

# drinks.

		M	N/M
	<b>Vietnamese Ice Coffee</b>	7	8
	<b>Vietnamese Coconut Ice Coffee</b>	7	8
	<b>Soft Drink</b>	4	5
	<b>Sparkling (250ML)</b> <b>(750ML)</b>	4 8	5 9
FRUIT SHAKE		FRUIT JUICE	
Avocado	8 9	Mix Berry	5 6
Sour Sop	8 9	Apple	5 6
Strawberry	8 9	Young Whole Coconut	8 9
Jackfruit	8 9		
Mango	8 9		
Pineapple	8 9		
Lemon and Mint	8 9		
TEA			
Jasmin	6 7		
Japanese green tea with roasted rice	6 7		
Selections of T2	6 7		
	HOUSEMADE SODA		
	Lemon soda	6	7
	Yuzu soda	6	7
KEY			
<b>(gfo) Gluten Free Option (gf) Gluten Free (v) Vegetarian (vo) Vegan Option</b>			

# bau truong

# menu.

ENTREES KHAI VỊ		M	N/M	
<b>Prawn Crackers Bite with BBQ Pork</b> prawn crackers layered with rice noodles served with sliced grilled pork & peanuts	12	14		
<b>Prawn Dumplings (4 dumplings) HA CAO</b> steamed Cantonese prawn dumplings	10	12		
<b>Vegetarian Dumplings (v)</b> steamed vegetable dumplings	10	12		
<b>Rice Paper Rolls - Prawn (gf) or Vegetarian (2 rolls) (gf) (v) (vo)</b> with prawn or vegetable	8	10		
<b>Roast Duck Dumplings</b> roast duck, pumpkin, and salted radish	9	11		
<b>Spring Rolls - Pork (gf) or Vegetarian (4 rolls) (gf) (v)</b> spring rolls with a smooth pork and taro or vegetarian filling in a thin crispy rice paper	12	14		
<b>Vietnamese Pancake BÁNH XÈO (15 mins wait) (gf) (v)</b> Vietnamese pancake with prawns, pork and bean sprouts served with fresh lettuce, herbs and a dipping sauce. Vegetarian option is also available.	20	22		
<b>Vegetarian Peking Pancake (2 rolls) (v)</b> Dip fried bean curd skin, pickle, soft pancakes	10	12		
<b>Fish Curry Dip with Cracker CÁ XÚC BÁNH TRÁNG (gf)</b> fish coconut curry dip with sawtooth herb and a Vietnamese sesame rice cracker	15	17		
SIDES CƠM				
<b>Steamed Rice per bowl (gf)</b>	3			4
<b>Tomato Rice per bowl (gf)</b>	4			5
<b>Egg Fried Rice per bowl (gf)</b>	5			6
SALADS GỎI				
<b>Beef, Apple &amp; Mango GỎI BÒ BÓP THẤU (gf)</b> apple, green mango (seasonal) and star fruit (seasonal) with beef in a light fish sauce	20	22		
<b>Chicken &amp; Cabbage GỎI GA SE PHAI (gf)</b> chicken cabbage salad with fresh herbs	20	22		
<b>Vegetarian GỎI CHAY (gf) (v) (vo)</b> vegetarian salad with tofu	20	22		
<b>Paw Paw &amp; Prawn GỎI ĐU ĐỦ TÔM (gf)</b> green paw paw salad with prawns	20	22		

MAINS MÓN ĂN CHÍNH	M	N/M
<b>Tomato Prawns WITH BẦU TRƯỜNG SAUCE</b> prawns in a spicy Vietnamese country-style tomato sauce	26	28
<b>Prawns &amp; Chilli TOM XÀO SATE (gf)</b> Vietnamese chilli sauce with prawns	26	28
<b>Prawn &amp; Vegetable Stirfry TOM XÀO RAU CẢI (gf)</b> stir-fried mixed vegetable in a garlic sauce with Prawn	26	28
<b>Salt &amp; Pepper Prawns TOM RANG MUỐI (gf)</b> salt and pepper prawns	26	28
<b>Soft Shell Crab CUA LỘT RANG ME (gf)</b> golden fried soft shell crab in a fruity tamarind glaze	26	28
<b>Salt &amp; Pepper Squid MỰC RANG MUỐI (gf)</b> salt and pepper squid	26	28
<b>Squid Stirfry MỰC XÀO CẦN, CÀ CHUA (gf)</b> squid stir fried with celery, tomato and basil	26	28
<b>Vietnamese Sea Bass Cutlet CÁ KHO</b> traditional Vietnamese caramelised sea bass cutlet	28	30
<b>Sweet &amp; Sour Crispy Whole Fish CÁ DÒN SỐT ME (gf)</b> crispy whole fish in a unique sweet sour tamarind sauce	40	45
<b>Whole Barramundi CÁ HAP GUNG HANH</b> whole Barramundi steamed in a sweet dark soya sauce with ginger and shallot	40	45
<b>Five Spice Duck VỊT TIỀM TAY CẦM</b> doubled-boiled five-spice duck in an oyster sauce	26	28
<b>Crispy Chicken GÀ DÒN SỐT ME</b> crispy skinned chicken with a sweet and sour tamarind sauce	24	26
<b>Lemongrass Chicken GÀ XAO SA OT</b> chicken stir fried with lemongrass and chilli	24	26
<b>XO Chicken GÀ XAO XO LA HUE (gf)</b> chicken in XO sauce with basil	24	26
<b>Vietnamese Pork Belly THỊT KHO TÀU (gf)</b> traditional braised pork belly with egg	24	26
<b>Caramelised Pork Ribs SƯỜN NON KHO TIÊU</b> pork spare ribs caramelised with pepper	24	26
<b>Sweet &amp; Sour Pork SƯỜN CHUA NGOT (gf)</b> sweet and sour pork	24	26
<b>Pepper Beef BÒ LÚC LẮC</b> tender beef cubes with a pepper and butter glaze	24	26
<b>Vietnamese Beef Curry CARI BÒ (gf)</b> Vietnamese beef curry	24	26
<b>Beef Stir Fry</b> beef stir fried with mixed vegetable	24	26

MAINS MÓN ĂN CHÍNH	M	N/M
<b>Oyster Broccoli</b> steamed Chinese broccoli with oyster sauce	12	14
<b>Vegetable Stew (v)</b> seasonal vegetables in a Vietnamese stew	22	24
<b>Taro Curry (gf) (v)</b> sweet potato and taro curry	22	24
<b>Okras (gf) (v)</b> okras in garlic and chilli	20	22
<b>Chargrilled Eggplant (gf) (vo)</b> chargrilled eggplant in a fish sauce	20	22
<b>Salt &amp; Pepper Tofu ĐẬU HŨ RANG MUỐI (gf) (v) (vo)</b> salt and pepper tofu	20	22
NOODLES & RICE MÌ VÀ CƠM		
<b>Rice Paper Plate BANH HOI DAC BIET (gf)</b> make your own rice paper roll plate with meat	25	28
<b>Beef Rice Noodles HŨ TIỂU XÀO BÒ KHÔ</b> fried rice noodles with beef and egg in dark soy sauce	20	22
<b>Seafood or Combination Noodles MÌ XÀO GIÒN THẬP CẨM HOẶC ĐỒ BIỂN (v) (vo)</b> crispy egg noodle in an oyster sauce gravy with seafood or meat combination vegetarian option is also available	20	22
<b>Crispy Chicken Rice or Noodle Soup</b> crispy chicken with tomato rice or noodle soup	18	20
<b>Vegetarian Noodle Soup (v)</b> tofu, vegetables and noodle soup	18	20
<b>Pho Soup (gfo)</b> pho Vietnamese beef noodle soup	18	20
<b>Prawn or Chicken Laksa (gf)</b> Vietnamese style laksa with prawn or chicken	18	20
<b>Special Fried Rice CƠM CHIÊN DƯƠNG CHÂU (gf)</b> fried rice with crab meat, shrimp and Chinese sausage	20	22
<b>Vegetarian Fried Rice CƠM CHAY (gf) (v)</b> fried rice with vegetable and egg	20	22
	DESSERTS	
	<b>Deep Fried Ice Cream</b>	12 14
<b>Selection of Cakes</b>	12 14	