

drinks.

		M	N/M
	Vietnamese Ice Coffee	7	8
	Vietnamese Coconut Ice Coffee	7	8
	Soft Drink	4	5
	Sparkling (250ML) (750ML)	4 8	5 9
FRUIT SHAKE		FRUIT JUICE	
Avocado	8 9	Mix Berry	5 6
Sour Sop	8 9	Apple	5 6
Strawberry	8 9	Young Whole Coconut	8 9
Jackfruit	8 9		
Mango	8 9		
Pineapple	8 9		
Lemon and Mint	8 9		
TEA			
Jasmin	6 7		
Japanese green tea with roasted rice	6 7		
Selections of T2	6 7		
	HOUSEMADE SODA		
	Lemon soda	6	7
	Yuzu soda	6	7
KEY			
(gfo) Gluten Free Option (gf) Gluten Free (v) Vegetarian (vo) Vegan Option			

bau truong

menu.

ENTREES KHAI VỊ		M	N/M	
Prawn Crackers Bite with BBQ Pork prawn crackers layered with rice noodles served with sliced grilled pork & peanuts	12	14		
Prawn Dumplings (4 dumplings) HA CAO steamed Cantonese prawn dumplings	10	12		
Vegetarian Dumplings (v) steamed vegetable dumplings	10	12		
Rice Paper Rolls - Prawn (gf) or Vegetarian (2 rolls) (gf) (v) (vo) with prawn or vegetable	8	10		
Roast Duck Dumplings (3 dumplings) roast duck, pumpkin, and salted radish	9	11		
Spring Rolls - Pork (gf) or Vegetarian (4 rolls) (gf) (v) spring rolls with a smooth pork and taro or vegetarian filling in a thin crispy rice paper	12	14		
Vietnamese Pancake BÁNH XÈO (15 mins wait) (gf) (v) Vietnamese pancake with prawns, pork and bean sprouts served with fresh lettuce, herbs and a dipping sauce. Vegetarian option is also available.	20	22		
Vegetarian Peking Pancake (2 rolls) (v) Dip fried bean curd skin, pickle, soft pancakes	10	12		
Fish Curry Dip with Cracker CÁ XÚC BÁNH TRÁNG (gf) fish coconut curry dip with sawtooth herb and a Vietnamese sesame rice cracker	15	17		
SIDES CƠM				
Steamed Rice per bowl (gf)	3			4
Tomato Rice per bowl (gf)	4			5
Egg Fried Rice per bowl (gf)	5			6
SALADS GỎI				
Beef, Apple & Mango GỎI BÒ BÓP THẤU (gf) apple, green mango (seasonal) and star fruit (seasonal) with beef in a light fish sauce	20	22		
Chicken & Cabbage GỎI GA SE PHAI (gf) chicken cabbage salad with fresh herbs	20	22		
Vegetarian GỎI CHAY (gf) (v) (vo) vegetarian salad with tofu	20	22		
Paw Paw & Prawn GỎI ĐU ĐỦ TÔM (gf) green paw paw salad with prawns	20	22		

MAINS MÓN ĂN CHÍNH	M	N/M
Tomato Prawns WITH BẦU TRƯỜNG SAUCE prawns in a spicy Vietnamese country-style tomato sauce	26	28
Prawns & Chilli TOM XÀO SATE (gf) Vietnamese chilli sauce with prawns	26	28
Prawn & Vegetable Stirfry TOM XÀO RAU CẢI (gf) stir-fried mixed vegetable in a garlic sauce with Prawn	26	28
Salt & Pepper Prawns TOM RANG MUỐI (gf) salt and pepper prawns	26	28
Soft Shell Crab CUA LỘT RANG ME (gf) golden fried soft shell crab in a fruity tamarind glaze	26	28
Salt & Pepper Squid MỰC RANG MUỐI (gf) salt and pepper squid	26	28
Squid Stirfry MỰC XÀO CẦN, CÀ CHUA (gf) squid stir fried with celery, tomato and basil	26	28
Vietnamese Sea Bass Cutlet CÁ KHO traditional Vietnamese caramelised sea bass cutlet	28	30
Sweet & Sour Crispy Whole Fish CÁ DÒN SỐT ME (gf) crispy whole fish in a unique sweet sour tamarind sauce	40	45
Whole Barramundi CÁ HAP GUNG HANH whole Barramundi steamed in a sweet dark soya sauce with ginger and shallot	40	45
Five Spice Duck VỊT TIỀM TAY CẦM doubled-boiled five-spice duck in an oyster sauce	26	28
Crispy Chicken GÀ DÒN SỐT ME crispy skin chicken with a sweet and sour tamarind sauce	24	26
Lemongrass Chicken GÀ XAO SA OT chicken stir fried with lemongrass and chilli	24	26
XO Chicken GÀ XAO XO LA HUE (gf) chicken in XO sauce (contains crushed seafood in sauce) with basil	24	26
Vietnamese Pork Belly THỊT KHO TÀU (gf) traditional braised pork belly with egg	24	26
Caramelised Pork Ribs SƯỜN NON KHO TIÊU pork spare ribs caramelised with pepper	24	26
Sweet & Sour Pork SƯỜN CHUA NGOT (gf) sweet and sour pork	24	26
Pepper Beef BÒ LÚC LẮC tender beef cubes with a pepper and butter glaze	24	26
Vietnamese Beef Curry CARI BÒ (gf) Vietnamese beef curry	24	26
Beef Stir Fry beef stir fried with mixed vegetable	24	26

MAINS MÓN ĂN CHÍNH	M	N/M
Oyster Broccoli steamed Chinese broccoli with oyster sauce	12	14
Vegetable Stew (v) seasonal vegetables in a Vietnamese stew	22	24
Taro Curry (gf) (v) sweet potato and taro curry	22	24
Okras (gf) (v) okras in garlic and chilli	20	22
Chargrilled Eggplant (gf) (vo) chargrilled eggplant in a fish sauce	20	22
Salt & Pepper Tofu ĐẬU HŨ RANG MUỐI (gf) (v) (vo) salt and pepper tofu	20	22
NOODLES & RICE MÌ VÀ CƠM		
Rice Paper Plate BANH HOI DAC BIET (gfo) make your own rice paper roll plate with BBQ pork, spring roll and sugarcane prawn cake	25	28
Beef Rice Noodles HŨ TIỂU XÀO BÒ KHÔ fried rice noodles with beef and egg in dark soy sauce	20	22
Seafood or Combination Noodles MÌ XÀO GIÒN THẬP CẨM HOẶC ĐỒ BIỂN (v) (vo) crispy egg noodle in an oyster sauce gravy with seafood or meat combination vegetarian option is also available	20	22
Crispy Chicken Rice or Noodle Soup crispy chicken with tomato rice or noodle soup	18	20
Vegetarian Noodle Soup (v) tofu, vegetables and noodle soup	18	20
Pho Soup (gfo) pho Vietnamese beef noodle soup	16	18
Prawn or Chicken Laksa (gf) Vietnamese style laksa with prawn or chicken	18	20
Special Fried Rice CƠM CHIÊN DƯƠNG CHÂU (gf) fried rice with seafood stick, shrimp and Chinese sausage	20	22
Vegetarian Fried Rice CƠM CHAY (gf) (v) fried rice with vegetable and egg	20	22
	DESSERTS	
	Deep Fried Ice Cream	12 14
Selection of Cakes	12 14	