

# Cocktails

**Viet Mimosa** **\$16**  
House Sparkling, Orange Juice

**Blue Lagoon** **\$16**  
Vodka, lychee and lemon juice, blue curacao

**Ho Chi Minh Sunrise** **\$16**  
Tequila, orange juice, lemon juice, grenadine

**Hanoi Mule** **\$18**  
Vodka, pickled ginger, pressed ginger mule, ginger beer

**Ginger & lychee martini** **\$18**  
Vodka, ginger liqueur, ginger syrup, lychee & lemon juice

**Matcha & Basil Margarita** **\$19**  
Salt rimmed glass with tequila, cointreau, green tea, apple juice, aquafaba, topped with matcha powder

# Wine, Beer & Spirits

**White** GLS / BTL  
House White, Pinot Grigio, WA \$12 / \$55  
Stone Skimmer Chardonnay, SA \$13 / \$55  
Stone Skimmer Sauvignon Blanc, SA \$13 / \$55

**Sparkling**  
House Sparkling, Stone Skimmer, SA \$12 / \$55

**Rosé**  
Counterpoint, SA \$13 / \$55

**Red**  
House Red, Pinot Noir, SA \$12 / \$55  
Shiraz, Sharegarden, SA \$12 / \$55

**Beer**  
Tiger, Tsing Tao \$11

**Spirits**  
Vodka, Gin, Rum, Tequila, Bourbon, Whisky \$10

# Mocktail

**Saigon Sunset** **\$13**  
Orange juice, lemon juice, grenadine, sparkling water

**Viet Refresher** **\$15**  
Lemon and lychee, sparkling water, blue curacao

**Hanoi Mocktail** **\$15**  
Ginger beer, lychee & lemon juice, pickled ginger

# Other

**House-Made Lemonade Iced Tea** **\$7**  
Freshly squeezed lemon, house-made brewed tea and lemon juice

**Soft Drink** **\$6**  
Coke, Coke Zero, Sprite

**Ginger Beer** **\$7**

**Lemon & Lime Bitters** **\$10**

**Juice** **\$7**  
Apple, Orange, Lychee

**Hot Teas** **\$9**  
Lemon & ginger, Chamomile, Peppermint, Green Tea

*Viet*



# Small Plates

1. Vietnamese Savory Mini Pancakes

S13

Rice flour cupcake with pork and prawns, peanut, shallots oil and coconut milk.
2. Sticky Fried Chicken Wings

S15

Garlic, chili and tamarind dressing
3. San Choy Bao

S12

Crispy rice curry with tofu, shallots, mint and roasted peanuts in lettuce cups. (V, GF) (2 pcs)
4. Chao Tôm Prawn Stiek on Lemongrass

S14

Prawn, water chestnut, garlic and coriander root with nuoc cham dressing (2 pcs)
5. Rice Paper Rolls

S10

Mixed herbs with your choice of protein: BBQ chicken, tofu or prawns (2 pcs)
6. Crispy Hanoi Spring Rolls

S14

Carrot and cabbage with pickled ginger (V) (6 pcs)
7. Salt & Pepper Squid

S18

Crispy squid with toasted garlic, chilli and sriracha mayo
8. Lemongrass Chicken Skewers

S18

Served with peanut sauce (GF) (6 pcs)

# Large Plates

9. Pho Bò

S18

Traditional Vietnamese beef noodle soup with slow-cooked broth, sliced beef and meatballs
10. Vietnamese Beef Stew

S28

Rich braised beef with roasted carrot, potato, basil and Vietnamese mint (GF)
11. Vietnamese Noodle Salad

S22

Vermicelli noodles with peanuts, tomato, cucumber, chilli, herbs and house dressing.
12. Papaya Salad

S19

Shredded green papaya, roasted peanuts, fresh herbs and soy tamarind dressing (V, GF)
13. Traditional Fried Rice

S20

Stir-fried rice with egg, onion, Chinese broccoli, tomato and cucumber (GF)
14. Crispy Turmeric Paneake

S20

Filled with roasted peanuts, bean sprouts and herbs, served with chilli miso sauce.
15. Lemongrass Chicken Curry

S26

Fragrant chicken curry with pickled shallots, carrot, lemongrass and curry leaves (GF)
16. Sizzling Lemongrass Beef

S28

Stir-fried beef with red capsicum, onion, ginger, chilli and crispy Chinese croutons (GF)
17. Crispy Chicken with Chilli Jam

S26

Tossed with red capsicum, onion, coriander, bean sprouts, chilli jam and cashew nuts
18. Chinese Broccoli with Crispy Pork Belly

S28

Stir-fried with garlic and chilli (GF)
19. Vietnamese Pork Bún Cha

S24

Grilled pork patties served with rice noodles, pickled vegetables and fresh herbs

**Choice of protein:** chicken, beef, tofu +\$3  
prawn, crispy pork belly, bbq chicken, lemongrass pork +\$6

# Sides

20. Steamed Jasmine Rice

S5
21. Coconut Rice

S7
22. Roti

S5
23. Steamed Vegetables

S5

# Desserts

24. Deep Fried Ice Cream

S12

With butterscotch caramel sauce topped with popcorn



# Set Menu

Minimum of 4 people

## CAN THO \$69 PER PERSON

- San Choy Bao
- Soft Shell Crab
- Lemongrass Chicken Skewers
- Chinese Broccoli with Crispy Pork
- Vietnamese Beef Stew
- Pork & Prawn Pancake
- Steamed Rice
- Deep-Fried Ice Cream

## SA DEC \$79 PER PERSON

- San Choy Bao
- Sticky Chicken Wings
- Salt & Pepper Squid
- Lemongrass Chicken Curry
- BBQ Pork Ribs
- Stir-Fried Mushroom & Tofu
- Fried Rice
- Deep-Fried Ice Cream

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

10% Group Service Charge for 8 pax and above  
15% Public Holiday Surcharge | BYO \$10 per bottle