

SMALL PLATES

HUE FRESH ROLLS  
(4PCS)  
*NEM CUON*

Rice paper rolls filled with steamed pork, prawn, lettuce, pickled carrot, daikon and crushed peanuts, served with nuoc cham sauce (G)

\$11.50

CHICKEN SKEWERS  
*GA XIEN NUONG LA CHANH*

Grilled chicken skewers with kaffir lime, chilli, pepper, garlic and peanut sauce (G) (D)

\$12.50

POPCORN PRAWNS  
*TOM CHIEN MUOI OT*

Crispy prawns with garlic, kaffir lime, chilli, salt and peanut sauce

\$17.50

CALAMARI  
  
Crispy squid with garlic, kaffir lime, curry leaves (D)

\$16

PORK RIBS  
*SUON NUONG*  
  
Grilled Pork Ribs with ginger, cinnamon, shallots, chilli and honey sauce (G) (D)

\$19

HA NOI SPRING ROLLS (3PCS)  
*NEM HA NOI*

Golden fried rice paper rolls filled with pork mince, mushrooms, spring onion, served with nuoc cham sauce (G) (D)

\$11.50

PORK SKEWERS  
*LON XIEN NUONG XA*

Grilled pork belly slice skewers with lemongrass, garlic, shallot, chilli and peanut sauce (G) (D)

\$12.50

BAO BUN

Steamed bao buns filled with lettuce, carrot, cabbage garnished with peanuts, dry garlic, topped with mayonaise, siracha with your choice of :

- chicken
- pork

\$10.50

TAMARIND CHICKEN WINGS  
*CANH GA CHIEN NUOC MAM*

Fried chicken wings with ginger, chilli, onion, cinnamon and tamarind (G) (D)

\$19.50

PILLOW CAKES (4PCS)  
*BANH GOI*

Stuffed with chicken mince, mushroom, carrot, onion, herbs and served with our nuoc cham sauce

\$14.50

SIDES

STEAMED RICE

RICE NOODLES

SALTED PEANUTS

\$4 each

HAPUKA / SEASONAL FISH GREEN CURRY  
*CARI CA*

Braised Hapuka\* in green curry sauce with curry leaves, ginger, chilli, garlic and steamed rice (G) (D)

\$35

\*(seasonal availability)



FISH OR SEAFOOD

BOAT FISH  
*CHA CA*

Tarakihi marinated with galangal, lemongrass, turmeric, chilli. Served with rice noodles, a sprinkling of roasted peanuts and nuoc cham sauce (G) (D)

\$32

FLAMING COCONUT SCALLOPS  
*SO DIEP OM TRAI DUA*

Braised scallops in coconut fruit with mushroom, onion and coconut curry sauce (G) (D)

\$35

PINEAPPLE FRIED RICE  
*COM RANG DUA*

Stir fried rice with pineapple, onion, spring onion, egg and your choice of: (G) (D)

- Chicken
- Beef
- Prawn

\$23

MEAT LOVERS

PAN FRIED HALF DUCK  
*VIT AP CHAO*

Marinated duck thigh with garlic, kaffir lime, lemongrass and served with potato, mushroom, green bean and carrot (G) (D)

\$37

HONEY PORK RIBS  
*SUON NUONG MAT ONG*

Grilled pork rib with ginger, cinnamon, shallots, chilli and honey sauce with steamed rice (G) (D)

\$32

LAMB RUMP CURRY  
*CARI CUU*

Braised lamb rump with green curry sauce, lemongrass, potato, coconut milk with steamed rice (G) (D)

\$37

LEMONGRASS CHICKEN  
*GA NUONG SA*

Chicken thigh marinated with lemongrass, garlic, chilli, five spices. Grilled and served with salad (G) (D)

\$30

CLAY POT Caramelised PORK BELLY  
*THIT KHO TO*

Pork belly in caramel sauce with ginger, fresh shallots, cinnamon and young coconut water served with hard-boiled egg, rice and cabbage pickle with steamed rice (G) (D)

\$30

BRAISED BEEF CHEEKS  
*BO KHO*

Braised beef with ginger, mushroom, lemongrass and star anise, served with rice (G) (D)

\$30

SHAKING BEEF  
*BO XAO LUC LAC*

Stir fried beef tenderloin on hot wok with special black pepper sauce, watercress, leek, onion, potato and mushroom with steamed rice (G) (D)

\$33.50

CHICKEN CURRY  
*CARI GA*

Chicken thigh cooked with curry leaves, spring onion, ginger, potato and carrot and served with steamed rice (G) (D)

\$30

PHO / NOODLES

PHO STIR-FRIED NOODLES  
*PHO XAO*

Stir fried pho (flat rice) noodles with vegetables, herbs, shallots, peanuts, garlic, egg, and your choice of: (G) (D)

- Chicken
- Beef

\$23

BEEF PHO SOUP  
*PHO BO*

North Vietnamese style Pho noodles soup, slow cooked with cinnamon, cloves, coriander, star anise and ginger. Served with flat rice noodles, fresh coriander and spring onions (G) (D)

\$19

CHICKEN PHO SOUP  
*PHO GA*

Special stock, slow cooked with cinnamon, cloves, coriander, star anise and ginger. Served with flat rice noodles, Vietnamese herbs, spring onions and steamed chicken (G) (D)

\$19

HA NOI GRILLED PORK NOODLES  
*BUN CHA HA NOI*

Grilled pork belly and meat ball served with rice vermicelli, mixed herbs, peanuts and nuoc cham sauce (G) (D)

\$32



CHOCOLATE BROWNIE  
*BANH SOCOLA*

Decadent chocolate brownie with chocolate sauce and your choice of vanilla or Vietnamese coffee ice cream

\$13

SALADS

CHICKEN SALAD  
*GOI GA*

Shredded chicken and mixed peanut, onion, cucumber, bean sprout, Vietnamese mint herbs, dressed with nuoc cham sauce (G) (D)

\$20

PORK SALAD  
*GOI THIT LON*

Green apple, pork belly, peanut, cucumber, mint, tomato and homemade dressing (G) (D)

\$21

PRAWN SALAD  
*GOI TOM*

Cooked prawns and mixed peanuts, onion, cucumber, bean sprouts and vietnamese mint herbs dressed with nuoc cham sauce (G) (D)

\$21

PAN FRIED DUCK SALAD  
*GOI VIT*

Orange, mixed green, tomato, cashew, mint, refined with house dressing (G) (D)

\$21

CRISPY SOFTSHELL CRAB  
*GOI CUA*

Crispy softshell crab with chilli, lemongrass, garlic with tamarind sauce, served with mixed salad (G) (D)

\$23

SASHIMI BEEF SALAD  
*GOI BO TAI CHANH*

Sashimi Beef with cucumber, shallot, coriander, mint, lemongrass, chilli and garlic (G) (D)

\$22

VEGETARIAN

PUMPKIN CHIP HONEY  
*BI DO CHIEN MAT ONG*

Crispy pumpkin with crumble, garlic, spring onion, honey sauce (V) (D) (G)

\$16

KUMARA CURRY  
*CARI KHOAI LANG*

Mixed Kumara, carrot, butternut squash, celery, mushroom, shallot, onion ball in red curry sauce with steamed rice (V) (G)

\$25.50

GARLIC TOFU  
*DAU PHU XAO TOI*

Pan Fried crispy tofu, spring onion and garlic sauce (V) (G)

\$19.50

TOFU STIR FRIED NOODLES  
*BUN XAO DAU PHU*

Stir fried rice noodles with tofu, onion, bean sprout, spring onion, herb and peanut (V) (G) (D)

\$23

DESSERT



MANGO SAGO  
*CHE XOAI CHAN CHAU*

Mango, condensed milk, tapioca and coconut cream (G)

\$12

VANILLA ICE CREAM  
*KEM DAC BIET*

Fresh Ice cream, dried fruit, whipped cream and chocolate sauce (G)

\$12

HOMEMADE VIETNAMESE COFFEE ICE-CREAM  
*KEM CAFE*

This ice cream is inspired by Vietnamese style ice coffee served with chocolate sauce (G)

\$13

Please let the staff know if you have any allergies

G = Gluten Free  
D = Dairy Free  
V = Vegan