



ENTRÉE/ BITES

SCALLOP AND PRAWN BANH BEO - 4PC (GF) shallot, pickle carrot, Nuoc Cham, chili	19
BETEL LEAF CHICKEN PASTRY - 4PC Wood ear mushroom, young onion, chilli mayo	19
PRAWN DUMPLINGS - 4PC (GF) shallot, soy, chili	18
THE NET SPRING ROLLS - 4PC (GF) crab, prawn, lettuce, Nuoc Cham	19

IN BETWEEN

CRACKER BANANA BLOSSOM DUCK SALAD (GF) Mint, Basil, Peanut, pickled veg, Viet vinaigrette, sesame cracker	39
CRISPY SEA SALT CALAMARI (GF) Shallot, Nuoc Cham, chili, coriander, pepper	32
PUFFY TOFU TRIANGLES (GF) Allium soy reduction, pepper, coriander	30

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CURRY

All moderate spicy

HOI AN STYLE DUCK CURRY (GF) <i>Carrot, potato, Vietnamese mint, coriander, Lemongrass</i>	39
CURRY BO (GF) <i>Osso Bucco cut, potato, coriander</i>	38
GREEN CHILI EGGPLANT CURRY (GF) <i>green chilli base curry, broccoli, dill, coriander citrus</i>	34
LEMONGRASS TOFU CURRY (GF) <i>Potato, sweet potato, basil</i>	34
Vietnamese TURMERIC YELLOW CHICKEN CURRY (GF) <i>breast cubed, potato, sweet potato, basil</i>	34
HANOI FISH CURRY (GF) <i>Dill, pumpkin, shallot</i>	39

MAINS

All mains contain onion, garlic, shallot, chili, black pepper

LEMONGRASS WOK-TOSSED CHICKEN (GF) <i>breast fillet, carrot, coriander</i>	34
THỊT KHO PORK BELLY CLAYPOT (GF) <i>Quail eggs, coriander</i>	37
THE 5-SPICE BEEF (GF) <i>Basil, carrot, pepper</i>	38
EGGPLANT XÀO WITH CHOPPED PRAWN (GF) <i>King prawn, carrot, Vietnamese mint, red onion, coriander</i>	42
CRISPY ASIAN STYLE BARRAMUNDI (GF) <i>Fillets, Ginger shallot Nuoc Mam sauce, dill, coriander, salad base, citrus</i>	39

Sides

STEAMED JASMINE RICE (PER SERVE)	5
BAY HONG CLASSIC GARLIC AND EGG FRIED RICE (GF)	25
SEASONAL ASIAN GREENS (GF)	25

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VEGAN MENU

STARTERS

THE VEGAN SPRING ROLLS - 4PC (GF) <i>Taro, mushroom, vegan Nuoc Cham, Lettuce</i>	19
STEAMED SHALLOT DUMPLINGS - 4PC <i>Mushroom, soy protein, chili, pickled soy sauce</i>	18
VEGAN BANANA BLOSSOM SALAD (GF) <i>Mint, Basil, Peanut, white tofu, pickled veg, Vietnamese vinaigrette, sesame cracker</i>	35
PUFFY TOFU TRIANGLES (GF) <i>Allium soy reduction, pepper, coriander</i>	30

MAINS

All mains contain onion, garlic, shallot, chili, black pepper

VEGAN FIVE SPICE “MOCK DUCK” <i>basil, carrot, wok toss</i>	35
LEMONGRASS TOFU CURRY (GF) <i>Potato, sweet potato, basil</i>	34
GREEN CHILLI EGGPLANT CURRY (GF) <i>Green chilli base curry style, fried eggplant, broccoli, dill, coriander, citrus</i>	34

Sides

STEAMED JASMINE RICE (PER SERVE)	5
GARLIC FRIED RICE (VEGAN)	25
SEASONAL ASIAN GREENS (GF)	25

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Tasting Menu (Minimum 2 Guests)

95 / person

To Start

Vietnamese Seafood Spring Rolls (GF)

Crab, prawn, taro, black mushroom, deep fried, nuoc cham

Scallop Banh Beo (GF)

Steamed rice cake wrap, local scallops and king prawn, shallot, fried onion, pickled carrot, Nuoc Cham, chili

Betel Leaf Chicken Pastry

pastry-style homemade dumplings, minced betel leaf, wood-ear mushroom, chili mayo

Steamed King Prawn Dumplings (GF)

shallot, soy, chili

Followed by

Bánh Cuôn Duck (GF)

Soft steamed rice noodle, duck, cooked bean sprout, basil, fried shallot, chili, nuoc cham, coriander

Mains

Lemongrass Chicken (GF)

chicken breast fillet, wok-tossed in-house blend Lemongrass, turmeric, onion, carrot, chili, garlic, cracked pepper & coriander

Hanoi Fish Curry (GF)

Pumpkin and dill-based curry, barramundi fillets, coriander, fried shallot

Jasmine Rice

Dessert

Pandan Flan (GF)

Homemade crème caramel pudding, sweet pandan sauce, shredded coconut

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No split bills

Sunday Surcharge 10%

Public Holiday Surcharge 15%

Cake Corkage (per person) 5

Card Payment Surcharge 1.5%

Fully Licenced. No BYO

Takeaway Container (per piece) 1

A service charge of 10% applies for groups of 6 or more (Excluding Sundays and Public Holidays)