

————VIETNAMESE CUISINE————

—PHO BO—

Vietnamese classic breakfast – Vietnamese beef noodle soup cooked in a beefy delicious broth topped with fresh herbs \$18

—KUY TEAV—

BBQ pork & poached prawn with rice noodle, chives, garlic chips & bean sprout in a flavourful pork broth \$18

—BUN THIT NUONG—

Grilled pork, rice vermicelli noodle, roasted peanut, fresh mint, pickle daikon & Vietnamese dressing \$20

—GA CHIEN NUOC MAM—

(VIETNAMESE CHICKEN WINGS)

Crispy fried chicken wings coated with in a sweet Asian sauce \$15

—PRAWN SALAD—

Poached prawns with glass noodle, sweet chilli, pickle carrot & chopped peanut topped with fresh mint \$20

VIETNAMESE PLATTER

Plate with spring roll, summer roll, chicken roti wrap & dumplings served w side of salad \$15

\$22 This plate can be share between two people