

Starters

Vietnamese Spring rolls 7.25

Crispy traditional rolls with shredded farmhouse pork shoulder, shrimp, and glass noodles

Vegetable Spring Rolls 7.25

Crispy rolls with taro, organic tofu, mushrooms, carrots and green beans

Prawn Summer Rolls 7.25

Poached black tiger prawns, pickles and Vietnamese herbs, served with hoisin sauce

Tofu Summer Rolls 7.25

Fried tofu, mixed herbs served with hoisin sauce

Salted and Peppered: Squid 8.95

Salted and Peppered: Prawn 8.95

Salted and Peppered: Sea Bass (Whole) 16.5

Salted and Peppered: Tofu 8.75

Salted and Peppered: Spare Ribs 8.75

Salted and Peppered: Chicken Wing 8.75

Chicken Satay 8.75

A selection of fried dishes cooked in Vietnamese style using a minimal amount of oil to create a healthy yet tasty experience

Betel leaf Beef 11.5

Minced beef wrapped and grilled in betel leaves. Served with lettuce, vermicelli noodles, fresh herbs and peanuts.

Grilled Honey Roast Pork 11.5

Traditional Vietnamese handmade pork croquettes. Served with lettuce, vermicelli noodles, fresh herbs and peanuts.

Grilled Prawns 10.0

Five Grilled tiger prawns served with a limed based dipping sauce

Salad

Beef Salad 9.95

Poached beef cured in lime juice, sea salt and lemongrass with herbs.

Papaya and Mango with Shredded Beef 9.5

Papaya and Mango with Prawn 9.5

Vegetarian Papaya and Mango with Tofu 9.5

Sliced papaya and mango with a north Vietnamese style shredded beef or prawn or tofu and nuoc mam (a type of Vietnamese fish sauce devised to compliment salads) or vegetarian sauce

Sharer

(A great choice to share among 2-3 pp)

Sharing Platter Of Seafood 32.0

A mixed platter of prawn summer rolls, chili and salted prawn, squid, grilled tiger prawn and prawn papaya salad

Sharing Platter Of Meat 32.0

A mixed platter of spring rolls, beef in betel leaves, shaking beef, spare ribs and beef papaya salad

Vegetarian Platter 32.00

A selection of vegetable spring rolls, tofu summer rolls, chili salted tofu and aubergine, and tofu papaya salad

*Please inform our staffs if you have any **dietary requirements**.*

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—Pho Noodle Soup —

Monkfish 13.75

Round noodles with tender monkfish fillets, Vietnamese celery, dill and fresh tomatoes in a broth specifically tailored to this dish

Sautéed Beef 13.75

Sliced beef fillets sautéed in garlic and Vietnamese celery and served over flat rice noodles in our aromatic broth with herbs

Rare Beef 12.5

Well done Beef 12.5

Chicken 12.5

Special 13.5

Slices of rare beef, well done brisket or cornfed chicken or a mix of all of them all heaped into a meticulously prepared broth with flat rice noodles and herbs

Prawn 12.5

King prawn with spring onions and coriander over flat rice noodles in our house broth

Tofu 12.5 (Vegan or Non-Vegan)

Slices of fried tofu, choysum and herbs in our traditional house broth or vegan broth with flat rice noodles

Duck 12.5

Slices of duck breast and Chinese leaf with flat noodles, herbs and an aromatic broth

Spicy Beef S 13.5

Spicy Prawn S 13.5

Spicy Chicken S 13.5

Spicy Duck S 13.5

Spicy Tofu S 13.5 (Vegan or Non-Vegan)

A custom variety of chilies, spices and oils blended into the traditional broth or vegan broth to add spice and depth to the flavour. Served with round noodles.

—Stir-fried Noodles —

Flat Noodles With Beef 11.95

Flat Noodles With Chicken 11.95

Flat Noodles With Prawn 12.5

Flat Noodles With Tofu (VG or NVG) 11.95

Egg Noodles With Beef 11.95

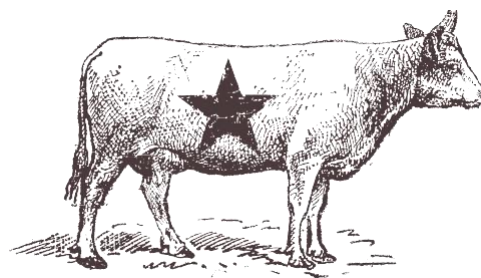
Egg Noodles With Chicken 11.95

Egg Noodles With Prawn 12.5

Egg Noodles With Tofu (VG or NVG) 11.95

VG: Vegan/ Vegetarian; NVG: non VG

A wok fried selection of dishes based on either egg or flat noodles with a variety of other vegetables.



—Chef Specials —

Steam Rice is included (except Hanoi Fish).

Replace steam Rice with Fried Rice: 2.5

Vietnamese Black Pepper Sauce With Duck 14.25

Vietnamese Black Pepper Sauce With Beef 13.25

A Vietnamese styled black pepper sauce cooked with a choice of either duck or beef.

Sizzling Plate of Ginger&Onion with Duck 14.25

Sizzling Plate of Ginger&Onion with Beef 13.25

Sizzling Plate of Ginger&Onion with Prawn 13.25

Sizzling Plate of Ginger&Onion with Tofu 13.25

Grated ginger wok fried with spring onion, celery, leeks, carrots with a choice of protein.

Sizzling Plate of Duck with Onion 14.25

Stir fried duck marinated in turmeric, galangal and shrimp sauce with lemongrass, served on a hot sizzling plate. An authentic choice!

Mango Seabass 17.0

Crispy fried whole sea bass topped with fresh green mango and nuoc cham (a traditional Vietnamese dip based on fish sauce)

Ha Noi Fish N 14.75

Succulent fried chunks of a monk fish which has been marinated for approximately 12 hours in dill, turmeric and galangal, served with vermicelli noodles, salad and nuoc cham (a traditional mix of finely diced Vietnamese vegetables and fish sauce)

Buddha Aubergine With Prawn N13.25

Buddha Aubergine With Tofu N13.25

Steamed aubergines braised with fried tofu or prawn and seasonal greens.

Shaking Beef 13.25

Wok-seared tenderloin beef cooked with cognac and served with salad

Steam Seabass With Ginger And Spring Onion 17.0

Whole steamed Seabass with Ginger and Spring Onion dressed with Soy Sauce.

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— Rice Dishes —

Braised Pork 11.5

Belly pork braised until the meat is tender, and the fat and the skin are gelatinous in thick, aromatic sauce.

Grilled Pork 11.5

Honey Glazed Chicken 11.5

Thinly slices of pork of chicken marinated for hours then cooked to perfection. A simple and delicious choice!

Chicken Curry 11.5

Duck Curry 12.5

Tofu Curry V 11.5

Prawn Curry 12.0

Slightly milder than your average curry with a bit of coconut milk and herbs added to create a unique Vietnamese flavour.

Vietnamese Egg Fried Rice With Prawn 12.50

Vietnamese Special Fried Rice 12.50

Wok fried rice cooked in a Vietnamese style with prawns or a combination of pork sausages, Chinese red sausages, prawns, chicken and pickles, served with dua chua (Vietnamese pickled salad).

— Bun —

(Vermicelli Noodles)

Grilled Pork N 11.5

Honey Glazed Chicken 11.5

Grilled Pork & Spring Rolls N12.75

Honey Roast Pork N 12.75

Prawn Lemongrass N 12.25

Beef Lemongrass N 11.5

Chicken Lemongrass N 11.5

Tofu Lemongrass N V 11.5

Salted & Peppered Squid N 12.25

Beef Wrapped In Betel Leaves N12.75

Spring Rolls N 11.5

Mixed Rolls N 12.5

Cooled vermicelli noodles with a selection of meat, seafood or tofu and accompanied by fresh salad and nuoc cham

(a traditional mix of finely diced Vietnamese vegetables and fish sauce).

— Optional Extras —

Extra Meat (Beef/ Chicken): 3.0

Extra Duck: 5.0

Extra vegetables/ Tofu: 2.5

Extra Noodles: 2.5

Extra Prawn: 3.5

Replace Steam Rice with Fried Rice: 2.5

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— Side Dishes —

Egg Fried Rice N 4.75

Stir fried Beansprout with Garlic 8.50

Stir Fried Chinese Leaf with Garlic 9.50

Stir Fried Mix Vegetables with Garlic 9.50

Stir Fried Morning Glory with Garlic 9.50

— Dessert —

Mochi Ice-Cream 2.0/ piece

*Chocolate/ Vanilla/Matcha Green Tea/ Strawberry & Cream/
Mango/ Pistachio/ Passion Fruit & Mango/ Coffee/ Salted
Caramel/ Yuzu&Lemon*

Crème Caramel 6.25

Classic caramel with a touch of Vietnamese coffee

Vegetarian/ Vegan

Vegetarian Platter, for 2 pp N 32.00

A selection of vegetable spring rolls, tofu summer rolls, chili salted tofu and aubergine, and tofu papaya salad

Vegan Papaya and Mango with Tofu 9.5

Sliced papaya and mango combined with tofu and herbs tossed with a vegetarian sauce

Vegan Vegetable Spring Rolls 7.25

Crispy rolls with taro, organic tofu, mushrooms, carrots and green beans

Vegan Tofu Summer Rolls 7.25

Organic tofu, mixed herbs served with satay peanut sauce

Vegetarian Salted And Peppered: Tofu 8.75



Vegan Pho Tofu 12.5 (Noodle Soup)

Slices of organic tofu, choysum and herbs in our vegan broth with flat rice noodles

Vegan Spicy Tofu S 13.5 (Noodle Soup)

A custom variety of chilies, spices and oils blended into the vegan broth to add spice and depth to the flavour. Served with round noodles.

Vegan Flat Noodle with Tofu or Vegetables 11.95

Vegetarian Egg Noodle with Tofu or Vegetables 11.95

A wok fried egg or flat noodles with tofu and various vegetables.

Vegan Sizzling Plate of Ginger&Onion with Tofu 13.25

Grated ginger wok fried with spring onion, celery, leeks, carrots with Tofu. Served with jasmine rice.

Vegan Buddha Aubergine With Tofu 13.25

Steamed aubergines braised with fried tofu and seasonal greens. Served with jasmine rice.

Vegan Tofu Curry 11.5

Vietnamese yellow curry with a bit of coconut milk and herbs added to create a unique Vietnamese rice dish.

Vegan Tofu Lemongrass Bun 11.5

Cooled vermicelli noodles with tofu stir fried with onions and beansprout, accompanied by fresh salad and vegan fish sauce.

Vegan Spring Roll Bun 11.5

Cooled vermicelli noodles with vegetable spring rolls and vegan fish sauce.

Vegetarian Vietnamese Egg Fried Rice With Vegetables 12.5

Wok fried rice cooked in a Vietnamese style with a variety of vegetables

Egg Fried Rice N 4.75

Stir fried Beansprout With Garlic 8.50

Stir Fried Choy Sum With Garlic 9.50

Stir Fried Mix Vegetables With Garlic 9.50

Stir Fried Morning Glory with Garlic 9.50

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