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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 – \$13.9**
served w/ home made spicy salt & lemon sauce
11. **   Salt & pepper tofu w/ lemongrass & chilli – \$13.5**
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) – \$13.5**
contains garlic and chilli (optional)
13. **Prawn crackers (12pcs) – \$3**
14. **  Vegan crackers (15pcs) – \$3**

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: Contains egg - GFO: Gluten free option available - VGO: Vegan option available

===== 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 – \$19.9
22.   Charcoal grilled chicken w/ steamed rice – \$18.5
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 – \$19.9
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 – \$19
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.   Vegetables, tofu & shiitake mushroom stir fried – \$16.9
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.   Vegan duck w/ orange sauce – \$18.9
Soybean duck and spices battered on wok-tossed green beans, garlic, fresh Thai basil with orange sauce, sweet chilli, sliced chilli (optional).
34.  Vegan duck w/ plum sauce – \$18.9
Soybean duck and spices battered on wok-tossed green beans, garlic, fresh Thai basil with sweet & sour plum sauce, sweet chilli, sliced chili (optional).
35.   Spicy eggplant, tofu, fresh herbs hotpot (GFO) – \$19
36.   Salt & pepper eggplant – \$18.5
served w/ homemade spicy salt & lemon sauce
37.   Salt & pepper tofu w/ lemongrass & chilli – \$18.5
Fresh tofu battered and wok tossed w/ lemongrass, chilli (optional), garlic, spring onion served w/ homemade salt, pepper, lemon dipping sauce.
38.   Vegetables in yellow curry w/ steam rice – \$19.9
39.  Vegan Char-siu w/ steamed rice & stir fried veggies – \$17.9

Vietnamese Salads

40.   Golden fried lemongrass tofu coleslaw (GFO) – \$17.5
41.   Charcoal grilled chicken coleslaw – \$18
42.   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.  Crispy skin chicken w/ coleslaw & fresh herbs – \$18
Please allow extra time for this dish.
44.  Char-siu coleslaw – \$17
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 Phở (GFO) – \$15.5
46. Chicken breast fillet Phở in chicken bone broth (GFO) – \$15.5
47. 🌱👑 Vegan Phở (GFO) – \$15.5
Seasonal veggies, tofu, shiitake & fresh enoki mushrooms in 100% vegan Pho broth
48. Sliced beef & brisket Phở (GFO) – \$16.5
49. 👑 Crispy skin chicken Phở (GFO) – \$16.5
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 – \$17.5
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) – \$16.5
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) – \$18
served w/ fresh herbs, pickled carrot, sliced cabbage, fried shallot, roasted peanuts
(optional), special soy sauce.
– Please ask for rice vermicelli for Gluten Free option –
55. 🌱👑 Taro & vegetable spring rolls vermicelli bowl (GFO) – \$16.5
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 (G) or seafood spring rolls (GF) served with light fish sauce.
– Add vegan Char-sui for extra \$3.5 OR golden fried tofu (6 cubes) for extra \$4 –
56. 🌱👑 Roast pork belly on vermicelli bowl & fresh herbs – \$18.5
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) (V, GFO) – \$13.0
w/ carrot, peas, corns, bean sprout, fried shallot (optional)
61.   Shrimp, chicken & pork fried rice, egg (optional) (GFO) – \$16
w/ carrot, peas, corns, bean sprout, fried shallot (optional)
62.   Seasonal vegetables stir fried (VGO, GFO) – \$10.5
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. 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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Banh Mi

Vietnamese rolls. Available everyday until sold out.

👑 Crispy roast pork belly banh mi – \$10

Roast pork belly, homemade pâté & mayonnaise, coriander, pickled carrot & onion, cucumber, green onion, fried shallot & fresh chili (optional)

Charcoal grilled chicken banh mi – \$10

Charcoal-grilled chicken, homemade pâté & mayonnaise, coriander, pickled carrot & onion, cucumber, green onion, fried shallot & fresh chili (optional).

Lemongrass beef banh mi – \$10

Lemongrass beef wok-tossed, homemade pâté & mayonnaise, Vietnamese mint, pickled carrot & onion, cucumber, green onion, fried shallots & fresh chilli (optional)

👑 Eggplant & tofu banh mi – \$9.5

Eggplant, tofu, sesames, pickled carrot & onion, fresh coriander, cucumber, fried shallot & fresh chili (optional)

Char-siu banh mi – \$9

Vegan char-siu, pickled carrot & onion, cucumber, spring onion, coriander, fried shallot, sesames, fresh chili (optional).

Banh mi + Drink COMBO – \$13

One banh mi + One drink from non-alcoholic beverages menu in-store



* display condiments are not included

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