



À LA CARTE

LIGHT BITES

Crunchy Coconut Peanuts — 3

Prawn Crackers — 3

Lotus Root Chips — 4

Blossom Cookies — 3.5

STREET FOODS

GRILLED PRAWN MOUSSE ON SUGARCANE — 17.5

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

HẢI PHÒNG CRISPY SPRING ROLLS — 9

Traditional fried mixed seafood and pork, served with salad, fresh herbs and Nước Chấm.

FISH CAKES — 9.5

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

SÀI GÒN PRAWN SUMMER ROLLS — 8.5

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

SALT AND PEPPER SQUID — 10

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

VIET 5-SPICE CHICKEN SKEWERS — 8.5

Chicken fillet marinated with turmeric, galangal, coriander and Viet 5-spices, fine vermicelli, served with peanut and lime coriander sauce.

PAPAYA JERKY BEEF SALAD — 10.5

Green papaya, homemade mild- spicy jerky beef, carrot, pickled lotus stem, fresh herbs, peanut, lime dressing and prawn crackers.

GRILLED BUTTERFLIED PRAWNS — 9.5

Grilled Butterfly prawns with garlic butter, light and refreshing mango salad, served with spicy lime and coriander sauce.

STICKY TOFU TAMARIND — 8

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

CHICK NEST — 8.5

Crispy Chicken Chunks mixed in a medium spiced roasted rice powder.



À LA CARTE

HOME COMFORT

PHỞ – 17

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

MÌ GÀ – 18.5

Turmeric rice noodles, marinated chicken and prawns, egg, mixed salad, fresh herbs, peanut, crackers, served with lemongrass satay.

VERMICELLI SALAD BOWL WITH GRILLED PORK AND SPRING ROLLS – 18.5

Room temperature vermicelli noodles, fresh herb salad topped with grilled pork, crispy seafood spring rolls, peanut sauce and Nước Chấm.

LANTERN CONFIT DUCK CURRY – 19

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

SHAKING BEEF – 22

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

CARAMELISED COCONUT PORK BELLY AND EGG – 18.5

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

CHILLI AND LEMONGRASS CHICKEN – 18

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 – 18.5

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

STIR-FRY CHICKEN PHỞ – 16.5

Stir-Fry soft noodles with chicken, pak choi, beansprouts, carrots, mixed peppers, sweet basil topped with crispy shallots and coriander.

SEN SPECIAL FRIED RICE – 17.5

Special fried rice with prawns, chicken, ham, egg and mixed vegetable with chef's homemade lemongrass satay.

SIDES

Fragrant Jasmine Boiled Rice – 3.5

Egg Fried Rice – 4

Stir-fry Noodle – 4

Mixed Salad – 3

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.
A discretionary 10% service charge will be applied to final bill