

LUNCH MENU

	appetiser
<b>gỏi cuốn 越南夏卷 S/N</b> fresh spring roll with chicken and prawn	22.00
gà xiên nướng 烤鸡肉串 S/G vietnamese barbecue chicken skewer with pickles and lettuce	22.00
<b>tàu hủ ky chiên 越南腐皮卷 S</b> deep fried bean curd roll with shrimp	24.00
chả giò 越南炸海鲜春卷 S/C deep fried seafood spring roll with thai chili sauce	24.00
hoành thánh tứ xuyên 麻辣鲜虾鸡肉抄手 S/C/G prawn and chicken wonton in spicy chili sauce	24.00
thit heo xiên nướng 烤猪肉串 S/P vietnamese barbecue pork skewer with pickles and lettuce	25.00
<b>bò xiên nướng 烤牛肉串 S/G</b> vietnamese barbecue beef skewer with pickles and lettuce	25.00
chả tôm 越南炸虾饼 S/G breaded prawn cake with vietnamese chili sauce	25.00
	salad

g <b>ỏi gà xé phay 越南鸡肉沙拉 S/C/N</b> vietnamese spicy chicken salad	22.00
<b>gỏi xoài 青芒果虾仁沙拉 S/C/N</b> shredded young mango with prawn and fish sauce dressing	24.00
g <b>ỏi bắp bò hoa chuối 越式牛肉香蕉花沙拉 S/C/N</b> grilled beef and banana blossom salad with carrot and onion	25.00
	soup
<b>canh cá thì là 莳萝鱼汤 S/C</b> reef fish broth with dill and tomato	20.00
<b>bò viên 越南牛肉丸汤</b> beef meatball in soup with roasted sesame oil	22.00
wonton soup 越南云吞汤 S/G	24.00

prawn and chicken dumpling in clear chicken broth

A = Alcohol , C = Chili , D = Dairy , E = Egg , G = Gluten , N = Nuts , P = Pork , S = Seafood

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bánh mì thịt heo xiên nướng 越式烤猪肉包 S/G/P vietnamese baguette with grilled pork

bánh mì gà xiên nướng 越式烤鸡肉包 S/G vietnamese baguette with grilled chicken

bánh mì bò xiên nướng 越式烤牛肉包 S/G vietnamese baguette with grilled beef

gua bao 越南扣肉包 G/P steam bun with caramelized braised pork

bánh xèo thịt heo 越南猪肉煎餅 S/G/P vietnamese crispy crepe with pork

bánh xèo gà 越南鸡肉煎餅 S/G vietnamese crispy crepe with chicken

bánh xèo hải sản 越南海鲜煎餅 S/G vietnamese crispy crepe with seafood

bánh xèo classic 越南猪肉鲜虾煎餅 S/G/P vietnamese crispy crepe with pork and prawn

cơm gà xối mỡ 越式黄姜鸡饭 vietnamese deep fried chicken with fragrant turmeric rice

seafood fried rice 海鲜炒饭 S/E wok fried rice with prawn, calamari and crab meat

com chiên bò xo xo 酱安格斯牛肉炒饭 S/C/E angus beef fried rice xo sauce

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all price in USD will be subject to 10% service charge and the total amount will be subject to 16% TGST.

# main

27.00
25.00
27.00
26.00
27.00
25.00
28.00
28.00

rice
28.00
30.00
30.00

pho noodles
24.00
26.00
26.00
26.00
26.00
26.00
26.00
26.00

	side dishes
jasmine steam rice 细描米饭	5.00
wok– fried broccoli and shiitake mushroom in oyster sauce 蚝油香菇西兰花 G/S	12.00
wok-fried seasonal vegetable with garlic 蒜蓉时蔬	12.00
wok-fried mixed vegetable with bean curd 豆腐什锦蔬菜	14.00
	dessert
flan caramel 越焦糖炖蛋 E/D caramel custard pudding	16.00
chè ba màu 越南三色刨冰 ∨ vietnamese 3 color dessert	16.00
mango sticky rice 芒果糯米饭 V thai style mango with glutinous rice and rich coconut cream sauce	18.00
chè chuối nướng 椰奶烤香蕉 N/V grilled banana in coconut syrup	18.00

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# gỏi cuốn chay 越南素夏卷 N fresh spring roll with vegetable

gồi xoài chay 青芒果素沙拉 N

shredded young mango with tofu and mushroom

gởi hoa chuối chay 越式素香蕉花沙拉 N fresh sliced banana blossom with carrot and onion

tofu, mushroom and seaweed soup 豆腐香菇裙带菜汤

### bún thịt nướng chay 越南香茅豆腐粉 grilled lemongrass tofu, mushroom and fresh noodle

phở chay 越南素河粉 vietnamese vegetable noodle soup with herbs

bánh mì chay 越式烤豆腐包 G vietnamese baguette with lemongrass tofu

bánh xèo chay 越南素煎餅 G vietnamese crispy pancake with vegetable

vegetarian fried-rice 素肉炒饭 E wok fried rice with plant base meat

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# appetiser

22.00
22.00
22.00
22.00
main
24.00
24.00
25.00
26.00
29.00



**DINNER MENU** 

	appetiser
<b>gỏi cuốn 越南夏卷 S/N</b> fresh spring roll with chicken and prawn	22.00
<b>gà xiên nướng 烤鸡肉串 S/G</b> vietnamese barbecue chicken skewer with pickles and lettuce	22.00
tàu hủ ky chiên 越南腐皮卷 S deep fried bean curd roll with shrimp	24.00
<b>chả giò 越南炸海鲜春卷 S/C</b> deep fried seafood spring roll with thai chili sauce	24.00
hoành thánh tứ xuyên 麻辣鲜虾鸡肉抄手 S/C/G prawn and chicken wonton in spicy chili sauce	24.00
thit heo xiên nướng 烤猪肉串 S/P vietnamese barbecue pork skewer with pickles and lettuce	25.00
bò xiên nướng 烤牛肉串 S/G vietnamese barbecue beef skewer with pickles and lettuce	25.00
chả tôm 越南炸虾饼 S/G breaded prawn cake with vietnamese chili sauce	26.00

	salad
gói gà xé phay 越南鸡肉沙拉 S/C/N vietnamese spicy chicken salad	22.00
gði xoài 青芒果虾仁沙拉 S/C/N shredded young mango with prawn and fish sauce dressing	24.00
gói bắp bò hoa chuối 越式牛肉香蕉花沙拉 S/C/N grilled beef and banana blossom salad with carrot and onion	25.00
	soup
<b>canh cá thì là 莳萝鱼汤 S/C</b> reef fish broth with dill and tomato	20.00
<b>bò viên 越南牛肉丸汤</b> beef meatball in soup with roasted sesame oil	22.00
wonton soup 越南云吞汤 S/G prawn and chicken dumpling in clear chicken broth	24.00

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mapo bean curd 麻婆豆腐 C/G bean curd with sichuan bean sauce and minced beef

**pad krapow gai** 九层塔鸡柳 S/C/G wok fried chicken with thai basil

gong bao chicken 宫保鸡 S/N/C/G wok fried chicken with gong bao sauce and dried chili

sweet and sour fish fillet 咕咾鱼柳 S crisp fried and wok tossed with sweet and sour sauce

deep fried snapper with garlic, thai green chilli sauce 香酥鱼

spiced pepper pork ribs 椒盐骨 P/E deep fried pork ribs tossed in spice pepper

**kyoto pork** 京都糖醋骨 P/E wok tossed pork ribs in aged vinegar sauce

thịt bò lúc lắc 越南炒牛柳 S/G vietnamese shake shake beef

garlic pepper beef 蒜香牛柳 S/G wok seared tenderloin cube with crispy garlic and trio pepper

steamed bean curd with seafood 蒸海鲜酿豆腐 E/S

all main come with a portion of steamed rice

kaeng kiew wan pak 绿咖喱蔬菜 S/C green curry vegetable

kaeng kiew wan gai 绿咖喱喱鸡 S/C green curry chicken

kaeng massaman nua 瑪莎曼咖喱牛腩 N/C massaman curry beef with potato

all main come with a portion of steamed rice

cơm gà xối mỡ 越式黄姜鸡饭 C vietnamese deep fried chicken with fragrant turmeric rice

seafood fried rice 海鲜炒饭 S/E wok fried rice with prawn, calamari and crab meat

**corm chiên bò xo xo** 酱安格斯牛肉炒饭 S/C/E angus beef fried rice with xo sauce

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		main
		26.00
		27.00
		27.00
		28.00
柳	C/S/N	28.00
		29.00
		29.00
		32.00
		32.00
		32.00

 curry
23.00
27.00
29.00
rice
28.00
30.00
30.00

	grill
wagyu tomahawk (cooked 3 way, 1.5kg , pre-ordered) 战斧和牛	280.00
grilled to perfection, served half with duo dips, half wok fried with onion, crispy garlic and spice pepper, caramelize beef fat fried rice	
wagyu entrecôte 和牛肉眼	
ladies cuts (250gm)	85.00
men cuts (400gm)	125.00
wagyu rump (400gm) 和牛牛霖	62.00
wagyu strip (350gm) 和牛西冷	90.00
unless stated all steak served with a choice of chef toan fried rice or fries	

oriental trio peppercorn sauce, thai red chili sauce or pan jus

	side dishes
jasmine steam rice 细描米饭	5.00
wok– fried broccoli and shiitake mushroom in oyster sauce 蚝油香菇西兰花 G/S	12.00
wok-fried seasonal vegetable with garlic 蒜蓉时蔬	12.00
wok-fried mixed vegetable with bean curd 豆腐什锦蔬菜	14.00

	dessert
flan caramel 越焦糖炖蛋 E/D caramel custard pudding	16.00
<b>chè ba màu 越南三色刨冰 ∨</b> vietnamese 3 color dessert	16.00
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# THE

# **VEGAN & VEGETARIAN**

gỏi cuốn chay 越南素夏卷 N fresh spring roll with vegetable

gồi xoài chay 青芒果素沙拉 N shredded young mango with bean curd and mushroom

gói hoa chuối chay 越式素香蕉花沙拉 N fresh sliced banana blossom with carrot and onion

tofu, mushroom and seaweed soup 豆腐香菇裙带菜汤

mapo bean curd 素麻婆豆腐 C/G bean curd with sichuan bean sauce and plant base meat

kaeng kiew wan pak 素绿咖喱蔬菜 C vegetarian green curry

bò xào chua ngọt chay 咕咾素肉丸 sweet and sour plant base meatball

cà tím om 素鱼香茄子 C wok fried eggplant with plant base meat

vegetarian fried-rice 素肉炒饭 E wok fried rice with plant base meat

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main	
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