



*Phở Đặc Biệt*



*Phở Tái Lăn*



*Phở Gà*



*Phở Chay*



# PHỞ

## Hanoi Style Phở

Northern Pho known for its naturally rich beef broth flavor. Served with fresh pho noodles, bean sprouts, onions and spring onions:

### Phở Tái Lăn

wok-fried sliced beef and beef brisket

25

### Phở Tái Băm

sliced rare beef

23

### Phở Đặc Biệt

mix of wok-fried sliced beef, oxtail, tripe and tendon

28

### Phở Gà

boneless chicken, egg, gizzard

25

## Saigon Style Phở

Southern Pho known for its fragrant bone broth with herbs and spices. Served with fresh pho noodles, bean sprouts, onions, spring onions, basil and sawtooth leaf

### Phở Bò Tái

thinly sliced US chuck roll and braised beef brisket

24

### Phở Bò Viên

house special Vietnamese beef balls

26

### Phở Đặc Biệt

a mix of beef balls, thinly sliced beef, brisket, tripe and tendon

27

### Phở Chay

mixed vegetables and tofu with a vegetable tamarind soup base

22



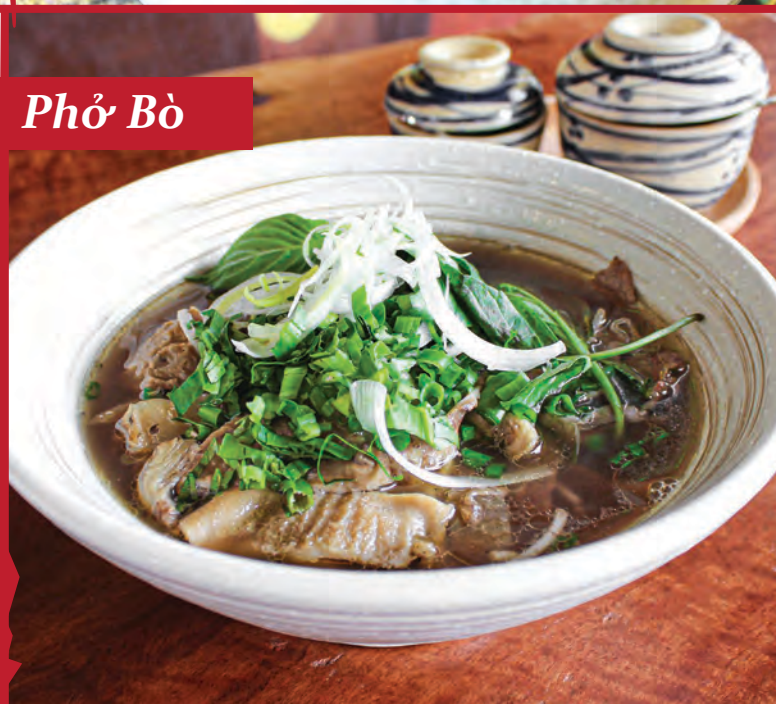
*Bún Bò Xào*



*Bún bò Huế*



*Phở Bò*



*Bánh Canh Cua*



*Bún Chả Giò*



*Miến Cua*





## MI / NOODLES

### Bún Thịt Nướng

26

*cold rice vermicelli with fresh herbs, mixed greens, beansprouts, pickled carrots, roasted peanuts, fried shallots and spring onions, with choice of:  
flame-grilled Berkshire pork / house marinated chicken / lemongrass tofu*

### Bún Chả

27

*cold rice noodles with chargrilled minced Berkshire pork and marinated pork belly, fresh herbs, cucumber, mixed greens and pickled green papaya in a light dipping sauce*

### Bánh Canh Cua

37

*thick wheat noodles with prawns, lobster, mud crab meat, pork, quail eggs and spring onions in a rich and flavorful seafood stock*

### Bún Bò Xào

26

*rice vermicelli with fresh herbs, cucumber, mixed greens, beansprouts, roasted peanuts, pickled carrots and papaya, spring onions, wok-fried lemongrass beef and spicy fermented pork sausage (nem chua)*

### Miến Cua

30

*wok fried cellophane noodles with mud crab meat, cabbage, spring onions, Vietnamese coriander and soy sauce*

### Bún Bò Huế

28

*rice noodles in a spicy beef and lemongrass broth served with sliced beef crab cake, vietnamese sausage and fresh herbs*



Bò Bía



Gỏi Cuốn



Cá Cuốn



Phần Ăn





## MÓN CUỐN / FRESH ROLLS

*Fresh rolls carefully stuffed together with mixed greens,  
fresh Vietnamese herbs and rice vermicelli*

<b>Gỏi Cuốn</b> <i>braised pork, tiger prawns with a black and yellow bean sauce</i>	18
<b>Cuốn Nem Chua</b> <i>house cured pork sausage with a sweet and spicy fish sauce</i>	17
<b>Đậu Hũ Cuốn</b> <i>fried tofu, lemongrass and house special peanut sauce</i>	16
<b>Cá Cuốn</b> <i>grilled snapper with fermented anchovies and pineapple sauce</i>	18
<b>Bì Cuốn</b> <i>36 hours braised pork belly with shredded pork skin and house special peanut sauce</i>	17
<b>Saigon Chả Giò (5pcs deep fried rolls)</b> <i>stuffings of fresh crabmeat, prawns, minced pork and taro with a tangy sweet fish sauce</i>	19
<b>Hanoi Nem Rán (5pcs deep fried rolls)</b> <i>stuffings of minced pork, mushrooms, taro, rice vermicelli and prawns ith a tangy sweet fish sauce</i>	19
<b>Phần Ăn</b> <i>choice of any 3 varieties of rolls, each choice comes with 2 pieces of rolls and dedicated sauces</i>	29



*all prices are subject to service charge and prevailing government taxes*



*Bánh Xèo*



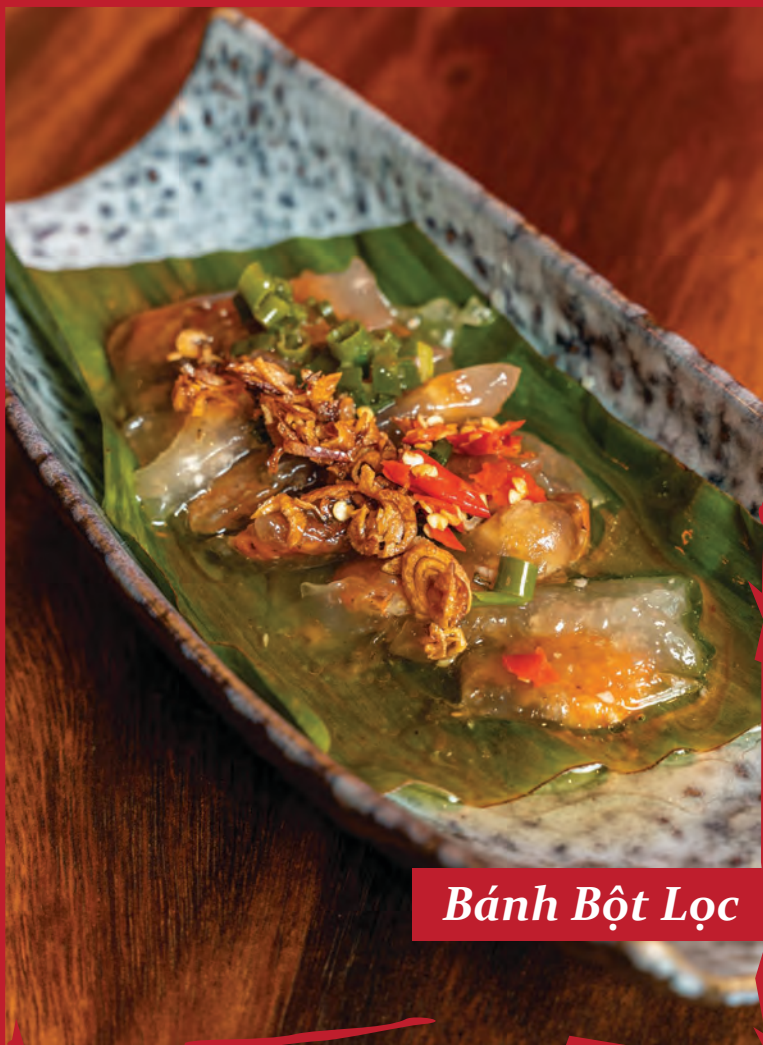
*Bánh Khọt*



*Bò Lá Lốt*



*Bánh Bột Lọc*





## MÓN CHIÊN / CLASSIC DISHES

### **Bánh Xèo**

**24**

*savory Vietnamese pancakes with mushrooms, tiger prawns, braised pork, mung beans, spring onions, beansprouts, fresh herbs and lettuce to wrap*

### **Bánh Xèo Chay**

**24**

*savory Vietnamese pancakes with mushrooms, cabbage, onions, mixed greens, beansprouts, spring onions, fresh herbs and lettuce to wrap*

### **Bánh Khọt**

**19**

*mini rice pancakes with minced pork, spring onions, coconut cream, tiger prawns, fresh herbs and lettuce to wrap*

### **Bò Lá Lốt**

**18**

*wild betel leaf stuffed with marinated minced beef, lemongrass, peanuts, served with papaya, cucumber, fresh herbs, lettuce, bánh hủi rice noodles and fermented anchovies and pineapple sauce*

### **Bánh Bột Lọc**

**19**

*traditional vietnamese tapioca dumplings with shrimps, served with fresh vegetables and fried shallots*



*Gỏi Đu Đủ*



*Bánh Tráng Trộn*



*Gỏi Vịt Bắp Cải*



## GỎI / SALAD

*All salads can be made vegetarian, kindly inform us and we'll be happy to do it for you!*

### **Gỏi Đu Đủ**

**19**

*shredded green papaya, grilled tiger prawns, braised pork, pickled carrots, tomatoes, fresh herbs, chilli and roasted peanuts with a sweet fish sauce dressing*

### **Gỏi Vịt Bắp Cải**

**19**

*shredded red and green cabbage, pan seared duck breast, Vietnamese coriander, carrots, fried shallots, chilli, beansprouts and roasted peanuts with a sweet ginger and fish sauce dressing*

### **Bánh Tráng Trộn**

**17**

*rice paper, shredded green mangoes, quail eggs, dried shrimps, tomatoes, chilli oil, Vietnamese coriander and fried shallots with a house special dressing*

### **Gỏi Bắp Chuối**

**18**

*fresh banana blossom, red and green cabbage, roasted peanuts, chargrilled chicken and fresh herbs with a sweet fish sauce dressing*

### **Gỏi Bưởi**

**20**

*fresh pomelo from vietnam, mint, coriander, prawns, pork, roasted peanuts, crispy shallots and sweet fish sauce*







# BÁNH MÌ / BAGUETTE SANDWICH

*Baked fresh daily from our oven, all Banh Mi is stuffed with lettuce, cucumber, coriander, homemade mayonnaise, Vietnamese chilli and pickled carrots*

<b>Bánh Mì Thịt</b> <i>pork ham and pork pate</i>	16
<b>Bánh Mì Chả Bò</b> <i>Vietnamese smoked beef ham</i>	16
<b>Bánh Mì Chay</b> <i>fried tofu, lemongrass and tomatoes</i>	15
<b>Bánh Mì Ốp La</b> <i>egg sunny side up</i>	15
<b>Bánh Mì Gà Nướng</b> <i>chargrilled chicken</i>	18
<b>Bánh Mì Bò Xào</b> <i>lemongrass sliced beef</i>	19



*all prices are subject to service charge and prevailing government taxes*



*Gà Nướng*



*Gà Ủ Muối*



*Cánh Gà Xào Sả Ớt*



*Lagu Gà Nấm*





## THỊT GÀ / CHICKEN

### Gà Nướng

26

*chargrilled half chicken marinated in a house special sauce served with pea sprouts and cucumber salad*

### Lagu Gà Nấm

25

*Vietnamese style chicken stew with potatoes, carrots, tomatoes and mushrooms, served with homemade bánh mì*

### Cánh Gà Xào Sả Ớt

29

*tumeric marinated chicken wings wok tossed in a spicy lemongrass coating and fresh herbs*

### Gà Ủ Muối

33

*vietnamese style salt baked free range chicken marinated with tumeric, lime leaf and assorted herbs*



## Bò Nướng





## THỊT BÒ / BEEF

### Bò Lúc Lắc

wok fried beef tenderloin cubes with bell peppers, onions, spring onions and soy sauce beef jus

36

### Bò Nướng

chargrilled beef short ribs marinated in a sweet and spicy fish sauce

43

### Bò Wagyu Nướng Sả

delicately grilled Wagyu beef MB4/5 marinated with a hint of lemongrass and fish sauce, served with spring onions and house special sauce

46

### Bò Kho

Vietnamese style beef stew with carrots, potatoes and aromatic spices, served with Banh Mi

39



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*Thịt Lợn Nướng*



*Bún Đậu Mắm Tôm*



*Thịt Kho Tàu*





## THỊT HEO / PORK

### Thịt Lợn Nướng

*chargrilled marinated Kurobuta pork with egg and pork terrine, roasted greens and pickled carrots*

33

### Thịt Kho Tàu

*Kurobuta pork belly braised to perfection in a coconut and soy sauce glaze with pickled carrots*

29

### Bụng Lợn Nướng

*chargrilled Kurobuta pork belly marinated in our house special sauce*

28

### Nem Nướng

*chargrilled Kurobuta pork meatballs with scallion oil and peanuts*

27

### Bún Đậu Mắm Tôm

*a combination platter of housemade lemongrass pork sausages, sliced pork, fried pork paste and fried tofu served with assorted vegetables and house dipping sauce*

35



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**Tôm Tẩm Bột**



**Chả Cá La Vọng**



## HẢI SẢN / SEAFOOD

### Chả Cá La Vọng

31

*red snapper fillet wok fried with spring onions, tomatoes and dill  
with roasted peanuts in a ginger and turmeric fish sauce*

### Cá Nướng Da Giòn

39

*char grilled whole grouper marinated with house special lemongrass sauce  
served with cucumber, lettuce, fresh herbs and fermented anchovies  
pineapple sauce*

### Tôm Nướng

28

*chargrilled tiger prawns in a sweet and spicy fish sauce glaze with roasted  
tomatoes, capers and garlic*

### Tôm Tẩm Bột

27

*crispy fried salt and pepper prawns, wok tossed with a mix of garlic,  
spring onions and chilli*



*Cua Lột Chiên Muối Tỏi*



*Cá Nướng Da Giòn*



*Mực Nướng*



## HẢI SẢN / SEAFOOD

### Nghêu Hấp Sả Ớt

*fresh asari clams steamed in a sweet and spicy lemongrass superior stock*

24

### Sò Điệp Nướng Mỡ Hành

*pan-seared king scallops with pickled carrots, spring onions and roasted peanuts with chilli lime dressing*

27

### Mực Chiên Bột

*beer battered squids tossed with a mix of salt, pepper, garlic and chilli*

24

### Mực Nướng

*chargrilled whole squid glazed with our house special sauce*

26

### Cua Lột Chiên Muối Tỏi

*fried soft shell crabs sautéed with garlic, chilli, onions, fresh pea shoots and fish sauce*

28

### Cua Rang Muối

*beer battered soft shell crab tossed with a mix of salt, pepper, garlic and chilli*

28



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*Xào Bông Kim Châm*

*Tôm Xào Bông Thiên Lý*





## RAU / VEGETABLES

<b>Tôm Xào Bông Thiên Lý</b> <i>stir fried Tokin jasmine flower and beansprouts with shrimps</i> <i>(vegetarian option available)</i>	20
<b>Xào Bông Kim Châm</b> <i>wok fried daylily flower with soy and garlic</i>	19
<b>Nấm Rơm Kho Tiêu</b> <i>assorted mushrooms braised in a black pepper, soy and garlic sauce</i>	18
<b>Rau Xào</b> <i>wok fried seasonal greens, mushrooms, cabbage, garlic and soy sauce</i>	19
<b>Đậu Hũ Chiên Sả</b> <i>deep fried silken tofu with lemongrass and garlic</i>	16





## CANH / SOUP

### Canh Chua

*a house favorite! sweet and sour tamarind soup with sliced fish, pineapples, tomatoes, mixed vegetables and silken tofu (vegetarian option available)*

17

### Canh Thái

*hot and sour soup, a unique twist to Asia's blend of the tom yum soup, with assorted seafood and vegetables*

19



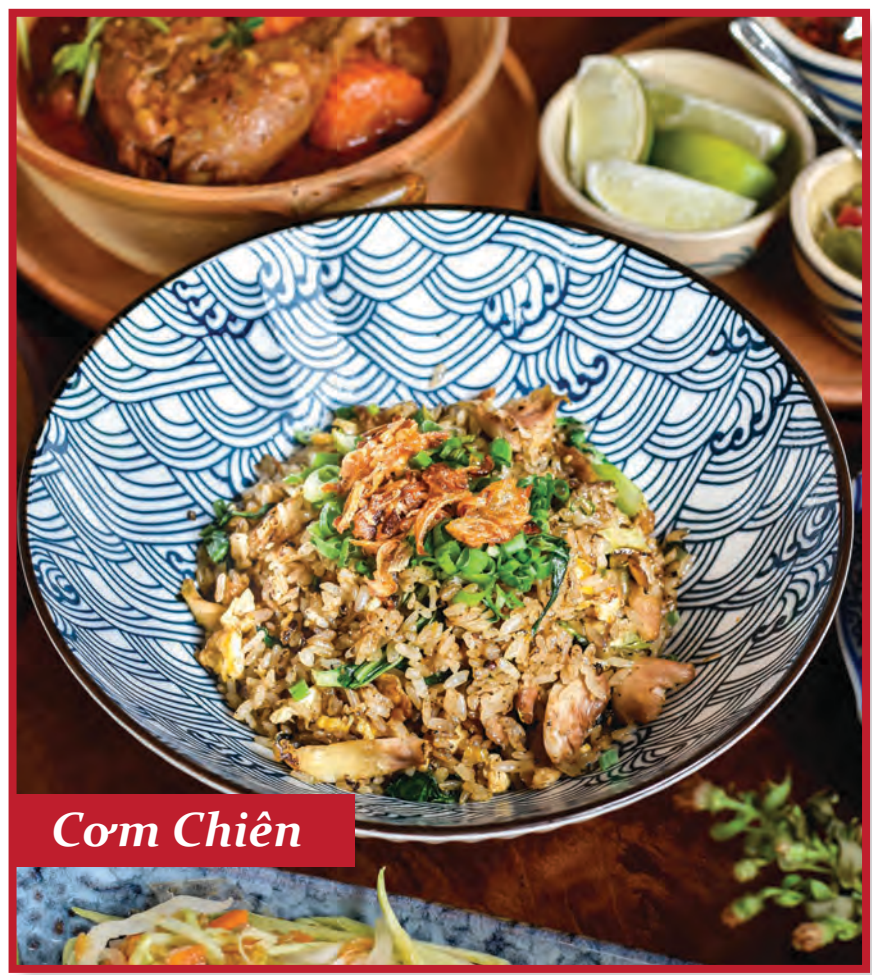
**Canh Thái**

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## CƠM / RICE

<b>Cơm Chiên</b> <i>fried rice cooked Vietnamese style, with choice of seafood / chicken / beef / vegetarian</i>	19
<b>Cơm</b> <i>steamed imported Vietnamese rice</i>	3
<b>Xôi</b> <i>plain sticky rice</i>	4
<b>Xôi Chiên</b> <i>vietnamese fried sticky rice</i>	6



Cơm Chiên



## LẨU / HOTPOT

### Lẩu Cá Kèo

38

*a favourite among the south of vietnam, this hotpot uses a sweet and sourish broth with a delicate hint of a pleasantly pungent aroma of salted fermented fish, accompanied with the tasty keo fish, served with assorted vegetables and rice vermicell*

### Lẩu Gà Lá Giang

38

*chicken broth simmered with lemongrass, onions, garlic, lá giang vegetables served with chicken, egg, assorted vegetables and rice vermicelli*



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## TRÁNG MIỆNG / DESSERT

### Chuối Nếp Nướng

*banana glutinous rice grilled in banana leaf with coconut cream sauce*

15

### Cà Phê Bánh Rán

*house made Vietnamese coffee donuts with coffee glaze served with chocolate ice cream*

15

### Bánh Flan

*traditional vanilla caramel flan served with coffee sauce*

16

### Chè Chuối

*battered bananas, black glutinous rice, coconut sago cream topped with vanilla ice cream*

16

### Thạch Dừa Xoài

*homemade coconut jelly topped with fresh diced mangoes and mint*

16

### Chè Thái

*sweet coconut milk with assorted fruits (jackfruit, durian, lychee) and mixed jelly*

16



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## HOUSE SIGNATURE COCKTAILS

### Lady Sài Gòn

*vodka, lychee liqueur, cranberry juice, fresh mint*

17

### Sergio Soju

*soju, Vietnamese yogurt, lime, soda, mint*

18

### Darby Martini

*gin, vermouth, lemongrass syrup, smoked lemongrass*

17

### Gin Old Quarters

*kaffir lime infused gin, calamansi, sugar cane*

18

### A-My Mojito

*white rum, lime, mint, brown sugar, pickled syrup, chilli, soda*

18

### Huế To Go

*gold rum, ginger beer, fresh lime, fresh ginger, clove syrup, coconut foam*

17

### Hồ Chí Minh

*lemongrass and cardamom infused gin, peach puree, lemongrass caramel syrup, kaffir lime leaf*

18

*cocktails contain 30ml of liquor*

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BIA / BEER

	Bottle	Bucket of 5
Saigon Export 330ml	12	-
Bia Hanoi 330ml	12	-
Saigon Special 330ml	12	-
A mix of any of the above	-	52

BIA / BEER

Bia Hoi Ha Noi 2L	34
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BEER ON TAP

	Pint 500ml	Jug 1.25L	Tower 3L
Kronenburg 1664 Brut	12	30	72
Tiger	13	31	75
Heineken	15	34	78
Guinness	18	-	-



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# RƯỢU / VIETNAMESE WINES

## RED

- Dalat Shiraz Classic**
13 / 45

*elegant, light ruby tints, nose of cardinal grapes with notes of mulberry and jam*
- Chateau Dalat Merlot**
45

*dark ruby shades, subtly buttery with nose of berries and minerals*
- Chateau Dalat Cabernet Sauvignon**
55

*elegant and rich, nose of dark berries with hints of tobacco*
- Chateau Dalat Shiraz**
55

*notes of spice and berries, persistent ending with harmonious tannin and minerality*

## WHITE

- Dalat Sauvignon Blanc Classic**
13 / 45

*crisp and refreshing with nose of cardinal grapes and citrus fruits*
- Chateau Dalat Chardonnay**
45

*light straw color, nose of peach, pears and lemon with a citrus palate*
- Chateau Dalat Sauvignon Blanc**
45

*pale yellow with light green hues, citrusy notes and balanced aftertaste*

# WHITE WINE

- Pierre Chainier Sauvignon Blanc**
65

*aromatic notes of gooseberry, flowers, citrus with rich peachy lemon palate*
- Reserve St. Martin Chardonnay**
65

*aromas of tropical fruit and citrus notes*
- La Vieille Ferme VDF Blanc**
65

*notes of lemon and pear mixed with white flowers*

# RED WINE

- La Vieille Ferme VDF Rouge**
65

*notes of blackcurrants and blueberries mixed with notes of leather and violet*
- La Vieille Ferme VDF Rose**
65

*notes of strawberries, peaches and lychees with aromas of crunchy red fruit*

glass serving 150ml. bottle serving 700/750ml

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# RƯỢU ĐỂ / RICE LIQUOR

From fruit wines to Bà Triệu-inspired gin, we are constantly on the look out for premium products from Vietnam - be it flavoured gin, fruit/rice wines, we carefully select the most sought-after Vietnamese liquor that will surely enhance your palates when paired with our authentic dishes.

<b>Rượu Cả Cọp</b> <i>a special rice wine that is aged underground for 10 years, potent and carefully distilled to bring out its natural flavour</i>	112ml <b>110</b>	
<b>Rượu Kim Quất</b> <i>kum quat / calamasi flavoured rice wine</i>	180ml <b>39</b>	530ml <b>129</b>
<b>Rượu Chanh Leo Đà Lạt</b> <i>passion fruit flavoured rice wine</i>	<b>39</b>	<b>129</b>
<b>Rượu Mơ má đào Mộc Châu</b> <i>apricot flavoured rice wine</i>	<b>39</b>	<b>129</b>
<b>Rượu Chanh Giầy miền Tây</b> <i>green lemon flavoured rice wine</i>	<b>39</b>	<b>129</b>
<b>Rượu Mận máu Hoàng Su Phì</b> <i>“blood” plum flavoured rice wine</i>	<b>39</b>	<b>129</b>
<b>Rượu Phúc bồn tử Đà Lạt</b> <i>Raspberry flavoured rice wine</i>	<b>39</b>	<b>129</b>

## CÀ PHÊ / COFFEE

<b>Cà Phê Nóng</b> <i>hot Vietnamese drip coffee (black)</i>	6
<b>Cà Phê Sữa Nóng</b> <i>hot Vietnamese drip coffee (with condensed milk)</i>	7
<b>Cà Phê Đá</b> <i>iced Vietnamese coffee (black)</i>	6
<b>Cà Phê Sữa Đá</b> <i>iced Vietnamese coffee (with condensed milk)</i>	7
<b>Cà Phê Trứng</b> <i>hot Vietnamese egg coffee</i>	9



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# SINH TỐ / MILKSHAKE

*Vietnamese style smoothies / milkshakes with fresh fruits*

<b>Sinh Tố Bơ</b> <i>avocado</i>	<b>12</b>
<b>Sinh Tố Xoài</b> <i>mango</i>	<b>12</b>
<b>Sinh Tố Dâu</b> <i>strawberry</i>	<b>12</b>
<b>Sinh Tố Dừa</b> <i>coconut</i>	<b>12</b>
<b>Sinh Tố Đu đủ</b> <i>papaya</i>	<b>12</b>



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## ĐỒ UỐNG / DRINKS

<b>Trà Đá</b> <i>iced lotus and jasmine tea</i>	6
<b>Trà Nóng</b> <i>hot lotus and jasmine tea</i>	7
<b>Trà Chanh Đá</b> <i>Vietnamese ice lemon tea</i>	8
<b>Nước Sả</b> <i>Vietnamese iced lemongrass</i>	8
<b>Chanh Muối</b> <i>hot salted lemon with lime juice</i>	8
<b>Nước Dừa</b> <i>fresh whole coconut</i>	9
<b>Nước Mía</b> <i>fresh sugarcane juice with calamansi</i>	9
<b>Nước Táo</b> <i>fresh apple juice</i>	9
<b>Nước Cam</b> <i>fresh orange juice</i>	9
<b>Nước Dưa Hấu</b> <i>fresh watermelon juice</i>	9
<b>Nước Ép Dứa</b> <i>fresh pineapple juice</i>	9
<b>Soda Chanh</b> <i>fresh lime with soda water</i>	9
<b>Coke / Sprite / Soda / Water</b> (sparkling or still)	8

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## Did you know LA SALSA is our sister outlet?

*Here are some of La Salsa's specialty drinks for you to enjoy here!*

Get a taste of Mexico at Red Sparrow! Why not indulge in La Salsa's specialty cocktails, sangrias and a wide array of wines when dining at Red Sparrow. La Salsa is our sister outlet, so you get to enjoy the taste of both worlds at your table! Head over after dinner to continue your party at La Salsa, just 2 'flights' away, with weekend live band performances.

*\*kindly ask the staff for the drinks menu  
billing done separately*

