

SMALL DISHES

NEM Hanoi <i>Deep fried, pork mince, taro, "nuoc cham"</i>	9
NEM Hue <i>Fresh rolls, prawn, pork, peanut, herbs, "nuoc cham"</i>	9
Beef Sesame Spring Rolls <i>Beef, sesame, onion, carrot and Vietnamese mint</i>	9
Lamb skewers (D) <i>Galangal, lemongrass and turmeric</i>	15
Sambal Prawns <i>Grilled prawn, kaffir lime, garlic, lemongrass, sambal sauce</i>	16
Softshell Crab Tamarind(G) <i>Mixed green mango, Vietnamese mints</i>	18
Smokie bowl <i>Smoked salmon on mixed green</i>	17.5
Grilled Calamari <i>Squid, shallot, garlic sprout</i>	16
Chicken Dumpling (G) <i>Deep fried, mushroom, onion, bean sprouts, "nuoc cham"</i>	12
Pan-fried/ Steamed Wonton (G) <i>Prawn and pork mince, mushroom, shallot, spring onion</i>	13
Pho (Beef/ Chicken) <i>Spring onion, rice noodle and herbs</i>	15

SASHIMI

Kingfish Jalapeno <i>Coriander, tomato, shallot</i>	19
Beef Carpaccio <i>Beef tenderloin, lemongrass, red onion, ginger, lime juice, Vietnamese mint</i>	15.5

BIG DISHES

Wok Tossed Shaking Beef <i>250g beef, watercress, onion, mushroom, potato, black pepper sauce</i>	28.5
Half Duck Confit <i>Glazed honey, green bean, baby carrot, potato mushroom</i>	34
Braised Wagyu <i>Carrot, ginger, shallot, garlic, cinnamon, star anise, red wine sauce</i>	30
Fish Green Curry <i>Ginger, chili, garlic, herbs</i>	29
Flaming Coconut Prawn <i>Mushroom, lemongrass, chili, kaffir lime</i>	31
Clay Pot Caramelized Pork Belly <i>Chicken egg, shallot, spring onion, ginger, chili</i>	26
Lamb Curry <i>Potato, shallot, mushroom, kaffir lime, chili</i>	26
Prawn Fried Rice <i>Pineapple, spring onion, beans sprouts</i>	19
"BUN CHA HANOI" Hanoi Pork Grilled Noodle <i>Grilled pork belly, meat ball on rice vermicelli, "nuoc cham"</i>	24
ROLLIN' CHICKEN <i>Baked chicken, Chinese cabbage, mushroom, turmeric cream sauce</i>	25

SIDE (ALL 2.5)

Steamed Rice
Rice Noodles
Kimchi
Veggie Pickle
Salted Peanuts
Roti

(G) CONTAIN GLUTEN
(D) CONTAIN DAIRY

Please let your server know if you have any food allergies and we will do our best to accommodate. We cannot guarantee the absence of nut traces in our food. Our menu is designed to share and may not arrive together.

SALAD

Roasted Pork Belly Salad – Vegetarian option available <i>Green apple, peanut, Vietnamese mints, carrot with house dressing</i>	16
Grilled Prawn Salad <i>Celery, carrot, Vietnamese mint, ginger dressing</i>	20
Duck Salad <i>Orange, mixed green, tomato, cashew, honey dressing</i>	18
Anchovies Papaya Salad – Vegetarian option available <i>Salted anchovies, green papaya, carrot, red onion</i>	17

VEGETARIAN

Veggie Tempura (G) <i>Mix Veggie Tempura</i>	12
Crispy Tofu (G) <i>Spring onion sauce, curry leaves, shallot</i>	12
Eggplant Pate (G) <i>Mushroom, shallot served with breads</i>	15
Wok Fried Broccoli Garlic <i>Salted beans, dry chili, mushroom, garlic sauce</i>	12
Veggie Curry <i>Mixed onion, carrot, celery, mushrooms, rice balls, coconut curry sauce</i>	22

DESSERT

Mango Sago (D) <i>Tapioca, mango, condensed milk and coconut cream</i>	12
Mochi Ice-cream (G/D) <i>Dry fruit, and chocolate sauce</i>	12
Black Sticky Rice Pudding (D) <i>Stewed black sticky rice with dry apricot, raisins, Malibu caramel and coconut milk.</i>	12