



Drinks Menu
&
À La Carte Menu

Drinks Menu

175ml Bottle

Prosecco

Vaporetto Prosecco, Italy

6.50 28.00

Refreshing and full of lively, little bubbles and lovely soft lemon and pear fruit

White Wine

Lorosco Reserva Chardonnay 2017, Chile

6.00 21.00

Tropical aromas of peach and pineapple perfectly blended with sweet notes of vanilla

Pinot Grigio, Venezia, Novita 2018, Italy

6.25 24.00

Fresh, vibrant, dry with citrus flavours and aromas of pear & grapefruit zest

Stellenrust Chenin Blanc 2018, South Africa

6.50 26.00

Rich, ripe and fragrant with green apple, yellow fruit and white peach nuances

Alamos Torrontes 2017, Argentina

28.00

Aromatic with an abundance of tropical fruit & hints of jasmine & honeysuckle

Tuffolo Gavi 2017, Italy

30.00

Delicate with fruit and lemon characteristics. Clean and fresh with a long citrus finish

Johnson Estate Sauvignon Blanc 2017, New Zealand

35.00

Great complexity with intense passion fruit & grapefruit aromas and vibrant acidity

Chablis Domaine Jean Defaix 1er Cru 2016, France

45.00

Great intensity with aromas of butter cream, honey and green apples. A fine finish.

Rosé

La Serre Rose 2017, France

6.00 22.00

Red and black fruits on the nose with floral fragrances. Fresh and smooth

Red Wine

	175ml	Bottle
Gable View Cabernet Sauvignon 2018, South Africa Full-bodied, smooth tannins with ripe dark berry fruit & sweet spice flavours	6.00	21.00
Lorosco Reserva Merlot 2018, Chile Medium bodied, soft tannins with aromas of blackberries & plums	6.25	24.00
Castillo Rioja Tempranillo 2017, Spain Smooth & balanced with black cherry notes, accompanied by sweet vanilla fragrance	6.50	26.00
Tilia Malbec 2017, Argentina Rich & full-bodied with flavours of berries & dark chocolate followed by vanilla notes	6.95	28.00
Le Versant Pinot Noir 2017, France Medium bodied with aromatic notes of ripe red berries and liquorice		30.00
Paul Jaboulet Aine Parallele Cotes de Rhone 2015, France Elegant & aromatic with red fruits blended with spices and rounded tannins		35.00
Chateau La Croix de Grezard, Lussac-Saint-Emilion 2011, France Smooth with aromas of dark fruits & sweet spice. Grippy tannins & notes of cedar		40.00

Vietnamese Beer

Saigon Export (355ml)	4.50
Saigon Special (330ml)	4.50

Bottled Water

Hildon Still	4.25
Hildon Sparkling	4.25

House Lime Juice

Fresh Lime Juice	3.00
Fresh Lime Tea	3.00

Vietnamese Tea & Coffee

Hot Coffee with condensed milk	2.95
Iced Coffee with condensed milk	2.95
Organic Jasmine Tea	2.50 p/p

Soft Drinks

Coke	2.75
Diet Coke	2.50
Lemonade	2.50
Lychee Juice	2.75
Mango Juice	2.75
Orange Juice	2.75
Apple Juice	2.75

Starters

Prawn Crackers	3.00
Vietnamese spring rolls with chicken & prawns	6.50
Vegetarian spring rolls with mushroom & tofu (v)	6.50
Chargrilled prawn meat wrapped around sugar cane	10.50
Sesame prawn on sliced French baguette	7.50
Steamed rice rolls with minced pork & black mushroom	7.50
Chargrilled pork meat balls with honey & spices	7.95
Chargrilled beef in wild betel leaves	7.95
Chargrilled quail marinated with honey & spices	7.95
Fresh Salad Rolls with shrimps and pork	7.50
Fresh Salad Rolls with tofu and vegetables (v)	7.50
Crispy soft shell crab with minced garlic, chilli & sea salt	10.95
Chargrilled marinated chicken satay	7.50
Chargrilled duck satay marinated with red soy bean	7.50
Battered squid & French butter	10.95
Battered squid with chilli and garlic	10.95

Salads

Lotus root salad with sliced prawns and pork	9.75
Fresh green papaya salad with celery and prawns	9.95
Beef salad with fresh lime juice	10.95

Soups

Chicken & sweetcorn soup	5.25
Asparagus, crab meat & quail soup	5.25
Hot & spicy seafood soup	7.50
Hot & spicy vegetable soup with okra and tofu (V)	6.50

Main Dishes

Beef

Stir fried diced sirloin beef on a salad bed	12.50
Stir fried sliced beef with lemon grass, chilli & onions	9.50
Five spice stewed beef casserole	9.50

Poultry

Stir fried chicken with lemon grass, chilli & onions	9.50
Chargrilled chicken marinated with honey and five spice	9.50
Braised chicken with ginger and spring onions	9.50
Stir fried sweet & sour chicken	9.50
Chicken curry with sweet basil & chilli	10.50
Chargrilled duck breast with spicy red soy bean sauce	11.50

Pork

Chargrilled pork ribs with chilli & lemon grass	9.50
Spicy caramel stewed pork in clay pot	9.50
Slow cooked pork with quail eggs	9.50
Chargrilled pork with chilli & lemon grass	9.50

Seafood

Stir fried prawns with chilli, garlic & lemon grass	12.50
Spicy caramel stewed prawns in clay pot	12.50
Pan fried prawns with sea salt, garlic and chilli	12.50
Prawn curry with okra, aubergine & sweet basil	13.50
Spicy caramelised sea bass in clay pot	15.50
Steamed sea bass fillets with ginger & spring onion	15.50
Crispy sea bass fillets with chilli, garlic & coriander	15.50

Vegetable Dishes

Grilled aubergine with scallion olive oil (vg)	7.95
Braised spicy aubergine & mushroom in clay pot (vg)	8.50
Deep fried soft egg tofu with salted egg (v)	8.50
Stir fried morning glory with chilli & garlic (vg)	8.50
Stir fired mixed vegetables in oyster sauce	7.95
Stir fried choy sum with ginger (vg)	8.50

Noodles

Stir fried flat rice noodles with spicy beef & vegetables	9.50
Stir fried flat rice noodles with seafood & vegetables	11.50
Stir fried egg noodles with chicken, prawn & vegetables	9.50
Crispy egg noodles with seafood, pak choy & vegetables	11.95
Crispy Egg Noodles with Chicken, pak choy & vegetables	10.95
Stir fried curried vermicelli with shrimp, pork & peppers	9.50
Plain stir fried egg noodles with bean sprouts (v)	6.50

Rice Noodle Soups

Traditional rice noodle soup with beef loin & brisket	11.50
Traditional rice noodle soup with corn fed chicken	11.50
Traditional rice noodle soup with prawns	12.50
Traditional rice noodle soup with mixed vegetables (vg)	11.50

Vermicelli Bowls

Boiled vermicelli with spring rolls & pork meat balls	10.95
Boiled vermicelli with grilled pork	10.95
Boiled vermicelli with stir fried beef, chilli & lemon grass	10.95
Boiled vermicelli with chargrilled prawns	11.95
Boiled vermicelli with grilled vegetables & tofu (vg)	10.95

Rice

Egg fried rice (v)	4.50
Egg fried rice with chicken	5.95
Egg fried rice with shrimps	5.95
Egg fried rice with vegetables (v)	5.95
Special egg fried rice with pork sausage & shrimp	.750
Spicy seafood fried rice	10.50
Steamed rice	3.50

Vegetarian

Pan fried tofu with chilli, garlic & lemon grass (vg)	8.50
Spicy caramel stewed tofu & mushroom in clay pot (vg)	8.95
Stir fried curried vermicelli with tofu & mushroom (vg)	8.50
Crispy egg noodles with tofu and vegetables (v)	10.50
Stir fried rice noodles with tofu and vegetables (vg)	9.50
Vegetarian curry with aubergine, okra & tofu (vg)	10.50

Sizzling Dishes

Diced 'shaking beef' with onions & peppercorns	14.50
Seafood with okra & green peppers in a spicy satay sauce	15.50
Chicken breast with cashew nuts in yellow bean sauce	13.50