



Head Chef: Quoc Hung Duong

Entrée/ Bites

STUFFED MINI CRAB	11ea
<i>Mini swimmer crab, capsicum, coconut, Lemongrass, nuoc cham</i>	
SCALLOP AND PRAWN BANH BEO – 4PC (GF)	18
<i>shallot, pickle carrot, Nuoc Cham, chili</i>	
BETEL LEAF CHICKEN PASTRY – 4PC	18
<i>Wood ear mushroom, young onion, chilli mayo</i>	
BÁNH CUÔN DUCK (GF)	19 28
<i>Soft rice sheet, cooked bean sprout, shallot basil, Nuoc Cham, chilli</i>	
PRAWN DUMPLINGS – 4PC (GF)	17
<i>shallot, soy, chilli</i>	
THE NET SPRING ROLLS – 4PC (GF)	18
<i>crab, prawn, Lettuce, Nuoc Cham</i>	

In Between

CRACKER BANANA BLOSSOM DUCK SALAD (GF)	36
<i>Mint, Basil, Peanut, sesame cracker, Viet vinaigrette</i>	
SEA SALT CALAMARI (GF)	28
<i>Shallot, Nuoc Cham, chili</i>	
PUFFY TOFU TRIANGLES (GF)	27
<i>Allium soy reduction, pepper, coriander</i>	
CRISPY SALT AND PEPPER SOFT SHELL CRAB (GF)	36
<i>fried shallot, green chilli, salad base</i>	

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Curry

All moderate spicy

LEMONGRASS TOFU CURRY (GF)	28
<i>Potato, sweet potato, basil, fried shallot</i>	
HOI AN STYLE DUCK CURRY (GF)	38
<i>Carrot, potato, Vietnamese mint, coriander</i>	
VIETNAMESE TURMERIC YELLOW CHICKEN CURRY (GF)	30
<i>Potato, sweet potato, basil, fried shallot</i>	
CURRY BO (GF)	36
<i>Osso Bucco cut, potato, coriander</i>	
HANOI FISH CURRY (GF)	37
<i>Barramundi, dill, pumpkin, coriander</i>	

Mains

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

ASIAN STYLE BARRAMUNDI (GF)	36
<i>Mixed greens, basil</i>	
COCONUT PRAWN (GF)	36
<i>Sour base style, pineapple, broccoli, carrot, shredded coconut</i>	
MEKONG CHILLI PRAWNS (GF)	36
<i>Dried shrimps, Sichuan pepper, coriander</i>	

More Mains

LEMONGRASS WOK-FRIED CHICKEN (GF)	29
<i>Shallot, carrot, coriander</i>	
THE 5-SPICE BEEF (GF)	33
<i>Basil, carrot, shallot</i>	
DUCK MUSHROOM	38
<i>Shiitake, Shimeji, sesame, soy, carrot, coriander</i>	
THỊT KHO PORK BELLY CLAYPOT (GF)	32
<i>Quail eggs, coriander</i>	
TAMARIND PORK CHOP (GF)	34
<i>GF soy sauce, sesame drizzle, shallot, pineapple, lettuce base</i>	
EGGPLANT LAP XUONG (GF)	29
<i>Vietnamese bacon, coriander</i>	

Sides

STEAMED JASMINE RICE (PER SERVE)	4
BAY HONG CLASSIC GARLIC AND EGG FRIED RICE (GF)	22
SEASONAL ASIAN GREENS (GF)	22

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Vegan

STARTERS

SATAY STICKS - 4PC	18
<i>Beancurd, peanut, coriander, chili</i>	
THE VEGAN SPRING ROLLS - 4PC (GF)	18
<i>Taro, mushroom, vegan Nuoc Cham, Lettuce</i>	
STEAMED SHALLOT DUMPLINGS - 4PC (GF)	17
<i>Mushroom, soy protein, pickled soy sauce, chili</i>	
BÁNH CUÔN TEA-SPICED BEANCURD (GF)	19 28
<i>Soft rice sheets, cooked bean sprouts, basil, fried shallot, vegan nuoc Cham, chili</i>	
VEGAN PASTRY DUMPLINGS - 4PC	17
<i>Mushroom, burdock root, sweet chilli</i>	

MAINS

<i>All mains contain onion, garlic, shallot, chili, black pepper</i>	
PUFFY TOFU TRIANGLES (GF)	27
<i>Allium soy reduction, pepper, coriander</i>	
BASIL CHILLI PROTEIN WOK TOSS	33
<i>Burdock root protein, carrot, shallot, chilli</i>	
VEGAN FIVE SPICE "MOCK DUCK"	30
<i>Mix Veg, basil, shallot</i>	
LEMONGRASS TOFU CURRY (GF)	28
<i>Potato, sweet potato, basil, fried shallot</i>	
EGGPLANT (GF)	29
<i>Beancurd cubes, coriander, shallot</i>	
SEASONAL ASIAN GREENS (GF)	22

Sides

GARLIC FRIED RICE (VEGAN)	22
STEAMED JASMINE RICE (PER SERVE)	4

Tasting Menu (Minimum 2 Guests)

80 / person

Vietnamese Seafood Spring Rolls (GF)

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

Scallop Banh Beo (GF)

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

Betel Leaf Chicken Pastry

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

Bánh Cuôn Duck (GF)

Soft steamed rice-sheet, duck, cooked bean sprout, basil, fried shallot, chilli, nuoch cham

Puffy Tofu Triangles (GF)

Triangle puff tofu, house sauce concentrate, with onions, garlic, shallots, cracked pepper and red blended salt, coriander

Lemongrass Chicken (GF)

chicken thigh fillet, wok-tossed in-house blend lemongrass, turmeric, onion, carrot, chilli, garlic, cracked pepper & coriander

Hanoi Fish Curry (GF)

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

Wok-tossed Asian Greens (GF)

Gluten Free Soy, garlic, fried shallot

Jasmine Rice

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No split bills

Sunday Surcharge 10%

Public Holiday Surcharge 15%

Cake Corkage (per person) 3

Takeaway Container (per piece) 1

A service charge of 10% applies for groups of 6 or more