



Bánh Mì

Vietnamese Baguette Sandwich

BM01 Bánh Mì Trứng

\$13.8

Egg Sandwich

3 fried eggs, mayonnaise, cilantro, pickled vegetables

BM02 Bánh Mì Chả Lụa

\$14.8

Ham Sandwich

homemade ham, cilantro, pickled vegetables, mayonnaise

Bánh Mì Thịt Nướng Grilled Pork Sandwich

\$15.8

grilled pork slices, cilantro, pickled vegetables, cucumber, tomato

BM04 Bánh Mì Bò Kho

\$15.8

Stewed Beef Sandwich

stewed beef, carrot, cucumber, cilantro

BM05 Bánh Mì Chay Sốt Nước Tương và Bơ

\$16.8

Vegetarian Soy Glazed Tofu and Avocado Sandwich (Vegetarian)

tofu glazed with savoury soy sauce, pickled carrots & daikon, cucumber, cilantro, avocado

Bánh Mì Tôm Rim Mặn Ngọt \$17.8 Sweet & Savoury Caramelized Shrimp Sandwich

caramelized shrimp, pickled carrots & daikon, cucumber, cilantro, avocado

Bánh Mì Gà Nướng Bơ Sốt Satế

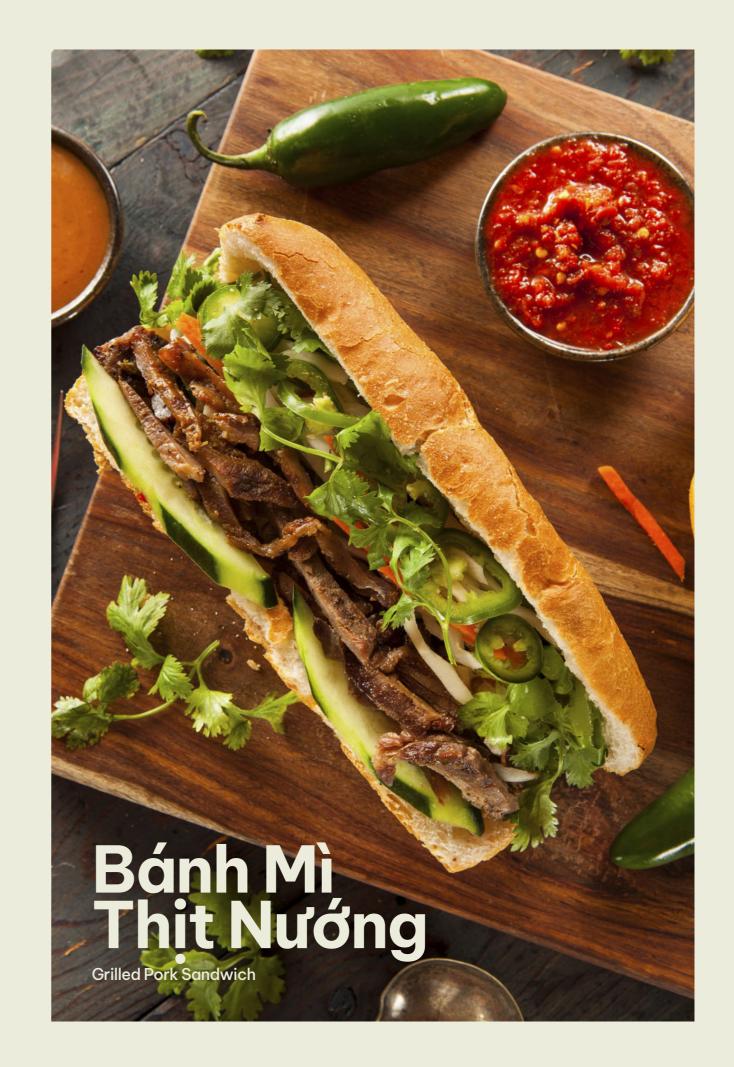
\$17.8

Grilled Chicken Avocado Satay Sandwich

grilled chicken marinated in satay sauce, pickled carrots & daikon, cucumber, cilantro, avocado, creamy avocado-lime sauce

Món Phụ Sides

Fries +\$5 | Nugget +\$5 | Fish Finger +\$6





BC01

Bún Thịt Gà (Khô)

Grilled Chicken Rice Noodles (Drv)

chicken fillet, rice noodles, homemade chicken soup

BC02

Bún Thịt Nướng (Khô)

Grilled Pork Rice Noodles (Dry)

grilled pork, rice noodles, homemade chicken soup

BC03

Bún Thit Bò (Khô)

Grilled Beef Rice Noodles (Dry)

poached beef, rice noodles, homemade beef broth

\$16

BC04

Bún Chả Hà Nội (Khô)

Hanoi Grilled Pork Vermicelli Noodles (Drv)

grilled pork, rice noodles, homemade chicken broth

Bún Hải Sản (Khô)

\$18

Seafood Rice Noodles (Dry)

prawns, squid, fish, rice noodles, homemade soup

Add On

- Extra Phở +\$2 | - Extra Soup +\$5



Phở Vietnamese **Noodle Soup**



PH01

Viet Phở Combo

Hủ Tiếu Nam Vang Hải Sản \$18

prawn, squid, bean sprout, chives, rice vermicelli in soup

Vegetarian Wok Hei Stir-Fried Phở (Dry)

Phnom Penh-Style Noodle Soup

Phở Xào Chay (Khô)

power wok-hei stir-fried vegetarian pho.

Phở Chay Organic \$\P\$

Organic Vegetarian Phổ

organic vegetables with pho

with Seafood in Broth

served with vegetarian soup

\$22

\$19

\$20

Chicken, Beef Slices & Beef Ball Noodles in Broth

chicken & beef slices combo in homemade broth * recommended to add fried dough fritter +\$3

PH02

Phở Gà

Chicken Noodles in Broth

kampong chicken, rice noodles, onion, homemade broth

PH03

Phở Bò Viên

Beef Ball Noodles in Broth

beef balls, rice noodles, fresh herbs, flavourful beef broth

PH04

Phở Bò Tái

\$17

\$16

Sliced Beef Noodles in Broth

poached beef slices, rice noodles, flavourful beef broth

PH05

Hủ Tiếu Trộn (Khô)

Traditional Mixed Rice Noodles with Seafood (Dry)

prawn, grilled fish, fresh herbs with dry rice vermicelli

\$18

PH09

home cooked broth, soy protein & assortment of

PH08

PH06

Phở Laksa "Singapho" 😩 \$22

Singapore Laksa Pho

cockles, shrimp, chicken, hard boiled egg, rice noodle



Add On

- Extra Phở +\$2 - Extra Fried Dough Fritter +\$3 - Extra Soup +\$5

Prices are subject to GST & any other applicable surcharges & fees. Visuals are for illustration purposes only.



Món Khai Vị **Appetiser**







AP01 Gỏi Cuốn \$8/\$13

Vietnamese Spring Rolls 2 pieces/4 pieces

rice noodle, lettuce, pork, prawn

AP02 Chả Giò

Fried Spring Rolls 3 pieces

minced pork, mushroom, potato

AP03 Chả Giò \$16/\$22 Hải Sản

Seafood Rolls 2 pieces/3 pieces

\$13

crab, prawn, squid, fried with crumbs





2 pieces

crab, pork, fried rice paper, sweet sauce dip



AP06 Khô Mực Chiên Nước Mắm

\$16

Dried Squid with Fish Sauce

dried squid coated with fish sauce (super yummy!)

\$20

Món Gỏi Salad



sL01 **Gỏi Bò Tái**

Beef Salad

beef, prawn crackers, onion, carrots, peanuts, fresh herbs, lime, chili



SL02 Gỏi Hải Sản

\$20

Seafood Salad

mango, prawn, squid, carrot, fresh herbs, lime

SL03

Xà Lách Trộn Dầu Giấm

\$13

\$18

Mixed Lettuce with Oil & Vinegar Dressing lettuce, onion, carrot, fried shallot, vinegar

SL04

Gỏi Xoài

\$13

\$14

Green Mango Salad

mango, carrot, laksa leaves, lime

SL05

Gỏi Gà

Chicken Salad

chicken, onion, laksa leaf, cabbage

SL06

Salad Nga

\$15

Russian Salad

cucumber, egg, tomato, carrot, pea, mayonnaise

SL07

Gỏi Đu Đủ Sò Huyết

\$16

Cockles and Thai Papaya Salad

papaya, carrot, cockles, fresh herbs, pomelo, lime, chili

SL08

Gỏi Bưởi Tôm Thịt

\$17

Grapefruit, Shrimp and Meat Salad

prawn, pork, grapefruit, laksa leaves, lime



Món Rau Cải

Vegetables

VG01

Bắp Cải Xào

\$10.8

Stir-Fried Cabbage

VG02

Giá Xào Hẹ \$10.8 Stir-Fried Bean Sprouts with Garlic Chives

VG03

Rau Muống Xào Tỏi Mỡ \$11.8

Stir-Fried Water Spinach with Garlic

VG04

Đậu Đũa Xào \$12.8

Stir-Fried Long Bean

VG05

Đậu Bắp Chấm Chao \$14.8

Steamed Ladyfingers

VG06

Rau Muống Xào Chao \$15.8

Water Spinach, Spicy Fermented Curd

VG07

Rau Củ Quả

Chấm Kho Quẹt

\$15.8

Steamed Mixed Vegetables

VG08

Cà Tím Xào

Thịt Heo Bằm \$16.8

Eggplant Stir-Fried with Minced Pork

VG09

Nấm Giấy Bạc

\$16.8

Assorted Mushroom including Black Fungus & Carrot

VG10

Rau Xào

\$17.8

Stir-Fried Assorted Mixed Vegetables

VG11

Măng Xào Thịt Ba Rọi \$18.8

Pork Belly with Bamboo Shoots





Trứng Egg

EG01

Trứng Ốp La \$11.8

Wok Fried Sunny Eggs Drizzled with Vietnamese Maggi Fish Sauce

EG02

Khổ Qua Xào Trứng \$12.8

Stir-Fried Bittergourd with Eggs

EG03

Trứng Hấp \$13.8

Steamed Egg, Garlic Soy & Spring Onions

EG04

Trứng Chiên Hành Tây \$13.8

Fried Onion Egg Omelette

EG05

Trứng Thịt Băm "Caipo" \$15.8

Chinese Preserved Radish with Minced Pork Omelette

EG06

Trứng Chiên Hải Sản \$16.8

Mixed Seafood Fried Egg Omelette

EG07

Trứng Hấp Thit Bò Băm \$16.8

Steamed Egg with Marinated Beef

Đậu Hũ Tofu

TF01

Đậu Hũ Tứ Xuyên \$16.8

Fried Tofu in Sweet & Sour Sauce

TF02

Đậu Hũ Nấm Giấy Bạc Chay

\$18.8

Swan Foil wrapped Tofu in Sizzling Butter

TF03

Đậu Hũ Hấp Chả Cá Thu Bằm Tay

\$20.8

Steamed Silken Tofu with Hand Beaten Spanish Mackerel Fish Cake & Fish Soy

TF04

Đậu Hũ Hải Sản Nướng Giấy Bạc

\$24.8

Silken Tofu with Mixed Seafood Thick Sauce in Sizzling Hot Plate



Canh Soup

SPO

Canh Thịt Bằm 'Yin Choy' \$18 Minced Pork, Amaranth & Wolf Berry Soup

SP02

Canh Sườn Cải Chua 🖺

\$20

Sour Savoury Soup with Mustard Green with Pork Ribs

SP03

Canh Bò Wagyu

\$28 of Bone Broth

Wagyu Beef Slices in 24hr Beef Bone Broth with Sprouts & Fresh Herbs

Món Ăn

Dishes

Thịt Gà Chicken

* minimum waiting time of 20 minutes

CX01

Hấp Lá Chanh \$26

Steamed Chicken with Lime Leaves

CX02

Hấp Muối Hột -Xông Niêu Đất

\$32

Cast-Iron Salted Chicken with Lemongrass & Assorted Herbs

CX03

Gà Tắm Mắm Nhỉ

(half) (whole) **\$38 / \$68**

Baked Chicken Marinated in Fermented Fish Sauce (must try!)





Món Ăn

Dishes

Thit Lon Pork

PK01

Sườn Chua Ngọt

\$18

Sweet and Sour Pork Ribs

vietnamese style sweet and sour pork ribs (interesting!)

PK02

Sườn Chìa Nướng Ngũ Vị - Muối Ốt

Grilled Ribs with Five Spice Chili grilled ribs, lettuce, garlic, spring onion, chilli padi

PK03

Giò Heo Chiên Giòn

\$28

\$22

Deep Fried Crispy Salted Pork Knuckle

pork knuckle, pickled cucumber, lettuce, chilli padi (recommended to share) Thit Bò Beef

BF01

Bò Cuộn Phô Mai

\$24

Beef Cheese Rolls

beef, cheese, european-inspired brown sauce

BF02

Bò Lúc Lắc Khoai Tây

\$26

Stir-Fried Beef served with French Fries sautéed beef cube, assortment of veg & french fries

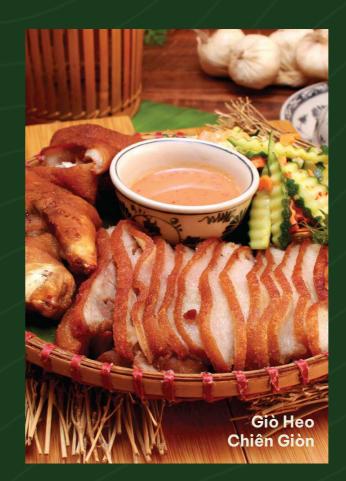
BF03

Bò Né

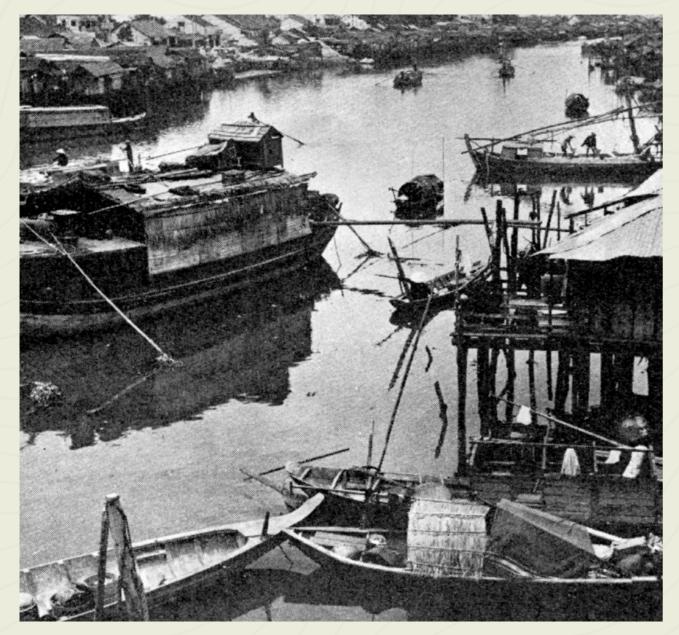
\$32

Vietnamese Sizzling Steak and Eggs

seared sirloin steak, double sunny egg & fantastic gravy with a portion of banh mi to soak it up (a must try if you love steak with gravy!)







A photograph of boats on a river in Saigon. From a 1959 book published by the American women's Association of Saigon entitled "Saigon: A Booklet of Helpful Information for American in Vietnam"

Experience the vibrant flavors of Vietnam's seafood, a tradition steeped in the country's rich history.

From the tranquil river scenes of antiquity to the bustling fishing villages that line its coasts, Vietnamese culture has long been intertwined with the bountiful treasures of its waters.

Passed down through generations, traditional fishing techniques reflect a profound respect for nature's abundance and the sustainable practices upheld by coastal communities.

Today, our seafood dishes pay homage to this storied heritage, each bite offering a taste of the centuries-old traditions that have shaped Vietnamese cuisine.

From the tender sweetness of freshly caught fish to succulent shrimp and shellfish, our menu celebrates the diversity of Vietnam's coastal bounty.

As you savor each dish, you'll discover the essence of Vietnam's maritime culture, where the rhythms of life are dictated by the tides and the spirit of hospitality flows as freely as the rivers that crisscross this land.



Tôm Prawn ————		Sò Huyết Cockles ———	
PR01 Tôm Cháy Tỏi Fried Prawn with Garlic & Herbs	\$34	ско1 Sò Huyết Hấp Sả Steamed Cockles	\$22
PR02 Tôm Nướng Muối Ót Grilled Prawns with Chili Salt	\$36	ско2 Sò Huyết Nướng Mọi Oven Baked Cockles	\$24
PR03 Tôm Hấp Bia Steamed Prawns in Beer	\$36	скоз Sò Huyết Xào Tỏi Stir Fried Cockles with Chilli & Go	\$26 arlic



Recommend

Com Rice

\$3

RC01		RC07	
Cơm Chiên Trứng	\$12.8	Cơm Bò Rendang	
Egg Fried Rice		Malaya với Achar	\$19.8
RC02		Braised Beef Melayan Style & C Vegetables with Vietnamese B	
Cơm Chiên Gà	\$13.8	·	
Chicken Fried Rice		RC08	
		Cơm Sườn Nướng 🍧	\$19.8
RC03		Grilled Pork Rib Rice	
Cơm Chiên Dưa Bò	\$14.8		
Beef Fried Rice with Mustard Greens		RC09	
		Com Thịt Heo Nướng	\$19.8
RC04		Roasted Pork Rice	
Thit Ba Roi Rim			
Thịt Ba Rọi Rim Mặn Kèm Thổ Cơm	\$16.8	RC10	
Marinated Pork Belly with Rice		Cơm Cá Bơn Chiên	
Translated Fork Belly With Nice		Sốt Đặc Biệt Việt Nam	\$21.8
RC05		Fried Halibut Fish Coated with	
Thịt Ba Rọi Kho		Vietnamese Sauce with Rice	
Măng Kèm Thổ Cơm	\$17.8		
Pork Belly & Bamboo Shoots w			
Pork Belly & Burnboo Shoots W	Miliriace	Post	
RC06		RC11	Φ0
ROOO		Com	53

\$18.8

Com Ga Hoi An

Poached Chicken with Rice & Soup

Com

Fragrant Rice





BV01 Trà Chanh Lemon Tea	\$6.8
BV02 Trà Tắc Kumquat Tea	\$6.8
BV03 Nước Chanh Lemonade	\$6.8
Sữa Đá Chanh Iced Lemonade with Milk	\$7.8
BV05 Đá Me Iced Tamarind	\$7.8
вvo6 Trà Đá Me	\$8.8





Soda Chanh Vietnamese Lime Soda	\$8.8
Soda Xi Muoi Vietnamese Preserved Sour P	\$9.8 lum Soda
Nuoc Chanh Muối Vietnamese Preserved Lemon	\$9.8 Soda
Soda Sữa Hột Gà Egg Soda	\$10.8
BV11 Dừa Tươi Fresh Coconut	\$10.8
BV12	

\$12.8

Chè Thái

Vietnamese Fruit Cocktail

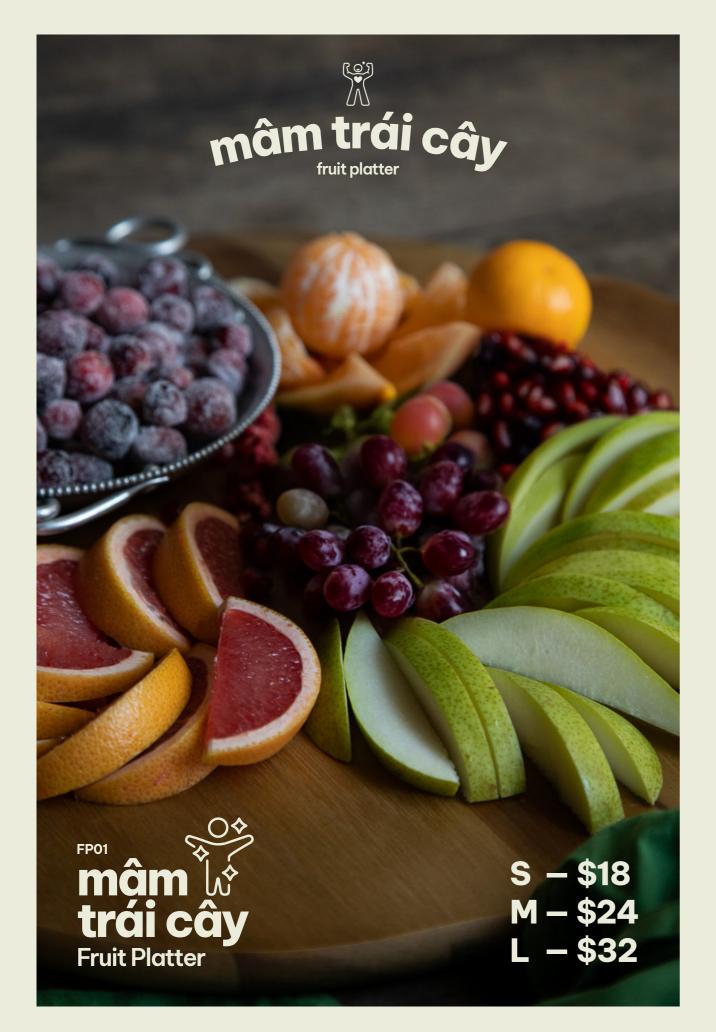


Sinh Tố

Smoothie

Đu Đủ Papaya Smoothie	\$8.8	SM06 Cà Chua Tomato Smoothie	\$10.8
SM02 Cam Orange Smoothie	\$8.8	SM07 Thanh Long Red Dragon Smoothie	\$10.8
SM03 Sapo Chiku (Sapodilla) Smooth	\$9.8	SM08 Xoài Mango Smoothie	\$11.8
SM04 Bo Avocado Smoothie	\$10.8	SM09 Dâu Strawberry Smoothie	\$12.8
SM05 Mãng Cầu Custard Apple Smoothie	\$10.8	sm10 Sầu Riêng Durian Smoothie	\$13.8







Tráng Miệng Dessert



DT01

Chè Sâm Bổ Lượng

r**ợng \$10** Cheng Tng

Chinese Cheng Tng (Hot/Cold)





Thạch Dừa

\$12

Coconut Jelly





DT03

Xôi Xoài

\$13

Thai Mango Sticky Rice

