

## Specials

- **Tempura battered rock oysters** served w soy sauce....½doz ...\$18.50 .... 1 doz .....\$32.50
- **Sashimi** (Viet's style) fresh snapper fillet w ginger, garlic, chili, carrot & celery .....\$18.50
- **(Thit Quay)** Crispy pork belly roasted w pickled carrot & dikon.....\$21.50
- **(Chả Cá) Seared market fish** Snapper marinated in turmeric, ginger, galangal  
w green beans, peanuts & rice noodles.....\$25.50
- **(Bún Chả) Grilled pork** Hanoi-style w a spring roll, roasted pork mince,  
home-made sauce, fragrant herbs & noodle.....\$20.50
- **Tiger prawns cutlet** coated in young green rice w a spicy chili sauce .....\$20.50
- **Grilled venison** bistro fillet w kumara patty & venison gravy.....\$26.50
- **Salt & pepper lamb shoulder** served w mint, cucumber salad & chili mayo.....\$19.50
- **Chargrilled monk fish** w lemon grass, dill, chili & soya sauce.....\$20.50
- **Grilled lamb rack** marinated in lemongrass, chili, garlic served w cucumber,  
mung bean salad & homemade tomato sauce.....\$24.50
- **Roasted half duck** w galangal, lemon grass & chili served w duck jus.....\$25.50
- **Grilled squid** w chili, ginger, fresh herbs & homemade chili sauce.....\$21.50

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