



Appetizers

100. Prawn Salad Rolls (2)	\$8
marinated grilled prawns, Vietnamese ham, cucumber, lettuce, vermicelli noodle, pickled carrot & daikon, served with a hoisin peanut sauce	
101. Tofu Salad Rolls (2)	\$7
fried tofu, cucumber, lettuce, vermicelli noodle, pickled carrot & daikon, served with a hoisin peanut sauce	
102. Vietnamese Pork Spring Rolls (3)	\$9
ground pork, shredded carrot, taro, water chestnuts, bean thread noodle, served with fresh cucumber & Vietnamese fish sauce	
109. Supreme Salad Rolls (2)	\$10
marinated grilled prawns, Vietnamese ham, fried tofu, cucumber, lettuce, vermicelli noodle, pickled carrot & daikon, served with a hoisin peanut sauce	
110. Cheeseburger Spring Rolls (2)	\$10
Sriracha aioli, tomato jam, pickled red onions, fresh cilantro, lettuce wraps	

Pho

*Served with traditional Pho garnishes
(bean sprouts, thai basil, fresh sliced jalapeños, & lime)*

200. Ribeye Steak Pho	\$13
201. Beef Meat Ball & Tendon	\$14
202. Ribeye Steak & Beef Meat Ball Pho	\$15
203. Ribeye Steak, Beef Meat Ball & Tendon Pho	\$16
204. Spicy Prawns & Vietnamese Ham Pho	\$16

Add Tendon \$3
Add Beef Meat Balls \$3
Add Ribeye Steak \$5
Add Prawns (3) \$3

by Chef Tony Trinh



Vermicelli Bowls

*Served with bean sprouts, cucumber, pickled carrot & daikon,
crushed peanuts, fried onions & Vietnamese fish sauce*

300. Grilled Lemongrass Chicken & Spring Roll Vermicelli Bowl	\$14
301. Grilled Lemongrass Prawns (6) & Spring Roll Vermicelli Bowl	\$16
302. Grilled Lemongrass Chicken, Prawns (3) & Spring Roll Vermicelli Bowl	\$17
303. Fried Tofu & Spring Roll Vermicelli Bowl	\$14
309. Supreme Vermicelli Bowl	\$18
grilled lemongrass chicken, prawn (3), Vietnamese ham & spring roll	

Add Spring Roll (1) \$3

Add Lemongrass Chicken \$5

Add Lemongrass Prawns (3) \$3

Desserts

800. Deep Fried Banana	\$7
fried bananas, house made vanilla ice cream, chocolate sauce	
801. Vietnamese Coffee Ice Cream	\$7
house made Vietnamese coffee ice cream, condensed milk, Oreo crumbs, wafer cookie	
802. Nutella Semifreddo	\$7
house made semifreddo, vanilla Chantilly cream, Oreo crumbs, raspberry coulis	

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