

GF Gluten Free Spicy Peanut

Entrée

1. **Summer Rolls / 2pcs** GF 10.5

Prawns, avocado, rice vermicelli, pickles & mixed herbs, served w/ hoisin peanut sauce

Or grilled chicken, rice vermicelli, pickles & mixed herbs, served w/ home made fish sauce

2. **Pork Spring Rolls / 4pcs** 10.5

Deep fried marinated pork mince, carrot, potatoes, onion wrapped in spring roll pastry

3. **Prawn Spring Rolls / 4pcs** 10.5

Deep fried marinated shrimp, edamame bean & bamboo shoot

4. **Beef Betel Leaf / 3pcs** GF 10.5

Grilled marinated lemon grass beef wrapped in betel leaves

5. **Steamed Dim Sims / 3pcs** 10.5

Steamed combination of marinated pork mince, onion, carrot, onion & water chestnut wrapped in wonton skin

6. **Duck Pancake / 3pcs** 15.9

Wheat flour pancake wrap w/ roasted duck, pickled carrot, lobok, cucumber & shallots served w/ special hoisin sauce

7. **Fried Wontons / 8pcs** 10.5

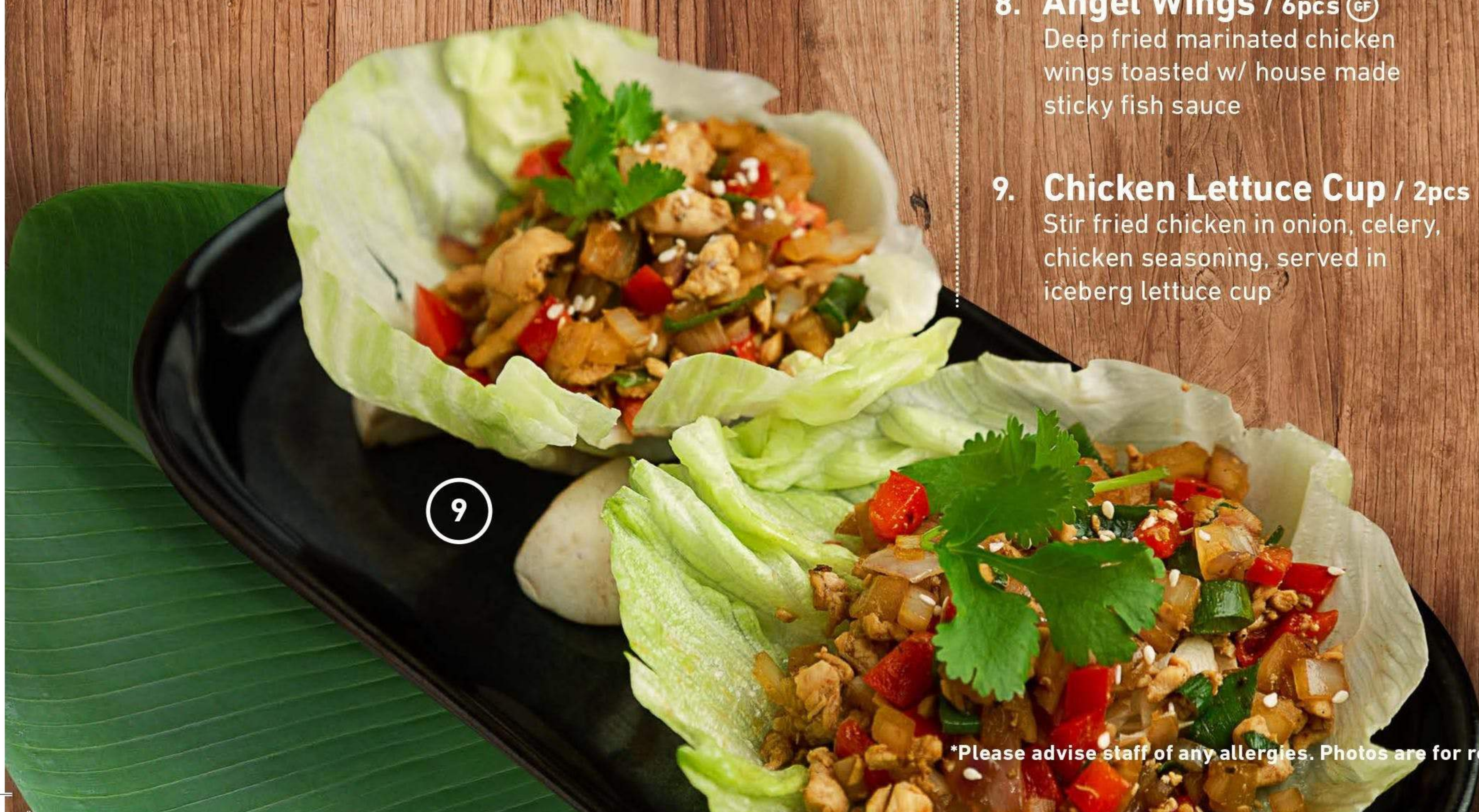
Crispy skin wonton wrapped in combination of pork mince, onion & dried fish

8. **Angel Wings / 6pcs** GF 10.9

Deep fried marinated chicken wings toasted w/ house made sticky fish sauce

9. **Chicken Lettuce Cup / 2pcs** 10.5

Stir fried chicken in onion, celery, chicken seasoning, served in iceberg lettuce cup



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Entrée

10. Cocoon Prawns / 4pcs 9.9
Deep fried whole prawn wrapped in noodle served w/ sweet chilli sauce

11. Satay Chicken Skewers / 2pcs 9.9
Pan fried marinated chicken tenderloin served w/ home made satay sauce

12. Coconut Prawns / 3pcs 12.9
Crumbed in roasted coconut served w/ sweet chilli sauce

13. Sugarcane Prawns / 2pcs 10.9
Deep fried flavoursome prawns covered in fresh sugarcane stick

14. Sweet & Sour Seafood Soup 15.9
(canh chua)
Vietnamese traditional style soup w/ mix seafood of prawns & calamari served w/ tomatoes, salary & bean sprout

15. Sugar Cane / 4pcs 14.9
Prawn Wrap
Sugar cane prawn wrapped in fine vermicelli sheet served w/ home made fish sauce

16. Mixed Entrée 26.5
Combination of 2 Summer rolls, 2 pork spring rolls, 2 beef betel leaf, 2 dim sims & 4 fried wontons

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Vietnamese Salad

1. **Chicken Green** GF Spicy 19.9

Papaya Salad

Try our famous shredded green & crunchy papaya along with onion, mint, pickled carrot & lobok, topped with lemon grass, chicken, peanuts, shallots & fish sauce

2. **Verandah Prawn** GF Spicy 19.9

& Pork Lotus Salad

Lotus stems, onion, mint, prawns, roasted pork belly, sprinkled with oven roasted peanuts & shallot served with home made fish sauce

3. **Vietnamese Slaw Salad** GF Spicy 19.9

Red & white cabbage, Vietnamese mint, onion, chicken, sprinkled with oven roasted peanuts & shallot served with home made fish sauce

4. **Squid Mesclun Salad** GF Spicy 19.9

Mixed salad, pickle onion & carrot in soy & ginger sauce, fried shallots, peanut & mint

5. **Wagyu Beef Salad** GF Spicy 19.9

Mixed salad, pickled onion & carrot in ginger sauce, fried shallot, peanuts & mint



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Rice Vermicelli & Fresh Green Salad

All dishes served with our special home made fish sauce along with rice vermicelli, lettuce, cucumber, bean sprouts, pickled carrots and loboks and mint, topped with fried shallots and peanuts.

Choice of your liking
(1 choice only):

1. Grilled Lemon Grass Chicken /w Spring Rolls GF 18.9
2. Grilled Beef GF 18.9
3. Grilled Pork /w Pork Spring Rolls GF 20.0
4. Crispy Pork Belly GF 20.9

5. Sugarcane Prawn GF 20.9
6. Combination GF 20.9
Pork spring rolls, sugarcane prawn & grilled lemon grass chicken
7. Northern Style Grilled GF 20.9
Pork Ball (bun cha ha noi)

GF Gluten Free

Spicy

Peanut

Salt & Pepper

Lightly battered & deep fried with diced capsicum, onion & shallot seasoned with salt & pepper.

Your choice of:

- | | |
|--------------------|------|
| 1. Calamari | 23.9 |
| 2. King Prawns | 25.9 |
| 3. Soft Shell Crab | 25.9 |

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Sizzling Dish

Served on a sizzling cast iron hot plate.

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|---|------|
| 4. Sizzling Mongolian Beef | 24.9 |
| Stir fried sliced beef fillet w/ celery, capsicum, onion & shallot w/ home made Mongolian sauce | |
| 5. Sizzling Satay Chicken | 24.9 |
| Stir fried sliced chicken fillet w/ celery, capsicum, onion & shallot w/ home made satay sauce | |
| 6. Sizzling Seafood w/ Ginger | 27.9 |
| Stir fried mixed seafood w/ celery, onion, shallot & ginger w/ home made seafood sauce | |

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Noodle Soup

1. **Beef Noodle Soup (Pho bo)** GF 18.9

Flat rice noodle served in special home made beef broth, topped /w thinly sliced wagu beef, onion, shallot, coriander & a side of bean sprouts, mint, lemon & hoisin sauce

2. **Chicken Noodle Soup (Pho ga)** GF 18.9

Flat rice noodle served in special home made chicken broth, top /w thinly sliced sautéed chicken, onion, shallot, coriander & a side of bean sprouts, mint, lemon & hoisin sauce

3. **Wonton & BBQ Pork Egg Noodle Soup** 18.9

Skinny egg noodle served in special home made chicken broth, topped /w BBQ pork, wonton, celery, spring onion & fried red shallot



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4. **Crispy Skin Chicken Egg / Rice Noodle Soup** 18.9

Skinny egg noodle served in special home made chicken broth served /w a side of crispy skin chicken & home made fish sauce

5. **Stew Beef /w Rice / Egg Noodle (Bo Kho)** 18.9

Slow cook beef cooked until very tender /w carrot served /w rice or egg noodle

6. **Spicy Beef Noodle Soup (Bun bo hue)** 18.9

Spicy beef broth, w/ a hint of shrimp paste & lemon grass, served w/ rice noodle, rare beef & pork loaf



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On The Wok

1. **Chicken Cashew Nuts** 25.9

Stir fried chicken w/ seasonal vegetables in oyster sauce, topped w/ roasted cashew nuts

2. **King Prawns** 27.9

Stir fried king prawns w/ seasonal vegetables in oyster sauce

3. **Beef Stir Fry** 25.9

Stir fried beef w/ seasonal vegetables in oyster sauce

4. **Seafood** 27.9

Stir fried seafood w/ seasonal vegetables in oyster sauce

5. **Chicken Chilli** GF Spicy 24.9

Lemongrass
Stir fried chicken w/ chilli, lemongrass, capsicum, onion, shallots w/ home made chilli sauce



6. **Vietnamese Shaking Beef** GF 25.9

Stir fried diced beef w/ capsicum, onion, shallot & mushrooms in black pepper

7. **Stir Fried Rice Noodle** 25.9

High heat stir fried rice noodle in a special home made sauce, chives, onion, capsicum.

Your choice of: *beef, chicken or seafood*

8. **Crispy Egg Noodle** 25.9

Top up w/ stir fried seasonal vegetables & your choice of: *chicken, beef or seafood*



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Spicy



Peanut

Vietnamese Rice Dish

1. Grilled Pork Chop ^{GF} 17.9

Grilled lemon grass marinated pork chop /w fried egg, served /w steamed rice & home made fish sauce

2. Grilled Chicken Fillet ^{GF} 17.9

Grilled lemon grass marinated chicken thigh fillet served /w steamed rice & home made fish sauce

3. Chicken Chilli ^{GF} 18.9 Lemon Grass

Stir fried chicken /w chilli, lemon grass, capsicum, onion, shallots and our special combination sauce served /w steamed rice

4. Vietnamese Shacking Beef ^{GF} 19.9

Stir fried diced, twice cooked beef fillet /w capsicum, onion, shallot, mushroom & black pepper served /w steamed rice

5. Stir Fried Chicken 18.9

Served /w greens & steamed rice

6. Satay Chicken w/Rice 18.9

Pan fried chicken top /w home made satay sauce served /w steamed rice

7. Verandah Fried Rice ^{GF} 18.9

Stir fried jasmine rice /w eggs, Chinese sausage, ham, peas, carrots, broccoli stem & prawns

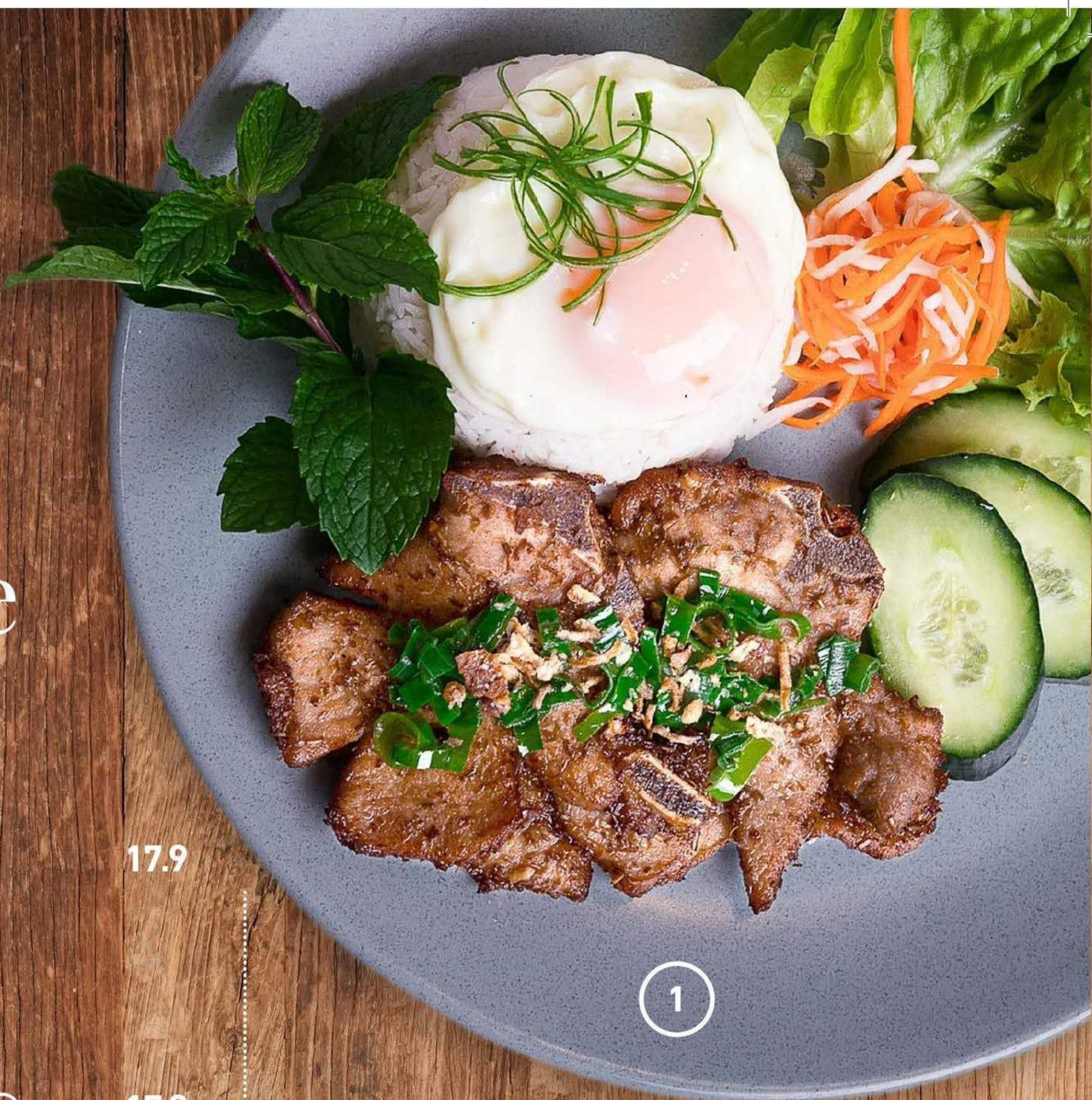
8. Chicken Fried Rice ^{GF} 18.9

Stir fried jasmine rice /w eggs, chicken, mushroom, carrots, broccoli stem & peas

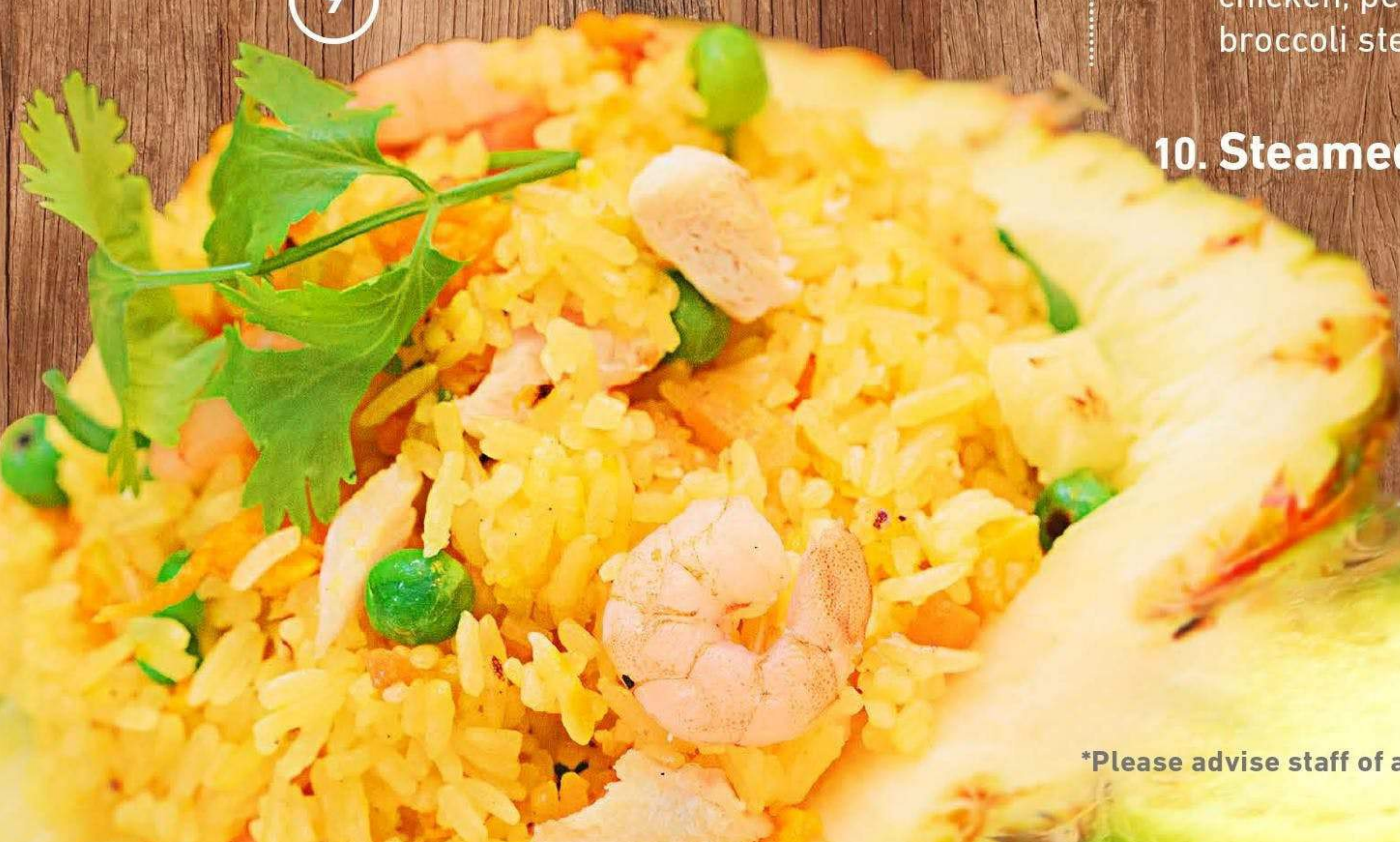
9. Pineapple Fried Rice ^{GF} 20.9

Stir fried jasmine rice /w eggs, chicken, peas, prawns, carrots & broccoli stem

10. Steamed Rice ^{GF} 4



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Vietnamese Fusion Dish

1. **Duck Plum Sauce** 27.9

Deep fried battered duck served w/ capsicum, onion & plum sauce

2. **Sweet & Sour Pork** 24.9

Deep fried battered pork fillet served w/ capsicum, onion, shallot & pineapple in sweet & sour sauce

3. **Royal Pork Ribs** 28.5

Tender pork ribs in a light royal sauce

4. **Red Curry Lamb Shank** 25.9

Twice cooked lamb shank in fusion red curry w/ lime leaves, coconut cream & lotus stem

5. **Yellow Duck Curry** 25.9

Twice cooked duck in fusion yellow curry w/ lime leaves, coconut cream & taro

6. **Mum's Pork Belly** GF 24.9

Braised caramel pork belly in rich coconut juice served w/ a boiled egg & steamed rice

7. **Turmeric Fish Fillet** GF 25.9

(Cha ca la vong)
Grilled marinated snapper fillet w/ turmeric & shrimp paste on a bed of dill & shallots served w/ fancy lettuce, mint, cucumbers, carrots, bean sprouts, rice vermicelli & fish sauce

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Veggie Lover

1. **Vegetarian Spring Rolls / 3pcs** 10.9

Deep fried mixture of white cabbage, tofu, mushroom, carrot, potatoes & onions wrapped in spring roll pastry

2. **Tofu & Avocado / 3pcs** 10.9
Rice Paper Roll

Tofu, mixed herbs, avocado, lettuce wrapped in rice paper served w/ hoisin peanut sauce

3. **Tofu Lettuce Cup / 2pcs** 10.9

High heat w/ diced tofu, capsicum, onion, carrot & broccoli stem

4. **Tofu Green Papaya Salad** 19.9

Green papaya, pickled carrot, pickled lobok, mint, onion, tofu, soy sauce & vinegar

5. **Vegetarian Rice Noodle Soup** 18.9

Flat rice noodle served in a signature vegetarian broth w/ mixed vegetables & tofu

6. **Stir Fried Mixed Vegetables & Tofu** 24.9

Mixed vegetables stir fried in home made vegan sauce & tofu

7. **Vegetarian Fried Rice** 17.9

Stir fried jasmine rice w/ capsicum, onion, carrots, tofu & mushroom

8. **Chilli Tofu Lemongrass** 24.9

Tofu stir fried in rich of lemon grass, capsicum, onion & soy sauce

9. **Tofu & Spring Rolls Rice Vermicelli Salad** 19.9

Tofu & vegetable spring rolls served w/ rice vermicelli, iceberg lettuce, cucumbers, pickles & mint



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Finished For The Night

1. Fried Ice Cream

13.5

Deep fried ice cream coated
in coconut with syrup flavour
of your choice:
chocolate or caramel

2. Banana Fritter

13.5

Deep fried banana with rich
honey, served w/ ice cream

3. Steamed Banana Cake 🍌 14.5

Steamed banana cake served
w/ coconut cream, peanuts
& sesame seeds

4. Vietnamese Style Egg Custard 13.5

Steamed egg custard
served w/ caramel sugar syrup





\$55 PP

Banquet A

Minimum 4 People / 8 Courses

Entrée

Steamed Dim Sim
Chicken Lettuce Cup 
Pork Spring Roll

Main

Verandah Tiger Prawns Lotus Salad 
Sweet & Sour Pork
Yellow Duck Curry  
Stir Fried Beef w/ Mix Vegetables 
Steamed Rice

Dessert

Seasonal Fruit Platter



\$65 PP

Banquet B

Minimum 4 People / 10 Courses

Bonus Bottle of Wine

Entrée

Duck Pancake
Beef Betel Leaf 
Summer Spring Roll 
Coconut Prawns 

Main

Green Papaya Salad 
Sizzling Mongolian Beef
Salt & Pepper King Prawns
Chicken Cashew Nut 
Turmeric Fish Fillet 
Steamed Rice

Dessert

Seasonal Fruit Platter

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