




























= Smaller dishes to share =




















1. **Chicken spring rolls (4) – \$10**
crispy spring rolls served w/ lettuce, fresh herbs & light fish sauce
2. **  Taro & vegetable crispy net rice paper spring rolls (5) – \$11**
served w/ lettuce, fresh herbs & homemade soy sauce (G). Please ask for light fish sauce (GF) or homemade vegan fish sauce (GF,V).
3. **  Seafood crispy net rice paper spring rolls (5) – \$12**
served w/ lettuce, fresh herbs & light fish sauce
4. **  Tiger prawns coated in rice flakes (3) – \$14.9**
Fried tiger prawns coated in glutinous rice flakes served w/ lettuce, fresh herbs, sweet chilli sauce. Add an extra prawn for +\$4
5. ** Charcoal grilled chicken & apple fresh rice paper rolls (2) – \$9.5**
w/ hoisin peanut sauce (Gluten). Light fish sauce (GF) also available
6. **  Vegetarian mock king prawns coated in rice flakes (3) – \$13.5**
Fried vegetarian mock king prawns coated in glutinous rice flakes served w/ lettuce, fresh herbs, sweet chilli sauce. Add an extra prawn for +\$4
7. **   Lemongrass beef fresh rice paper rolls (2) – \$10**
served w/ light dipping fish sauce
8. **  Lemongrass tofu, mushroom fresh rice paper rolls (2) – \$8.5**
w/ hoisin peanut sauce (Gluten). VEGAN light fish sauce (GF) also available.
9. **  Vegan char-sui, mushrooms fresh rice paper rolls (2) – \$9**
Vegan char-sui, mushroom, vermicelli, fresh herbs wrapped in fresh rice paper, served w/ hoisin peanut sauce.
10. ** Salt & pepper NZ squid – \$13.5**
served w/ home made spicy salt & lemon sauce
11. **   Salt & pepper tofu w/ lemongrass & chilli – \$13**
Fresh tofu battered and wok tossed w/ lemongrass, chili (optional), garlic, spring onion served w/ homemade salt, pepper, lemon dipping sauce.
12. ** Chicken wingettes in caramelised fish sauce (6) – \$12.9**
contains garlic and chilli (optional)
13. **Prawn crackers (12pcs) – \$3**
14. **  Vegan crackers (15pcs) – \$3**





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==== Bigger Dishes ====

15.   Chicken lemongrass, chilli & vegetables stir fried – \$18
16.  Chicken breast fillet, fresh Thai basil & ginger – \$18
stir fried w/ chilli (optional) on steamed broccoli
17. Spicy eggplant, chicken, fresh herbs in hot pot (GFO) – \$19.9
18.  Honey sesame chicken – \$19
19.  Crispy skin chicken w/ steamed rice, Vietnamese salad – \$18
Please allow extra time for this dish.
20.   Pork belly, Thai basil, garlic, chilli served w/ apple salad – \$22.9
21.   Chicken curry w/ steamed rice – \$19
22.   Charcoal grilled chicken w/ steamed rice – \$17
served w/ Vietnamese salad & fresh herbs.
23. Beef & mixed veggies stir fried (GFO) – \$19
w/ garlic, ginger & oyster sauce (Gluten)
24.  Vietnamese "shaking" beef - Bo Luc Lac – \$23.5
Marinated diced beef wok tossed w/ onion served w/ lettuce, cucumber, carrot, fresh herbs & home made salt & pepper lemon sauce
25.  Beef & green beans wok tossed – \$19
with fresh herbs, garlic, ginger & onion
26.   Beef yellow curry w/ steamed rice – \$19.5
27.  Corn-fed duck breast w/ orange sauce – \$24.9
with Thai basil & long red chilli (optional) on green beans wok tossed w/ garlic
28. Corn-fed duck breast w/ plum sauce – \$24.9
with Thai basil, sweet & sour plum sauce, long red chilli (optional) on green beans wok tossed w/ garlic
29.  Roast pork belly w/ steamed rice & stir fried veggies – \$18.5
30.  NZ rockling fillet, turmeric, dill, ginger & spring onion – \$19.9
wok-tossed w/ garlic & bok-choy
31.  Salt & pepper NZ squid w/ apple salad – \$22.9

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Vegan Dishes

32. **V** **GF** Vegetables, tofu & shiitake mushroom stir fried – \$16.5
with garlic (V, GF) and/or fresh ginger (V, GF) or lemongrass & chilli (V, GF) or oyster sauce (G, Non-vegetarian).
– Please let our staff know your choice of sauce –
33. **V** **GF** **👑** Vegan duck w/ orange sauce – \$18
Soybean duck and spices battered on wok-tossed green beans, garlic, fresh Thai basil with orange sauce, sliced chilli (optional).
34. **V** **GF** Vegan duck w/ plum sauce – \$18
Soybean duck and spices battered on wok-tossed green beans, garlic, fresh Thai basil with sweet & sour plum sauce, sliced chili (optional).
35. **V** **GF** **👑** Spicy eggplant, tofu, fresh herbs hotpot (GFO) – \$19
36. **V** **GF** **👑** Salt & pepper eggplant – \$18
served w/ homemade spicy salt & lemon sauce
37. **V** **GF** Salt & pepper tofu w/ lemongrass & chilli – \$18
Fresh tofu battered and wok tossed w/ lemongrass, chilli (optional), garlic, spring onion served w/ homemade salt, pepper, lemon dipping sauce.
38. **Df** **V** Vegetables in yellow curry w/ steam rice – \$19
39. **NEW** **V** Vegan Charsiu w/ steamed rice & stir fried veggies – \$16.5

Vietnamese Salads

40. **V** **GF** Golden fried lemongrass tofu coleslaw – \$16.9
41. **GF** **👑** Charcoal grilled chicken coleslaw – \$17.5
42. **GF** **👑** Spicy calamari salad – \$19.5
Steamed calamari, fresh ginger, lemongrass, cucumber, celery, carrot, sliced cabbage, fried shallot, fresh Thai basil & herbs, sesame seeds, fish sauce dressing.
43. **GF** Crispy skin chicken w/ coleslaw & fresh herbs – \$18
Please allow extra time for this dish.
44. **NEW** **V** Char-siu coleslaw – \$16.9
Vegan char siu, sliced cabbage, pickled carrot, fresh herbs, roasted peanuts, fried shallot, chilli (optional), soy sauce dressing.

*** included in coleslaw dishes are fresh herbs, sliced cabbage, pickled carrot, fried shallot & roasted peanuts (optional) ***

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= PHO (Rice Noodle Soup) =

45.  Sliced Beef Pho (GFO) – \$14.5
46. Chicken breast fillet Pho in chicken bone broth (GFO) – \$14.5
47.   Vegan Pho (GFO) – \$14.5
Seasonal veggies, tofu, shiitake & fresh enoki mushrooms in 100% vegan Pho broth
48. Sliced beef & brisket Pho (GFO) – \$15.9
49. **NEW**  Crispy skin chicken Pho (GFO) – \$15.9
Please allow extra time for this dish. Check with our staff before ordering.

ADD ON:
Mixed vegetables I Golden fried Tofu (6 cubes) - \$4
Sliced beef I Chicken breast - \$4
Char-siu VEGAN - \$3.5
Crispy skin whole maryland chicken - \$10
Flat rice noodle I Rice vermicelli \$2.5
**** Ask for rice vermicelli for GLUTEN FREE option ****
***** Ask for Hoisin sauce and (or) Chilli oil *****

==== Noodles =====

50.   Charcoal grilled chicken on rice vermicelli bowl – \$16.5
w/ lettuce, herbs, pickled carrot, roasted peanut & fried shallot, light fish sauce
51.   Bún chả Hà Nội - Charcoal-grilled pork belly, meat balls – \$22.9
served in light fish sauce w/ rice vermicelli, lettuce & fresh herbs
52.   Golden fried lemongrass tofu rice vermicelli bowl (GFO) – \$15.5
w/ lettuce, herbs, pickled carrot, roasted peanut & fried shallot served w/ soy sauce
(Vegan, Gluten). Gluten-free VEGAN light fish sauce also available.
53.  Bun Cha Ca – \$19
NZ rockling fillet, turmeric, spring onion, ginger wok-tossed on rice vermicelli
noodle bowl, roasted peanut & fried shallot (optional)
54. Rice noodle w/ spicy lemongrass chicken or beef - Pho Ga/Bo Tron
(GFO) – \$17
served w/ fresh herbs, pickled carrot, sliced cabbage, fried shallot, roasted peanuts
(optional), special soy sauce. *** Ask for rice vermicelli for Gluten Free option ***
55.   Taro & vegetable spring rolls vermicelli bowl (GFO) – \$15.5
w/ fresh herbs, lettuce, pickled carrot, roasted peanut, fried shallot & soy sauce.
Please ask for VEGAN light fish sauce for vegan gluten free option. Also available in
chicken spring rolls (Gluten) and light fish sauce.
– Add vegan Char-sui for extra \$3.5 –
56.  Roast pork belly on vermicelli bowl & fresh herbs – \$18
w/ lettuce, herbs, pickled carrot, roasted peanut & fried shallot (optional), light fish
sauce

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== BÁNH XÈO – Pancakes ==

57.   Mushroom, tofu & vegetable pancake – \$22.5
served w/ homemade vegan light fish sauce

58.   Prawn & pork pancake – \$23.5
- Check with our staff for availability and cooking time -

==== Side Dishes =====

59.  Chicken fried rice, egg (optional) – \$13
w/ carrot, peas, corns, bean sprout, fried shallot (optional)

60.   Vegetables, tofu fried rice, egg (optional) (VGO) – \$13
w/ carrot, peas, corns, bean sprout, fried shallot (optional)




61.   Shrimp, chicken & pork fried rice, egg (optional) – \$16
w/ carrot, peas, corns, bean sprout, fried shallot (optional)

62.   Seasonal vegetables stir fried (VGO, GFO) – \$10
w/ garlic (V, GF) and/or fresh ginger (V, GF) or lemongrass & chilli (V, GF) or oyster
sauce (Gluten, non-vegetarian).
– Please let our staff know your choice of sauce –

63.   Steamed jasmine rice – \$3





64.   Rice vermicelli – \$3

==== Desserts =====

65.    Taro, mung bean, sago, coconut milk – \$7
served warm with roasted peanut (optional)

66. **NEW** Banana fritter served w/ ice cream, roasted peanut (optional) – \$8

67. Pandan Chiffon whole cake
+ Takeaway: \$15 + Dine-in serves 6 for \$25
– Please check with our staff for availability –

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Non-alcoholic Beverages

Soft Drinks & Bottled Water

Can of Coke, Coke No Sugar, Lemonade, Fanta – \$3

Bottled water – \$3

Bottle of Lemon Lime Bitters, Soda Water, Tonic Water – \$4.5

Tea & Coffee

Jasmine or Oolong loose leaf tea pot for one/two – \$3.5/\$6
– Bottomless jasmine / oolong tea per person (minimum 6 people): \$2.5/person –

Lemon & ginger/peppermint tea bag for one/two – \$3.5/\$6

👑 Lemon iced tea (fresh homemade tea) – \$5

👑 Iced tea with lychees (fresh homemade tea) – \$5

👑 Vietnamese iced or hot coffee w/ condensed milk – \$5

Vietnamese filtered iced or hot black coffee – \$4

Juices

👑 Hanoi Rose's Rhubarb & Pears – \$5.5
Refreshing combination of fresh rhubarb, ginger, cinnamon, pears

👑 Freshly squeezed lemon juice with ice – \$5

Coconut water (with or without sugar) – \$5

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