

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) (D)

\$12.50

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)

\$13.50

PORK SKEWERS *LON XIEN NUONG XA*

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

\$14.50

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

1 - \$11.50

POPCORN PRAWNS *TOM CHIEN MUOI OT*

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

\$17.50

MARKET FISH SASHIMI *BANH MI BO TOI*

Finest market fish with Vietnamese herbs and special wasabi sauce (G) (D)

\$24.50

GARLIC BREAD *BANH MI BO TOI*

4 pieces of bread with garlic and butter

\$8.50

SAIGON PRAWN ROLL (2PCS) *NEM TOM SAI GON*

Filled with prawns, kumara, taro, carrots, and mushrooms, served with a pink dipping sauce (G) (D)

\$15.50

SIDES

STEAMED RICE RICE NOODLES ROTI BREAD

GARLIC BREAD (2pcs)

\$5 each

Please let the staff know if you have any allergies

G = Gluten Free
D = Dairy Free
V = Vegan

FISH OR SEAFOOD

SEASONAL FISH GREEN CURRY *CARI CA*

Fish of the day in green curry sauce with curry leaves, ginger, chilli, garlic and steamed rice (G) (D)

\$38.50



BOAT FISH *CHA CA*

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

\$34

FLAMING COCONUT SCALLOPS *SO DIEP OM TRAI DUA*

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

\$37

MEAT LOVERS

CRISPY DUCK *VIT AP CHAO*

Marinated with garlic, kaffir lime, lemongrass and served with potato mash (G)

\$39.50

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)

\$32.50

BRAISED BEEF CHEEKS *BO KHO*

Braised beef with ginger, carrot, potato, lemongrass and star anise, served with roti bread (G)

\$34.50

HONEY PORK RIBS *SUON NUONG MAT ONG*

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

\$35

LEMONGRASS CHICKEN *GA NUONG SA*

Chicken thigh marinated with lemongrass, onion, shallot, BBQ sauce. Grilled and served with salad (G) (D)

\$32.50

SHAKING BEEF *BO XAO LUC LAC*

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

\$34.50

PINEAPPLE FRIED RICE *COM RANG DUA*

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

\$25

LAMB RUMP CURRY *CARI CUU*

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

\$39.50

BRAISED BEEF SHORT RIB *SUON BO HAM*

Braised for 4 hours with Tomato and special soy sauce. (G) (D)

\$32.50

CHICKEN CURRY *CARI GA*

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

\$32.50



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 or Beef

\$25.50

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)
Chicken or Beef

\$22

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)

\$35



SALADS

PRAWN SALAD *GOI TOM*

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

\$23.50

PAN FRIED DUCK SALAD *GOI VIT*

Sliced duck breast, orange, mixed green, tomato, cashew, mint, refined with house dressing (G) (D)

\$25

CRISPY SOFTSHELL CRAB *GOI CUA*

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

\$25

CHICKEN SALAD *GOI GA*

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

\$22.50

PORK SALAD *GOI THIT LON*

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

\$23.50

SASHIMI BEEF SALAD *GOI BO TAI CHANH*

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

\$23.50

VEGETARIAN

PUMPKIN CHIP HONEY *BT DO CHIEN MAT ONG*

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

\$18

SAUTEED TOFU WITH GARLIC BUTTER *DAU PHU XAO BO TOI*

Crispy tofu, broccoli, mushroom and garlic butter (V) (G)

\$22.50

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)

\$25.50

DESSERT



MANGO SAGO *CHE XOAI CHAN CHAU*

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

\$13.50

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)

\$16

CHOCOLATE BROWNIE *BANH SOCOLA*

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

\$16