

ENTRÉE/ BITES

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

IN BETWEEN & NOODLE

CRACKER DUCK SALAD (GF) Mint, Basil, Peanut, pickled veg, coconut sprout, Viet vinaigrette, sesame cracker	39
CRISPY SEA SALT CALAMARI (GF) ^(I) Shallot, Nuoc Cham, chili, coriander, pepper	34
CRISPY SALT AND PEPPER SOFT SHELL CRAB (GF) ^(I) fried shallot, sliced chili, coriander, red onion, salad base	45
PUFFY TOFU TRIANGLES (GF) Allium soy reduction, pepper, coriander	34
BÁNH CUÔN DUCK (GF) Soft flat rice noodle, blanched bean sprout, Nuoc Cham shallot, basil, chilli, served dry	35
HU TIEU ZAI CHICKEN (GF) chicken mince, Chewy tapioca noodle, cucumber, carrot, coriander, red onion, garlic shoot, house chili mince, served dry	35

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CURRY

All moderate spicy

HOI AN STYLE DUCK CURRY (GF) Carrot, potato, Vietnamese mint, coriander Lemongrass	39
CURRY BO (GF) Osso Bucco cut, potato, coriander	42
GREEN CHILI EGGPLANT CURRY (GF) green chilli base curry, broccoli, dill, coriander citrus	34
LEMONGRASS TOFU CURRY (GF) Potato, sweet potato, basil	34
VIETNAMESE TURMERIC YELLOW CHICKEN CURRY (GF) breast cubed, potato, sweet potato, basil	35
HANOI FISH CURRY (GF) ^(A) Dill, pumpkin, shallot	42

MAINS

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

LEMONGRASS WOK-TOSSED CHICKEN (GF) breast fillet, carrot, coriander	35
THỊT KHO PORK BELLY CLAYPOT (GF) Quail eggs, coriander	38
THE 5-SPICE BEEF (GF) Basil, carrot, pepper	38
EGGPLANT XÀO WITH CHOPPED PRAWN (GF) ^(A) King prawn, carrot, Vietnamese mint, red onion, coriander	45
CRISPY ASIAN STYLE BARRAMUNDI (GF) ^(A) Fillets, Ginger shallot Nuoc Mam sauce, dill, coriander, salad base, citrus	42
NHA TRANG HONEYFIRE PRAWNS (GF) ^(A) Lightly battered, Tôm Tàng, honey, Sichuan pepper, coriander	45

Sides

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

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VEGAN MENU

STARTERS

SATAY STICKS - 4PC <i>Beancurd, peanut, coriander, chili</i>	22
THE VEGAN SPRING ROLLS - 4PC (GF) <i>Taro, mushroom, vegan Nuoc Cham, Lettuce</i>	19
STEAMED OIL-SHALLOT DUMPLINGS - 4PC <i>Taro, black mushroom, sesame, green bean, pickled soy sauce, chili</i>	18

IN BETWEEN/ NOODLE

VEGAN CRACKER SALAD (GF) <i>Mint, Basil, Peanut, coconut sprout, white tofu, pickled veg, Vietnamese vinaigrette, sesame cracker</i>	35
PUFFY TOFU TRIANGLES (GF) <i>Allium soy reduction, pepper, coriander</i>	34
BÁNH CUÔN TEA-SPICED BEANCURD (GF) <i>Soft flat rice noodle, basil, blanched bean sprouts, fried shallot, vegan nuoc Cham, chili, served dry</i>	35
VEGAN HU TIEU ZAI (GF) <i>Vegan protein mince, chewy tapioca noodle, cucumber, Viet vinaigrette, garlic shoot, house chilli mince, served dry</i>	35

MAINS

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

SPICY BASIL PROTEIN WOK TOSS <i>soy blend, red beancurd, carrot, greens</i>	35
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
WOK-TOSSED ASIAN GREENS (GF)	25
STEAMED SEASONAL ASIAN GREENS (GF)	25

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Tasting Menu (Minimum 2 Guests)

85 / person

To Start

Vietnamese Seafood Spring Rolls (GF)^(M)

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

Scallop Banh Beo (GF)^(M)

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)^(M)

shallot, soy, chili

Followed by

Hu Tieu Zai Chicken (GF)

chicken mince, Chewy tapioca noodle, cucumber, carrot, coriander, red onion, garlic shoot, house chili mince, served dry

Mains

Thịt Kho Pork Belly Claypot (GF)

Thick cut, braised with quail eggs, black pepper, and coriander

Hanoi Fish Curry (GF)^(A)

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

Steamed Asian Greens (GF)

Gluten Free Soy, garlic, fried shallot, oyster sauce

Jasmine Rice

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No split bills

Sunday Surcharge 10%

Public Holiday Surcharge 15%

Cake Corkage (per person) 5

Takeaway Container (per piece) 1

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