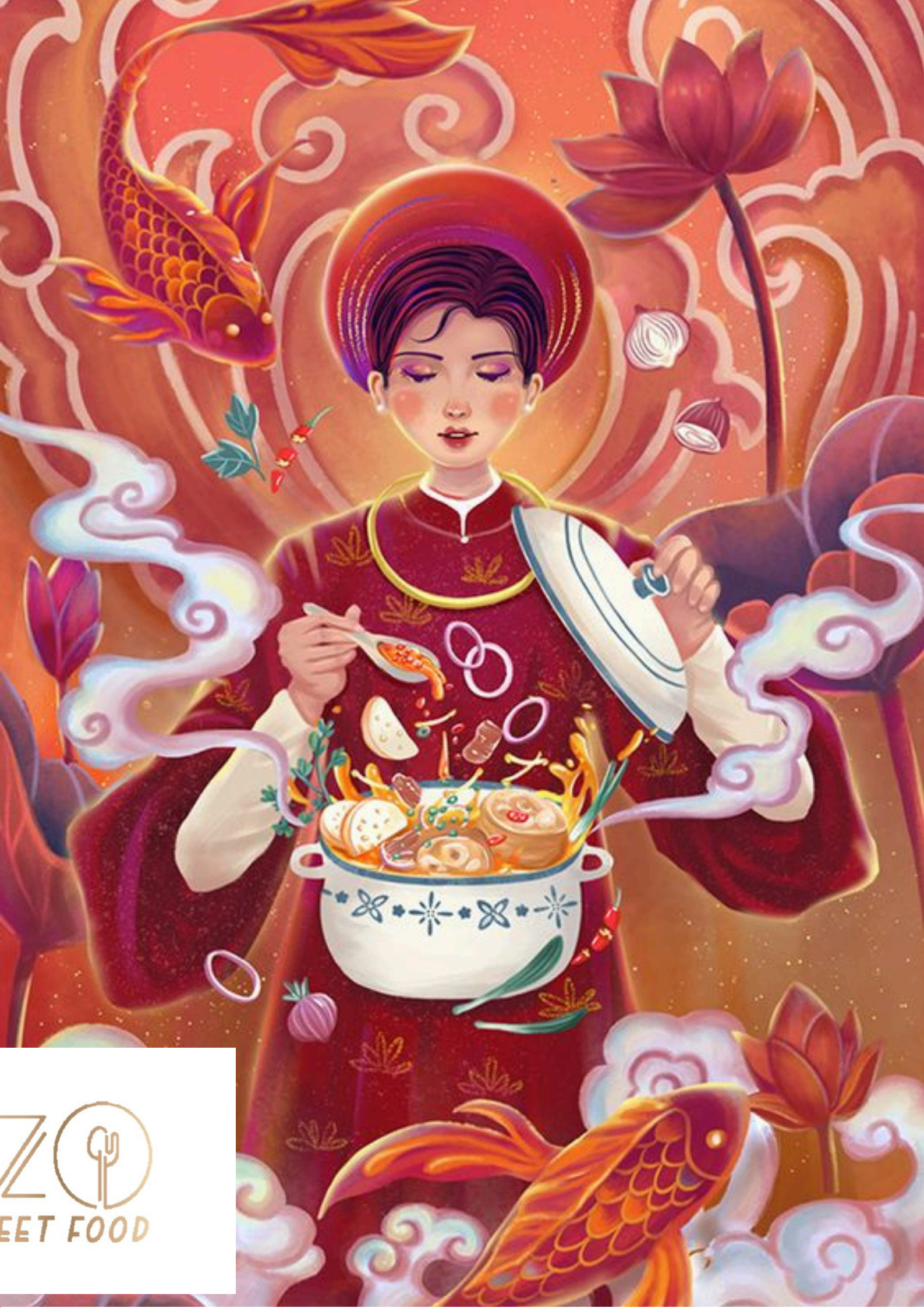






BITES

SCALLOP (1) (D) Grilled Scallop, Fish Roe, Seaweed, Spicy Mayo	9.9
RICE CRACKER (1) ** SHRIMPS OR ** SESAME	6
BAO BUN (1) (G)(D) Choice of: **BEEF ; pickled cucumber,bbq sauce **PORK; pickled, mayo, Onions	13.9
DEEP FRIED SPRING ROLLS (4) (D) Choice of: **Minced Pork, Mushroom , “Nuoc Cham” **Veggie ; Tofu, mushroom, onions	10.9
FRESH SUMMER ROLLS (4) ** Veggie Option Pork, Prawn, Peanut, Herbs, “Nuoc Cham”	13.9

SMALL PLATES

GRILLED PRAWN (4) Grilled Prawns, Lemongrass, Samba, Tamarind	16.9
KAFFIR CHICKEN SKEWERS (2) Kaffir Lime, Shallot, Sesame	14.9
HERBED LAMB SKEWERS (2) Lamb Rumps, Galangal, Lemongrass, Turmeric	15.9
GOLDEN CRUNCHY SQUID (G) With Spicy Green Chilli sauce	14.9
CHICKEN POPCORN Lemongrass, Kaffir Lime, Sriracha Mayo(D)	14.9
DUMPLINGS (6) (G) choice of ***VEGIES ; Cabbages, Onions ***PORK; Minced pork, Onions, Chives	15.9

LITTLE BIGGER

TANGY TAMARIND MUSSELS Viet Mint, Ginger, Tamarind, Lemongrass	19.9
"BANH XEO" VIETNAMESE PANCAKE (G) Prawns, Pork, Beansprout, Onions,“Nuoc Cham”	24.9
TAMARIND SOFTSHELL CRAB (G) Mango salad (seasonal),Viet Mint, Tamarind	23.9
GRILLED PORK RIBS Grilled Pork Ribs in Chef's Special Sauce	28.5

PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS
(D) FOOD CONTAINS DAIRY. (G) FOOD CONTAINS GLUTEN

BOTTOMLESS BRUNCH

\$55PP / \$65PP

90 MINUTES PACKAGE @ 12.00PM & 5.00PM

PLEASE ASK STAFF FOR MENU

*** FAMILY/PARTY SET MENU NEED TO BOOK
IN ADVANCED

FAVOURITE NOODLES

“PHỞ” VIETNAMESE NOODLE SOUPS <i>Choice of :</i> - Raw Beef - Chicken “Special” with Raw Beef and Beef Brisket	23.9
PAD THAI ** Veggie Option Rice Noodles, Chicken and Prawn, Peanut	25.9
CHAR KWAY TEOW (G) ** Veggie Option Stir Fried Rice Noodles, Prawn, Squid, chive	26.5
SAIGON BEEF NOODLE Stir Fried Beef , Herbs, Peanut, Beansprouts, Shallot, Vermicelli Noodle, "Nuoc Cham"	23.9
BUN CHA” GRILLED PORK NOODLE Grilled Pork Belly, Pork Meat Balls Served in “Nuoc Cham” with Rice Vermicelli, Mixed Herbs.	28.9

SALADS

PRAWN MANGO SALAD Grilled Prawn, Mango (seasonal), celery, Viet mint, Spicy Lemongrass Dressing, chilli	23.9
PAPAYA SALAD Green Papaya, Carrot, Peanut, Viet Mint House Dressing <u>Add rice cracker to pair with salad (\$6).</u>	19.9
PORK SALAD Fried Pork, Green Papaya, Carrot, Peanut, Vietnamese Mint	22
BEEF SALAD Grilled Beef, Mixed Green Salad, Viet Mint, Sesame, Balsamic Dressing	23

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES. WE WILL DO OUR BEST TO ACCOMODATE.
WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN OUR FOOD.

LARGER

LEMONGRASS GRILLED CHICKEN Grilled Chicken, Lemongrass, Chef Special Sauce	33.9
ORANGE CRISPY DUCK Crispy Duck Served, Orange, Cashew Nut	34.9
FLAMING COCONUT PRAWN Mushroom, Courgette, Lemongrass, Onions, Chilli, Kaffir Lime	39.9
CARAMELIZED PORK BELLY Slow Cooked Pork belly, Egg, Rice	33.9
SHAKING BEEF 250gr Beef Tenderloin, Broccoli, Capsicum Mushroom, Black Pepper Sauce	39.9
GRILLED FISH Snapper Fillet, Mango sauce and Salads(seasonal)	39.9
FISH GREEN CURRY Seasonal Fish, Ginger, Coconut, Green curry	37.9
TROPICAL RED CURRY DUCK Slow Cook Duck, Grape, Pineapple, Mushroom, Coconut Cream	35.9
LAMB CURRY Lamb Rumps Marinated With Galangal Green Curry	39.9
WAGYU BEEF SHORTRIBS Grilled Beef Shortribs with Special Fried Rice	39.9

VEGETARIAN

FIRE-KISSED BROCCOLI Broccoli, Mushroom, Garlic Sauce	18.9
CRISPY AUBERGINE BLISS (G) Crumbed Eggplants, Garlic, Lime Sauce	16.5
VEGGIE CURRY Tofu, Green Peas, Capsicum , Carrot, Rice	26.9
VEGGIE PAPAYA SALAD Green Papaya, Carrot, Peanut, Viet Mint House Dressing	19.9
PAD THAI Rice Noodles, Tofu, Vegie , Peanut	25.9
CHAR KWAY TEOW (G) Stir Fried Rice Noodles, Tofu, Vegie, chive	26.5

SIDE

STEAM RICE	4.9	ROTI	6
VERMICELLI NOODLE	4.9		
"PHO" NOODLE	4.9	CRACKER	6