

XIN CHAO

Welcome to our family-run restaurant, where we offer you an authentic culinary journey through Vietnam. Since 2015 we have been welcoming our guests here in Munich Riem, next to the horseracecourse. We are proud to serve you our traditional dishes based on original family recipes, prepared with selected spices and fresh, high-quality ingredients. You can expect not only a gastronomic experience but also the warm atmosphere of a Vietnamese family.

Immerse yourself and enjoy the diversity of our cuisine.

Your Family Nguyen



Opening Hours

Tuesday - Friday
11:30AM - 2:30PM | 5:00PM - 10:00PM

Saturday - Sunday
5:00PM - 10:00PM

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DRINKS

APERITIF

Prosecco ^m	0,1l	3,5
Hugo ^{11, m}	0,2l	6,5
Aperol Spritz ^{1, 3, 11, m}	0,2l	6,5
Lillet Wildberry ^{1, 11, m}	0,2l	6,5
Limoncello Spritz ^{11, m}	0,2l	6,5
Lychee Spritz ^{11, m}	0,2l	6,5

BEER

Pils ^a	0,33l	4,0
Light beer ^a	0,5l	4,5
Dark beer ^a	0,5l	4,5
Radler beer ^{a, 3, 11}	0,5l	4,5
Wheat beer ^a	0,5l	4,5
Dark wheat beer ^a	0,5l	4,5
Light wheat beer ^a	0,5l	4,5
Russ'n beer ^{a, 3, 11}	0,5l	4,5
Colaweizen ^{a, 1, 3, 9, 11}	0,5l	4,5
Non-alcoholic beer ^a	0,5l	4,5
Non-alcoholic wheat beer ^a	0,5l	4,5

WATER

Adelholzener bottle	0,75l	
Still	6,0	
Sparkling	6,0	
	0,2l	0,4l
Table water	2,5	3,5
Still water	2,5	3,5

ICE TEA

homemade

Lychee ^{1, 11}	0,4l	6,0
Passion Fruit-Mint ¹¹	0,4l	6,0
Strawberry ^{1, 11}	0,4l	6,0
Peach-Orange ¹¹	0,4l	6,0

JUICES

	0,2l	0,4l
Mango	3,5	6,0
Lychee	3,5	6,0
Passion Fruit	3,5	6,0
Apple	3,5	6,0
Orange	3,5	6,0
Black-currant	3,5	6,0
Pineapple	3,5	6,0
Rhubarb	3,5	6,0
<u>as "Saftschorle"</u>	3,0	5,0
<i>Juices mixed with sparkling water</i>		

SOFTDRINKS

	0,2l	0,4l
Coca Cola ^{1, 3, 9}	3,0	4,5
Coca Cola Zero ^{1, 3, 9}	3,0	4,5
Cola-Mix ^{1, 3, 9}	3,0	4,5
Orangeade ^{1, 3, 9}	3,0	4,5
Lemonade ^{1, 3, 9}	3,0	4,5
Bitter Lemon ^{1, 3}	3,5	5,5
Ginger Ale ^{1, 3}	3,5	5,5
Tonic Water ^{1, 3}	3,5	5,5

TEA

Black Tea	3,0
Green Tea	3,0
Jasmine Tea <i>with Ginger</i>	3,0
Peppermint Tea	3,0
Fruit Tea	3,0
Ginger Tea	3,0
Herbal Tea	3,0
Camomille Tea	3,0
Artichoke Tea	3,0
<u>as</u> Teapot	5,5

COFFEE

Black Coffee ⁹	3,0
Espresso ⁹	2,5
Double Espresso ⁹	3,5
Cappuccino ^{9, g}	3,5
Latte Macchiato ^{9, g}	4,0
Ca Phe Sua ^{8, 9} <i>Vietnamese coffee is brewed in a metal filter with hot water and slowly drips into the glass with sweet condensed milk.</i>	4,5
Ca Phe Sua Da ^{8, 9} <i>Vietnamese coffee is brewed in a metal filter with hot water and slowly drips into the glass with sweet condensed milk. The coffee mixed with condensed milk is then poured into a glass with ice cubes.</i>	5,5

LONG DRINKS

Whiskey Cola ^{1, 3, 9}	7,0
Gin Tonic ^{1, 2, 3, 10}	7,0
Wodka Orange ⁷	7,0
Campari Soda ¹	7,0
Campari Orange ¹	7,0

SPIRITS

Obstler	2cl	3,5
Williamsbirne	2cl	3,5
Grappa	2cl	3,5
Ruou Nep <i>Rice spirit</i>	2cl	3,5
Ruou Thuoc <i>Root spirit</i>	2cl	3,5
Frangelico	2cl	3,5
Limoncello	2cl	3,5
Amaretto	2cl	3,5
Ramazotti	2cl	3,5
Jägermeister	2cl	3,5
Sambuca	2cl	3,5
Wodka	2cl	3,5
Tequila	2cl	3,5



COCKTAILS

CAIPIRINHA 9,0
Cachaça, Lime, Brown Sugar, Lime Juice

CAIPIROSHKA 9,0
Vodka, Lime, Brown Sugar, Lime Juice

CAIPIRAIA 9,0
Tequila, Lime, Brown Sugar, Lime Juice

CUBA LIBRE ^{1, 3, 9} 9,0
White Rum, Lime, Coca Cola

DAQUIRI STRAWBERRY ^{1, 11, c} 9,0
White Rum, Lime Juice, Strawberry, Strawberry Syrup

DAQUIRI LYCHEE ^{1, 11, c} 10,0
White Rum, Lime Juice, Lychee, Lychee Syrup

GIN FIZZ ¹¹ 9,0
Gin, Lime Juice, Powdered Sugar, Soda, Passion Fruit Syrup

HURRICANE 9,0
White and Brown Rum, Lime Juice, Pineapple Juice and Orange Juice

LEMONGRASS 10,0
Vodka, Lime, Brown Sugar, Lemongrass, Lime Leaves, Lime Juice, Soda

LONG ISLAND ICE TEA ^{1, 3, 9} 12,0
White Rum, Wodka, Gin, Tequila, Triple Sec, Lime Juice, Coca Cola

MAI TAI ^{11, h} 11,0
Brown Rum, Apricot Brandy, Almond Syrup, Lime Juice, 73% Rum, Pineapple Juice

MOJITO ¹¹ 10,0
White Rum, Lime, Lime Juice, Mint, Powdered Sugar, Soda

MOJITO STRAWBERRY ^{1, 11} 11,0
White Rum, Lime, Lime Juice, Mint, Powdered Sugar, Soda, Strawberry, Strawberry Syrup

MOJITO LYCHEE ^{1, 11} 11,0
White Rum, Lime, Lime Juice, Mint, Powdered Sugar, Soda, Lychee, Lychee Syrup

PINA COLADA ^{11, g, h} 9,0
White and Brown Rum, Coconut Syrup, Cream, Pineapple Juice

SEX ON THE BEACH ^{1, 11} 9,0
Vodka, Peachtree, Grenadine, Pineapple Juice and Orange Juice

SOUR AMARETTO 9,0
Amaretto, Lime Juice, Orange Juice

SOUR WHISKEY 9,0
Whiskey, Lime Juice, Orange Juice

SOUR WODKA 9,0
Vodka, Lime Juice, Orange Juice

SWIMMING POOL ^{1, 11, g, h} 9,0
Vodka, White Rum, Blue Curaçao, Cream, Coconut Syrup, Pineapple Juice

TEQUILA SUNRISE ^{1, 11} 9,0
Tequila, Lime Juice, Grenadine, Orange Juice

TOUCHDOWN ^{1, 11} 9,0
Vodka, Apricot Brandy, Grenadine, Lime Juice, Passion Fruit Juice

VOODOO 11,0
Vodka, Brown Rum, Gin, Lime Juice, Pineapple Juice, Orange Juice and Passion Fruit Juice

ZOMBIE ^{1, 11} 12,0
White and Brown Rum, Cherry Brandy, Lime Juice, Grenadine, 73% Rum, Pineapple Juice and Orange Juice

COCKTAILS non-alcoholic

IPANEMA ¹ 7,0
Lime Juice, Lime, Brown Sugar, Ginger Ale, Soda

COCONUT KISS ^{1, 11, g, h} 7,0
Coconut Syrup, Cream, Pineapple Juice, Grenadine

STRAWBERRY SURPRISE ^{1, 11} 7,0
Strawberry, Lime Juice, Mango Juice, Passion Fruit Juice and Orange Juice

WINE

WHITE WINE ⁿ

0,2l 0,75l

HOUSE WINE

RIESLING ^m

5,5 24,0

Origin: Rheinhessen, Germany

Recommended with salad, lemongrass and fresh chili

CHENIN BLANC STORIES ^m

6,0 25,0

Origin: South Africa, Africa

Recommended with spicy dishes

CUSTOZA VALETTI ^m

7,5 30,0

Origin: Bordolino, Lake Garda Italy

Recommended with Mediterranean dishes

RED WINE ^m

0,2l 0,75l

HOUSE WINE

DAO VINHO TINTO QUNTA DO CORREIO ^{m, n}

5,5 24,0

Origin: Mangualde, Portugal

Recommended with dishes in peanut sauce

SHIRAZ GROOTE ^m

8,5 30,0

Origin: Groote Post, South Africa

Recommended with spicy beef dishes

NOVENCENTO 23 ROSSE VENETO ^m

6,5 26,0

Origin: Fossalta di Trebaseleghe, Italy

Recommended with seafood and spicy dishes

SPRITZER

0,2l 0,5l

White ^m / Red ^m

4,0 8,5



FOOD

S O U P



01	SUP HOANH THANH ^{a, b, f} Dumplings with a chicken and shrimp filling in a chicken broth with spring onions and fresh coriander	6,5
02	MIEN GA ^f Glass noodle soup with chicken, spring onions and fresh coriander	6,0
03	CANH CHUA TOM ^{b, d, f} Hot-sour soup with shrimps, mushrooms, pineapple, lemongrass, cherry tomatoes and fresh coriander	7,0
04	CANH CHUA GA ^f Hot-sour soup with chicken, mushrooms, pineapple, lemongrass, cherry tomatoes and fresh coriander	6,0
05	SUP TOM CHUA ^{b, d} Spicy soup with shrimps and straw mushrooms	7,0
06	SUP GA NUOC DUA ^g Spicy soup with chicken, lemongrass, coconut milk and straw mushrooms	6,0
07	SUP RONG BIEN ^f Mild soup with tofu and seaweed	5,5
08	SUP PEKING ^{a, c, e, f} Soup with egg, duck meat, tomatoes, paprika and bamboo shoots	6,5

S T A R T E R S



09	BANH PHONG TOM ^b Crab chips	4,0
10	EDAMAME ^f Green soy beans	5,0
11	CHA GIO CHAY ^a Homemade spring rolls with vegetarian filling (2 pieces)	5,5
12	CHA GIO VIET NAM ^a Homemade spring rolls with minced pork filling (2 pieces)	6,5
13	MINI CHA GIO CHAY ^{1, 2, 4, a, f, p} Vegetarian mini spring rolls (6 pieces)	3,5
14	HOANH THANH CHIEN ^{a, b} Fried dumplings with a chicken-shrimp filling (6 pieces)	5,0
15	GA LUI ^{e, o} Chicken sticks with a peanut butter sauce (3 pieces)	5,5

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| 16 | BO LUI ^{e, o}
Beef sticks with a peanut butter sauce (3 pieces) | 6,5 |
| 17 | TOM CHIEN ^{a, b}
Fried prawn sticks with a sweet-sour sauce (5 pieces) | 7,0 |
| 18 | HA CAO ^{a, b, f, p}
Steamed dumplings with shrimp filling (5 pieces) | |
| 19 | SIU MAI ^{a, b, f, p}
Steamed flaky pastry with a shrimps, onion and mushroom filling (5 pieces) | 5,5 |
| 20 | GOI CUON ^{b, f}
Cold rolled summer rolls with shrimps, rice noodles, lettuce, bean sprouts, coriander and thai-basil - alternatively also with chicken or tofu | 7,5 |
| 21 | BO LA LOT ^{e, o}
Mixed minced pork and beef, flavored with fine herbs, wrapped in betel leaves and served with peanuts garnish and homemade fish sauce | 8,5 |

S A L A D

22	GOI SALAD ^{d, e, f} Beef salad with red onions, celery, bean sprouts, cucumber and peanuts served with crab chips	6,0
23	GOI BO ^{d, e, f} Beef salad with red onions, celery, bean sprouts, cucumber and peanuts served with crab chips	8,5
24	GOI TOM MIEN ^{b, d, e, f} Glass noodle salad with shrimps, red onions, celery, bean sprouts, cucumber and peanuts served with crab chips	8,5
25	GOI DU DU TOM ^{b, d, e, f} Green papaya salad with shrimps, fresh herbs, peanuts and fried onions served with crab chips	9,0
26	GOI XOAI TOM ^{b, d, e, f} Mango salad with shrimps, fresh herbs, peanuts and fried onions served with crab chips	9,0
27	GOI XOAI VIT ^{b, d, e, f} Mango salad with duck meat, fresh herbs, peanuts and fried onions served with crab chips	9,0
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SPECIALITIES FROM VIETNAM



28	BANH CANH ^{b, d, f} Wheat noodle soup with chicken, shrimps, mushrooms and fresh herbs	15,5
30	PHO ^{d, f} National dish from Vietnam Rice noodles in a beef broth with thin slices of beef, bean sprouts, thai-basil, ginger and fresh coriander	15,5
31	BUN BO HUE ^{b, d, f} Vietnamese Imperial Soup Rice noodles in a special broth with lots of flavors, served with thin slices of beef, bean sprouts, thai-basil and fresh coriander	15,5
32	MI VIT ^{a, c, f} Crispy duck on an egg noodle soup with bean sprouts, thai-basil and fresh coriander	16,5
34	BUN BO ^{d, e, f, m} Marinated beef served with rice noodles, lemongrass, cucumber, bean sprouts, thai-basil, fresh coriander, peanuts and a homemade fish sauce alternatively also with tofu	15,0
35	BUN BO CHA GIO ^{d, e, f, m} Marinated beef and homemade vietnamese spring roll served with rice noodles, lemongrass, cucumber, bean sprouts, thai-basil, fresh coriander, peanuts and a homemade fish sauce alternatively also with tofu and a homemade vegetarian spring roll	16,0
36	BUN BO LA LOT ^{d, e, f, o} Mixed minced pork and beef, flavored with fine herbs, wrapped in betel leaves served with rice noodles, cucumber, bean sprouts, thai-basil, fresh coriander, peanuts and a homemade fish sauce	16,5
37	PHO XAO TOM BO ^{c, d, e, f, o} Fried rice noodles with beef, shrimps, egg and stir-fried Wok vegetables	16,5
38	PHO XAO GA ^{b, c, d, e, f, o} Fried rice noodles with soft, lean chicken, egg and stir-fried Wok vegetables	15,0
39	BANH CANH XAO TOM GA ^{a, b, d, f} Fried udon noodles with soft, lean chicken, shrimps and stir-fried Wok vegetables	16,0





CHICKEN

40	GA CHUA NGOT ^{11, a, f} Crunchy fried chicken with stir-fried Wok vegetables and pineapple in sweet-sour sauce with rice alternatively also in red curry-coconut sauce	15,5
41	GA DAU PHONG ^e Soft, lean chicken with stir-fried Wok vegetables in peanut sauce with rice	15,0
42	GA SA OT ^{f, o} Soft, lean chicken with stir-fried Wok vegetables, lemongrass, onion and chili cooked in a traditional Vietnamese way with rice	16,5
43	GA CA RI ^{d, f, g} Soft, lean chicken and stir-fried Wok vegetables in red curry-coconut sauce with rice	15,0
44	GA XAO RAU ^{f, o} Soft, lean chicken with stir-fried Wok vegetables with rice	16,5
45	GA XAO MIEN ^{f, o} Soft, lean chicken with stir-fried Wok vegetables and glass noodles with rice	16,5
46	GA XAO GUNG ^{f, o} Soft, lean chicken with stir-fried Wok vegetables and ginger with rice	16,5

CRISPY CHICKEN

53	GA DON CA RI ^{a, d, f, g} Crispy chicken and stir-fried Wok vegetables in red curry-coconut sauce with rice	16,5
54	GA DON XAO RAU ^{a, f, o} Crispy chicken with stir-fried Wok vegetables with rice	17,0
55	GA DON LA QUE ^{a, f, o} Crispy chicken with stir-fried Wok vegetables, chili and thai-basil with rice	17,0
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BEEF



61	BO DAU PHONG ^e Beef with stir-fried Wok vegetables in peanut sauce with rice	16,5
62	BO SA OT ^{e, f, o} Beef with stir-fried Wok vegetables, lemongrass, onion and chili cooked in a traditional Vietnamese way with rice	17,5
63	BO CA RI ^{d, f, g} Beef and stir-fried Wok vegetables in red curry-coconut sauce with rice	16,5
65	BO LA QUE ^{d, e, f, o} Beef with stir-fried Wok vegetables, chili and thai-basil with rice	17,5

CRISPY DUCK



70	VIT CHUA NGOT ^{11, a} Crispy duck with stir-fried Wok vegetables and pineapple in sweet-sour sauce with rice	19,5
71	VIT DAU PHONG ^{a, e} Crispy duck with stir-fried Wok vegetables in peanut sauce with rice	19,5
72	VIT HOISIN ^{a, f, o} Crispy duck with stir-fried Wok vegetables in hoisin sauce with rice	20,0
73	VIT CA RI ^{a, d, f, g} Crispy duck and stir-fried Wok vegetables in red curry-coconut sauce with rice	19,5
75	VIT RAU THOM ^{a, d, f, h, o} Crispy duck with stir-fried Wok vegetables, cashew nuts, thai-basil and chili cooked in a traditional Vietnamese way with rice	20,0



SEAFOOD

80	TOM CHUA NGOT ^{11, a, b, d} Fried king prawns with stir-fried Wok vegetables and pineapple in a sweet-sour sauce with rice	19,5
82	TOM SA OT ^{b, d, f, o} Fried king prawns with stir-fried Wok vegetables, lemongrass, onion and chili cooked in a traditional Vietnamese way with rice	20,0
83	TOM CA RI ^{b, d, f, g} Fried king prawns and stir-fried Wok vegetables in red curry-coconut sauce with rice	19,5
85	TOM LA QUE ^{b, d, f, o} Fried king prawns with stir-fried Wok vegetables, chili and thai-basil with rice	20,0
86	TOM KHO TIEU ^{b, d, f, o} Caramelized king prawns with stir-fried Wok vegetables in a fish sauce with rice	20,0
87	TOM XAO GUNG ^{b, d, f, o} Fried king prawns with stir-fried Wok vegetables and ginger with rice	20,0
92	CA XAO GUNG ^{a, d, f, o} Fried salmon with stir-fried Wok vegetables and ginger with rice	21,0
93	CA CA RI ^{a, d, f, g} Fried salmon and stir-fried Wok vegetables in red curry-coconut sauce with rice	21,0
95	CA LA QUE ^{a, d, f, o} Fried salmon with stir-fried Wok vegetables, chili and thai-basil with rice	21,0
96	MUC XAO GUNG ^{d, f, o} Fried squid with stir-fried Wok vegetables and ginger with rice	16,0
97	MUC RAU HUNG ^{d, f, o} Fried squid with stir-fried Wok vegetables and thai-basil with rice	16,0
98	MUC DAU DEN ^{d, f, o} Fried squid with stir-fried Wok vegetables and black beans with rice	16,0
99	HAI SAN LA QUE ^{a, b, d, f, o} Fried king prawns, salmon and squid with stir-fried Wok vegetables, thai-basil and chili cooked in a traditional Vietnamese way with rice	22,0

VEGETARIAN

100	COM CHIEN TOFU ^{c, f} Fried rice with egg, tofu and stir-fried Wok vegetables	12,5
101	MI XAO TOFU ^{a, c, f, o} Fried noodles with egg, tofu and stir-fried Wok vegetables	12,5
102	TOFU SA OT ^{f, o} Fried tofu with stir-fried Wok vegetables, lemongrass, onion and chili cooked in a traditional Vietnamese way with rice	13,5
103	TOFU CA RI ^{d, f, g} Fried tofu and stir-fried Wok vegetables in a red curry-coconut sauce with rice	13,5

FRIED RICE

110	COM CHIEN GA ^{c, f} Fried rice with egg, chicken and stir-fried Wok vegetables	14,0
111	COM CHIEN GA DON ^{a, c, f} Fried rice with egg, crispy chicken and stir-fried Wok vegetables	15,5
112	COM CHIEN VIT ^{a, c, f} Fried rice with egg, crispy duck and stir-fried Wok vegetables	18,0
113	COM CHIEN TOM ^{b, c, f} Fried rice with egg, king prawns and stir-fried Wok vegetables	18,5

FRIED NOODLES

114	MI XAO GA ^{a, c, f, o} Fried noodles with egg, chicken and stir-fried Wok vegetables	14,0
115	MI XAO GA DON ^{a, c, f, o} Fried noodles with egg, crispy chicken and stir-fried Wok vegetables	15,5
116	MI XAO VIT ^{a, c, f, o} Fried noodles with egg, crispy duck and stir-fried Wok vegetables	18,0
117	MI XAO TOM ^{a, b, c, f, o} Fried noodles with egg, king prawns and stir-fried Wok vegetables	18,5

SAIGON SPECIAL

- S120 STARTER PLATE** *for 2 persons* ^{a, b, e, f} 23,0
4 fried dumplings with a chicken-shrimp filling, 2 homemade vegetarian spring rolls, 4 vegetarian mini spring rolls, 2 chicken sticks, 2 beef sticks, 2 fried prawn sticks
- S121 HOTPOT** *for 2 persons (upon request)* ^{b, d, f} 60,0
Homemade chicken broth with fresh vegetables, beef, shrimps and squids
- S122 HOTPOT** *for 4 persons (upon request)* ^{b, d, f} 115,0
Homemade chicken broth with fresh vegetables, beef, shrimps and squids
- S123 SAI GON MENU** *for 2 persons* 47,0
 - Canh Chua Tom (No. 03: Sweet-sour soup with shrimps) ^{11, b, d, f} or Cha Gio Chay (No. 11: Homemade vegetarian spring rolls) ^a
 - Ga Ca Ri (No. 43: Chicken Curry) ^{d, f, g} and Vit Rau Thom (No. 75: Crispy duck with thai-basil) ^{a, d, f, h, o}
 - Chuoi Chien (No. 200: Fried banana) ^{a, e} or coffee ⁹
- S124 HUE MENU** *for 2 persons* 51,0
 - Sup Tom Chua (No. 05: Spicy soup with shrimps) ^{11, b, d, f} or Hoanh Thanh Chien (No. 14: Fried dumplings with a chicken-shrimp filling) ^{a, b}
 - Vit Ca Ri (No. 73: Duck Curry) ^{a, d, f, g} and Tom La Que (No. 85: King prawns with thai-basil) ^{b, d, f, o}
 - Chuoi Chien (No. 200: Fried banana) ^{a, e} or coffee ⁹
- S125 HA NOI MENU** *for 3 persons* 72,0
 - Mien Ga (No. 02: Glass noodle soup) ^b or Cha Gio Chay (No. 11: Homemade vegetarian spring roll) ^a
 - Ga Sa Ot (No. 42: Chicken with lemongrass) ^{f, o}, Vit Hoisin (No. 72: Duck in Hoisin sauce) ^{a, f, o} and Muc Dau Den (No. 98: Squid with black beans) ^{a, d, f, o}
 - Chuoi Chien (No. 200: Fried banana) ^{a, e} or coffee ⁹



DESSERT

200	CHUOI CHIEN ^{a, e} Fried banana with honey and peanut garnish	4,5
201	DUA CHIEN ^{a, e} Fried pineapple with honey and peanut garnish	4,5
202	CHUOI CHIEN VA KEM ^{1, 8, 11, a, c, g, h} Fried banana with honey, vanilla ice cream and peanut garnish	5,5
203	DUA CHIEN VA KEM ^{1, 8, 11, a, c, g, h} Fried pineapple with honey, vanilla ice cream and peanut garnish	5,5
204	KEM 3 MAU ^{1, 8, 11, a, c, g, h} Three different scoops of ice cream	4,5
205	CHE BOT BANG NUOC DUA NGOT ^{1, 8, 11, e, g} Vietnamese dessert with mung beans, tapioca pearls and coconut milk, either with or without banana	6,0
206	CHUOI TUOI VA KEM ^{1, 8, 11, a, c, e, g} Fresh banana with vanilla ice cream, whipped cream and peanut garnish	5,5
207	BANH GAO MOCHI ^{1, 8, 11, a, c, e, g} Three different ice cakes filled with ice cream	8,5



LUNCH MENU

Tuesday to Friday from 11:30AM - 2:30PM (excluding public holidays)

For each menu you can choose between
vegetarian mini spring rolls or a Peking soup

M1	TOFU CA RI ^{d, f, g} Fried tofu and stir-fried Wok vegetables in red curry-coconut sauce with rice	7,5
M2	GA CHUA NGOT ^{11, a, f} Crunchy fried chicken with stir-fried Wok vegetables and pineapple in sweet-sour sauce with rice	8,0
M3	GA CA RI ^{d, f, g} Soft, lean chicken and stir-fried Wok vegetables in red curry-coconut sauce with rice	8,0
M4	GA SA OT ^{f, o} Soft, lean chicken with stir-fried Wok vegetables, lemongrass, onion and chili cooked in a traditional Vietnamese way with rice	8,0
M5	GA DON CA RI ^{a, d, f, g} Crispy chicken and stir-fried Wok vegetables in red curry-coconut sauce with rice	8,5
M6	GA DON XAO RAU ^{a, f, o} Crispy chicken with stir-fried Wok vegetables with rice	8,5
M7	GA DON LA QUE ^{a, f, o} Crispy chicken with stir-fried Wok vegetables, chili and thai-basil with rice	8,5
M8	BO CA RI ^{d, f, g} Beef and stir-fried Wok vegetables in red curry-coconut sauce with rice	8,5
M9	BO SA OT ^{e, f, o} Beef with stir-fried Wok vegetables, lemongrass, onion and chili cooked in a traditional Vietnamese way with rice	8,5
M10	BO LA QUE ^{e, f, o} Beef with stir-fried Wok vegetables, chili and thai-basil with rice	8,5
M11	VIT CA RI ^{a, d, f, g} Crispy duck and stir-fried Wok vegetables in red curry-coconut sauce with rice	9,5
M12	VIT RAU THOM ^{a, d, h, f, o} Crispy duck with stir-fried Wok vegetables, cashew nuts, thai-basil and chili cooked in a traditional Vietnamese way with rice	9,5



M13	MI XAO GA ^{a, c, f, o} Fried noodles with egg, chicken and stir-fried Wok vegetables	8,0
M14	COM CHIEN GA ^{c, f} Fried rice with egg, chicken and stir-fried Wok vegetables	8,0
M15	CA LA QUE ^{a, d, f, o} Fried salmon with stir-fried Wok vegetables, chili and thai-basil with rice	9,5
M16	CA XAO GUNG ^{a, d, f, o} Fried salmon with stir-fried Wok vegetables and ginger with rice	9,5
M17	MUC RAU HUNG ^{d, f, o} Fried squid with stir-fried Wok vegetables and thai-basil with rice	8,5
M18	MUC DAU DEN ^{d, f, o} Fried squid with stir-fried Wok vegetables and black beans with rice	8,5

Additives:

1=with coloring, 2=with preservatives, 3=with antioxidants, 4=with Thai spices and minimal flavor enhancers, 5=with sulfur dioxide, 6=with blackening agent, 7=with phosphate, 8=with milk protein, 9=contains caffeine, 10=contains quinine, 11=sweeteners, 12=contains phenylalanine source, 13=waxed, 14=with nitrite curing salt, 15=taurine

Allergens:

a) Contains gluten (wheat, barley), b) Crustaceans, c) Eggs, d) Fish, e) Peanuts, f) Soybeans, g) Milk, h) Nuts (almonds), i) Celery, k) Mustard m) Sulphur dioxide and sulphites, n) Lupins, o) Molluscs p) sesame

