



## Entrée/ Bites

<b>SCALLOP AND PRAWN BANH BEO – 4PC (GF)</b>	19
<i>shallot, pickle carrot, Nuoc Cham, chili</i>	
<b>BETEL LEAF CHICKEN PASTRY – 4PC</b>	18
<i>Wood ear mushroom, young onion, chilli mayo</i>	
<b>BÁNH CUÔN DUCK (GF)</b>	20 32
<i>Soft rice sheet, cooked bean sprout, shallot basil, Nuoc Cham, chilli</i>	
<b>PRAWN DUMPLINGS – 4PC (GF)</b>	18
<i>shallot, soy, chilli</i>	
<b>THE NET SPRING ROLLS – 4PC (GF)</b>	18
<i>crab, prawn, Lettuce, Nuoc Cham</i>	

## In Between

<b>CRACKER BANANA BLOSSOM DUCK SALAD (GF)</b>	38
<i>Mint, Basil, Peanut, sesame cracker, Viet vinaigrette</i>	
<b>SEA SALT CALAMARI (GF)</b>	32
<i>Shallot, Nuoc Cham, chili</i>	
<b>PUFFY TOFU TRIANGLES (GF)</b>	28
<i>Allium soy reduction, pepper, coriander</i>	
<b>CRISPY SALT AND PEPPER SOFT SHELL CRAB (GF)</b>	38
<i>fried shallot, sliced chili, salad base</i>	

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## **Curry**

*All moderate spicy*

<b>HOI AN STYLE DUCK CURRY (GF)</b>	39
<i>Carrot, potato, Vietnamese mint, coriander</i>	
<b>VIETNAMESE TURMERIC YELLOW CHICKEN CURRY (GF)</b>	34
<i>Potato, sweet potato, basil, fried shallot</i>	
<b>CURRY BO (GF)</b>	38
<i>Osso Bucco cut, potato, coriander</i>	
<b>HANOI FISH CURRY (GF)</b>	38
<i>Barramundi, dill, pumpkin, coriander</i>	
<b>GREEN CHILI EGGPLANT CURRY(GF)</b>	33
<i>green chilli base curry style, fried eggplant, broccoli, dill, coriander</i>	

## **Mains**

*All mains contain onion, garlic, shallot, chili, black pepper*

<b>CRISPY ASIAN STYLE BARRAMUNDI (GF)</b>	38
<i>Fillets, Ginger shallot Nuoc Mam sauce, coriander, salad base</i>	
<b>MEKONG CHILLI PRAWNS (GF)</b>	37
<i>Dried shrimps, Sichuan pepper, coriander</i>	
<b>LEMONGRASS WOK-FRIED CHICKEN (GF)</b>	34
<i>Shallot, carrot, coriander</i>	

## **More Mains**

<b>THE 5-SPICE BEEF (GF)</b>	36
<i>Basil, carrot, shallot</i>	
<b>THỊT KHO PORK BELLY CLAYPOT (GF)</b>	35
<i>Quail eggs, coriander</i>	
<b>TAMARIND PORK CHOP (GF)</b>	34
<i>GF soy sauce, sesame drizzle, shallot, pineapple, lettuce base</i>	
<b>EGGPLANT XÀO WITH CHOPPED PRAWN</b>	39
<i>King prawn, carrot, Vietnamese mint, red onion, coriander</i>	

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## **Sides**

<b>STEAMED JASMINE RICE (PER SERVE)</b>	4.5
<b>BAY HONG CLASSIC GARLIC AND EGG FRIED RICE (GF)</b>	25
<b>SEASONAL ASIAN GREENS (GF)</b>	25

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# Vegan

## STARTERS

<b>SATAY STICKS - 4PC</b>	19
<i>Beancurd, peanut, coriander, chili</i>	
<b>THE VEGAN SPRING ROLLS - 4PC (GF)</b>	18
<i>Taro, mushroom, vegan Nuoc Cham, Lettuce</i>	
<b>STEAMED SHALLOT DUMPLINGS - 4PC (GF)</b>	18
<i>Mushroom, soy protein, pickled soy sauce, chili</i>	
<b>BÁNH CUÔN TEA-SPICED BEANCURD (GF)</b>	20 32
<i>Soft rice sheets, cooked bean sprouts, basil, fried shallot, vegan nuoc Cham, chili</i>	
<b>VEGAN PASTRY DUMPLINGS - 4PC</b>	18
<i>Mushroom, burdock root, sweet chilli</i>	

## MAINS

<i>All mains contain onion, garlic, shallot, chili, black pepper</i>	
<b>PUFFY TOFU TRIANGLES (GF)</b>	28
<i>Allium soy reduction, pepper, coriander</i>	
<b>SPICY BASIL PROTEIN WOK TOSS</b>	34
<i>soy blend, red beancurd, carrot, shallot, broccoli, chili</i>	
<b>VEGAN FIVE SPICE "MOCK DUCK"</b>	34
<i>Mix Veg, basil, shallot</i>	
<b>LEMONGRASS TOFU CURRY (GF)</b>	32
<i>Potato, sweet potato, basil, fried shallot</i>	
<b>GREEN CHILLI EGGPLANT CURRY(GF)</b>	33
<i>Green chilli base curry style, fried eggplant, broccoli, dill, coriander</i>	
<b>SEASONAL ASIAN GREENS (GF)</b>	25

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## Sides

<b>GARLIC FRIED RICE (VEGAN)</b>	25
<b>STEAMED JASMINE RICE (PER SERVE)</b>	4

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## **Tasting Menu (Minimum 2 Guests)**

*85 / person*

### **Vietnamese Seafood Spring Rolls (GF)**

*Crab, prawn, taro, black mushroom, deep fried, nuoch cham*

### **Scallop Banh Beo (GF)**

*Steamed rice cake wrap, Local scallops and king prawn, shallot, fried onion, pickled carrot, Nuoc Cham chilli*

### **Betel Leaf Chicken Pastry**

*pastry-style homemade dumplings, minced betel leaf, wood-ear mushroom, chili mayo*

### **Bánh Cuôn Duck (GF)**

*Soft steamed rice-sheet, duck, cooked bean sprout, basil, fried shallot, chilli, nuoch cham*

### **Puffy Tofu Triangles (GF)**

*Triangle puff tofu, house sauce concentrate, with onions, garlic, shallots, cracked pepper and red blended salt, coriander*

### **Lemongrass Chicken (GF)**

*chicken thigh fillet, wok-tossed in-house blend lemongrass, turmeric, onion, carrot, chilli, garlic, cracked pepper & coriander*

### **Hanoi Fish Curry (GF)**

*Pumpkin and dill-based curry, barramundi fillets, pumpkin, coriander, fried shallot*

### **Wok-tossed Asian Greens (GF)**

*Gluten Free Soy, garlic, fried shallot*

Jasmine Rice

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**No split bills**

Sunday Surcharge 10%

Public Holiday Surcharge 15%

Cake Corkage (per person) 3

Card Payment Surcharge 1.5%

Takeaway Container (per piece) 1

**A service charge of 10% applies for groups of 6 or more (Excluding Sundays  
and Public Holidays)**