUN 15

Sautéed King Oyster mushroom with garlic, rice vermicelli, vege fish sauce

VEGE BUN LEMONGRASS 15

With chilli, lemongrass, rice vermicelli. Served with vege fish sauce

Tofu 15

Mushroom 15

STIR-FRIED PHO / VIETNAMESE NOODLE

With vegetables in vegan oyster sauce

Tofu 14

Mushroom 14

MIXED VIETNAMESE NOODLES

with fresh salad, herbs & crispy onion

Tofu 14

Mushroom 14

Menu items may contain or come into the contact with

WHEAT, PEANUT, TREENUT, GLUTEN & MILK

Please notify a staff if you have an allergy!

