

GF Gluten Free Spicy Peanut

Entrée

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- 1. Summer Rolls / 2pcs** ^{GF} 11.5
Prawns, avocado, rice vermicelli, pickles & mixed herbs, served w/ hoisin peanut sauce
Or grilled chicken, rice vermicelli, pickles & mixed herbs, served w/ home made fish sauce
 - 2. Pork Spring Rolls / 3pcs** 11.5
Deep fried marinated pork mince, carrot, potatoes, onion wrapped in spring roll pastry
 - 3. Prawn Spring Rolls / 3pcs** 11.5
Deep fried marinated shrimp, edamame bean & bamboo shoot
 - 4. Beef Betel Leaf / 3pcs** ^{GF} 11.5
Grilled marinated lemon grass beef wrapped in betel leaves
 - 5. Steamed Dim Sims / 3pcs** 12.50
Steamed combination of marinated pork mince, onion, carrot, onion & water chestnut wrapped in wonton skin
 - 6. Duck Pancake / 3pcs** 16.9
Wheat flour pancake wrap w/ roasted duck, pickled carrot, lobok, cucumber & shallots served w/ special hoisin sauce
 - 7. Fried Wontons / 8pcs** 12.50
Crispy skin wonton wrapped in combination of pork mince, onion & dried fish
 - 8. Angel Wings / 6pcs** ^{GF} 11.9
Deep fried marinated chicken wings toasted w/ house made sticky fish sauce
 - 9. Chicken Lettuce Cup / 2pcs** 12.50
Stir fried chicken in onion, celery, chicken seasoning, served in iceberg lettuce cup

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Entrée

- 10. **Cocoon Prawns / 4pcs** 11.90
Deep fried whole prawn wrapped in noodle served w/ sweet chilli sauce
- 11. **Satay Chicken Skewers / 2pcs** 10.9
Pan fried marinated chicken tenderloin served w/ home made satay sauce
- 12. **Coconut Prawns / 3pcs** 12.90
Crumbed in roasted coconut served w/ sweet chilli sauce
- 13. **Sugarcane Prawns / 2pcs** 11.9
Deep fried flavoursome prawns covered in fresh sugarcane stick

- 14. **Vitenamese Sweet & Sour Seafood Soup (canh chua)** sml 16.9 lge 31.0
Vietnamese traditional style soup w/ mix seafood of prawns & calamari served w/ tomatoes, satay & bean sprout
- 15. **Mixed Entrée** 29
Combination of 2 Summer rolls, 2 pork spring rolls, 2 beef betel leaf, 2 dim sims & 4 fried wontons

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Rice Vermicelli & Fresh Green Salad

All dishes served with our special home made fish sauce along with rice vermicelli, lettuce, cucumber, bean sprouts, pickled carrots and loboks and mint, topped with fried shallots and peanuts.

Choice of your liking
(1 choice only):

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|--|-------|--|------|
| 1. Grilled Lemon Grass Chicken /w Spring Rolls | 23.50 | 5. Sugarcane Prawn | 22.9 |
| 2. Grilled Beef | 22.90 | 6. Combination | 24.9 |
| 3. Grilled Pork /w Pork Spring Rolls | 23.50 | Pork spring rolls, sugarcane prawn & grilled lemon grass chicken | |
| 4. Crispy Pork Belly | 22.90 | | |



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Vietnamese Salad

1. **Chicken Green** GF Spicy 22.50

Papaya Salad

Try our famous shredded green & crunchy papaya along with onion, mint, pickled carrot & lobok, topped with lemon grass, chicken, peanuts, shallots & fish sauce

2. **Verandah Prawn** GF Spicy 22.50

& Pork Lotus Salad

Lotus stems, onion, mint, prawns, roasted pork belly, sprinkled with oven roasted peanuts & shallot served with home made fish sauce

3. **Vietnamese Slaw Salad** GF Spicy 22.50

Red & white cabbage, Vietnamese mint, onion, chicken, sprinkled with oven roasted peanuts & shallot served with home made fish sauce



4. **Wagyu Beef Salad** GF Spicy 22.50

Mixed salad, pickled onion & carrot in ginger sauce, fried shallot, peanuts & mint



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Salt & Pepper

Lightly battered & deep fried with diced capsicum, onion & shallot seasoned with salt & pepper.

Your choice of:

1. Calamari 27.90
2. King Prawns 27.90
3. Soft Shell Crab 27.90



Sizzling Dish

Served on a sizzling cast iron hot plate.

4. **Sizzling Mongolian Beef** 27.90
Stir fried sliced beef fillet w/ celery, capsicum, onion & shallot w/ home made Mongolian sauce
5. **Sizzling Satay Chicken** 27.90
Stir fried sliced chicken fillet w/ celery, capsicum, onion & shallot w/ home made satay sauce
6. **Sizzling Seafood w/ Ginger** 29.90
Stir fried mixed seafood w/ celery, onion, shallot & ginger w/ home made seafood sauce
7. **Sizzling King Prawns** 29.90
Stir fried King Prawns w/ garlic Sauce
8. **Sizzling Ginger & Shallot Chicken** 27.90
Stir fried Chicken w/ Shallot & garlic Sauce



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On The Wok

1. Chicken Cashew Nuts 27.90

Stir fried chicken w/ seasonal vegetables in oyster sauce, topped w/ roasted cashew nuts

2. King Prawns 29.90

Stir fried king prawns w/ seasonal vegetables in oyster sauce

3. Beef Stir Fry 27.90

Stir fried beef w/ seasonal vegetables in oyster sauce

4. Seafood 29.90

Stir fried seafood w/ seasonal vegetables in oyster sauce

5. Chicken Chilli GF Spicy 26.9

Lemongrass

Stir fried chicken w/ chilli, lemongrass, capsicum, onion, shallots w/ home made chilli sauce

6. Vietnamese Shaking Beef GF 27.90

Stir fried diced beef w/ capsicum, onion, shallot & mushrooms in black pepper



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7. Stir Fried Rice Noodle Chicken,beef 26.9

High heat stir fried rice noodle in a special home made sauce, chives, onion, capsicum.

Your choice of: beef, chicken or seafood

Seafood 28.9

8. Crispy Egg Noodle Chicken,beef 26.9

Top up w/ stir fried seasonal vegetables & your choice of: chicken, beef or seafood

Seafood 28.9

9. Grilled Atlantic Salmon 28.9

Served with Steamed broccoli, Steamed rice and jasmine curry Sauce.

10. Popcorn Chicken 22.9

Stir fried Chicken w/ butter & Oats



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Vietnamese Rice Dish

22.50

1. Grilled Chicken Fillet GF

Grilled lemon grass marinated chicken thigh fillet served /w steamed rice & home made fish sauce

2. Chicken Chilli GF

Lemon Grass

Stir fried chicken /w chilli, lemon grass, capsicum, onion, shallots and our special combination sauce served /w steamed rice

22.50

3. Vietnamese Shacking Beef GF

Stir fried diced, twice cooked beef fillet /w capsicum, onion, shallot, mushroom & black pepper served /w steamed rice

22.50

4. Stir Fried Chicken

Served /w greens & steamed rice

5. Satay Chicken w/Rice

Pan fried chicken top /w home made satay sauce served /w steamed rice

22.50

6. Verandah Fried Rice GF

22.50

Stir fried jasmine rice /w eggs, Chinese sausage, ham, peas, carrots, broccoli stem & prawns

7. Chicken Fried Rice GF

21.90

Stir fried jasmine rice /w eggs, chicken, mushroom, carrots, broccoli stem & peas

8. Pineapple Fried Rice GF

22.50

Stir fried jasmine rice /w eggs, chicken, peas, prawns, carrots & broccoli stem

9. Steamed Rice GF

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Noodle Soup

1. **Beef Noodle Soup (Pho bo)** GF 23.50

Flat rice noodle served in special home made beef broth, topped /w thinly sliced wagu beef, onion, shallot, coriander & a side of bean sprouts, mint, lemon & hoisin sauce

2. **Chicken Noodle Soup (Pho ga)** GF 23.50

Flat rice noodle served in special home made chicken broth, top /w thinly sliced sautéed chicken, onion, shallot, coriander & a side of bean sprouts, mint, lemon & hoisin sauce

3. **Wonton & BBQ Pork Egg Noodle Soup** 23.50

Skinny egg noodle served in special home made chicken broth, topped /w BBQ pork, wonton, celery, spring onion & fried red shallot

4. **Crispy Skin Chicken Egg / Rice Noodle Soup** 23.50

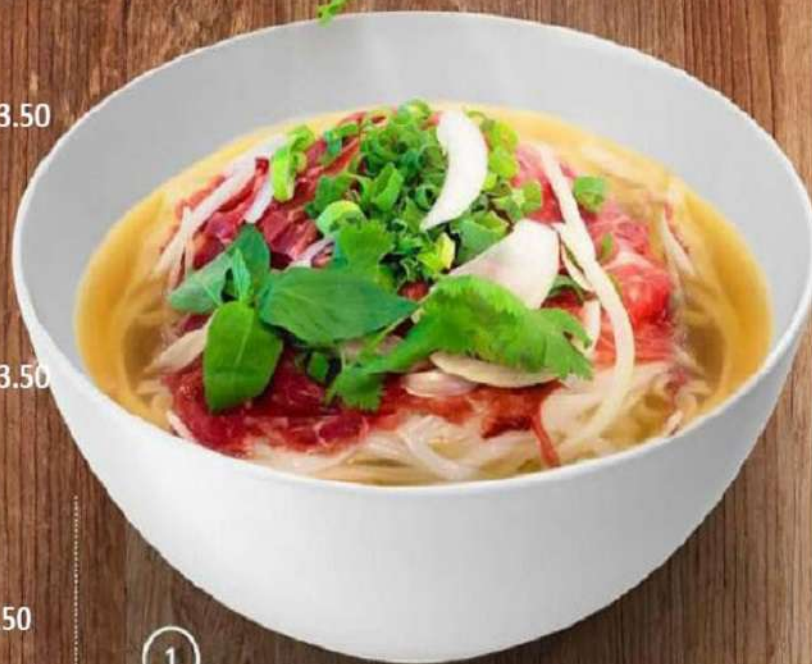
Skinny egg noodle served in special home made chicken broth served /w a side of crispy skin chicken & home made fish sauce

5. **Stew Beef /w Rice / Egg Noodle (Bo Kho)** 23.50

Slow cook beef cooked until very tender /w carrot served /w rice or egg noodle

6. **Spicy Beef Noodle Soup (Bun bo hue)** 23.50

Spicy beef broth, w/ a hint of shrimp paste & lemon grass, served w/ rice noodle, rare beef & pork loaf



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Vietnamese Fusion Dish

- 1. Duck Plum Sauce** 28.9
Deep fried battered duck served w/ capsicum, onion & plum sauce
- 2. Sweet & Sour Pork** 26.9
Deep fried battered pork fillet served w/ capsicum, onion, shallot & pineapple in sweet & sour sauce
- 3. Royal Pork Ribs** 29.9
Tender pork ribs in a light royal sauce
- 4. Red Curry Lamb Shank** 27.90
Twice cooked lamb shank in fusion red curry w/ lime leaves, coconut cream & lotus stem
- 5. Yellow Duck Curry** 28.9
Twice cooked duck in fusion yellow curry w/ lime leaves, coconut cream & taro
- 6. Mum's Pork Belly** GF 27.9
Braised caramel pork belly in rich coconut juice served w/ a boiled egg & steamed rice
- 7. Turmeric Fish Fillet** GF 27.90
(Cha ca la vong)
Grilled marinated snapper fillet w/ turmeric & shrimp paste on a bed of dill & shallots served w/ fancy lettuce, mint, cucumbers, carrots, bean sprouts, rice vermicelli & fish sauce



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Veggie Lover

1. Vegetarian Spring Rolls / 3pcs 11.9
Deep fried mixture of white cabbage, tofu, mushroom, carrot, potatoes & onions wrapped in spring roll pastry

2. Tofu & Avocado / 3pcs 🌶️ 11.9
Rice Paper Roll
Tofu, mixed herbs, avocado, lettuce wrapped in rice paper served w/ hoisin peanut sauce

3. Tofu Lettuce Cup / 2pcs 11.9
High heat w/ diced tofu, capsicum, onion, carrot & broccoli stem

4. Tofu Green Papaya Salad 20.9
Green papaya, pickled carrot, pickled lobok, mint, onion, tofu, soy sauce & vinegar

5. Vegetarian Rice Noodle Soup 20.9
Flat rice noodle served in a signature vegetarian broth w/ mixed vegetables & tofu

6. Stir Fried Mixed Vegetables & Tofu 25.9
Mixed vegetables stir fried in home made vegan sauce & tofu

7. Vegetarian Fried Rice 20.9
Stir fried jasmine rice w/ capsicum, onion, carrots, tofu & mushroom

8. Chilli Tofu Lemongrass 🌶️ 25.9
Tofu stir fried in rich of lemon grass, capsicum, onion & soy sauce

9. Tofu & Spring Rolls Rice Vermicelli Salad 🌶️ 20.9
Tofu & vegetable spring rolls served w/ rice vermicelli, iceberg lettuce, cucumbers, pickles & mint



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Finished For The Night

1. Banana Fritter 13.5

Crunchy Caramelised banan
W/ house made caramel Sauce
and Ice Cream



1. Selection of Cakes 12

Choose from a selection of
cakes brownies, slices, pastries
and fresh baked mulfins, served
with cream or ice cream.




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\$55 PP

Banquet A

Minimum 4 People / 6 courses

Entrée

Steamed Dim Sim
Chicken Lettuce Cup 
Pork Spring Roll

Main



Yellow Duck Curry
Stir Fried Beef W/Mix Vegetables
Sizzling Ginger & Shallot Chicken
Steamed Rice

\$65 PP

Banquet B

Minimum 4 People / 8 courses

Entrée

Duck Pancake
Fried Wontons
Summer Spring Roll 
Coconut Prawns 

Main

Green Papaya Salad
Sizzling Garlic King Prawn
Chicken Cashew Nut
Turmeric Fish Fillet
Steamed Rice

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