



A La Carte Menu

## *Starters*

Prawn Crackers

Vietnamese spring rolls with minced chicken and prawns

Vegetarian Vietnamese spring rolls with vermicelli, wood ear mushroom and tofu

Char-grilled prawn meat wrapped around sugar cane, served with rice paper and herbs

Sesame seasoned prawn meat layered on sliced French baguette

Steamed rice rolls stuffed with minced pork and black mushroom, topped with steam pork sausage

Char-grilled pork meat balls marinated with honey and spices, served with boiled vermicelli & rice paper

Char-grilled beef in wild betel leaves, served with herbs and boiled vermicelli

Char-grilled quail marinated with honey, minced garlic and five spices

Fresh salad rolls with sliced shrimps and pork wrapped in soft rice paper

Crispy, soft shell crab with garlic, cut chilli and sea salt

Deep fried battered frog legs, topped with fried garlic and salted french butter

Crispy crepe with *1. Prawns, sliced pork, mung bean, beansprouts and sliced onions or*

*2. Vegetarian: mushrooms, beansprouts, bean curd and sliced onions*

Grilled tumeric white fish with dill served with vermicelli, spring onions, peanuts and shrimp sauce

Char-grilled marinated chicken satays, served on skewers

Char-grilled duck breast marinated with soy bean, served on skewers

Deep fried battered squid with fried garlic and salted french butter

Deep fried battered squid with rice wine, sea salt, garlic and chopped chilli

## *Salads*

Lotus root salad with sliced prawns and pork

Fresh green papaya salad with sliced grilled prawns

Sliced beef steak (medium-rare) with mixed herbs and dressed with fresh lime juice

## *Soups*

Chicken and Sweet Corn Soup

Shredded duck with black mushroom and bamboo shoot

Asparagus soup with crab meat and quail egg

Pho - Petite rice noodle soup - *Choice of beef loin and brisket or corn-fed chicken or prawns*

Bún bò Hue - Petite spicy rice vermicelli soup with sliced beef, pork and prawns

Vietnamese sour soup with cut monk fish and king prawns, served in a large clay pot

Hot & spicy sour seafood soup with mushrooms, sweet basil leaves and herbs

Hot & spicy sour vegetable soup with mushrooms, okra, beansprouts and tofu

Mixed vegetable soup with diced bean curd

## *Main Dishes*

### *Beef*

Stir-fried diced Scottish ribeye steak with sake, served with salad and wine vinegar

Beef on Fire - baked sliced beef fillet in coco juice & wine vinegar, served in clay pot

Stir fried sliced beef with lemon grass, minced chilli and onions

Five spice beef stew with sweet carrots and fine beans, garnished with onions & herbs

Stir fried spicy beef with morning glory

Stir fried sliced beef with fine beans, cauliflower and onions

### *Poultry*

Stir fried chicken with fine cut lemon grass, chilli and onions

Char-grilled marinated chicken with honey & five spices

Braised chicken with shredded ginger and spring onions, served in clay pot

Stir fried sweet & sour chicken with celery, pineapple, green peppers, onions & basil leaves

Stir fried chicken with tamarind juice, cut chilli and sweet basil leaves

Chicken curry with sweet potato and onions garnished with sweet basil, sliced chilli & coriander

Steamed duck breast with spicy ginger sauce and shredded cabbage

Grilled duck marinated with spicy red soy bean sauce

Rotied marinated duck with 5 spices, honey & coconut juice, topped with white beans

## *Pork*

Mildly spiced, sweet and sour sliced pork with celery, pineapple, peppers and onions

Char-grilled porks' ribs with minced chilli and lemon grass

Braised minced pork in clay pot with fine beans, straw mushrooms in spicy shrimp sauce

Stewed pork in spicy caramel sauce with ground pepper, served in a clay pot

Slow cooked pork with quail eggs in coconut juice, served with pickled beansprouts

Char-grilled pork marinated with minced lemon grass & chilli

## *Seafood*

Sitir fried king prawns with minced garlic, lemon grass, chilli and onions

Stewed king prawns in spicy caramel sauce

Simmered tamarind king prawns with okra, green peppers, pineapple, sweet basil & chilli

Pan fried prawns, off the shell, with sea salt, garlic and pepper

King prawns curry with aubergine, okra, potatoes, green peppers & sweet basil leaves

Stewed sea bass in spicy caramel sauce and dried chillis

Steamed sea bass fillets with ginger, chilli and spring onions

Spiced sea salt, grilled mackerel fillets and fresh red chilli in banana leaf

Crispy sea bream fillets with minced chilli in garlic & coriander sauce

Crispy sea bream fillets with shredded green mango, crushed chilli and coriander

Stir fried, sweet & sour battered monk fish with green peppers and onions

Sauteed sea food with kohlabri and sugar snap peas

Stir fried squid with onions, celery and pickled cabbage

## *Vegetable Dishes*

Grilled Aubergine topped with spring onions, sea salt and olive oil

Braised spicy aubergine with straw mushroom & salted fish

Deep fried soft egg tofu with salted egg

Stir fried morning glory with *1. Garlic or*

*2. Spicy shrimp sauce*

Stir fried mixed fresh vegetables with oyster sauce

Stir fried beansprouts and cut chives with salted fish

Stir fried green kai lan with soya sauce & shredded ginger

## *Fried Noodles, Clear Vermicelli*

Stir fried spicy beef with fat rice noodles and vegetables

Stir fried spicy sea food with fat rice noodles and vegetables

Stir fried soft egg noodles with assorted meats, shrimps and vegetables

Crispy egg noodles with sea food and vegetables

Stir fried rice noodles with prawns, sliced roast pork and vegetables

Sauteed spicy glass noodles with king prawns, scallops and squid, served in clay pot

Sauteed spicy glass noodles with sliced beef, celery, black mushrooms & green peppers

Stir fried curry thi rice noodles with egg, shrimps, roast pork, peppers and celery

Stir fried plain egg noodles with beansprouts and chives

## *Rice Noodle Soups*

Pho - Traditional rice noodle soup

*Choice of sliced beef fillet & brisket, corn-fed chicken, prawns or vegetables*

Bún bò Huế - 'Huế' rice vermicelli spicy soup with sliced beef brisket, pork and king prawns

## *Vermicelli Bowls*

Boiled vermicelli with spring rolls and honey grilled pork meat balls

Boiled vermicelli with grilled marinated pork

Boiled vermicelli with stir fried beef, chilli and lemon grass

Boiled vermicelli with shredded char-grilled king prawns

Boiled rice sticks with spiced beef, fine beans and sweet carrots

Boiled vermicelli with fried mixed vegetables and bean curd

## *Rice*

Egg fried rice

*add beef, chicken, shrimps, mixed vegetables or salted fish*

Special egg fried rice with diced pork sausages, ham, shrimps, beans and spring onions

Spicy seafood fried rice

Rice baked in clay pot with dried pork sausage, crispy salted fish and black mushrooms

Baked rice with rotied chicken, bamboo shoots and black mushrooms

Steamed fragrant rice

## *Steamboat with Vegetables*

*For a more unusual experience, order a steamboat and a simmering stock with a selection of raw ingredients will be brought to your table. Whilst cooking over a low heat, add the ingredients to your preference, great for sharing.*

Sea food steamboat with spicy, sweet & sour soup base, served with boiled vermicelli

Special steamboat with assorted meat & prawns, served with egg noodles

Sliced beef loin & king prawns with wine and coconut juice soup base, served with vermicelli, herbs and wrapping rice papers

## *Vegetarian*

Pan fried bean curd with sea salt, minced garlic, lemon grass and chilli

Stewed bean curd with straw mushrooms in spicy caramel, cooked in a clay pot

Stir fried curry rice noodles with mixed vegetables, egg and tofu

Fried soft egg noodles with mixed vegetables and bean curd

Crispy noodles with mixed vegetables, mushrooms and bean curd

Stir fried rice noodles with mixed vegetables and bean curd

Curry with aubergine, green peppers, okra, sweet potatoes and fried bean curd

Sauteed spicy glass noodles with fried bean curd, mushrooms and mixed vegetables

Baked rice with quorn meat, bean curd, tofu and mushrooms, served in clay pot

## *Sizzling Dishes*

Diced 'shaking beef' with onions, green peppers and peppercorns

Sliced duck breast with pineapple, green peppers and okra in tamarind sauce

King prawns, scallops and squid with onions, okra and green peppers in spicy sauce

Grilled tumeric monk fish with dill and spring onions, served with vermicelli, herbs, peanuts & shrimps

Chicken breast with green peppers, onions and roasted cashew nuts in yellow bean sauce