



gổi cuốn 越南夏卷 S/N fresh spring roll with chicken and prawn	22.00
gà xiên nướng 烤鸡肉串 S/G vietnamese barbecue chicken skewer with pickles and lettuce	22.00
tàu hủ ky chiên 越南腐皮卷 S deep fried bean curd roll with shrimp	24.00
chả giò 越南炸海鲜春卷 S/C deep fried seafood spring roll with thai chili sauce	24.00
hoành thánh tứ xuyên 麻辣鲜虾鸡肉抄手 S/C/G prawn and chicken wonton in spicy chili sauce	24.00
thịt heo xiên nướng 烤猪肉串 S/P vietnamese barbecue pork skewer with pickles and lettuce	25.00
bò xiên nướng 烤牛肉串 S/G vietnamese barbecue beef skewer with pickles and lettuce	25.00
chả tôm 越南炸虾饼 S/G breaded prawn cake with vietnamese chili sauce	25.00
	salad
gổi gà xế phay 越南鸡肉沙拉 S/C/N vietnamese spicy chicken salad	salad 22.00
vietnamese spicy chicken salad gổi xoài 青芒果虾仁沙拉 S/C/N	22.00
vietnamese spicy chicken salad  gổi xoài 青芒果虾仁沙拉 S/C/N shredded young mango with prawn and fish sauce dressing gổi bắp bò hoa chuối 越式牛肉香蕉花沙拉 S/C/N	22.00
vietnamese spicy chicken salad  gổi xoài 青芒果虾仁沙拉 S/C/N shredded young mango with prawn and fish sauce dressing gổi bắp bò hoa chuối 越式牛肉香蕉花沙拉 S/C/N	22.00 24.00 25.00
wietnamese spicy chicken salad gổi xoài 青芒果虾仁沙拉 S/C/N shredded young mango with prawn and fish sauce dressing gổi bắp bò hoa chuối 越式牛肉香蕉花沙拉 S/C/N grilled beef and banana blossom salad with carrot and onion  canh cá thì là 莳萝鱼汤 S/C	22.00 24.00 25.00 Soup

appetiser

A = Alcohol , C = Chili , D = Dairy , E = Egg , G = Gluten , N = Nuts , P = Pork , S = Seafood



	main
bánh mì thịt heo xiên nướng 越式烤猪肉包 S/G/P vietnamese baguette with grilled pork	27.00
bánh mì gà xiên nướng 越式烤鸡肉包 S/G vietnamese baguette with grilled chicken	25.00
bánh mì bò xiên nướng 越式烤牛肉包 S/G vietnamese baguette with grilled beef	27.00
gua bao 越南扣肉包 G/P steam bun with caramelized braised pork	26.00
bánh xèo thịt heo 越南猪肉煎餅 S/G/P vietnamese crispy crepe with pork	27.00
bánh xèo gà 越南鸡肉煎餅 S/G vietnamese crispy crepe with chicken	25.00
bánh xèo hải sản 越南海鲜煎餅 S/G vietnamese crispy crepe with seafood	28.00
bánh xèo classic 越南猪肉鲜虾煎餅 S/G/P vietnamese crispy crepe with pork and prawn	28.00

	rice
cơm gà xối mỡ 越式黄姜鸡饭 vietnamese deep fried chicken with fragrant turmeric rice	28.00
seafood fried rice 海鲜炒饭 S/E wok fried rice with prawn, calamari and crab meat	30.00
cơm chiên bò xo xo 酱安格斯牛肉炒饭 S/C/E angus beef fried rice xo sauce	30.00

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# pho noodles

miến gà 越南鸡肉粉丝 vietnamese style chicken glass noodle soup	24.00
phổ bò thập cẩm 越南什锦牛肉河粉 vietnamese beef noodle soup with sliced beef, brisket and meatball	26.00
phổ bò tái 越南生牛肉河粉 vietnamese beef noodle soup with sliced ribeye	26.00
phổ bò nam 越南牛腩河粉 vietnamese beef noodle soup with boiled brisket	26.00
phổ bò viên 越南牛肉丸河粉 vietnamese beef noodle soup with homemade beef meatball	26.00
bún bò huế 顺化牛肉粉 S/C hue style fresh noodle in spicy beef soup	26.00
bún chả hà nội 河内烤肉粉 S/C/G/P/N hanoi style grilled pork with fresh noodle	26.00
Bún Thịt Nướng 越南烤肉粉 S/G/P/N grilled pork with fresh homemade noodle	26.00

# side dishes

jasmine steam rice 细描米饭	5.00
wok– fried broccoli and shiitake mushroom in oyster sauce 蚝油香菇西兰花 G/S	12.00
wok-fried seasonal vegetable with garlic 蒜蓉时蔬	12.00
wok-fried mixed vegetable with bean curd 豆腐什锦蔬菜	14.00

## dessert

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flan caramel 越焦糖炖蛋 E/D caramel custard pudding	16.00
chè ba màu 越南三色刨冰 V vietnamese 3 color dessert	16.00
mango sticky rice 芒果糯米饭 V thai style mango with glutinous rice and rich coconut cream sauce	18.00
chè chuối nướng 椰奶烤香蕉 N/V grilled banana in coconut syrup	18.00

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### **VEGAN & VEGETARIAN**

KITCHEN	appetiser
gổi cuốn chay 越南素夏卷 N fresh spring roll with vegetable	22.00
gổi xoài chay 青芒果素沙拉 N shredded young mango with tofu and mushroom	22.00
gổi hoa chuối chay 越式素香蕉花沙拉 N fresh sliced banana blossom with carrot and onion	22.00
tofu, mushroom and seaweed soup 豆腐香菇裙带菜汤	22.00
	main
bún thịt nướng chay 越南香茅豆腐粉 grilled lemongrass tofu, mushroom and fresh noodle	24.00
phổ chay 越南素河粉 vietnamese vegetable noodle soup with herbs	24.00
bánh mì chay 越式烤豆腐包 G vietnamese baguette with lemongrass tofu	25.00
bánh xèo chay 越南素煎餅 G vietnamese crispy pancake with vegetable	26.00
vegetarian fried-rice 素肉炒饭 E wok fried rice with plant base meat	29.00

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bò xiên nướng 烤牛肉串 S/G vietnamese barbecue beef skewer with pickles and lettuce	25.00
chả tôm 越南炸虾饼 S/G breaded prawn cake with vietnamese chili sauce	26.00
	salad
gổi gà xế phay 越南鸡肉沙拉 S/C/N vietnamese spicy chicken salad	22.00
gổi xoài 青芒果虾仁沙拉 S/C/N shredded young mango with prawn and fish sauce dressing	24.00
gổi bắp bò hoa chuối 越式牛肉香蕉花沙拉 S/C/N grilled beef and banana blossom salad with carrot and onion	25.00
	soup
canh cá thì là 莳萝鱼汤 S/C reef fish broth with dill and tomato	20.00
bò viên 越南牛肉丸汤 beef meatball in soup with roasted sesame oil	22.00
wonton soup 越南云吞汤 S/G prawn and chicken dumpling in clear chicken broth	24.00

appetiser

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"allow us to fulfill your every need, wants and desires

- simply let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"



KIICHEN	main
mapo bean curd 麻婆豆腐 C/G bean curd with sichuan bean sauce and minced beef	26.00
pad krapow gai 九层塔鸡柳 S/C/G wok fried chicken with thai basil	27.00
gong bao chicken 宫保鸡 S/N/C/G wok fried chicken with gong bao sauce and dried chili	27.00
sweet and sour fish fillet 咕咾鱼柳 S crisp fried and wok tossed with sweet and sour sauce	28.00
deep fried snapper with garlic, thai green chilli sauce 香酥鱼柳 C/S/N	28.00
spiced pepper pork ribs 椒盐骨 P/E deep fried pork ribs tossed in spice pepper	29.00
kyoto pork 京都糖醋骨 P/E wok tossed pork ribs in aged vinegar sauce	29.00
thịt bò lúc lắc 越南炒牛柳 S/G vietnamese shake shake beef	32.00
garlic pepper beef 蒜香牛柳 S/G wok seared tenderloin cube with crispy garlic and trio pepper	32.00
steamed bean curd with seafood 蒸海鲜酿豆腐 E/S	32.00
all main come with a portion of steamed rice	
	curry
kaeng kiew wan pak 绿咖喱蔬菜 S/C green curry vegetable	23.00
kaeng kiew wan gai 绿咖喱喱鸡 S/C green curry chicken	27.00
kaeng massaman nua 瑪莎曼咖喱牛腩 N/C massaman curry beef with potato	29.00
all main come with a portion of steamed rice	rice
cơm gà xối mỡ 越式黄姜鸡饭 C vietnamese deep fried chicken with fragrant turmeric rice	28.00
seafood fried rice 海鲜炒饭 S/E wok fried rice with prawn, calamari and crab meat	30.00
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wagyu tomahawk (cooked 3 way, 1.5kg , pre-ordered) 战斧和牛	280.00
grilled to perfection, served half with duo dips, half wok fried with onion, crispy garlic	
and spice pepper, caramelize beef fat fried rice	
wagyu entrecôte 和牛肉眼	
ladies cuts (250gm)	85.00
men cuts (400gm)	125.00
wagyu rump (400gm) 和牛牛霖	62.00
wagyu strip (350gm) 和牛西冷	90.00
unless stated all steak served with a choice of chef toan fried rice or fries oriental trio peppercorn sauce, thai red chili sauce or pan jus	
	side dishes
jasmine steam rice 细描米饭	5.00
wok- fried broccoli and shiitake mushroom in oyster sauce 蚝油香菇西兰花 G/S	12.00
wok-fried seasonal vegetable with garlic 蒜蓉时蔬	12.00
wok-fried mixed vegetable with bean curd 豆腐什锦蔬菜	14.00
	dessert
flan caramel 越焦糖炖蛋 E/D caramel custard pudding	16.00
chè ba màu 越南三色刨冰 V vietnamese 3 color dessert	16.00
mango sticky rice 芒果糯米饭 V thai style mango with glutinous rice and rich coconut cream sauce	18.00
chè chuối nướng 椰奶烤香蕉 N/V grilled banana in coconut syrup	18.00

grill

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### **VEGAN & VEGETARIAN**

VEGAN & VEGETARIAN	appetiser
	22.00
nushroom	22.00
N onion	22.00
腐香菇裙带菜汤	22.00
	main
t base meat	26.00
	29.00
	29.00
	29.00
	29.00
	nushroom f. N onion 腐香菇裙带菜汤 base meat

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