

BÁNH BÁNH

KHAI VỊ

Starters

BÁNH TRÁNG MÈ ĐEN [vg] [n] 3.5

Black sesame rice crackers with sweet chilli.

NEM 9

Fried spring rolls with nước chấm. Choose your filling.
Pork & prawn | Vegetable [vg]

GỎI CUỐN [p] 8.5

Fresh rice paper rolls with nước chấm. Choose your filling.
Pork & prawn [gf] | Vegetable [vg]

BẮP CẢI CUỘN THỊT [gf] 9.5

Steamed pork cabbage rolls with tomato sauce.

GỎI GÀ [gf] [p] 10

Chicken and herb salad with shrimp crackers.

MỆT

Bamboo grazing platters, perfect for sharing.
Priced per person. min 2 people.

BÁNH MẶN 2 MIỀN [gf] 14pp

A selection of savoury steamed or fried cakes from two regions. Bánh rán with pork and mushroom filling from Hà Nội. Bánh bèo with tofu and prawn floss from Huế.

CHẢ CÁ LÃ VỌNG [limited availability] [gf] [p] 17pp

Flash grilled monkfish, marinated in turmeric, galangal and garlic, then fried with aromatic bundles of spring onion & dill. Served with fresh rice vermicelli, peanuts and fermented shrimp dip.

NEM LỤI BỘC SẢ [p] [gf] 14pp

Charcoal grilled pork sausage, made with minced lemongrass, garlic and chunky, succulent pork fat. Served on a stick of lemongrass with starfruit, fried plantain and an in-house made peanut dip.

BÒ NƯỚNG LÁ LỐT [p] [gf] 15pp

Skewers of succulent grilled beef wrapped in betel leaf, served with rice vermicelli, fresh lettuce and nước chấm broth.