

Soup

1. Pork & spring onion wonton soup. \$8

Canh hoành thanh

2. Simple fish soup. \$8

Canh ca

3. Hot&sour soup with prawn, calamari, tomato, pineapple, celery. \$8

Canh chua

Entrée

4. Deep fried spring rolls (4pcs) \$6.50

Cha gio

5. Vietnamese`s chicken prawn rice paper rolls (2 pcs) \$7

Goi cuon

6. Shredded slow-cooked pork rice paper rolls (2pcs) \$6.50

Bi cuon

7. Beef curry puff (4pcs) \$8

Banh cari

8. Garlic butter chicken wings (4pcs) \$7

Ga Bo

9. Grilled marinated pork skewer served with plum sauce \$7

Nem nuong

10. Panfry marinated quail with lemon pepper sauce. \$8

Chim cut

11. Homemade Pork & spring onion wonton (6pcs) \$8

Hoanh thanh

A: steamed served w sweet chilli soy sauce.

B: fried served w plum sauce.

12. Vietnamese green pawpaw salad w a mixed Julien of carrot, cabbage, celery onion, capsicum.

Goi Du Du

A: served w chicken, prawn \$13

B: served w tofu \$10

13. Grilled marinated beef salad w lime leaf, lemongrass and tamarind. \$13.5

Goi bo

14. Sesame prawn toast (4pcs) \$8

Banh mi tom

() Dinner only.**

Signature chef special

15. Wok-fried salt chili crispy calamari w garlic, mixed vegetables. \$21

Sexy calamari- Muc rang muoi

16. Stir-fry chicken w cashew nut, snow peas, garlic, onion, shallot in caramelized sauce. Served on a sizzling hot plate \$20

yummy chicken

17. Stir-fry marinated beef w mixed vegetables, garlic, ginger sauce served in a hot pot. \$20

yummy beef

18. Caramelized lamb w black pepper, mixed vegetables, garlic and onion served on a hot sizzling plate. \$21

yummy lamb

19. Hoisin lamb w mixed vegetables, garlic and mild chili served on a sizzling hot plate. \$21

Mongolian lamb

20. Sizzling Prawn, calamari, batter fish in a special lemongrass peanut sauce. Served on a sizzling hot plate. \$23

Bien sat

21. Dry-fried Sichuan chili beef w shredded lettuce, tomato. \$18

Bo Sichuan ()**

22. Steamed dark soy chicken w garlic, onion, shallots & ginger sauce. \$18.50

Ga hap gung

23. White-cooked chicken w garlic, chili & ginger black bean sauce. \$18.50

Ga hap tau xi

24. Deep-fried battered prawn w lemon honey dipping sauce. \$20

Tom bot ()**

25. Salt chilli fried boneless pork loin chop w garlic, onion, and shallot. \$20

Heo rang muoi (pork loin spicy)

26. Saigon crispy skin chicken w lettuce, tomato, Saigon's vinaigrette \$20

Ga don dac biet

27. Braised caramelized black pepper Fish cutlet served in a hot pot. \$25

Ca kho to ()**

28. Crispy fish w garlic, salt, black pepper, mixed vegetables \$23

Ca rang muoi

29. Crispy batter soft-shell crab w salt, chili, mixed vegetables. \$22

Cua lot rang muoi ()**

30. Crispy skin chicken w lemon honey sauce \$20

Ga gion sot chanh

31. Steamed boneless Barramundi fillet w topped shallot & ginger sauce. \$20

Ca Chem Hap ()**

32. Deep-fried batter fish served w chili ginger Namjim sauce \$19

Ca Chien Gung

() Dinner only.**

Main course

33. Stir fry mixed vegetables, lemongrass in peanut sauce. Served on a hot sizzling

(**Vi Sat**) with:

Beef. \$16.50

Fish. \$19.50

Prawn. \$21.50

34. Stir-fry lemongrass, onion, capsicum in mild chili sauce.

(**Xa ot**) with:

Chicken, beef. \$15

Pork, lamb. \$16

Prawn. \$20

Calamari. \$16

Fish. \$18

Scallop. \$19.50

35. Braised mixed vegetables, crushed peanut in mild creamy curry sauce.

(**Xao lan**) with:

Chicken, beef. \$15

Lamb. \$16

Prawn. \$20

36. Stir-fry carrot, baby corn, garlic in black bean sauce.

(**Tuong den**) with:

Chicken, beef. \$15

Scallop. \$19.50

37. Stir-fry cashew nuts, vegetables in oyster sauce.

(**Hot dieu**) with:

chicken, beef. \$16.50

prawn. \$21.50

scallop. \$20.50

38. Stir-fry tomato, pineapple, cucumber in sweet & sour sauce.

(**Chua ngot**) with:

chicken. \$15

pork. \$16

calamari. \$16

Fish. \$18

39. Stir-fry garlic, onion, shallot in caramelized sauce.

(**Ram toi**) with:

chicken. \$15

pork. \$16

prawn. \$20

scallop. \$19.50

Rice

40. Steamed rice \$3 / per person

41. Special fried rice small \$7 large \$9

42. Wok fried garlic rice small \$6 large \$8

Authentic Vietnamese

43. Vietnamese Beef Fresh rice noodle soup.(large size extra \$2)

Pho Bo

- (A) Your choice of two fillings: \$14.50
rare beef, cooked beef brisket, beef ball, beef tripe.
(Tai, nam, bo vien, xach)
(B) Special combination beef. \$15.50

Pho Dac Biet

44. Poached egg& shredded chicken fresh rice noodle soup. \$14.50

Pho Ga

45. Mixed Seafood fresh rice noodle soup. \$18

Pho Bien

46. Two type of tofu, mixed vegetable fresh rice noodle soup. \$15.50

Pho Chay

47. Original medium spicy noodle soup w thin slices of rare beef, boiled pork hock, Vietnamese's pork sausage. \$15.90

Bun Bo Hue

48. Crispy skin marinated chicken egg noodle soup. \$15

Mi ga don

49. Cambodian Kuy Teav clear rice noodle soup w a combination of meat &seafood. \$16

Hu tieu Nam Vang

50. A braised Cantonese style duck, shiitake mushroom, Asian greens served with egg noodle soup. \$17.50

Mi vit tiem

51. Grilled marinated pork, spicy sausage, shredded slow-cooked pork, fried egg served w a side of rice & salad. \$16

Com suon dac biet.

52. A red tomato rice w crispy chicken, fried egg, a side of salad & sweet chilli dipping sauce. \$16

Com ga don

53. Hainanese style chicken rice with Hainanese marinated egg, a side of ginger dipping sauce \$16

Com ga Hainan

54. Wok-fry w mild chilli, lemongrass grated, onion & salad. Served w rice vermicelli, Vietnamese mixed salad.

(A): w marinated beef & spring rolls. \$15

(Bun bo cha gio)

(B): w grilled marinated pork skewers spring rolls \$15

(Bun nem nuong)

(C): w grilled marinated chicken (please allow minimum 15 minutes) \$15

(Bun ga nuong)

Noodles

55. Wok-fried beef, vegetable, thick rice noodle in ginger oyster sauce. \$15.90

Char Kway Teow

56. Thin rice noodle w chicken, prawn, beansprout, egg in pad viet sauce. \$16.90

Pad Viet

57. Crispy egg noodle w beef, mixed vegetable in special gravy sauce. \$15.90

Mi don bo

58. Crispy egg noodle w combination meats& seafood, mixed vegetable in gravy sauce. \$18.90

Mi Don Thap Cam

59. Singapore style rice vermicelli noodle w chicken, prawn, egg. \$16.90

Bun Singapore

Vegetarian Menu

Soup:

60. Simple vegetable soup. \$6

Canh chay

61. Hot&sour soup w tofu. \$7

Canh chua chay

Entrée:

62. Vietnamese rice paper rolls. \$7

Goi cuon chay (2pcs)

63. B.B.Q Handmade tofu skewers. \$7

Chay lui (2 skewers)

64. Vietnamese tofu salad. \$7

Goi chay

Mains

65. Two types of tofu & mixed vegetables in caramelized ginger sauce. Served on a hot sizzling. \$18

yummy tofu

66. Mixed green vegetables in garlic soy sauce. \$15.50

Rau xanh toi

67. Wok-fried fried tofu with lemongrass, salt & chilli. \$15.50

Dau hu muoi

68. Steamed mixed vegetables w soy sauce. \$13.50

Rau luoc

69. Fried bean curd w mild curry coconut cream, vegetables. \$14

Dau lan

70. Chinese broccoli stir-fry in special garlic soy sauce. \$15.50

Cai ro xao toi

71. Mixed vegetables & tofu braised in a ginger black bean sauce. \$14

Kho chay

72. Wok-fried tofu, garlic, Chinese broccoli in mushroom sauce. \$15

Dau hu xao nam

Noodles

73. Stir-fry fresh rice noodle w fried bean curd & mixed vegetables \$14.50

Hu tieu xao chay

74. Crispy egg noodle w fried bean curd & vegetable in gravy sauce (Soft egg noodle optional) \$15.50

Mi don chay

75. Singapore style stir-fry rice vermicelli w fried bean curd & vegetables. \$14.50

Bun xao chay

Rice

76. Steamed rice \$3 / per person

77. Special fried rice small \$7 large \$9

78. Wok fried garlic rice small \$6 large \$8

Dessert

79. Coconut crème caramel \$6
80. Banana fritter served with ice cream and creamy coconut sauce. \$6
81. Deep-fried ice cream topped with chocolate sauce, crushed peanut \$6
82. Lychees and tropical ice cream. \$7

BEVERAGES



Soft drink	\$2.5 per can
(Coke, Coke Zero, Diet Coke, Fanta, Lift/Solo, Sprite/Schweppes)	
Mineral Water	\$3.00 per bottle
Soda Water	\$3.50 per bottle
Lemon Lime and Bitter	\$4.50 per bottle
Coconut Juice (fresh)	\$6.00
Orange Juice	\$6.00 per glass
Jasmine Tea	\$1.50 per person
Green Tea	\$2.00 per person
Lemon Ice Tea	\$5.00 per glass
Lemon Soda	\$5.00 per glass
Bundaberg Creaming Soda, Ginger Beer	\$5.00 per bottle
Vietnamese Black Ice Coffee	\$5.00 per glass
Add Milk	\$0.50



Banquet menu

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**\$23.80 per person**

**Minimum 6 people**

### Entrée

Spring rolls.

Handmade fried wonton

### Mains

Stir fry beef, lemongrass in peanut sauce. Served on a hot sizzling.

Stir fry pork, garlic, onion in caramelized sauce.

Stir-fry mixed vegetables in oyster sauce.

Sweet & sour calamari.

Stir-fry lamb with garlic, capsicum in mild chilli sauce.

Steam rice or Garlic Rice.

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\$26.80 per person

Minimum 6 people

Entrée

Spring roll.

Sesame Prawn toast.

Chicken & sweet corn soup.

Mains

Batter King Prawn with lemon honey sauce.

Saigon crispy skin chicken w lettuce, tomato, Saigon's vinaigrette

Sizzling Mongolian Lamb.

Sweet-sour calamari.

Stir-fry mixed vegetables in oyster sauce.

Steamed Rice and Fried Rice.

Dessert

Vanilla ice cream with chef special topping.

Or

Jasmine tea.

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\$30.80 per person.

Minimum 4 people

Entrée

Spring roll.

Sesame Prawn toast.

Crab meat & sweet corn soup.

Mains

Stir-fry chicken w cashew nut, snow peas, garlic, onion, shallot in caramelized sauce. Served on a sizzling hot plate

Sizzling Mongolian Lamb and mixed vegetables.

Salt & chilli sexy calamari.

Sizzling Prawn, calamari, batter fish in a special lemongrass, peanut sauce. Served on a sizzling hot plate.

Steamed Rice and Fried Rice or Garlic rice

Dessert

Vanilla ice cream with chef special topping.

Jasmine tea.

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