

# BUN THIT NUONG



Grilled chicken vermicelli is a popular and favourite dish in all 3 regions of Vietnam. Each place keeps its own unique flavour depending on the taste of the regions of North, Central and South Vietnam. This noodle dish can be eaten as a breakfast, main meal or a mid-day meal. The requirement of vermicelli with grilled meat is that the meat is grilled evenly, with the rich taste and aroma of lemon grass and sesame seeds, sweet and sour fish sauce to taste, and a variety of accompanying vegetables.



## GRILLED CHICKEN VERMICELLI

*Bún Thịt Gà Nướng*

*Vermicelli, Chicken, Tofu, Cucumber, Pickles, Lettuce, Scallions, Fish Sauce*

**R75**



## VEGETARIAN VERMICELLI

*Bun Chay*

*Vermicelli, Tofu, Cucumber, Pickles, Lettuce, Scallion*

**R65**



POPULAR. : ★★★★★  
DELICIOUSNESS : ★★★★★

# CHA GIO

is one of the fried spring rolls found in East Asian, Middle Eastern and Southeast Asian cuisine, including Vietnam



## CHICKEN SPRING ROLLS *(Cha Gio Ga)*

**R40 / 3 pieces**

## VEGETARIAN SPRING ROLLS *(Cha Gio Chay)*

**R35 / 3 pieces**



POPULAR. : ★★★★★  
DELICIOUSNESS : ★★★★★



# PHO

is one of the typical dishes of Vietnamese cuisine. The main ingredients for pho are pho noodles and broth along with thinly sliced beef or chicken. In addition, it is also accompanied with spices such as soya sauce, chili, pepper, lemon and fish sauce. Topping the list of the most famous dishes in the world, voted by CNN.

## CHICKEN NOODLE SOUP

(Phở Gà)

Noodle Soup, Broth, Bean Sprouts, Chicken, Vegetables

**R90**

## BEEF NOODLE SOUP

(Phở Bò)

Noodle Soup, Broth, Bean Sprouts, Beef, Vegetables

**R95**

POPULAR. : ★★★★★  
DELICIOUSNESS : ★★★★★

# BUN CHA GIO

R75

This is a light and refreshing Vietnamese dish when spring rolls are combined with vermicelli, green salad, mint, spuerkraut, and sometimes cucumber.





**R45**

*Vietnamese Avocado Ice Cream*

# *Vietnamese* ICE COFFEE



**R35**



**R25**



*VIETNAMESE*  
*Traditional coffee*

# GOI CUON

Most South Africans order this dish as an appetizer when entering a Vietnamese restaurant because it is less boring, easy to eat and has a very special dipping sauce (soya sauce, chili, crushed nuts)



## CHICKEN FRESH SPRING ROLLS

*Goi Cuon Ga*

Lettuce, rice noodle, chicken, cucumber, mushroom, bean sauce

**R35/each**



## PRAWN FRESH SPRING ROLLS

*Goi Cuon Tom*

Lettuce, Rice Noodle, Prawn, Cucumber, Bean Sauce

**R35 / Each**



## VEGETARIAN FRESH SPRING ROLLS

*Goi Cuon Chay*

Lettuce, Rice Noodle, Tofu, Cucumber, Mushroom, Bean Sauce

**R35/ Each**



POPULAR. : ★★★★★  
DELICIOUSNESS : ★★★★★

# BANH MI

Dubbed Vietnamese Sandwich.  
Bread is also becoming increasingly popular in South Africa because of its reasonable price and convenience. It is suitable for everyone, especially office workers and students.

Vietnamese mayo sauce, thinly sliced vegetables, pate, cucumber and pickles



## BEEF BREAD

(Banh Mi Bo)

**R60**

## CHICKEN BREAD

(Banh Mi Ga)

**R60**

## FISH BREAD

(Banh Mi Ca)

**R60**



POPULAR : ★★★★★  
DELICIOUSNESS : ★★★★★



# MI XAO

These Vietnamese noodles are not only cravilicious with their layers of salty, tangy, spicy, gingery, garlicky, flavours and textures, but they are healthy too, perfect for keeping all of those New Year's Resolutions, without sacrificing any fun and flirty flavours! Unlike many noodle salads however, you are left completely satisfied - well, except for the fact that you are going to want more.



## FRIED BEEF NOODLES

*Mi Xao Bo*

**R75**

## VEGETARIAN FRIED NOODLES

*Mi Xao Chay*

**R75**



POPULAR. : ★★★★★  
DELICIOUSNESS : ★★★★★