



## 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 – 8.5

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

#### SAIGON PRAWN SUMMER ROLLS – 8

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

#### SALT AND PEPPER CHICKEN – 7.5

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

#### PAPAYA JERKY BEEF SALAD – 9.5

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

### HOME COMFORT

#### PHỞ – 16

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

#### STIR-FRY CHICKEN PHỞ – 15.5

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 – 16.5

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

#### LANTERN CONFIT DUCK CURRY – 17.5

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 – 17.5

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

#### CHILLI AND LEMONGRASS CHICKEN – 17

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 (E)— 7.2

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

### SAIGON AVOCADO SUMMER ROLLS — 7.5

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

### SALT AND PEPPER TOFU — 7.5

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

### PAPAYA SALAD — 8

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

### CHAY BOWL (E) — 16

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

### LANTERN VEGETABLE CURRY — 15

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

### CHILLI AND LEMONGRASS TOFU — 15

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 TENDER STEM BROCCOLI — 13.5

Wok tossed tender stem broccoli with garlic and vegan oyster sauce.

### STIR-FRY VEGETABLE PHỞ — 14

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

Egg Fried Rice (E) — 3.5

Stir-fry Noodles (E)— 3.5

Mixed Salad — 2.5

Prawn Crackers — 2

Extra Sauces (Nuoc Cham, Peanut, Sweet Chilli, Siracha, Hoisin) — 0.5

## DESSERT

VIET COFFEE FLAN — 4.5

Served with Tropical Fruit Salad

Che — 5.5

Traditional Vietnamese Sweet Pudding (V)

E = Contain Egg

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.