



LUNCH NOODLE MENU

Available 12pm – 5pm

Pho – Traditional Ha Noi Rice Noodle in aromatic beef broth served with fresh basil, beansprouts & lemon, choice of toppings. \$12

1. Pho Tai (*rare beef*)
2. Pho ga (*chicken*)
3. Pho dac biet (*rare beef & brisket, tripe and beef meatball*)

Hu Tieu Dai – Clear Rice Noodle in clear broth, served with beansprouts, lemon, choice of toppings. \$12

4. Hu tieu nuoc do bien (*king prawn, squid, fish fillet*)
5. Hu tieu nuoc thap cam (*pork and seafood*)
6. Hu tieu nuoc ga don (*crisp skin chicken*)
7. Hu tieu nuoc chay (*vegetarian: vegetables in season and tofu*)
8. Hu tieu kho thap cam (*pork and seafood, served with tomato relish, dry-style, broth on side*)

Mi – Egg Noodle in clear broth with beansprouts, lemon, choice of toppings \$12

9. Mi nuoc do bien (*king prawn, squid, fish fillet*)
10. Mi nuoc thap cam (*pork and seafood*)
11. Mi nuoc ga don (*crisp skin chicken*)
12. Mi nuoc chay (*vegetarian: vegetables in season and tofu*)

Bun Nuoc – Rice Vermicelli soups served with fresh herbs, shredded cabbage, beansprouts & lemon \$12

13. Bun bo hue (*Central Vietnamese style, in spicy lemon grass broth with pork, sliced beef, beef brisket and sliced onion*)
14. Bun rieu (*Northern Vietnamese style, in tomato broth, with pork, prawn and crab cake*)
15. Bun mam (*Southern Vietnamese style, in lemongrass and fermented anchovy broth, with school prawns, fish fillet, pork and garlic chives*)
16. Bun mang vit (*Clear broth with roast duck, bamboo shoots and garlic chives*)
17. Mien ga (*Glass noodle soup in clear broth with chicken, vietnamese mint, black wood ear mushroom*)

Chao – Rice Porridge served with fresh beansprouts & lemon \$11

18. Chao do bien (*king prawn, squid, fish fillet*)
19. Chao thap cam (*pork, seafood, sugarcane prawn*)
20. Chao bo (*minced beef, ginger, fermented soy bean*)

Please Note: Noodle Menu is only available 12pm - 5pm



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Hu Tieu Xao – Stir-fried Rice Noodles in light sauce with vegetables, choice of toppings	\$15
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- 21. Hu tieu xao do bien (king prawn, squid, fish fillet)
- 22. Hu tieu xao thap cam (chicken, seafood, sugarcane prawn)
- 23. Hu tieu xao ga (chicken)
- 24. Hu tieu xao bo (beef)
- 25. Hu tieu xao chay (vegetables & tofu)

Mi xao – Stir-fried Egg noodles (soft or crunchy) in light sauce with vegetables, choice of topping	\$15
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- 26. Mi xao do bien (king prawn, squid, fish fillet)
- 27. Mi xao thap cam (chicken, seafood, sugarcane prawn)
- 28. Mi xao ga (chicken)
- 29. Mi xao bo (beef)
- 30. Mi xao chay (vegetables & tofu)

Bun – Rice Vermicelli salads served with mint, salad green, crushed peanuts, shallot relish and tangy fish sauce dressing, choice of toppings	\$13-15
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- 31. Bun bo xao (braised lemon-grass beef) \$13
- 32. Bun ga xao (braised lemongrass chicken) \$13
- 33. Bun thit nuong (grilled lemon grass pork) \$13
- 34. Bun cha gio (deep fried pork spring roll) \$13
- 35. Bun chao tom (sugarcane prawn) \$13
- 36. Bun nem nuong (grilled garlic pork meatball) \$13
- 37. Bun dac biet (spring roll, sugar cane prawn, grilled pork) \$15
- 38. Bun bi chay (tofu, taro, straw mushroom, carrot, soy dressing) \$13
- 39. Banh tam bi nem nuong (Udon noodle salad with shredded pork rind, pork meatball, fried eschallots and coconut sauce) \$14
- 40. Banh tam bi chay (Vegetarian udon noodle salad with taro, tofu, coconut sauce, soy dressing) \$14

Com dia – Rice Dishes served with green salad & dipping sauce	\$13-15
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- 41. Com do bo luc lac (Tomato rice with pan-fried garlic beef)
- 42. Com do ga don (Tomato rice with crisp-skin chicken)
- 43. Com vit quay (Steamed rice with roast duck)
- 44. Com tam dac biet (Broken rice with lemon-grass pork chop, shredded pork, crab meat loaf & fried egg) \$15
- 45. Com dau hu rau cai xao (Steamed rice with braised tofu & vegetables)

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