

bau truong

menu.

ENTREES KHAI VI

M N/M

Prawn Crackers Bite with BBQ Pork

prawn crackers layered with rice noodles served with sliced grilled pork & peanuts

12 14

Nem Nuong Sa Cây

lemongrass-infused pork cake on a stick of lemongrass served with peanut sauce

20 22

Tôm Rang Cam

prawns in a crispy pastry with orange glaze (2)

16 18

Rice Paper Rolls - Prawn (gf) or Vegetarian (2 rolls) (gf) (v)

with prawn or vegetable

8 10

Bò Lá Lốt

traditional minced beef with herbs and spices rolled in a wild betel leaf

16 18

Spring Rolls - Pork (gf) or Vegetarian (4 rolls) (gf) (v)

spring rolls with a smooth pork and taro or vegetarian filling in a thin crispy rice paper

12 14

Vietnamese Pancake BÁNH XÈO (15 mins wait)

Vietnamese pancake with prawns, pork and bean sprouts served with fresh lettuce, herbs and a dipping sauce. Vegetarian or Gluten Free options also available.

22 24

Vegetarian Peking Pancake (2 rolls) (v)

deep fried bean curd skin, pickle, soft pancakes

10 12

Fish Curry Dip with Cracker CÁ XÚC BÁNH TRÁNG (gf)

fish coconut curry dip with sawtooth herb and a Vietnamese sesame rice cracker

15 17

Please see separate menu for dumplings choices.

SIDES CƠM

Steamed Rice per bowl (gf)

3 4

Tomato Rice per bowl (gf)

4 5

Egg Fried Rice per bowl (gf)

5 6



SALADS GỎI

Beef, Apple & Mango GỎI BÒ BÓP THẤU (gf)

apple, green mango (seasonal) and star fruit (seasonal) with beef in a light fish sauce

24 27

Chicken & Cabbage GỎI GA SE PHAI (gf)

chicken cabbage salad with fresh herbs

24 27

Vegetarian GỎI CHAY (gf) (v)

vegetarian salad with tofu

24 27

Paw Paw & Prawn GỎI ĐU ĐỦ TÔM (gf)

green paw paw salad with prawns

24 27

drinks.

M N/M



Vietnamese Ice Coffee

7 8

Vietnamese Coconut Ice Coffee

7 8

Soft Drink

4 5

Sparkling (750ML)

10 12

FRUIT SHAKE

Avocado	8	10
Sour Sop	8	10
Strawberry	8	10
Jackfruit	8	10
Mango	8	10
Pineapple	8	10
Lemon and Mint	8	10
Mixed Berry	8	10

FRUIT JUICE

Apple	5	6
Young Whole Coconut	10	12

TEA

Ginseng Oolong Tea	8	10
Jasmine	8	10
Japanese green tea with roasted rice	8	10
Chamomile flowers tea	8	10



HOUSEMADE SODA

Lemon soda	8	10
Yuzu soda	8	10



KEY

(gfo) Gluten Free Option (gf) Gluten Free (v) Vegetarian (vo) Vegan Option

Please be advised all seafood is internationally sourced

MAINS MÓN ĂN CHÍNH	M	N/M
Crispy Chicken GÀ DÒN SỐT ME crispy skin chicken with a sweet and sour tamarind sauce	28	31
Lemongrass Chicken GÀ XAO SA OT (gf) chicken stir fried with lemongrass and chilli	28	31
XO Chicken GÀ XAO XO LA HUE (gf) chicken in XO sauce (contains crushed seafood in sauce) with basil	28	31
Vietnamese Pork Belly THỊT KHO TÀU (gf) traditional braised pork belly with egg	28	31
Caramelised Pork Ribs SƯỜN NON KHO TIÊU pork spare ribs caramelised with pepper	28	31
Sweet & Sour Pork SƯỜN CHUA NGOT (gf) sweet and sour pork	28	31
Pepper Beef BÒ LÚC LẮC tender beef cubes with a pepper and butter glaze	28	31
Vietnamese Beef Curry CARI BÒ (gf) Vietnamese beef curry	28	31
Beef Stir Fry beef stir fried with mixed vegetable	28	31
Tomato Prawns WITH BẦU TRƯỜNG SAUCE prawns in a spicy Vietnamese country-style tomato sauce	30	33
Prawns & Chilli TOM XÀO SATE (gf) Vietnamese chilli sauce with prawns	30	33
Prawn & Vegetable Stirfry TOM XÀO RAU CẢI (gf) stir-fried mixed vegetable in a garlic sauce with prawn	30	33
Salt & Pepper Prawns TOM RANG MUỐI salt and pepper prawns	30	33
Soft Shell Crab CUA LỘT RANG ME golden fried soft shell crab in a fruity tamarind glaze	30	33
Salt & Pepper Squid MỰC RANG MUỐI (gf) salt and pepper squid	30	33
Squid Stirfry MỰC XÀO CẦN, CÀ CHUA (gf) squid stir fried with celery, tomato and basil	30	33
Five Spice Duck VỊT TIỀM TAY CẦM doubled-boiled five-spice duck in an oyster sauce	30	33
Sweet & Sour Crispy Whole Fish CÁ DÒN SỐT ME (gf) crispy whole fish in a unique sweet sour tamarind sauce	40	45
Whole Barramundi CÁ HAP GUNG HANH whole barramundi steamed in a sweet dark soya sauce with ginger and shallot	40	45
Barramundi steamed with Black Bean sauce CÁ CHƯNG TƯƠNG BÚN TÀU whole barramundi steamed in light black bean sauce with tomato, black fungus and glass noodles	45	50

MAINS MÓN ĂN CHÍNH	M	N/M
Oyster Broccoli steamed Chinese broccoli with oyster sauce	16	18
Mixed Vegetable Stir Fry (v) seasonal vegetables stir fry	24	27
Okras (gf) (v) okras in garlic and chilli	22	25
Chargrilled Eggplant (gf) (vo) chargrilled eggplant in a fish sauce	22	25
Salt & Pepper Tofu ĐẬU HỦ RANG MUỐI (gf) (v) salt and pepper tofu	24	27
Taro Curry (gf) (v) sweet potato and taro curry	24	27
NOODLES & RICE MÌ VÀ CƠM		
Rice Paper Plate BANH HOI DAC BIET (gfo) make your own rice paper roll plate with BBQ pork, spring roll and sugarcane prawn cake	30	33
Beef Rice Noodles HỦ TIỂU XÀO BÒ KHÔ fried rice noodles with beef in dark soy sauce	24	27
Seafood or Combination Noodles MÌ XÀO GIÒN THẬP CẨM HOẶC ĐỒ BIỂN (vo) crispy egg noodle in an oyster sauce gravy with seafood or meat combination vegetarian option is also available	24	27
Crispy Chicken Rice or Noodle Soup crispy chicken with tomato rice or noodle soup	22	25
Vegetarian Noodle Soup (v) tofu, vegetables and noodle soup	22	25
Pho Soup (gfo) pho Vietnamese beef noodle soup	22	25
Prawn or Chicken Laksa (gf) Vietnamese style laksa with prawn or chicken	22	25
Special Fried Rice CƠM CHIÊN DƯƠNG CHÂU (gf) fried rice with seafood stick, shrimp and Chinese sausage	22	25
Vegetarian Fried Rice CƠM CHAY (gf) (vo) fried rice with vegetable and egg	22	25
	DESSERTS	
	Deep Fried Ice Cream (Caramel or Chocolate sauce)	12 14