

CÂY TRE

PRE-PRANDIALS

EM OI FIZZ

Cava, Vodka, Elderflower & Lemon Twist **7.50**

VIJITO

Passion Fruit, Rum, Mint Frig, Kumquat **7**

VIETTINI

Gin, Lychee, Lemongrass, Pomegranate, Lemon Juice **8**

TAY BALO PUNCH

Jasmine Tea, Vodka, Elderflower Syrup, Merlot Wine **14**

NOODLES & RICE BOWLS

Vermicelli served at room temperature just like in Vietnam.

BBQ Pork Loin with Rice 9.50
Vermicelli *Bún Chả Hanoi*
grilled lemongrass marinated pork tenderloin & pork spring rolls.

Spring Bowl 9 *Bún Tom* vegetable & pork spring rolls, cha la lot, rice vermicelli.

Bun Sa *Bún Sả* Vermicelli bowl (noodles, cucumber, bean sprouts, mixed herbs Vietnamese, crispy shallots, peanuts, nuoc cham) with lemongrass sautéed:

Hanger Steak 9.50

Corn-fed Chicken 9

Ecuador Prawns 10.50

Tofu (v) 8.50

Tiu Bowl 9.50 *Phở kho Gia Lai*
minced pork, Thai Basil, yellow bean sauce, Pho noodles. Served with brisket & beef balls in Pho broth on the side.

Cassava Vermicelli 11
Miến xào cua stir-fried with Ecuador prawns, Devon crabmeat, knotweed.

Vietnamese Stir-Fried Noodle with Seafood 12 *Mì xào hải sản*
Ecuador prawns, squid, kaichoy greens & water celery.

Seafood on Jasmine Rice 11
Com hải sản wokked king-prawns, squid, kaichoy, chinese celery.

Com Saigon *Com sườn* 10.50
grilled lemongrass pork loin, crab cake, fried egg.

Pan Fried Aubergine with Perilla Herb *Com cà tím xào lá lốt* 8
in a spicy aromatic sauce & served with jasmine rice.

WHAT THE PHO?

PHO *Phở*
in 24 hour Beef-Marrow-Bone stock or Pork & Chicken Stock

Pho was originally a simple beef and rice noodle soup that first originated in northern Vietnam nearly one hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists.

Please refer to our separate Pho menu.

Children aged 10 or under can enjoy a free meal from the Kids Menu, Monday to Friday from 4–6pm, and noon to 6 at the weekends, when accompanied by an adult dining in the restaurant.

OUR SIGNATURE DISH

Wokked Pho with Beef Shin
with Mustard Greens, Hon-Shimeji Mushroom
Phở xào bắp bò
10

SET MENU

22 per person, minimum 2, ideal for groups

SHARING PLATTER

Pork Spring Rolls

Chilli Salt & Pepper Squid

Lotus Stem Salad

Wild Shrimp Fresh Rolls & Cha La Lot

MAIN COURSE (1 dish per person)

Sizzling Seafood

Slow-Cooked Mekong Catfish

Lamb Neck Red Curry

Roast Baby Chicken Royale

Duck with Green Peppercorn

Saigon Stewed Pork Belly

SIDES (1 rice & 1 green for 2 people)

Chinese Mustard Green or **Chouchou**
Jasmine Rice or **Egg Fried Rice**

DESSERT

Banana Fritter with ice-cream

FEAST

48 hours notice

SAIGON "BO BAY MON" 7 COURSES OF BEEF FOR 4 100
a long meal with 7 Beef dishes from Ho Chi Minh City.

NHA TRANG FISH & GAME FEAST FOR 2-3 80
stewed Pigeon, wokked Wild Boar & salt baked Sea Bream.

HUE IMPERIAL DINNER FOR 4 180
Chilli Lobster, Jasmine Flower Salad, stewed Lotus Devon Duck, wokked Rib Eye Steak, salt baked Sea Bream, Monkfish Cheek Curry.

