

Menu

Our story begins in the enchanting streets of Hanoi, where the aroma of sizzling street food filled the air, mingling with the laughter and stories of families gathered together. It was amidst this vibrant tapestry of life, steeped in centuries of tradition and heritage, that our culinary passion blossomed.

Each dish bursts with authentic flavors celebrating Vietnamese culinary traditions. Our goal is to create a sense of connection and community through food.



To begin with

Oysters (Clevedon Coast) Served natural with lemon, Nam Jim dressing	6/35
Kingfish Sashimi	26 sing
Char Grilled Tiger Prawns J NAG Vietnamese chilli sate, burnt butter	26
Crispy Fried Calamari Chilli mayonnaise, mixed salad	22
Grilled Chicken Skewers NAG Honey & five spice, mixed salad	17
Grilled Pork Skewers Oyster sauce, sesame, with mixed salad	17
Classic Rice Paper Rolls Served with peanut sauce Choice of: - lemongrass chicken - prawn NAG - crispy tofu, or crispy eggplant VG	18
Crispy Fried Spring Rolls Pork & prawn, mushroom, lettuces, nuoc cham	18
Sticky Fried Chicken Wings Chilli fish sauce caramel, & herbs garnished	19.5
Pan-Fried Chicken Dumplings Chilli sate, sesame, rice vinegar	19.5
Crispy Eggplant Chips V Sweet ginger soy sauce caramel	20

Street Food Spirit

Bun Cha - Char Grilled Pork Belly & Pork Minced Served with vermicelli noodle, spring roll, mixed salad, nuoc cham	32
Bo La Lot Char Grilled Beef Wrapped in Betel Leaves Served with fine vermicelli noodles, salad, spring onion, peanut, nuoc cham	36
Lemongrass Chicken	26
Radish & carrot pickles, chilli fish sauce caramel. Chao Tom Grilled Shrimp & Pork Rolled On Lemongrass Sticks NAG Served with fine vermicelli noodle, salad, peanut, nuoc cham	32
Sticky Pork Ribs NAG	28
Honey & five spice, sesame, mixed salad	
Fried Rice	27
Egg, mixed green veggies Choice of: - chicken	
- prawn NAG NAG NAG	

Proudly Vietnamese

Pho NAG Aromatic medium-rare beef noodle soup	25
Master Chicken Crispy golden skin, kailan, baby corn, curry leaves, oyster sauce	34
Shaking Beef - Tender Beef Wok Sautéed Kailan, onion, capsicums, black pepper sauce	38
Fried Pork Hock J Cook to perfection crispy golden brown skin, glaze with chef special sauce, salad, & pickles, fine vermicelli noodle	40
Cha Ca La Vong - Market Fish NAG Pan-fried market fish, turmeric, galangal, rice noodle, herbs nuoc cham	38.5
Sweet 'n' Sour Tamarind Prawns Chilli sate, fried shallots, onion, peanut	36
Hoi An Seafood Curry Prawns, green mussels, clams, baby corn, mushroom, eggplant, lemonglass, kaffir lime	38
Saigon Yellow Chicken Curry J NAG Eggplant, roasted kumara, potato, curry leaves, mushroom	35
Roasted Duck Curry J NAG Roasted kumara, mushroom, potato, eggplant, curry leave	37
Vegetarian Curry JVG Tofu, mushroom, eggplant, roasted kumara & potato, curry leave baby corn	30 es,

Salads

Green Papaya Salad J NAG Papaya, carrot, bean sprouts, cherry tomatoes, herbs, peanu	23 ut
Roasted Duck Salad	27
Lychee Prawn Salad Lychee, coconut, Asian slaw, herbs, peanut	25

Sides

Coconut Mango Sago

Jasmine Steamed Rice		5
Prawn Crackers		7
Seasonal Wok Asian Greens Confit garlic, oyster sauce	VA	23
Desserts		
Flan Cream Caramel Orange, Vietnamese coffee		15

NAG - Not added gluten **VG** - Vegetarian V - Vegan/ VA - Vegan Available