



Welcome!



At Hương Vị Việt, we take pride in serving authentic Vietnamese flavours through traditional dishes, fresh ingredients, and recipes made with love. We do not use MSG, Preservatives and Food Colouring in our dishes so you get all the health benefits too!

Our menu celebrates the vibrant tastes and welcoming spirit of Vietnam. We hope you enjoy your dining experience.



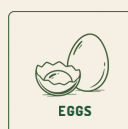
Food Allergies and Intolerances: We cannot guarantee the absence of any allergens listed. Before you order your food and drinks, please speak to a member of staff if you want to know about our ingredients.

- | | | | |
|------------|---------------|----------------|---------------------------------|
| ■ Celery | ■ Crustaceans | ■ Fish | ■ Sulphur dioxide and sulphites |
| ■ Molluscs | ■ Tree nuts | ■ Sesame seeds | ■ Cereals containing gluten |
| ■ Milk | ■ Eggs | ■ Lupin | |
| ■ Mustard | ■ Peanuts | ■ Soybeans | |

NO MSG

NO PRESERVATIVES

NO ADDITIONAL FOOD COLOURING



PLEASE LOOK OUT FOR THESE ALLERGEN SYMBOLS ON OUR DISHES. NOT ALL ALLERGENS ARE LISTED. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION.



MÓN MỚI

NEW • NEW • NEW
DISHES

STARTERS



BEEF IN BETEL LEAF (X5)
BÒ CUỐN LÁ LỐT

5.0



SWEET 'N' SOUR CRISPY PRAWNS
TÔM CHIÊN GIÒN SỐT CHUA NGỌT
SPICY OPTION AVAILABLE 14.5



SALT 'N' PEPPER PORK RIBS
SƯỜN HEO RANG MUỐI ỚT

8.5



SWEET 'N' SPICY MUSCLES
VỆM SỐT CHUA NGỌT GAY 9.5



SWEET 'N' SOUR PORK RIBS
SƯỜN HEO SỐT CHUA NGỌT
SPICY OPTION AVAILABLE

8.5



VIETNAMESE BEEF PANCAKE
BÁNH XÈO BÒ 12.5

ADVISED TO
ORDER RICE
TO
ACCOMPAN
Y MAIN
DISHES

MAIN DISHES



CRISPY PRAWNS IN COCONUT
SAUCE
TÔM CHIÊN GIÒN SỐT DỪA

14.5



SAIGON STYLE BROKEN RICE BOWL
(PORK CHOP)
CƠM TẤM SÀI GÒN (SƯỜN
NƯỚNG) 13.5



CRISPY PRAWNS IN TOMATO
AND ONION SAUCE
TÔM CHIÊN GIÒN SỐT CÀ CHUA
VÀ HÀNH TÂY

14.5



GLUTEN FREE HAND-PULLED
NOODLES WITH FRESH CRAB AND
PRAWNS
BÁNH CANH CUA TÔM
MONDAY, TUESDAY AND WEDNESDAY ONLY 16.0

REAL FRUIT
SMOOTHIES
BLENDED
AND
SHAKEN

6.0

DRINKS / DESERTS

MANGO AND COCONUT DREAM
XOÀI DỪA

STRAWBERRY AND MANGO SENSATION
DÂU TÂY VÀ XOÀI

MANGO AND PEACH PARADISE
XOÀI VÀ ĐÀO



ALOE VERA AND MANGO MAGIC
LÔ HỘI VÀ XOÀI

PINEAPPLE AND COCONUT FUSION
DỪA VÀ DỪA

TRADITIONAL 3 COLOURED DESERT
CHÈ BA MÀU

HUONG VI VIET *Camberwell*

AUTHENTIC VIETNAMESE CUISINE

1 SMALL SOUPS



SÚP NHỎ

- A) Crab Meat Soup (Súp thịt cua)
B) Chicken and Sweetcorn Soup (Súp gà ngô ngọt)

2 SUMMER ROLLS



GÒI CUỐN

Rice noodles, fresh herbs and your chosen protein wrapped in rice paper. Peanut based nước chấm.

- A) Prawn [+£1]
B) BBQ Pork [+50p]
C) Chicken
D) Tofu

3 FRIED SPRING ROLLS



CHẢ NEM

Crispy rolls with pork and prawn, served with sweet nước chấm

4 SWEET POTATO PANCAKE



BÁNH TÔM HANOI

Crispy sweet potato pancake with prawns. Served with sweet nước chấm.

5 VIETNAMESE PANCAKE

BÁNH XÈO

Crispy coconut rice pancake with homemade nước chấm.

- A) Prawn [+£1.5]
B) Beef [+50p]
C) Chicken

STARTERS

MÓN KHAI VỊ



6 SALT 'N' PEPPER



8.5

RANG MUỐI

Deep-fried and wok-tossed with onions, garlic and fresh chillies with our house salt and pepper blend.

- A) Soft shell crab [+£3.5]
B) Crispy Squid [+£4.5]
C) Chicken Wings
D) King Prawns [+£6]
E) Whole Seabass [+£13.5]

7

8

12

12



MORE STARTERS

THÊM MÓN KHAI VỊ



7 PAPAYA SALAD



GỎI ĐU ĐỦ

Shredded green papaya and mango salad. Tossed in our house-vinaigrette, fresh herbs and roasted peanuts garnishing.

- A) Prawn [+£2]
- B) Beef Jerky [+£1.5]
- C) Jellyfish [+£3]
- D) Chicken Foot [+£6]
- E) Vegan

9

10 SATAY CHICKEN SKEWERS



10

GÀ SA TẾ

Grilled chicken skewers served with a rich peanut sauce.

11 SALTED EGG KING PRAWNS



20

TÔM RANG TRỨNG MUỐI

Crispy whole King Prawns and rich salted egg.

12 FRIED GYOZA (6PCS)

7/6.5

BÁNH GYOZA

Served with sweet chilli dip.

- A) Prawn
- B) Beef
- C) Chicken
- D) Duck
- E) Pork
- F) Vegetarian



TRADITIONAL DISH

12

8A BÁNH CUỐN TÔM THỊT



STEAMED ROLLS

Hand rolled steamed rice rolls with pork and prawn filling. Served with nước chấm.

8B BBQ PORK STEAMED ROLLS



12

BÁNH CUỐN THỊT NƯỚNG

Hand rolled steamed rice rolls with pork and prawn filling. Served with nước chấm.

9 VEGAN STEAMED ROLLS

9

BÁNH CUỐN CHAY

Hand rolled and served with Soy Sauce.

SET MENU



CHOOSE YOUR EXPERIENCE

PLATTER FOR TWO

All our best selling starters comprising of: Salt 'n' Pepper Squid & Prawns, Prawn Papaya and Green Mango Salad, Beef in Betal Leaf on a bed of Vermicelli Noodles and Fresh Prawn Summer Rolls. Served with Peanut sauce and sweet nước chấm. **(VEGETARIAN OPTION AVAILABLE, PLEASE ASK A MEMBER OF STAFF)**

FROM

£20

PER PERSON

MEAT SET MENU FOR TWO

Includes everything in the "Platter for Two" as part of your first course. Followed by a spread of some of Huong Vi Viet's Favourite dishes including: Beef Stew Clay-Pot, Garlic Pak Choi, Chicken Stir-fried Flat Rice Noodles and Jasmine Rice.

£40

PER PERSON

VEGETARIAN SET MENU FOR TWO

Includes everything in the vegetarian "Platter for Two" as part of your first course. Followed by a spread of some of Huong Vi Viet's Favourite dishes including: Tofu and Aubergine Clay-pot, Seasonal Veg Garlic Stir-fry, Tofu stir-fry Flat Rice Noodles and Jasmine Rice.

£40

PER PERSON



MOST POPULAR

15 PHỞ

FROM 10

Our clear broth is simmered for 15-20hrs with bone marrow and aromatic herbs and spices to maximise taste and nutrition. Served with flat rice noodles, fresh herbs, and your choice of protein:

- | | |
|---------------------------|--|
| A) Beef [+£2.5] | E) Fried Garlic Beef [+£3.5] |
| B) Raw Beef [+£3.5] | F) Prawn [+£4]  |
| C) Chicken [+£2] | G) Tofu & Pak Choi |
| D) Beef & Chicken [+£4.5] | H) Beef & Raw Beef [+£4] |



17 SPICY NOODLE SOUP

BÚN HUẾ

FROM 12.5

A spicy take on phở from the imperial city of Hue, with lemongrass, shrimp paste and chilli oil. Served with pork sausage (optional) and your chosen protein.

- A) Prawn [+£2] 
 B) Beef [+£1.5]
 C) Chicken

18 SPICY CATFISH

BÚN CÁ

14.5

Deep fried Mekong Catfish served with dill and tomato clear tangy broth.

NOODLE SOUPS

CÁC MÓN MÌ NƯỚC

13 DUCK VERMICELLI

BÚN VỊT

15

Served with a bed of Pak Choi and half a Duck.

14 WON TON

MÌ VẦN THẦN

14.5

Egg noodles with in-house Won Ton balls. Served with Pak Choi.

16A CRAB PASTE

BÚN RIÊU CUA

13.5

Vermicelli noodles, crab paste, fish cake slices and beef in betal leaf. (meat optional)



NOODLE SALAD BOWLS

BÚN



19 GRILLED FISH



CHÀ CÁ LÃ VỌNG

Hanoi's famous fried fish with turmeric and dill. Served with vermicelli noodles and sweet nước chấm and presented on a sizzling hotplate.

16



20 LEMONGRASS AND CHILLI



BÚN XÀO SẢ ỚT

Sweet, smoky, and delicious. Served with vermicelli noodles and sweet nước chấm.

FROM
12.5

A) Prawn [+£1]



B) Beef [+50p]

C) Chicken

D) Tofu



21 BEEF IN BETAL LEAF



BÚN BÒ CUỐN LÃ LỐT

Flavorful rolls of beef wrapped in betel leaves are grilled until fragrant. Served with vermicelli noodles OR rice and sweet nước chấm.

12.5



22 SPRING ROLLS AND PORK PATTY



BÚN CHÀ NEM HÀ NỘI

Fried pork and prawn spring rolls, 2 pork patties. Served with vermicelli noodles and sweet nước chấm.

14



23 GRILLED PORK BELLY



BÚN THỊT NƯỚNG

Lemongrass grilled pork belly served with vermicelli noodles and sweet nước chấm.

13.5

ALL DISHES CAN
BE MADE
GLUTEN FREE BY
REMOVING SOY
SAUCE



STIR-FRIED NOODLES

MÌ/PHỞ XÀO

24 FLAT RICE NOODLES

PHỞ XÀO

FROM
11

Stir-fried with mixed vegetables. Spicy option available.

- A) Prawn [+£2.5] 
- B) Beef [+£2]
- C) Chicken [+£1.5]
- D) Prawn & Squid [+£3] 
- E) Tofu

25 EGG NOODLES

MÌ XÀO

FROM
11

Stir-fried with mixed vegetables. Spicy option available.

- A) Prawn [+£2.5] 
- B) Beef [+£2]
- C) Chicken [+£1.5]
- D) Tofu

26 CRISPY EGG NOODLES

MÌ XÀO GIÒN

FROM
11

Deep fried egg noodles topped with a savory, saucy stir-fry of chosen protein and vegetables.

- A) Prawn [+£2.5] 
- B) Beef [+£2]
- C) Chicken [+£1.5]
- D) Tofu

MAMA'S GRILLED DISHES

CÁC MÓN NƯỚNG



27A LEMONGRASS GOAT 
DÊ NƯỚNG

14

Tender goat marinated in lemongrass grilled to perfection. Garnished with sesame seeds.



27B GRILLED BEEF WITH BETEL LEAF (6PCS) 
BÒ NƯỚNG LÀ LỐT

5

Minced beef wrapped in betel leaf, grilled until fragrant and juicy.



27C CHARRED PORK BELLY 
THỊT NƯỚNG

12.5

Marinated lemongrass pork belly chargrilled for a rich flavor.



27D GRILLED SEABASS  
CA CHÈM NƯỚNG

22.5

Whole seabass marinated with herbs & spices, grilled and served with sweet nước chấm.



27E GRILLED TIGER PRAWN SKEWERS  
TÔM SÚ NƯỚNG

14

Tiger prawns marinated in garlic & chili, grilled and finished with scallion oil.



27F GRILLED QUAIL (X2) 
CHIM CÚT NƯỚNG

12.5

Grilled qual marinated in a special sauce, served with salt, chilli and lime dip. Finished with scallion oil.



FRESH INGREDIENTS. BOLD FLAVORS.
Proudly made with authentic Vietnamese herbs,
traditional recipes, and local produce.

RICE BOWLS

CÁC MÓN CƠM



28A MAMA'S LEMONGRASS CHICKEN 🌿🐔

14

CƠM GÀ NƯỚNG CỦA MAMA (SẢ VÀ MẬT ONG)

Our famous dish featured in *TimeOut Magazine*. Lemongrass and Honey grilled thighs served with Jasmine rice, a special sauce and a side of vietnamese vinegar coleslaw. (Contains Sesame)

28B MAMA'S HONEY GARLIC BUTTER CHICKEN 14

CƠM GÀ NƯỚNG CỦA MAMA (BƠ TỎI MẬT ONG)

Just as delicious, just with a tiny spice kick and a richer buttery flavour. Special to us, you won't find it anywhere else. (Contains Milk)

28C SAIGON STYLE RICE BOWL 🥚🐟🌿 (PORK CHOP)

13.5

CƠM TẮM SÀI GÒN (SƯỜN NƯỚNG)

A classic authentic rice dish from the heart of Ho Chi Minh. This dish consists of a savoury and sweet marinated pork chop, jasmine rice and a runny egg to top it all off. Served with nước chấm and a side of Vietnamese vinegar coleslaw.

28D LEMONGRASS PORK BELLY BOWL 🐟🌿 13.5

CƠM THỊT NƯỚNG

Lemongrass grilled pork belly served with Jasmine rice and a side of Vietnamese vinegar coleslaw with nước chấm.

FUN FACT:

Our "Mama's Grilled Chicken" dish was mentioned in *TimeOut Magazine*, 2025. This dish is special to *Huong Vi Viet*, with a recipe passed down through many generations. You won't find this dish anywhere else. Give it a try!

MAINS

CÁC MÓN CHÍNH

IT IS ADVISED
TO ORDER
RICE TO
ACCOMPANY
MAIN DISHES

29 GARLIC SQUID

MỰC XÀO TỎI CẦN TÂY HOẶC MĂNG TÂY

FROM
13.5

Squid stir-fried with garlic, onions and choice of vegetables.

A) Celery B) Asparagus [+£1]

30 BEEF & BEAN SPROUTS

THỊT BÒ XÀO GIÁ ĐỒ

11.5

Beef and bean sprout stir-fried with onions.

32 BEEF STEW

BÒ KHO

12

Packed with tender, fall-apart braised chunks of beef and carrots loaded with herbs, aromatics and a delicious stew. Comes with rice.

33 SPICY LEMONGRASS

XÀO XẢ ỚT

FROM
10

Your choice of protein cooked in lemongrass, coconut milk, cashew nuts, onions and fresh chillies. Served on a sizzling hotplate.

- A) Goat [+£3.5]
B) Beef [+£1.5]
C) Chicken [+£2.5]
D) Tofu

34 SIZZLING HOTPLATE

CHÀO GANG NÓNG HỎI VÀ MĂNG TÂY

FROM
12

Special sizzling dishes with your choice of protein and asparagus.

- A) Prawn [+£1.5]
B) Beef [+£1]
C) Chicken
D) ½ Duck [+£3.5]
E) Prawn & Squid [+£2.5]



FOR THE MEAT LOVERS

31 Shaking Beef

Bò Lúc Lắc

Succulent and tender rib-eye cubes cooked to perfection. Served on a bed of lettuce and tomatoes. (Chillies are decorative purposes only)

15

MAINS

CÁC MÓN CHÍNH

IT IS ADVISED
TO ORDER
RICE TO
ACCOMPANY
MAIN DISHES

35 BLACK BEAN SIZZLING HOTPLATE

MÓN SỐT ĐẬU ĐEN TRÊN CHẢO NÓNG VÀ MĂNG TÂY

FROM
12.5

Special sizzling black bean sauce with your choice of protein, asparagus and onions.

- A) Prawn [+£1]
- B) Beef [+£1]
- C) Chicken
- D) ½ Duck [+£3.5]



36 PEPPER DUCK

VỊT NẤU TIÊU

½ Duck topped with peppercorns in an oyster sauce. Served on a sizzling hotplate.

15

37 ROAST DUCK

VỊT QUAY

Succulent traditional ½ roast duck, served on a bed of pak choi and topped off with bbq sauce.

15.5

38 BRAISED PORK

TỊT KHO TÀU

Slow cooked chunky pork belly cooked in a rich sweet and savoury sauce. Served in a cast iron pot. Comes with rice.

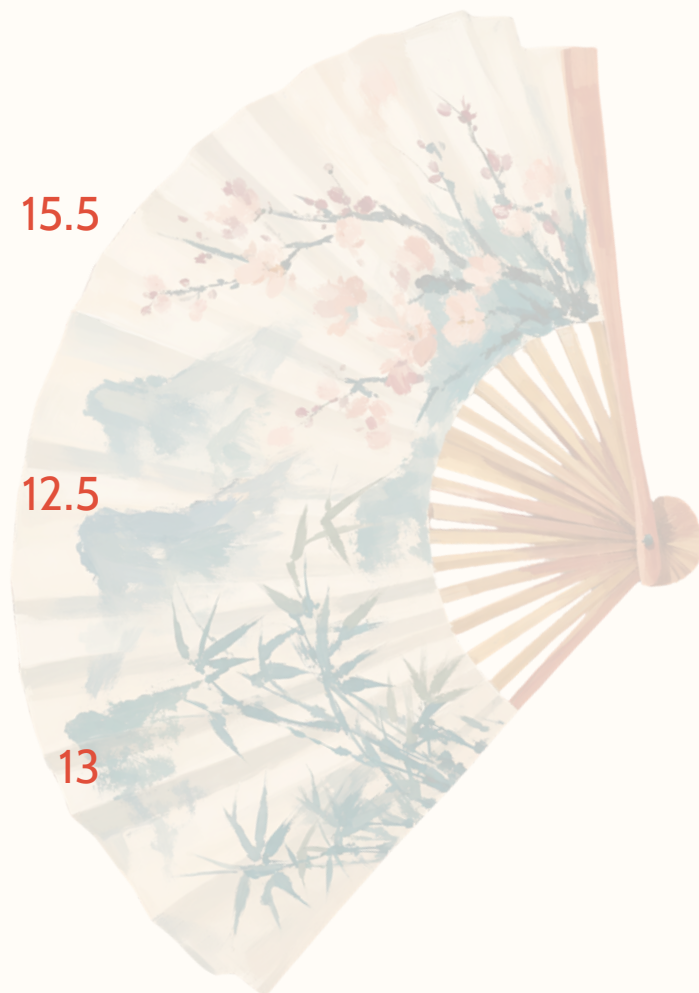
12.5

39 CLAYPOT CATFISH

CÁ KHO

Mekong Catfish cooked in a claypot with a savoury sauce. Comes with rice.

13



HOMESTYLE VEGETABLES

CÁC MÓN RAU



40 GARLIC PAK CHOI



RAU CẢI XÀO TÔI

FROM
7.5

Pak choy stir-fried with garlic for a simple, clean, and delicious vegetable side that complements any dish. Adding protein is optional at an additional cost.

A) Prawns [+£2.5] B) Beef [+£1.5] C) Chicken [+£1] D) Veg Only



41 GARLIC MORNING GLORY



RAU MUỐNG XÀO TÔI

FROM
9

Crisp morning glory stir-fried with garlic, savoury bite. A Vietnamese classic that pairs perfectly with any meal. Adding protein is optional at an additional cost.

A) Prawns [+£2.5] B) Beef [+£1.5] C) Chicken [+£1] D) Veg Only



42 SPICY GARLIC COURGETTE



BÍ NGÒI XÀO TỎI ỚT

FROM
7

Cooked to a shrimpy, spicy and garlicky perfection. Adding protein is optional at an additional cost.

A) Prawns [+£2.5] B) Beef [+£1.5] C) Chicken [+£1] D) Veg Only



43 SPICY GARLIC BROCCOLI



BÔNG CẢI XANH XÀO TỎI ỚT

FROM
6

Broccoli stir-fried with garlic and chilli for a spicy, savoury crunch. Adding protein is optional at an additional cost.

A) Prawns [+£2.5] B) Beef [+£1.5] C) Chicken [+£1] D) Veg Only



44 BRAISED AUBERGINE AND TOFU



CÀ TÍM OM ĐẬU PHỤ

FROM
8.5

Tender aubergine and tofu slow-braised in a savory, caramelized sauce with garlic and green onions. Rich, comforting, and full of home-style flavor.

A) Tofu B) Pork Mince [+£4]

RICE

CƠM

45 JASMINE RICE

CƠM TRẮNG

FROM
2.5

Steamed Jasmine Rice. Fluffy and fragrant.

- A) Small
- B) Large [+50p]

46 FRIED RICE

CƠM CHIÊN

FROM
6.5

Vietnamese fragrant fried rice with egg and mixed vegetables.
Topped off with fried shallots. (Eggs/ Spicy optional)

- A) Egg/ Trứng (No Veg)
- B) Beef/ Bò [+£5]
- C) Chicken/ Gà [+£4.5]
- D) Duck/ Vịt [+£8]
- E) Special (inc. pork) [+£5]
- F) Prawns [+£5.5]
- G) Tofu [+£3.5]
- H) Beef & Pickled Mustard Greens/ Dưa Bò [+£6]

EXTRAS THÊM

EGG TRỨNG	1.5
BEEF BRISKET THỊT ỨC BÒ	3
CHICKEN GÀ	3
PRAWNS TÔM	3
BEEF MEATBALLS BÒ VIÊN	3
BROTH NƯỚC DỪNG	5
EXTRA NOODLES THÊM BÁNH	2



ALL DISHES CAN
BE MADE
GLUTEN FREE BY
REMOVING SOY
SAUCE

VEGAN FRIENDLY

CHAY



HUONG VI VIET VEGAN SPECIAL

12

50 GÃ CHAY CỦA MAMA VEGAN MAMA'S CHICKEN

Our famous dish but vegan friendly.

STARTERS

47 VEGAN SPRING ROLLS

CHẢ GIÒ CHAY

Served with sweet chilli sauce.

7

48 TOFU VIETNAMESE PANCAKE

BÁNH XÈO CHAY

Vietnamese deep fried pancake with tofu and bean sprouts. Served with Soy Sauce and fresh herbs.

12

49 SALT 'N' PEPPER

RANG MUỐI

Deep fried and tossed with onions and fresh chillies.

10.5

A) Tofu/ Đậu phụ
B) Aubergine/ Cà Tím

MAINS (WITH RICE)

51 VEGAN PEPPER DUCK

VỊT NẤU TIÊU CHAY

Imitation duck served with fresh pepper-corns.

12

52 GRILLED AUBERGINE

CÀ TÍM NƯỚNG

Whole Aubergine grilled then served in a salty and spicy sauce.

11

53 TOMATO AND ONION TOFU STEW

ĐẬU SỐT CÀ CHUA

Very authentic and home-style stew. Saucy and comforting. Served with Jasmine rice.

10.5



DESSERTS & DRINKS

TRÁNG MIỆNG & ĐỒ UỐNG



TOFFEE APPLE FRITTERS (X3)

BÁNH TÁO CHIÊN

Battered and deep fried apple slices coated in caramel and garnished with sesame seeds.

6

THREE-COLOURED BEAN DESSERT

CHÈ BA MÀU

If you love Asian desserts with chewy jellies, soft beans, and creamy coconut, then this one's for you! Traditionally presented with three vibrant layers of red beans, yellow mung beans, and green pandan jelly, all finished with ice and coconut milk. (Not served daily)

6

"SLEEPING BEAR" GELATO

KEM GẤU NGỦ

Creamy dairy-free Gelato Ice-cream with a cake/fruity puree filling, served as a cute and aesthetically pleasing "Sleeping Bear". Available in various flavours: Strawberry, Passionfruit or Chocolate. (contains Gluten and soybeans)

10



VIETNAMESE COFFEE

CÀ PHÊ (HOT/COLD)

FROM
£5

Black Coffee/ Cà phê đen
Condensed milk/ Cà phê sữa [+50p]
Salted Caramel/ Cà phê muối [+50p]
Coconut milk/ Cà phê dừa [+50p]

TEA/ WATER

TRÀ / NƯỚC

FROM
£2

Jasmine/Green/Camomile (P/Person)
Glass Bottled Sparkling/ Still Water
(330ml) [+£1]

SOFT DRINKS/ PRESSED JUICES

NƯỚC NGỌT/ NƯỚC ÉP TƯƠI

FROM
£3

330ml glass bottle Coke/Diet Coke/Sprite Zero
Coconut Water [+£1.5]
Pressed Orange, Apple, Carrot or Mixed [+£2.5]
Freshly squeezed Lime-Ade [+£2.5]

SMOOTHIES

SINH TỐ

£6

Mango&Coconut Dream (xoài dừa)
Strawberry&Mango Sensation (dâu xoài)
Mango&Peach paradise (xoài đào)
Aloe Vera&Mango Magic (lô hội và xoài)
Pineapple&Coconut Fusion (dứa và dừa)

BEERS

CÁC LOẠI BIA

FROM
£3

Budweiser
Tiger/ Tsingtao (Chinese) [+£1.5]
Hanoi/ Saigon (Vietnamese) [+£2]

WINES

RUỘU

6.5 (G)/ 22.5 (B)

House White (Pinot/ Sauvignon)
House Red (Sharaz/ Merlot)
Premium (Bottles Only) [+£7.5-£12.5]

Healthy

VEGAN & VEGETARIAN FRIENDLY

ALL DISHES CAN BE MADE GLUTEN FREE BY REMOVING SOY SAUCE



STARTERS

TOFU SUMMER ROLLS



GỎI CUỐN CHAY

Fresh, light and healthy.

VEGETARIAN SPRING ROLLS



CHẢ GIÒ CHAY

Served with sweet chilli sauce.

TOFU VIETNAMESE PANGCAKE

BÁNH XÈO CHAY

Tofu and beansprout filling in a crispy shell. Like a taco, but better.

SALT 'N' PEPPER



RANG MUỐI

Deep fried Aubergine OR Tofu tossed with onions and fresh chillies. Salty and peppery flavour galore.

STEAMED ROLLS

BÁNH CUỐN CHAY

Freshly hand-rolled individually. Mochi lovers will appreciate this one.

SALT 'N' PEPPER



RANG MUỐI

Deep fried Aubergine OR Tofu tossed with onions and fresh chillies. Salty and peppery flavour galore.

PAPAYA SALAD



BÁNH CUỐN CHAY

Crunchy, spicy and full of fresh herbs and flavours. Staple!

VEGE GYOZA

BÁNH GYOZA CHAY

Crispy and juicy,



MAIN DISHES

VEGAN MAMA'S CHICKEN

GÃ CHAY CỦA MAMA

Our famous dish but vegan friendly.

VEGAN PEPPER DUCK

VỊT NẤU TIÊU CHAY

Imitation duck served with fresh pepper-corns.

SPICY LEMONGRASS NOODLE SALAD



BÚN XÀO SẢ ỚT CHAY

Spicy and saucy. Healthy freshness to die for!

GRILLED AUBERGINE

CÀ TÍM NƯỚNG

Salty and spicy whole aubergine with white rice. Addictive!

STIR-FRIED TOFU FLAT RICE NOODLES

PHỞ XÀO

Better than Pad-Thai.

STIR-FRIED TOFU SOFT/CRISPY NOODLES

MÌ XÀO/GIÒN

Soft or crispy? The choice is yours.

BRAISED AUBERGINE AND TOFU

CÀ TÍM OM ĐẬU PHỤ

Home-style and hearty. Don't miss out!

TOFU FRIED RICE

CƠM CHIÊN ĐẬU PHỤ

Deep fried Tofu in fried rice. So comforting and filling!

TOMATO AND ONION TOFU STEW



ĐẬU SỐT CÀ CHUA

Very authentic and home-style stew. Saucy and comforting. Served with Jasmine rice.

