



ENTREES

1. Spring roll

\$12.00

Crispy fried pastry filled with mince pork beef carrot onion black mushroom serve with sweet chili sauce.

2. Hanoi special rolls (gf)

\$ 14.00

Crispy fried rice paper wrap w mince pork prawn egg vermicelli black fungus garlic onion & fresh herb

3. Fresh paper rolls choice of prawn \$12.00 /grill pork /chicken /tofu (gf)

Fried kwetiau, served with special spices and fried egg

4. Salt & pepper soft shell crabs(c) \$24.00

Lightly battered deep fried tossed with roasted capsicum touch chilly & fresh herbs.

5. Soup chicken & corn

\$12.00

6. Vietnamese combination pancake \$23.00

Vietnamese crispy crepe filled with mixed meat & seafood beans sprouts & fresh herbs served with homemade dipping sauce.

SALADS

7. Chicken salad (gf)

\$ 20.00

Shredded chicken with iceberg lettuce, carrots, fresh herbs, cucumber, drizzled homemade dressing topped roasted peanut & crispy eschalot.

8. Beef salad with lemon (gf) \$20.00

Rare beef tossed with cucumber, pickle radish, carrot, lettuce, drizzled with lemon dressing topped roast peanut & crispy eschalot.

9. Papaya salad with pork & prawn(gf) \$22.00

Grated green papaya, carrot, pickle radish, fresh herbs, drizzled with lemon, special lemon fish sauce dressing topped with eschalot & peanut.

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VERMICELLI

10. Vermicelli choice with \$16.00 Hanoi spring rolls/ spring rolls/ grilled pork
Or Combination \$19.00

Vermicelli bean sprout pickle radish, carrots, cucumber, topped with peanut, crispy eschalots, served with special homemade fish sauce.

11. Vermicelli stir fried lemongrass \$ 20.00 ,choice of beef or chicken

Vermicelli topped with lettuce, beans sprouts, pickle, fresh herbs, peanut, crispy eschalot served with special homemade fish sauce.

NOODLES

12. Rice noodle soup (gf) choice \$17.00 of rare beef/chicken
Or combination \$19.00

Traditional noodle soup served with fresh rice noodle in beef broth mixed fresh herbs accompany by beans sprouts & homemade hoisin sauce.





NOODLES

13. Noodle soup with crispy chicken \$19.00 choice of rice noodle or egg noodle

Noodle soup with chicken broth steam mixed vegetable beans sprout served with fish dipping fish sauce

14. Rice noodle soup with seafood(gf) \$ 20.00

Fresh flat rice noodle with prawn, calamari, fish fillet, mixed vegetable, crispy eschalot & broth

15. Laksa with chicken/rare beef \$18.00 Vege & tofu \$18.00 Seafood \$20.00

Fresh rice noodle with mixed vegetable crispy eschalot, fresh herbs, mildly spicy coconut cream soup.

16. Stir fried noodle with beef/chicken \$ 22.00 Or seafood \$ 24.00

Wok tossed flat fresh rice noodle or fresh egg noodle with garlic seasonal mix vegetables chef's mushroom & oyster sauce.

VEGETARIAN DISHES

17. Salt & pepper tofu (v) \$20.00

Deep fried tofu tossed with roasted capsicum & fresh herbs served with lemon.

18. Steam mix vegetables (gf) \$18.00

Steamed Bok choy, broccoli, carrot, Chinese cabbage, zucchini, celery served with chilly & soy sauce

19. Broccoli with oyster sauce (v) \$19.00

Wok tossed with hint of garlic & oyster sauce.

20. Broccoli with garlic sauce (gf) \$19.00

Wok toast with fresh broccoli in garlic sauce

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SEAFOOD

21. Salt & pepper squid

\$ 23.00

Lightly battered deep fried squid wok tossed with a hint of garlic roasted capsicum fresh herbs & lemon

22. Garlic prawns

\$ 24.00

Wok tossed with king prawns, garlic, Bok choy, carrot, onions, zucchini, broccoli, capsicum sesame oil

23. Sweet & sour prawns \$24.00

Lightly batter king prawns tossed in tamarind sauce.

24. Prawn with cashew nuts \$24.00

Stir fried sliced king prawns with oyster sauce and mixed vegetables finish with roasted cashew nuts.

25. Prawn with ginger & shallot \$24.00

Wok stir fried king prawn with vegetables ginger & shallot finish touch of sesame oil.

26. Salt & pepper Prawn

\$ 24.00

Lightly battered deep fried prawn tossed with garlic oil onion capsicum coriander & shallot.









SEAFOOD

27. Japanese scallops ginger & \$25.00 shallot with mixed vegetable

Stir fried scallop with garlic, vegetables ginger & shallot finish touch sesame oil.

28. Combination seafood

\$ 26.00

Stir fried calamari prawn fish fillet with garlic season vegetable touch of mushroom & oyster sauce.

29. Sizzling seafood

\$ 27.00

Stir-fried mix seafood & vegetable in chef's special peanut sauce finish on smoking hot cast ion plate.

30. Caramelized Fish hot pot

\$ 28.00

Vietnamese braised Basa cutlet with crack pepper & onion in clay pot.

BEEF DISHES

31. Mongolian beef

\$ 20.00

Stir fried tender marinated beef with onion vegetable in special peanut & oyster sauce.

32. Curry beef

\$ 21.00

Woks braise tender beef with curry, coconut cream, vegetables & basil.

33. Mushroom beef

\$ 20.00

Wok stir fried beef with garlic, mushroom, mix vegetables in specials oyster & soy sauce.

34. Shaking beef

\$ 23.00

Wok stir fired cube beef with capsicum zucchini carrot celery onion touch of garlic.

35. Sizzling beef ©

\$25.00

Stir fried beef, vegetables, hint chilly with chef's special peanut sauce finish on smoking hot plate.

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OMELETS

36. Omelets Choice of chicken/pork \$18.00 Or prawn \$21.00

3 free range eggs filled with stir fried capsicum onion & crack pepper serve with dipping fish sauce.

PORK DISHES

37. Mongolian Pork

\$ 20.00

Stir fried marinated pork with onion vegetables finish of oyster & soy sauce.

38. Salt & pepper Pork

\$ 21.00

Lightly battered deep fried pork toss with onion capsicum coriander & shallot.

39. Sweet & sour pork

\$ 22.00

Lightly battered deep fried pork toss with onion carrot zucchini celery capsicum in tamarin sauce.

40. Caramelized pork hot pot

\$ 25.00

Slow braise pork belly in clay pot finish with crack pepper.

41. Sizzling pork ©

\$ 25.00

Stir fried pork, vegetables hint chilly with chef's special peanut sauce finish on smoking hot plate.









CHICKEN DISHES

42. Satay chicken

\$ 23.00

Woks braise chicken breast mix vegetables with coconut cream satay sauce topped with roasted peanut.

43. Mongolian chicken

\$ 20.00

Stir fried chicken breast with onion & vegetables in chef's oyster & soy sauce.

44. Curry chicken

\$ 23.00

Woks braise chicken breast with curry coconut milk vegetables and basil.

45. Chicken with ginger & shallot \$20.00

Stir fried chicken breast with vegetables ginger & shallot finish touch of sesame oil.

46. Lemongrass & chilly chicken © \$21.00

Wok stir fried chicken breast with mix vegetables lemongrass finish with homemade chilly and basil.

47. Salt & pepper chicken

\$ 21.00

Lightly crumb rice flour deep fried chicken tossed with onion capsicum coriander & shallot.

48. Sweet & sour chicken

\$ 22.00

Lightly battered chicken breast tossed with onion carrot zucchini celery capsicum in tamarin sauce.

49. Honey chicken

\$ 21.00

Chicken breast swim in honey glaze seat on crispy egg noodles bed.

50. Sizzling chicken ©

\$ 25.00

Stir fried chicken breast vegetables chilly with chef's special peanut sauce finish on hot smoking plate.

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RICE DISHES

51. Special fried rice

\$19.00

Jasmine fried rice with carrot, pea, egg, corn with mixed meats & seafood topped with crunchy eschalot.

52. Tomato rice with crispy

\$ 17.00

chicken

Crispy skin Maryland chicken serve with red rice fresh leave pickle and special dipping sauce.

53. Steam rice with pork chop \$16.00

2 marinated pork cutlets server with steam rice lettuce homemade pickle and special dipping sauce.

54. Rice with pork chop & fried \$17.00 egg

2 marinated pork cutlets & fried egg serve with rice lettuce homemade pickle & special dipping sauce.

55. Fried rice with chicken or beef \$ 17.00

Jasmine fried rice with garlic, carrot, pea, corn, egg topped with crunchy eschalot.

56. Steam rice \$ 3.00

57. Tomato rice \$4.00

58. Fried rice \$6.00







DESSERT

59. Fried ice cream

Vanilla ice cream crumb with coconut flex and breadcrumb flash fried & serve with topping

Choice of chocolate/ caramel/ strawberry/ honey.

60. Three color drink

\$ 7.00

\$ 12.00

Sweet mung bean red bean jelly coconut cream crushed ice topped with roasted peanut.

DRINKS

\$ 7.00 61. The Hanoi ice coffee

\$ 4.00 62. Tea pot

T2 tea: Chai, English Breakfast, Earl Grey, Vietnamese green tea.

\$ 7.00 63. Coconut drink

DRINKS

64. Fresh juice choice of:

\$8.00

Apple, carrot, celery, lemonade, orange, pineapple, watermelon (option ginger & mint)

65. Soft drink can:

\$ 3.00

Coke, Sunkist, Solo, bottled water.

SMOOTHIES

66. Tropical Smoothies

\$ 9.00

Choice of: Apple Custard, Avocado, Banana, Mango, Strawberry, Papaya, Mixed Berries, Durian.

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