

ENTRÉES (Khai Vị)

Don't be afraid to use your fingers to roll it with fresh lettuce, basil leaves and dip it in light fish sauce. That's how we eat it. *4 Rolls per Entrée*

E1- FRIED SPRING ROLLS (Chả Giò)



7.00



E2- SUGAR CANE PRAWN ROLLS (Chạo Tôm)

8.00

E3- GRILLED PORK STICKS (Nem Nướng)



7.00



E4- FRIED PRAWN OR CRISPY SQUID W/ SALT & PEPPER (Tôm Chiên Bột)

8.00

E5- FRESH PRAWN & PORK RICE PAPER
A unique Vietnamese entrée of rice paper wrapped with prawn, pork, vermicelli, mints leaves, served with light bean sauce and crushed peanuts. (Gỏi Cuốn)



8.00



E6- FRIED SOFT SHELL CRAB W/ BUTTER (Cua Lột Chiên Bơ)

8.00

E7- WARM STEAMED RICE W/ VN HAM (VIETNAMESE CHEE CHEONG FAN)
Served with steamed rice flour, bean sprout, cucumber, fried shallots & light fish sauce. (Bánh Ước Chả Lụa)



6.00

E8- HOT STEAMED RICE ROLLS

(Bánh Cuốn)



Another unique Vietnamese entrée of rice paper wrapped with mince pork, mushroom, served with fried shallots, bean sprout & light fish sauce.

6.00

E9- WARM STEAMED RICE CAKE (VIETNAMESE CHUI KUAY) (Bánh Bèo)
Served with shrimp & mince pork seasoning & light fish sauce.



6.00

E10- VIETNAMESE CREPE (PAN CAKE)

(Bánh Xèo)



Special Vietnamese dish of fried rice flour with prawn, pork & bean sprout served with fresh salad, basil, mint leaves and pickled carrot light fish sauce. **After 2pm*

8.00

ENTRÉES (Khai Vị)

E11- STEAM OR FRIED WONTON



6.00



E12- CRISPY CHICKEN WING *AFTER 2PM
(Cánh Gà Chiên Nước Mắm)

6.00

E13- CRISPY SQUID W/ SALT & PEPPER
(Tôm Chiên Bột)



8.00

E14- CHICKEN EGG IN BEEF SOUP

(Súp Trứng Gà)

2.50

E15- BEEF BALL OR WONTON SOUP

(Súp Bò Viên)

4.00

E16- PRAWN CRACKER

(Bánh Phồng Tôm)

2.50

SALAD (Gỏi)

S1- SQUID SALAD

(Gỏi Mực)



6.00



S2- MANGO SALAD W/ DRIED PRAWN
(Gỏi Xoài)

6.00

S3- LECTUCE, TOMATO & ONION SALAD
(Gỏi Xà Lách)



6.00



S4- SLICE BEEF W/ LEMON
(Bò Tái Chanh)

6.00

S5- CHICKEN SALAD

(Gỏi Gà)



6.00