



TAKEAWAY

STREET FOODS

HAI PHONG CRISPY SPRING ROLLS – 9

Traditional fried mixed seafood and pork spring rolls, served with salad, fresh herbs and Nuoc Cham.

FISH CAKES – 9

Fish cakes blended with curry powder and dill, served with crispy rice flakes and mango salsa.

SAIGON PRAWN SUMMER ROLLS – 8.5

King Prawns, vermicelli, fresh herbs and salad wrapped in soft rice paper, accompanied with peanut sauce.

SALT AND PEPPER CHICKEN – 8

Deep-fried chicken, coated in Dad's secret seasoning and lime wedge.

PAPAYA JERKY BEEF SALAD – 10.5

Green papaya, homemade mild-spicy jerky beef, pickled lotus stem, carrots, sweet basil, peanut and prawn crackers.

HOME COMFORT

PHỞ – 16.5

Our signature Beef combo with pho broth cooked for 8 hours, rice noodle and fresh herbs.

STIR-FRY CHICKEN PHỞ – 16

Stir-Fry soft rice noodles with Chicken, pak choi, beansprouts, peppers, carrots topped with fried shallots and coriander.

VERMICELLI SALAD BOWL WITH GRILLED PORK AND SPRING ROLLS – 17.5

Room temperature vermicelli noodles, fresh herb salad topped with grilled Pork, crispy spring rolls, peanut sauce and Nuoc Cham.

LANTERN CONFIT DUCK CURRY – 18

A rich and aromatic Viet curry dish of Confit Duck, taro, sweet potato, lotus root in Hoi An style.

CARAMELISED COCONUT PORK BELLY AND EGG – 18.5

Caramelised and braised Pork belly and Egg in coconut water, topped with spring onions.

CHILLI AND LEMONGRASS CHICKEN – 17.5

Medium spicy, stir-fry dish of crispy Chicken, roasted chilli, sweet onions, mixed peppers with a fragrant lemongrass sauce., topped with toasted sesame seeds.

VEGAN & VEGETARIAN

VEGETABLE SPRING ROLLS (M) – 8

Deep-fried rolls of mixed vegetables and vermicelli, served with sweet chilli sauce.

SAIGON AVOCADO SUMMER ROLLS – 8

Avocado, vermicelli, fresh herbs and salad wrapped in soft rice paper, served with peanut sauce.

SALT AND PEPPER TOFU – 8

Deep-fry tofu, coated in Dad's secret seasoning and lime wedge.

PAPAYA SALAD – 9

Green papaya, carrot, pickled lotus stem, sweet basil, peanut and sesame crackers.

CHAY BOWL (M) – 17

Room temperature vermicelli noodles, fresh herbs salad topped with lemongrass tofu, fried vegetable spring rolls, peanut sauce and light tamarind sauce.

LANTERN VEGETABLE CURRY – 16.5

A rich and aromatic Viet curry dish of taro, sweet potato, lotus root, tofu and broccoli in Hoi An style.

CHILLI AND LEMONGRASS TOFU – 16.5

Medium spicy, stir-fry dish of crispy tofu, roasted chilli, sweet onions, mixed peppers with a fragrant lemongrass sauce, topped with toasted sesame seeds.

WOK TOSSED PAK CHOI – 14.5

Wok tossed pak choi with garlic and stir fry mushroom sauce.

STIR-FRY VEGETABLE PHỞ – 15

Stir-fry soft rice noodles with tofu, pak choi, beansprouts, carrots, mixed peppers topped with crispy shallots and coriander.

SIDES

Fragrant Jasmine Boiled Rice – 3.5

Egg Fried Rice (E) – 4

Stir-fry Noodles (E) – 4

Mixed Salad – 3

Prawn Crackers – 2.5

Extra Sauces (Nuoc Cham, Peanut, Sweet Chilli, Siracha, Hoisin) – 1

DESSERT

VIET COFFEE FLAN – 4.5

Served with Tropical Fruit Salad

Che – 5.5

Traditional Vietnamese Sweet Pudding (V)

E = Contain Egg M = Contains Milk

Should you have any specific dietary requirement (gluten free, lactose free, vegetarian or allergies), please contact the restaurant manager who can advise on a selection of suitable dishes.