



À LA CARTE

LIGHT BITES

Crunchy Coconut Peanuts – 2.5

Prawn Crackers – 2

Lotus Root Chips – 3

Blossom Cookies – 3

STREET FOODS

GRILLED PRAWN MOUSSE ON SUGARCANE – 14

Grilled prawn mousse on sugarcane, vermicelli, crispy shallots, peanuts, mixed salad, soft rice paper, Nuoc Cham and Peanut Sauce. Best enjoyed shared and rolled yourself!

HANOI CRISPY SPRING ROLLS – 8

Traditional fried Pork & Prawn spring rolls, served with salad, fresh herbs and Nuoc Cham.

FISH CAKES – 7.5

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

SAIGON PRAWN SUMMER ROLLS – 7.5

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

SALT AND PEPPER SQUID – 8

Deep-fried squid, coated in Dad's secret seasoning, roasted seaweed sheet and lime wedge.

PAPAYA JERKY BEEF SALAD – 9

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

STICKY TOFU TAMARIND – 7

Vietnamese sweet and sour style of crispy tofu topped with an exotic tamarind sauce and crispy shallots.

CHICK NEST – 7.5

Crispy Chicken Chunks mixed in a medium spiced roasted rice powder, served on a nest of lemongrass.



À LA CARTE

HOME COMFORT

PHỞ – 15

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

VERMICELLI SALAD BOWL WITH GRILLED PORK AND SPRING ROLLS – 15

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

LANTERN CONFIT DUCK CURRY – 17

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

SHAKING BEEF – 19

Cubed sirloin steak wok tossed with green peppercorn, onion, mixed bell peppers, served with mash potato.

CARAMELISED COCONUT PORK BELLY AND EGG – 17

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

CHILLI AND LEMONGRASS CHICKEN – 16

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

CRISPY SEABASS IN TAMARIND SAUCE – 17

Vietnamese sweet and sour style of crispy seabass fillet pieces in an exotic Sen tamarind sauce, topped with crispy shallots.

SIDES

Fragrant Jasmine Boiled Rice – 2.5

Egg Fried Rice – 3

Stir-fry Noodle – 3.5

Mixed Salad – 2.5