

## KHAI VỊ - SNACKS

### Gỏi Cuốn - Fresh Rice Paper Rolls 5.50

2 rolls of rice noodles, greens, mint and coriander. Choose from:

01. Marinated Beef & Lime Leaf - peanut sauce

02. Shrimp & Chicken - sweet & sour fish sauce

81. Faux Meat & Lime Leaf - peanut sauce

82. Mushroom - soy based sauce

### Món Chiên - Fried Bites

03. Chả Giò - Fried rice paper rolls with chicken and mixed vegetables, served with lettuce, herbs and fish sauce 5.50

83. Chả Giò Rế - Fried net rice paper rolls with vegetables, served with lettuce, herbs and soy sauce 5.00

04. Cánh Gà Chiên Mắm - Fried chicken wings in sweet fish sauce, topped with crispy fried onion 5.50

05. Đậu Hũ Chiên Giòn - Fried silky tofu topped with garlic chili sauce and onion 5.00

## GỎI - SMALL SALAD

### Bánh Xèo - Pancake 6.50

Traditional Vietnamese Pancakes made from rice flour. Break into pieces and wrap some lettuce around. Choose from:

06. Pancake with chicken and vegetables

84. Pancake with faux meat, mushroom and vegetables

### Gỏi Đu Đủ - Papaya Salad 7.50

Green papaya salad, carrot and herbs mixed in sweet and sour sauce. Choose from:

07. Papaya salad with grilled chicken

85. Papaya salad with faux meat

### Gỏi Xà Lách Trộn - Lettuce Tomato Salad 7.00

Lettuce and tomato with sweet and sour dressing, choose from:

08. Marinated beef salad

86. Faux meat salad

OUR SNACKS HAVE SEVERAL PIECES, GREAT FOR ONE PERSON TO START WITH

## STARTERS

A SALAD IS SUITABLE FOR ONE BIG EATER, AND THE SELF-ROLL IS IDEAL TO SHARE

## DIETARY RESTRICTIONS?

All dishes in green color are vegan

Unless specified otherwise, our dishes are 100% lactose-free. Gluten-free diet customers should exclude faux meat and soy sauce. Due to the complexity of marinating recipes, any allergies / dietary restrictions are requested to be informed every time placing an order.

## BILL SPLIT

For operational control and as a courtesy to other guests, we don't do bill splitting. We provide one bill and accept one payment per table.

WE ACCEPT CASH (€)

AND THE FOLLOWING:



## BÁNH TRÁNG TỰ CUỐN - SELF-ROLL

It's fun and nice to make rice paper rolls yourself, just like how the Vietnamese like to.

Each portion provides enough for 4 to 6 rolls depending on your preferred size.

Never dip the rice paper in water too long or making less than 4 rolls per portion or your roll might break!

A standard portion is comprised of:

- Rice paper sheets and water tray
- Rice noodles
- Fresh lettuce
- Mint
- Coriander
- Dipping sauce (fish / soy based)

Choose from the list below:

- 21. Marinated grilled pork 13.00
- 22. Marinated grilled chicken 13.00
- 23. Marinated grilled beef in betel leaf 14.00
- 24. Marinated grilled light spicy shrimp 14.50
- 25. Marinated grilled fish 14.00
- 93. Stir-fried faux meat 13.00
- 94. Stir-fried mixed vegetables 12.00

## BÚN / PHỞ - NOODLE

### 10. Phở Bò 13.00

Noodle soup with spices infused in bone broth, medium rare beef and beef balls, served with herbs.

### 11. Bún Bò Huế 13.00

Aromatic spicy lemongrass broth with thick rice noodles, medium-rare beef, beef balls, served with herbs.

### 91. Bún Bò Huế Chay 13.00

Aromatic spicy lemongrass broth with thick rice noodles, faux meat, served with herbs.

### 12. Bún Chả 13.00

Grilled BBQ pork in the traditional Hanoi way; pork balls in big fish sauce bowl, served with noodle and fresh herbs.

### 13. Bún Chả Cá 14.00

Grilled marinated fish with dill and curry sauce. Serve with rice noodles and herbs.

### 14. Phở Xào Bò 13.00

Sweet and sour fried rice noodles with beef and vegetables.

### 92. Phở Xào Chay 13.00

Stir fried noodless with faux meat and vegetables in sweet and sour sauce.

### 15. Bún Thịt Nướng Chả Giò 13.00

Rice noodle salad with grilled marinated pork and fried chicken spring rolls. Served with lettuce, herbs and fish sauce dressing.

### 16. Bún Gà Nướng Chả Giò 13.00

Rice noodle salad with grilled marinated chicken and fried chicken spring rolls. Served with lettuce, herbs and fish sauce dressing.

### 17. Bún Đậu Hũ Chiên 13.00

Rice noodle salad with fried tofu and faux meat. Served with lettuce, herbs and vegan curry dressing.

## LẨU - HOT POT

A Hot Pot is an on-the-table cooking pot, where the soup is constantly boiling throughout your dinner.

### 18. Lẩu Gà - Chicken Hot Pot 13.00

Sweet and sour broth with chicken and vegetables.

### 19. Lẩu Hải Sản - Seafood Hot Pot 14.50

Light spicy broth with fish, shrimp and vegetables.

### 20. Lẩu Chay - Vegetables Hot Pot 13.00

Sweet and sour broth with vegetables

As an à la carte restaurant, each dish is good for one person.

## MAIN DISH

We serve no more than 5 varieties of main dish for one table to ensure everyone in a group can have food at the same time.

## CƠM - RICE

### 26. Cà Ri Gà 13.00

Chicken and vegetables in sweet curry sauce.

### 95. Cà Ri Chay 13.00

Faux meat and tofu with vegetables in sweet curry sauce.

### 27. Cá Chiên Sốt Cà 14.50

Fried fish in sweet tomato sauce.

### 28. Thịt Kho Trứng 13.00

Stewed pork with egg in caramelised sauce and bok choy.

### 29. Rau Xào Thập Cẩm 11.00

Stir-fried mixed vegetables.

### 30. Gà Xào Lá Quế 13.00

Stir-fried chicken with sweet basil in light spicy sauce.

### 96. Thịt Chay Xào Lá Quế 13.00

Stir-fried faux meat with sweet basil in light spicy sauce.

### 31. Bò Xào Sa Tế 13.00

Stir-fried beef in Vietnamese spicy seasoning.

### 97. Thịt Chay Xào Sa Tế 13.00

Stir-fried faux meat in Vietnamese spicy seasoning.