



WINES



SPARKLING

	Glass	Bottle
• Emeri Pink Moscato (V)	200ml	\$9
• Brown Brothers Prosecco Sparkling Piccolo	200ml	\$9
• Brown Brothers Moscato Piccolo	200ml	\$9
• Brown Brothers Moscato Rosa Piccolo	200ml	\$9
• Paulett NV Red Sparkling Piccolo (V)	200ml	\$12
• Tomich Sparkling Pinot Noir Chardonay	750ml	\$42



WHITE

	Glass	Bottle
• Scarpatori Sauvignon Blanc - McLaren Vale (V)	\$9	\$40
• Tomich Sauvignon Blanc - Adelaide Hill	\$10	\$42
• Mr.Riggs Watervale Riesling - Clare Valley Vintage	\$10	\$42
• Rileys of Eden Valley Chardonay - Eden Valley (V)	\$10	\$42
• Mrs Pinot Gris - Adelaide Hills	\$10	\$42
• Tomich Pinot Grigio - Adelaide Hills	\$10	\$42
• Nowhere Road Riesling - Clare Valley (V)	\$9	\$40



RED

	Glass	Bottle
• Tomich Shiraz - Adelaide Hills	\$10	\$42
• Scarpatori School Block Shiraz Cab Merlot - McLaren Vale (V)	\$9	\$40
• Tomich Pinot Noir - Adelaide Hill	\$10	\$42
• Totino Estate Cabernet Sauvignon - Adelaide Hills, SA	\$11	\$43
• The Hedonist Shiraz - McLaren Vale (V)	\$11	\$43
• Serafino Cabernet Sauvignon - McLaren Vale (V)	\$11	\$43
• Cooperburns GSM - Barossa Valley	\$10	\$42



ROSÉ

	Glass	Bottle
• Tomich Rose - Adelaide Hills	\$10	\$42
• Hedonist Rose - McLaren Vale (V)	\$12	\$44

B.Y.O for wines only – Corkage fee \$12 per bottle (Excluding Beer)



ALCOHOLIC DRINKS



BEERS

- | | | | |
|-------------------------------|--------------|-------------------------|-------------|
| • Heniken | \$9.5 | • 333 | \$12 |
| • James Boags Premium Light | \$9.5 | • Saigon | \$12 |
| • Pure Blonde | \$9.5 | • Ha Noi | \$12 |
| • Hahn Super Dry | \$9.5 | • 5 Seed Apple Cider | \$11 |
| • Coopers Pale Ale (Original) | \$10 | • Lychee Cider | \$12 |
| • Crown larger | \$10 | • Ginger Beer | \$10 |
| • Corona | \$10 | • Heniken Zero – Bottle | \$10 |



BASE SPIRITS & LIQUERS

- | | |
|---|---|
| <ul style="list-style-type: none"> • Standard – ALL \$9.5 • Bundaberg Rum • Johnnie Walker Red Label Scotch • Cordon's Gin • Bacardi Rum | <ul style="list-style-type: none"> • Soft Drink Mixers add \$1.5 • Malibu • Frangelico • Paraso Lychee • Smirnoff Vodka |
| <ul style="list-style-type: none"> • Premium – ALL \$10.5 • Absolut Vodka • Bombay Sapphire Gin • Jim Beam Bourbon • Jameson Whiskey • Canadian Club | <ul style="list-style-type: none"> • Soft Drink Mixers add \$1.5 • Jack Daniels Whiskey • Johnnie Walker Black Label Scotch • Sailor Jerry Spiced Rum • St Agnes V.S. Brandy • Chivas Regal 12YO Scotch Whisky |



COGNACS

- | | |
|-----------------------|-------------|
| • Hennessy V.S.O.P | \$13 |
| • Remy Martin V.S.O.P | \$13 |

B.Y.O for wines only – Corkage fee \$12 per bottle (Excluding Beer)



NON-ALCOHOLIC DRINKS



SOFT DRINKS / Nước Ngọt

• Spring Water Bottle	600ml	\$3.5
• Coke Coke Zero Diet Coke Sprite Fanta Lemon Squash	375ml	\$4.5
• Bundaberg Ginger Beer	375ml	\$5.5
• Lemon Lime Bitters		\$6.5
• Lipton Iced Tea (<i>Lemon or Peach</i>)	500ml	\$5.5
• Bundaberg Sparkling Fruit Drink (<i>Passion Fruit Guava Burgundee Creaming Soda Mango Elderflower</i>)	375ml	\$5.5
• San Pellegrino Sparkling Mineral Water Bottle	1000ml	\$8.0
• San Pellegrino Sparkling Mineral Water Bottle	500ml	\$5.5



SMOOTHIES / Sinh Tố

• Durian	Sầu Riêng
• Custard Apple	Mãng Cầu
• Mango	Xoài
• Avocado	Bơ
• Strawberry	Dâu
• Lychee	Vải Thiều

All \$8.50

Additional \$2.50 for extra fruit



VIETNAMESE DRINKS

• Young Coconut Juice	Dừa	\$6.5
• 3 Colour Bean Drink	Chè Ba Màu	\$8.5
• Soda Egg	Soda Hột Gà	\$8.5
• Soda Lemon	Soda Chanh	\$7.0



TEA / COFFEE / MATCHA

• Vietnamese Milk Coffee Filtered <i>Hot/ Cold</i>	\$6.5
• Vietnamese Dark Filtered Coffee <i>Hot/ Cold</i>	\$6.5
• Vietnamese Salted Creamed Coffee <i>Cold</i>	\$8.5
• Matcha Coconut Cloudy <i>Cold</i>	\$8.5
• Hot Tea (Max: 4pp) <i>Jasmine or Green Loose-leaf Tea</i>	\$6.5





CHEF'S SPECIAL MENU

BOLD FLAVOURS. FRESH INGREDIENTS.
MADE WITH PASSION

At Mai Kitchen, we celebrate the vibrant flavours of Vietnam
with modern creativity and the finest quality ingredients.



SPECIAL CRISPY LOBSTER

Try our special lobster dish which can be served 2 ways!

****Please choose your flavour below**

- **Salt & Pepper**

Pieces of lobster tail fried in a deep batter until golden and crisp, tossed in salt and pepper. Served on a bed of crispy egg noodles.

- **Ginger & Shallot Stir Fry**

Pieces of lobster tail, wok-tossed with fresh ginger and spring onion in our aromatic house sauce, served over silky egg noodles. A luxurious Mai Kitchen signature made for sharing.

L \$159.90



SAIGON SPRING ROLLS

Medium size meaty parcels of minced prawn and chicken, with mushrooms wrapped in rice paper, deep fried until crispy, served with pickled carrots, lettuce, cucumber mixed herbs and dipping sauce

Tip: Wrap spring rolls up in lettuce & herbs to your liking, dip the wrap in our classic Vietnamese fish sauce and enjoy!

\$12.00



SALT AND PEPPER CRISPY WHOLE BARRAMUNDI

Golden crispy whole barramundi tossed in salt & pepper aromatics, topped with minced onion and capsicum, and fresh herbs. Served with lemon to cut through the richness.

\$44.90



SALTY EGG SOFT SHELL CRAB

Try our Asian fusion take on fresh Soft-Shell Crab fried to a golden crisp, tossed in our tantalising homemade salted egg yolks. Served on a bed of crispy egg noodles.

\$31.90

V – Vegan

VOA – Vegan option available



Spicy

**Images are for references ONLY*





ENTRÉES



HA NOI STYLE SPRING ROLLS — NEM RÁN (2) (VOA)

\$12.00

Large meaty parcels of minced pork, mushrooms, carrots and onions, wrapped in rice paper, deep fried, served with pickled carrots, lettuce, mixed herbs and dipping sauce

Tips: Wrap spring rolls up in lettuce & herbs for an authentic Vietnamese taste!



CHICKEN CORN SOUP — SÚP BẮP GÀ

\$8.00



SHORT SOUP — HOÀNH THÁNH

\$8.50



SPRING ROLLS — CHẢ GIÒ (3)

- Chicken Gà
- Vegetarian (V) Chay

\$8.00



PRAWN TOAST — BÁNH MÌ CHẢ TÔM (2PCS)

\$8.00



SATAY SKEWERS — SATÉ (2)

* These dishes contains peanuts

- Chicken or Beef Gà hoặc Bò
- Vegetarian (V) Chay

\$10.00



SUGARCANEPRAWN SKEWERS — CHẠO TÔM (2)

\$10.00



FRIED OR STEAM BUN WITH ROAST PORK — BÁNH BAO HEO QUAY (2) (VOA)

Choose your style Steam or Fried Bun with roast pork, dressing with sweet chilli, cucumber, pickle carrot, coriander

\$10.00



PORK MEATBALLS SKEWERS — NEM NƯỚNG (2 SKEWERS)

\$10.00



VIETNAMESE SPICED QUAILS — CHIM CÚT

1 quail
for

\$13.00

Whole Quail marinated in Mai kichen's home recipe of herbs and spices served with a side of lemon pepper dipping sauce



COLD ROLLS — GỎI CUỐN (3)

* Served with the house-made hoisin peanut sauce
* Extra roll available

- Tofu (V) Chay
- Chicken or Shredded Pork Gà / Bì
- Crispy Roast Pork Heo Quay
- Pork & Prawns Tôm Thịt
- Sugar Cane Prawns Chạo Tôm

\$12.00



VIETNAMESE PANCAKE — BÁNH XÈO

\$19.90

Vietnamese pancake served with fresh lettuce, mixed herbs, and a complementing dipping sauce

- Tofu (V) Chay
- Prawns Tôm
- Pork & Prawns Tôm Thịt
- Chicken Chạo Tôm

Tips: to eat, cut a piece of the pancake and use the lettuce to wrap the pancake like a wrap. Add mint and pickled carrots to the wrap and enjoy!

Choose your own choice of meat or vegan option (V) above





MAKE YOUR OWN COLD ROLLS

GỎI TỰ CUỐN

All served with fresh lettuce, mixed herbs, vermicelli, rice paper and a complementing dipping sauce. Ask us how to make your best roll here!

****Dishes contain peanuts****



COMBINATION — THẬP CẨM

Sugar cane prawn, pork meatballs, roast pork, pork chop and chicken spring rolls (Chạo tôm, nem nướng, thịt heo quay, chả giò, sườn)

\$34.90



PORK MEATBALLS — NEM NƯỚNG (4 SKEWERS)

\$24.90



CRISPY SKIN ROAST PORK — THỊT HEO QUAY

\$24.90



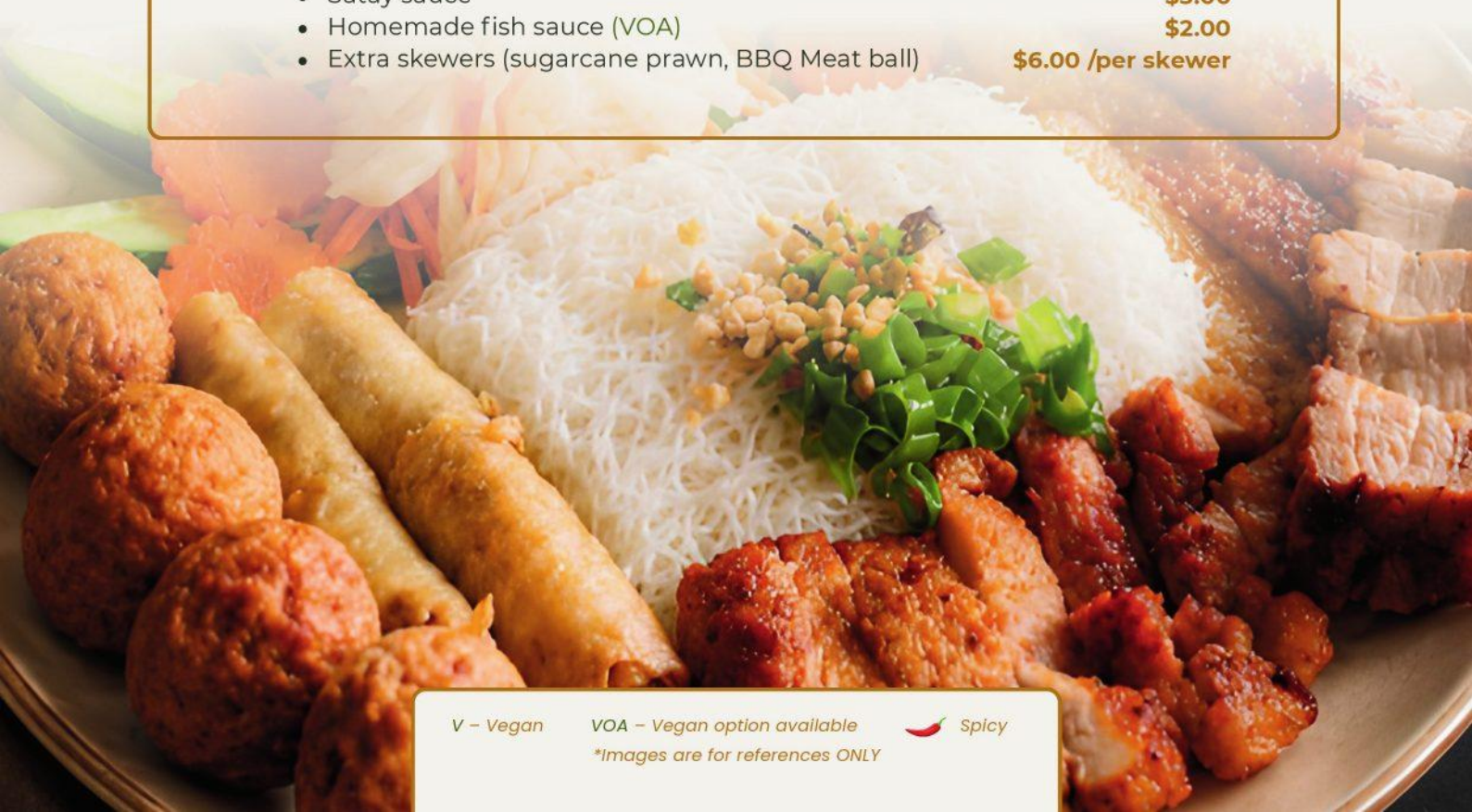
SUGAR CANE PRAWNS — CHẠO TÔM (3 SKEWERS)

\$24.90



Extras for Make your own cold rolls ONLY — Thêm cho gỏi tự cuốn

- | | |
|--|---------------------------|
| • Hoisin peanut sauce | \$3.00 |
| • Lettuces & Herbs | \$6.00 |
| • Satay sauce | \$3.00 |
| • Homemade fish sauce (VOA) | \$2.00 |
| • Extra skewers (sugarcane prawn, BBQ Meat ball) | \$6.00 /per skewer |



V – Vegan

VOA – Vegan option available

 Spicy

**Images are for references ONLY*

NOODLE SOUPS

Các Món Nước





SPICY BEEF NOODLE SOUP — BÚN BÒ HUẾ

Round thick rice noodles in a spicy beef broth, with beef, pork and pork roll slices, served with a side of fresh lettuce, herbs, and our own homemade sate chili

\$19.90



BEEF NOODLE SOUP — PHỞ

- *Rare Beef*
- *Combination Beef*

Fresh rice noodles with beef varieties of your choice in an aromatic beef stock, served with fresh herbs, chili, lime and optional dipping sauces

\$19.90

\$21.90



CHICKEN NOODLE SOUP — PHỞ GÀ

\$19.90



PHNOM PENH STYLE NOODLES — HỦ TIẾU NAM VANG (khô/ nước)

\$21.90

Fresh clear rice noodles with BBQ pork, squid, prawns, quail eggs, fresh chives, onion and cashew nuts in a chicken broth soup

** Please choose to have noodle SOUP or DRY noodle with soup on the side



MAI'S TRADITIONAL BEEF CURRY STEW — BÒ KHO 🌶️

** Please choose between egg noodles or steamed rice

\$21.90



SWEET & SOUR SOUP (VOA) — CANH CHUA (Tôm hoặc Cá) 🌶️

Containing celery, bean sprouts, pineapple, tomato, and fresh herbs in a Tamarind flavoured soup

** Please choose between PRAWNS OR FISH.

Tips: Traditionally coupled with Clay Pot Fish & steamed rice.

\$21.90



LAKSA NOODLE SOUP 🌶️

** Dishes contains peanut

** Please choose ONE below

- Chicken or Pork or Beef
- Seafood (Squid, Prawns, Fishcake)
- Combination (Pork, Chicken, Beef, Seafood)

\$19.90

\$20.90

\$21.90



EGG NOODLE SOUPS — MÌ NƯỚC

** Please choose to have noodle SOUP or DRY noodle with soup on the side

** Please choose the type of meat for your noodle

- Crispy Skin Chicken
- BBQ Pork
- Wonton dumplings
- Seafood
- Combination (pork, chicken, seafood)

\$19.90

\$20.90

\$21.90

V – Vegan

VOA – Vegan option available

🌶️ Spicy

*Images are for references ONLY



NOODLES & RICE

Mì, Bún & Cơm





STIR FRIED NOODLES

MÓN MÌ XÀO

1. CHOOSE YOUR MEAT — TỰ CHỌN THỊT:

• Chicken or Beef or Pork	Gà/Hèo/Bò	\$23.90
• Seafood (Prawns, Squid, Fish cake)	Đồ biển	\$24.90
• Combination (Chicken, Beef, BBQ pork, Seafood)	Thập cẩm	\$25.90

2. CHOOSE YOUR NOODLES — TỰ CHỌN BÁNH:

• Thin egg noodles (Crispy or Soft)	Mì cọng nhỏ (giòn/ mềm)
• Hokkien – thick yellow noodles	Mì cọng lớn Phúc Kiến
• Flat rice noodles	Hủ tiếu

** All stir-fried noodle dishes are served in generous portions and feature fresh seasonal vegetables, wok-tossed in our signature house-made savoury sauce.

** Vegan available on request



VERMICELLI NOODLE SALAD BOWL

BÚN

Dishes contain peanuts

✿ CHICKEN SPRING ROLLS — BÚN CHẢ GIÒ (VOA)	\$17.90
✿ PORK MEATBALLS — BÚN NEM NƯỚNG	\$18.90
✿ PORK CHOP — BÚN SƯỜN	\$18.90
✿ SUGAR CANE PRAWNS — BÚN CHẠO TÔM	\$19.90
✿ LEMONGRASS BEEF OR CHICKEN — BÚN BÒ XÀO HOẶC GÀ XÀO	\$19.90
✿ CRISPY ROAST PORK BELLY — BÚN HEO QUAY	\$20.90
✿ COMBINATION — BÚN ĐẶC BIỆT Chicken Spring rolls, sugar cane prawn & Pork meatballs	\$21.90



V – Vegan

VOA – Vegan option available

Spicy

*Images are for references ONLY



RICE MEALS

CƠM

- | | |
|---|------------------------------------|
| <p> SPECIAL FRIED RICE — CƠM CHIÊN (VOA)
Wok-fried rice with Chinese pork sausage, BBQ pork, egg, prawns and green peas, tossed in our house-made savoury sauce</p> | <p>(M) \$16.90
(L) \$20.90</p> |
| <p> CLASSIC BROKEN RICE — CƠM TẮM SƯỜN
with pork chops, pickled vegetables, cucumber and a fish sauce on the side</p> | <p>\$18.90</p> |
| <p> BROKEN RICE WITH ROAST PORK — CƠM HEO QUAY
with crispy skin roast pork, pickled vegetables, cucumber and a fish sauce</p> | <p>\$20.90</p> |
| <p> BBQ & ROAST PORK RICE — CƠM XÁ XÍU HEO QUAY
with combination of crispy roast pork and homemade BBQ pork, pickled vegetables, cucumber and a fish sauce on the side</p> | <p>\$20.90</p> |
| <p> COMBINATION BROKEN RICE — CƠM TẮM ĐẶC BIỆT
with combination of pork chop, shredded pork, crispy roast pork, a fried egg, pickled vegetables, cucumber and a fish sauce on the side</p> | <p>\$21.90</p> |
| <p> CLAY POT CRISPY CHICKEN RICE — CƠM GÀ CHIÊN GIÒN</p> | <p>\$19.90</p> |



- | | |
|--|------------------------------------|
| <p> SHAKING BEEF RICE — CƠM BÒ LÚC LẮC
Wok fried diced beef with garlic, onion with steamed rice</p> | <p>\$21.90</p> |
| <p> SALTED FISH FRIED RICE — CƠM CHIÊN CÁ MẶN
Wok fried rice with salted fish, chicken, egg, diced spring onions and lettuce</p> | <p>\$17.90</p> |
| <p> CLAY POT RICE — CƠM TAY CẦM (VOA)
Vietnamese combination steamed rice cooked, served in a clay pot with Chinese sausage, mushrooms, BBQ marinated pork and chicken topped with a fried egg</p> | <p>(M) \$18.90
(L) \$23.90</p> |
| <p> STEAMED RICE — CƠM TRẮNG (PER BOWL)</p> | <p>\$3.00</p> |

Extras for rice ONLY (Thêm)

- | | | | |
|----------------------------|---------------|----------------------|---------------|
| • Crispy chicken (gà giòn) | \$7.00 | • Fried rice instead | \$6.00 |
| • Roast pork (heo quay) | \$8.00 | • Pickles/ Cucumber | \$3.00 |
| • Pork chop (sườn) | \$6.00 | • Clear chicken soup | \$1.00 |
| • Egg (trứng) | \$1.00 | • BBQ Pork (xá xíu) | \$5.00 |

V – Vegan

VOA – Vegan option available

 Spicy

*Images are for references ONLY

MAINS

Món Chính





SALAD

GỎI

Dishes contain peanuts



VIETNAMESE BEEF SALAD — GỎI BÒ



\$19.90

Tender beef slices tossed with fresh mint, grated celery, carrots and a tangy chili garlic dressing. Served with Prawn Crackers as an accompaniment



VIETNAMESE SEAFOOD SALAD — GỎI ĐỒ BIỂN



\$20.90

Seasonal seafood, tossed with glass noodles, fresh mint herbs, carrots, and a tangy chili garlic dressing



PRAWN & JELLYFISH SALAD — GỎI SỮA TÔM



\$20.90

Prawns and jellyfish tossed with thinly grated cabbage, fresh mint, grated carrots, and a tangy chili garlic dressing on top. Served with Prawn Crackers as an accompaniment



PRAWN & GREEN PAPAYA SALAD — GỎI TÔM ĐU ĐỦ



\$20.90

Freshly grated green papaya topped with prawns, fresh mint herbs, carrots, and a tangy chili garlic dressing. Served with Prawn Crackers as an accompaniment

V – Vegan

VOA – Vegan option available

Spicy

*Images are for references ONLY



CHICKEN

GÀ



GINGER CHICKEN CLAY POT — GÀ KHO GỪNG

Slowly braised chicken with caramelised ginger sauce served in a clay pot

\$20.90



SIZZLING CHILI CHICKEN — GÀ XÀO SẢ DĨA NÓNG

Served with fresh seasonal vegetables & mildly spicy sauce on a sizzling hot plate

\$20.90



CHICKEN STIR FRY — GÀ XÀO RAU CẢI

** Please choose your sauce as below - Chọn sốt

- Lemongrass chilli
- Black bean
- Basil
- Satay peanut
- Garlic Sauce

Sả Ớt

Sốt Tương đen

Sốt Rau Quế

Sa Tế

Sốt Tỏi

\$20.90



CRISPY BATTERED CHICKEN — ỨC GÀ PHI LÊ CHIÊN GIÒN

Thin slices of tender chicken breast fillets, battered and fried

** Please choose your sauce as below — Chọn sốt

- Salt & Pepper
- Honey
- Lemon
- Sweet and Sour
- Spicy

Rang Muối

Sốt Mật Ong

Sốt Chanh

Sốt Chua Ngọt

Sốt Đặc Biệt Ngọt Cay

\$20.90

** Honey and Lemon are served with sauce on the side, while Salt and pepper, Sweet and Sour or Spicy are wok-tossed with mixed diced vegetables in sauce.

V – Vegan

VOA – Vegan option available

Spicy

*Images are for references ONLY





PORK

HEO



TRADITIONAL BRAISED PORK — THỊT KHO TRỨNG

\$20.90

Caramelised pork and whole egg braised with fresh coconut water served in a traditional clay pot.



CLAY POT PORK RIBS — SƯỜN KHO TỘ

\$20.90

Short pork ribs braised in a caramelised sauce served in a traditional clay pot

Tips: This dish is a smaller serve with stronger flavours, and goes well with steamed rice



CRISPY FRIED PORK — HEO LĂN BỘT CHIÊN GIÒN

\$20.90

Vietnamese style crispy battered pork tossed with your choice of sauce

** Please choose your sauce as below - Chọn sốt

- Salt & Pepper
- Honey
- Lemon
- Spicy
- Sweet and Sour

- Rang muối
- Sốt Mật Ong
- Sốt Chanh
- Sốt Đặc Biệt Ngọt Cay
- Sốt Chua Ngọt

** Honey and Lemon are served with sauce on the side, while Salt and pepper, Sweet and Sour or Spicy are wok-tossed with mixed diced vegetables in sauce.



PORK STIR FRY — HEO XÀO RAU CẢI

\$20.90

Served with fresh seasonal vegetables & a special homemade sauce

** Please choose your sauce as below - Chọn sốt

- Black bean
- Basil
- Lemongrass chili
- Satay peanut
- Chili sauce on a SIZZLING plate

- Sốt Tương đen
- Sốt Rau Quế
- Sả ớt
- Sa Tế



BEEF

BÒ



BEEF AND CASHEW STIR FRY — BÒ XÀO HẠT ĐIỀU

\$20.90

Stir fried beef & diced vegetables with cashews in a garlic sauce.



BEEF STIR FRY — BÒ XÀO RAU CẢI

\$20.90

Served with fresh seasonal vegetables and a special homemade sauce.

** Please choose your sauce as below - Chọn sốt

- Black bean
- Basil
- Lemongrass chili
- Satay peanut
- Garlic sauce
- Chili sauce on a SIZZLING plate

- Sốt Tương đen
- Sốt Rau Quế
- Sả ớt
- Sa Tế
- Sốt Tỏi

V – Vegan

VOA – Vegan option available

Spicy

*Images are for references ONLY



SEAFOOD

ĐỒ BIỂN

COMBO SEAFOOD STIR FRY — ĐỒ BIỂN THẬP CẨM

\$23.90

Prawns, squid, fish cake slices, and seasonal vegetables stir fried with a homemade sauce.

** Please choose your sauce as below - Chọn sốt

- | | |
|--------------------|----------------|
| • Black bean | Sốt Tương đen |
| • Basil | Sốt Rau Quế 🌶️ |
| • Lemongrass chili | Sả ớt 🌶️ |
| • Satay peanut | Sa Tế |
| • Garlic sauce | Sốt Tỏi |

CRISPY SQUID OR PRAWN — TÔM/MỰC CHIÊN GIÒN

\$23.90

** Please choose your sauce as below - Chọn sốt

- | | |
|-----------------|--------------------------|
| • Salt & Pepper | Rang Muối |
| • Honey | Sốt Mật Ong |
| • Lemon | Sốt Chanh |
| • Spicy | Sốt Đặc Biệt Ngọt Cay 🌶️ |

** Honey, Lemon or Spicy sauce are served with sauce on the side, while Salt and pepper are wok-tossed with mixed diced vegetables in sauce.



PRAWN OR SQUID STIR FRY — TÔM/MỰC XÀO RAU CẢI

\$23.90

Prawns or squid and seasonal vegetables stir fried in a homemade sauce.

** Please choose your sauce as below - Chọn sốt

- | | |
|--------------------|----------------|
| • Black bean | Sốt Tương đen |
| • Basil | Sốt Rau Quế 🌶️ |
| • Lemongrass chili | Sả ớt 🌶️ |
| • Satay peanut | Sa Tế |
| • Garlic sauce | Sốt Tỏi |

MAI'S BASIL MUSSELS — MUSSEL XÀO ĐẶC BIỆT

\$23.90

Whole mussels stir fried in Mai's own special sauce

SPICY MUSSELS — MUSSEL XÀO CAY

\$23.90

Whole mussels stir fried in special sweet and spicy sauce

SIZZLING GARLIC PRAWNS — TÔM XÀO TỎI

\$23.90

Stir fried prawns and seasonal vegetables in a garlic sauce on a sizzling hot plate

PRAWNS & SNOW PEA STIR FRY — TÔM XÀO ĐẬU HÀ LAN

\$23.90

Prawns, fresh snow peas and shiitake mushrooms stir fried in a garlic sauce.

SCALLOP STIR FRY — SÒ ĐIỆP XÀO

\$29.90

Scallops served with fresh seasonal vegetables and a special homemade sauce.

** Please choose your sauce as below - Chọn sốt

- | | |
|---------------------------|--------------------------|
| • Salt & Pepper(battered) | Rang muối |
| • Ginger & Shallot sauce | Sốt Gừng Hành |
| • Spicy | Sốt Đặc Biệt Ngọt Cay 🌶️ |
| • Basil | Sốt Rau Quế |
| • Lemongrass chilli | Sả ớt 🌶️ |
| • Sweet and Sour | Sốt Chua Ngọt |

CRISPY SOFT SHELL CRAB(BATTERED) — CUA LỘT CHIÊN GIÒN

\$29.90

** Please choose your sauce as below - Chọn sốt

- | | |
|-------------------------|--------------------------|
| • Salt & Pepper | Rang Muối |
| • Ginger & Shallotsauce | Sốt Gừng Hành |
| • Spicy | Sốt Đặc Biệt Ngọt Cay 🌶️ |

V - Vegan

VOA - Vegan option available

🌶️ Spicy

*Images are for references ONLY





FISH

CÁ



CARAMELIZED FISH POT — CÁ KHO TỘ

\$18.90

Fish cuts traditionally braised with ground black pepper in a rich caramelised sauce, then served in a hot clay pot. Prepared bone-in to preserve the authentic flavour and character of this Vietnamese classic.

**** Please enjoy with care, as the fish contains bones.**

Tip: Traditionally coupled with Sweet and Sour Soup and steamed rice



CRISPY WHOLE BARRAMUNDI — CÁ CHÈM CHIÊN GIÒN

\$44.90

Deep battered whole Australian Barramundi cut into bite sized pieces with your choice of sauce below.
(Does not include seasonal vegetables)

**** Please choose your sauce from the options below - Chọn sốt**



CRISPY BARRAMUNDI FILET — PHI LÊ CÁ CHÈM CHIÊN GIÒN

\$31.90

Barramundi Fish Fillets battered and friend until golden and crispy and tossed together in a sauce of your choice below.

- | | |
|------------------------------|---|
| • Traditional Tamarind sauce | Sốt Me |
| • Black Bean sauce | Sốt Tương đen |
| • Ginger & Shallotsauce | Sốt Gừng Hành |
| • Salt & Pepper | Rang Muối |
| • Spicy Sauce | Sốt Cay  |

**** Please ask our staff if you alternatively would like the Barramundi Fish Filet Stir Fried with fresh seasonal vegetables (snowpeas, broccoli, carrots, bokchoy, etc.). Please choose a sauce from the options below:**

- Lemongrass Chili
- Ginger & Shallot



V – Vegan

VOA – Vegan option available



Spicy

*Images are for references ONLY

VEGAN *Món Chay*





CHEF'S SPECIAL VEGAN MENU



SPECIAL STIR-FRIED VEGAN FISH

Vegan fish stir fried with seasonal mixed vegetables

**** Please choose your sauce as below**

- Black bean
- Ginger & Shallot
- Satay Peanut
- Basil
- Sweet & Sour
- Fried Golden with Salt & Pepper (no vegetables)

\$19.90



SAN CHOY BOW

Diced vegetables, peas, crispy glass noodles and mock beef, stir-fried in our special vegan sauce and served on a fresh lettuce leaf.

\$9.50



TOFU SKEWERS (2)

Golden Crispy Tofu Skewers served with a satay peanut sauce.

\$10.00



MAIN GARDENS

Vegan Roast Pork with steamed vegetables, cucumber and pickled vegetables with a peanut hoisin sauce dipping.

\$20.90



BABY KING MUSHROOM STIR FRY

Baby King Mushroom stir fried with seasonal mixed vegetables

**** Please choose your sauce as below**

- Black bean
- Ginger & Shallot
- Satay Peanut
- Basil
- Sweet & Sour
- Fried Golden with Salt & Pepper (no vegetables)

\$19.90



CRISPY NOODLE STIR FRY WITH MOCK BEEF

Vegan Crispy noodles stir fried with Mock beef and fresh seasonal vegetables in a garlic and soy sauce.

\$23.90



V – Vegan

VOA – Vegan option available

Spicy

*Images are for references ONLY



ENTRÉES



VIETNAMESE PANCAKE — BÁNH XÈO (V)

\$19.90

A traditional Vietnamese crispy thin crepe filled with bean sprouts, spring onion, and tofu, served with a side of lettuce leaves, herbs and tangy dipping sauce (Note – to be shared as an entrée or enjoyed as a main for one person).

TIP: to eat, cut a piece of the pancake and use the lettuce to wrap the pancake like a wrap. Add mint and pickled carrots to the wrap and enjoy!



VEGAN FRIED OR STEAM ROAST PORK BUN — BÁNH BAO HEO QUAY CHAY (2) (V)

\$10.00

Steam or Fried Bun with vegan roast pork, dressing with sweet chilli, cucumber, pickle carrot, coriander



SPRING ROLLS — CHẢ GIÒ (3) (V)

\$8.00

Homemade spring rolls containing carrots, cabbage, onion, potato, mushroom and glass noodles, served with sweet chili sauce



HA NOI STYLE SPRING ROLLS — NEM RÁN (2) (V)

\$12.00

Traditional and authentic spring rolls (filled with glass noodles, carrots and wood-ear mushrooms) wrapped in rice paper and deep fried for its crispiness. Served with pickled carrots, fresh mint & lettuce and a vegan dipping sauce,

Tip: Wrap spring rolls up in lettuce & herbs for an authentic Vietnamese taste!



SATAY SKEWERS — SATE CHAY (2) (V)

\$10.00

Skewers containing broccoli, mushroom, onion, capsicum, covered in a light batter and flash fried, then covered in our homemade satay sauce and a sprinkle of crushed peanuts



VEGAN COLD ROLLS — GỎI CUỐN (3) (V)

\$12.00

Freshly rolled to order with vermicelli, fresh lettuce and fragrant mint. Served with a tangy house-made hoisin-peanut sauce, with your choice of protein below.

- Tofu
- Vegan Roast Pork



MAKE YOUR OWN COLD ROLLS

GỎI TỰ CUỐN

All served with fresh lettuce, mixed herbs, vermicelli, rice paper and a complementing dipping sauce.

Ask us how to make your best roll here!

****Dishes contain peanuts****



CRISPY SKIN VEGAN ROAST PORK — HEO QUAY CHAY (V)

**** This dish is good for you to share as an entrée or enjoyed as a main for one person**

\$27.90

V – Vegan

VOA – Vegan option available

Spicy

**Images are for references ONLY*



RICE/ NOODLES



VEGAN FRIED RICE — CƠM CHIÊN CHAY (V)

(M) \$16.90
(L) \$20.90

Wok fried rice with tofu, diced carrot, broccoli, snow peas, mushroom and fungus



VEGAN SPRING ROLL VERMICELLI SALAD — BÚN CHẢ GIÒ CHAY (V)

\$17.90

Served with fresh lettuce, bean sprouts, Vietnamese herbs, cucumber, pickled carrots, and vegan spring rolls, topped with a traditional tangy dressing



VEGAN ROAST PORK VERMICELLI SALAD — BÚN HEO QUAY CHAY (V)

\$18.90

Freshly rolled as you order, containing vermicelli, shredded lettuce, mint leaves, and tofu, served with a tangy dipping sauce



BROKEN RICE WITH VEGAN ROAST PORK — CƠM HEO QUAY CHAY (V)

\$20.90

with Vegan crispy skin roast pork, pickled vegetables, cucumber and a VEGAN sauce dressing



LEMONGRASS VERMICELLI SALADS — BÚN CHAY (V)

Served with fresh lettuce, vermicelli, bean sprouts, Vietnamese herbs, cucumber, pickled carrots, and stir-fried lemongrass chili sauce, topped with our traditional tangy dressing

- | | | |
|---------------------------|---------------|---------|
| • Lemongrass tofu | Đậu Hũ Sả Ớt | \$17.90 |
| • Lemongrass mock Chicken | Gà Chay Sả Ớt | \$18.90 |
| • Lemongrass mock Beef | Bò Chay Sả Ớt | \$18.90 |



VEGAN CLAY POT RICE — CƠM TAY CẨM CHAY (V)

(M) \$18.90
(L) \$23.90

Vietnamese combination steamed rice cooked and served in a steaming clay pot with snow peas, tofu, broccoli, carrot, a variety of mushrooms, topped with traditional sweet soy sauce



V – Vegan

VOA – Vegan option available



Spicy

*Images are for references ONLY



RICE/ NOODLES



VEGAN BEEF NOODLE SOUP — PHỞ CHAY (V)

\$19.90

A large-sized vegetable stock noodle soup with flat rice noodles, mock beef, tofu and seasonal vegetables (carrot, broccoli, snow peas and sliced wood ear mushroom) topped with freshly sliced spring onion.



LAKSA NOODLE SOUP — LAKSA (V)

\$19.90

****dish contains peanuts****

A Vietnamese twist on the usual Laska Noodle Soup, contains a mild amount of spice, bok choy, Broccoli, carrot, shiitake and wood-ear mushrooms, tofu and thick rice noodles.



VEGAN DUMPLINGS IN LAKSA SOUP (V)

\$21.90

****dish contains peanuts****

A rich, aromatic house laksa with a mild chilli warmth, bok choy, broccoli, carrot, onion, shiitake and wood-ear mushrooms. Topped with house-made vegan dumplings with no noodles.



NOODLE STIR FRY — HỦ TIẾU XÀO CHAY (V)

A large serve of stir-fried seasonal vegetables with tofu on a bed of noodles of your choosing:

- Flat Rice Noodles
- Hokkien Noodles
- Vegan Crispy Yellow Egg Noodles
- Vegan Soft Yellow Egg Noodles

\$23.90



TOFU CABBAGE SALAD — GỎI BẮP CẢI ĐẬU HŨ (V)

****dish contains peanuts****

Tofu tossed in thinly grated cabbage and carrots, with fresh mint and a tangy chili garlic dressing on top. Served with rice crackers as an accompaniment.

\$18.90



TOFU & GREEN PAPAYA SALAD / — GỎI ĐU ĐỦ XANH ĐẬU HŨ (V)

****dish contains peanuts****

Freshly grated green papaya topped with tofu, fresh mint herbs and a tangy chili garlic dressing. Served with rice crackers as an accompaniment.

\$18.90



V – Vegan

VOA – Vegan option available

Spicy

*Images are for references ONLY



MAINS



SEASONAL MIXED VEGETABLES — RAU THẬP CẨM XÀO TỎI (V)

\$18.90

Fresh seasonal vegetables (snow peas, bok choy, broccoli, carrot and cabbage) stir-fried in a garlic sauce.



CRISPY DISHES

** Please choose ONE of the options below

- | | | | |
|---------------|---------|----------------|---------|
| • Tofu | \$18.90 | • Eggplant | \$18.90 |
| • Onion Rings | \$16.90 | • Mock Chicken | \$19.90 |

** Please choose ONE sauce as below — Chọn sốt

- | | |
|----------------------|-----------------------|
| • Black Bean | Sốt Tương đen |
| • Ginger and Shallot | Sốt Gừng Hành |
| • Lemon | Sốt Chanh |
| • Salt & Pepper | Rang Muối |
| • Sweet and Sour | Sốt Chua Ngọt |
| • Spicy | Sốt Đặc Biệt Ngọt Cay |



VEGAN BEEF AND CASHEW STIR FRY — BÒ XÀO HẠT ĐIỀU CHAY (V)

\$20.90

Mock beef stir-fried with diced vegetables topped with cashew nuts in a garlic sauce.



TOFU STIR FRY — ĐẬU HŨ XÀO (V)

Served with seasonal vegetables in a homemade sauce

** Please choose your sauce as below - Chọn sốt

- | | |
|---------------------|---------------|
| • Black Bean | Sốt Tương đen |
| • Basil | Sốt Rau Quế |
| • Lemongrass chilli | Sả ớt 🌶️ |
| • Satay peanut | Sa Tế |



TRADITIONAL VEGAN CLAY POT CHICKEN — GÀ KHO SẢ ỚT (V)

\$19.90

Mock chicken cooked in a caramelised lemongrass chili sauce served in a steaming hot clay pot

Tips: Traditionally coupled with Sweet and sour soup & steamed rice



SIZZLING VEGAN BEEF — BÒ XÀO DĨA NÓNG (V) 🌶️

\$19.90

Mock beef stir-fried in a mild chili sauce with seasonal vegetables served on a hot sizzling plate.



SWEET & SOUR SOUP — CANH CHUA ĐẬU HŨ (V) 🌶️

\$20.90

Containing Slices of tofu, celery, bean sprouts, pineapple, tomato, and fresh herbs in a Tamarind flavoured soup

Tips: Traditionally coupled with clay pot mock chicken and steamed rice



VEGAN DUMPLINGS (V) — 12PCS STEAMED OR FRIED

\$17.90

Our very own homemade vegan dumplings. Contains carrots, onion, shiitake and wood-ear mushrooms, and tofu skin.

V – Vegan VOA – Vegan option available 🌶️ Spicy

*Images are for references ONLY





DESSERTS



BANANA STICKY RICE — BÁNH CHUỐI NẾP (1PC) (VOA)

\$12.90

A banana & sticky rice parcel unwrapped in banana leaf, served with homemade coconut cream topping and a sprinkle of crushed peanuts.



FRIED ICE CREAM — KEM CHIÊN

\$10.90

Vanilla ice cream coated in a crispy layer of crumb & your choice of strawberry, caramel or chocolate sauce topping



PINEAPPLE FRITTERS — KHÓM CHIÊN VỚI KEM (VOA)

Battered and fried pineapple slices served with vanilla ice cream & your choice of strawberry, caramel or chocolate sauce topping

\$11.90



COCONUT CRÈME CARAMEL — BÁNH FLAN (VOA)

\$8.90

Crème caramel infused with coconut flavours



DESSERT SPRING ROLLS — CHẢ GIÒ DẦU HOẶC CHUỐI (2PCS) (VOA)

Our delicious homemade spring rolls with your choice of MIXED BERRIES or BANANA NUTELLA filling, served with a scoop of vanilla ice cream

\$11.90



MANGO OR BANANA SAGO — CHÈ BỘT BẮNG XOÀI HOẶC CHUỐI (V)

\$9.90

Chilled sago pearls in rich coconut cream, topped with fresh mango or banana and a sprinkle of crushed peanuts.

****Choose to have this dessert HOT or COLD**



BANANA FRITTERS — CHUỐI CHIÊN VỚI KEM (2PCS) (VOA)

Battered and fried banana slices served with vanilla ice cream & your choice of strawberry, caramel or chocolate sauce topping

\$11.90



THREE COLOURS BEAN DRINK — CHÈ BA MÀU (V)

Traditional Vietnamese Dessert- A combination of red bean, mungbean, pandan jelly and coconut milk topped with shaved ice

\$8.50



V – Vegan

VOA – Vegan option available



Spicy

*Images are for references ONLY



BANQUETS – SET MENU



ALL MAIN COURSE FOR SHARE



SET MENU FOR 2 ————— \$94

\$47 per person (MAX.3 people)

- Ha Noi Style Spring Rolls
- Salt & Pepper Chicken
- Lemongrass Pork Stir Fry
- Vietnamese Fresh Beef Salad
- Steamed Rice
- Coconut Crème Caramel



SET MENU FOR 4 ————— \$196

\$49 per person (MAX.5 people)

- Ha Noi Style Spring Rolls
- Vietnamese Spiced Quails
- Prawn Toast
- Salt & Pepper Squid
- Sizzling Beef Stir Fry Papaya & Prawn Salad
- Clay Pot Rice Large
- Chilled Mango Sago



SET MENU FOR 6 OR MORE ————— FROM \$330

\$55 per person (no maximum applies)

- Pork & Prawn Pancake
- Vietnamese Spiced Quails
- Roast Pork Bun
- Salt & Pepper Squid
- Sizzling Garlic Prawns
- Vietnamese Beef Salad
- Sweet & Sour Pork
- Crispy Fish filet in Ginger & Shallot Sauce
- Special Fried Rice
- Fried Ice Cream with selected topping flavours



VEGAN BANQUETS – SET MENU



ALL MAIN COURSE FOR SHARE



SET MENU FOR 2 ————— \$94

\$47 per person (MAX.3 people)

- Vegan Satay Skewers
- Salt & Pepper Eggplant
- Tofu & Basil Stir Fry
- Vietnamese Tofu & Cabbage Salad
- Steamed Rice
- Vegan Coconut Crème Caramel



SET MENU FOR 4 ————— \$196

\$49 per person (MAX.5 people)

- Vegan Satay Skewers
- Vegan Hanoi Spring Rolls
- Fresh Tofu Cold Rolls
- Salt & Pepper Eggplant
- Sizzling Vegan Beef Stir Fry
- Papaya & Tofu Salad
- Large Vegan Clay Pot Rice
- Chilled Mango Sago



SET MENU FOR 6 OR MORE ————— FROM \$330

\$55 per person (no maximum applies)

- Vegan Vietnamese Pancake
- Vegan Satay Skewers
- Vegan Ha Noi Style Spring Rolls
- Salt & Pepper Eggplant
- Sweet and Sour Vegan Chicken
- Vietnamese Tofu Cabbage Salad
- Vegan Noodle Stir Fry with tofu
- Sizzling Vegan Beef Stir Fry
- Vegan Fried Rice
- Crunchy Mix Berry Spring rolls

****Please note: Our Banquet menus are not interchangeable with other dishes, and minimum number of guests required to participate apply.**

V – Vegan

VOA – Vegan option available

 Spicy

**Images are for references ONLY*



EXTRAS



SAUCE ON THE SIDE

- | | | | |
|--------------------------|--------|--|--------|
| • Satay Peanut Sauce | \$3.00 | • Lemon Sauce | \$3.00 |
| • Ginger & Shallot Sauce | \$3.00 | • Hoisin Peanut Sauce | \$3.00 |
| • Spicy Sauce | \$3.00 | • Homemade Vegan Fish Vinaigrette | \$2.00 |
| • Black Bean Sauce | \$3.00 | • Lettuce & Herbs | \$5.00 |
| • Sweet & Sour Sauce | \$3.00 | • Mixed Steamed Vegetables (with meal) | \$5.00 |
| • Honey Sauce | \$3.00 | • Chili Oil (100ml) | \$3.00 |



MOCK MEAT (with the meal):

- | | | | |
|-----------------|--------|------------------------|--------|
| • Steamed Tofu | \$4.00 | • Prawn Crackers (VOA) | \$4.00 |
| • Vegan Beef | \$6.00 | • Vegan Roast Pork | \$8.00 |
| • Vegan Chicken | \$6.00 | • Vegan Fish (1pc) | \$7.00 |



NOODLE ON THE SIDE:

- | | | | |
|---------------------|--------|-----------------------------------|--------|
| • Flat Rice Noodles | \$6.00 | • Vegan Crispy Yellow Egg Noodles | \$6.00 |
| • Hokkien Noodles | \$6.00 | • Vegan Soft Yellow Egg Noodles | \$6.00 |



NOTES



SEAFOOD ORIGIN

- Barramundi — **Australian (A)**
- Lobster — **Premium Imported (I)**
- All other seafood — **Imported from Vietnam (I)**