



THIS IS VIETNAM

Some meals stay with you long after the plate is cleared. Not because they were complicated. But because they were true.

Paper Rice began with one question: what does Vietnamese food actually taste like — unadapted, unfiltered, eaten the way it always has been.

Every dish here carries that answer. From the deep, earthy broths of the North to the fragrant, spiced bowls of the South — each plate tells a story of tradition, culture, and soul.

Come as you are. Vietnam is at the table.

Paper  Rice

MY HUMBLE HOME SET



- 1 Yellow Ginger Chicken Skewers (016)
OR Yellow Ginger with Pork Skewers (017)
- 2 Grilled Spicy Butterfly Squid (010)
- 3 Green Papaya Salad with Prawns (002)
OR Rambutan Salad with White Seaweed (004)
- 4 Vietnamese Crepe (Seafood / Grilled Pork Belly / Grilled Chicken / Mushroom and Tofu) (006-009)
- 5 Stir-Fried Mixed Vegetables (022)
- 6 Vietnamese Lemongrass Shrimp Paste Pork (011)
OR Grilled Half Shell Scallops (3 pcs) (012)
- 7 Spring Roll Platter (024)
- 8 Deep Fried Seabass (018)
OR Signature Hand-Pulled Grilled Spring Chicken (019)
- 9 Yellow Ginger Skewer Barbeque Meat Platter (013)

2 pax		Items 1-4		U.P. 53		49
4 pax		Items 1-6		U.P. 82		77
5 pax		Items 2-8		U.P. 119		109
6 pax		Items 2-9		U.P. 137		127

*Price inclusive of complimentary bowl of rice per pax, additional bowl of rice +\$1.50

COMPLETE YOUR MEAL

AT JUST \$4⁹⁰

With every order of Noodle / Rice dishes: choose 1 appetiser + 1 drink at \$4.90.
Valid daily 11am–5pm, dine-in & takeaway.

CHOOSE ONE APPETISER



P1

**Beef with Banana Blossom
and Starfruit Salad**

Gỏi bò bắp chuối khế



P2

**Rambutan Salad with White
Seaweed**

Gỏi Chôm Chôm Rong Sụn

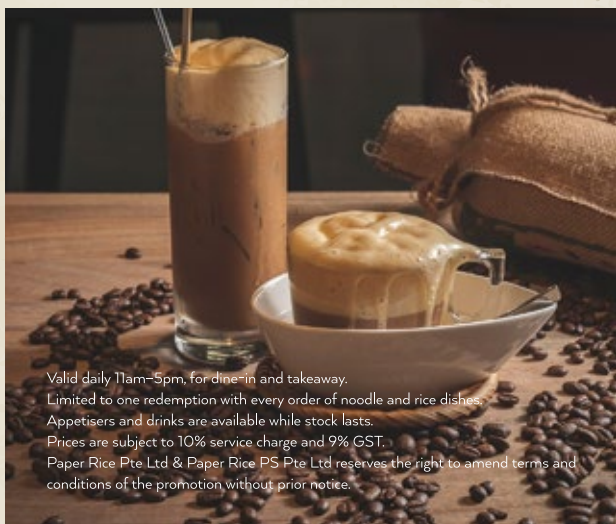


P3

**Green Papaya Salad with
Prawns**

Gỏi đu đủ tôm

CHOOSE ONE DRINK



Valid daily 11am–5pm, for dine-in and takeaway.
Limited to one redemption with every order of noodle and rice dishes.
Appetisers and drinks are available while stock lasts.
Prices are subject to 10% service charge and 9% GST.
Paper Rice Pte Ltd & Paper Rice PS Pte Ltd reserves the right to amend terms and conditions of the promotion without prior notice.

- P4** Refreshing Tea
- P5** Mineral Water
- P6** Soft Drink (Coke / Coke Zero / Sprite)
- P7** Black Coffee (Hot) (+\$1⁵⁰)
- P8** Black Coffee (Cold) (+\$2⁵⁰)
- P9** Milk Coffee (Hot) (+\$1⁵⁰)
- P10** Milk Coffee (Cold) (+\$2⁵⁰)
- P11** Egg Milk Coffee (Hot) (+\$2⁵⁰)
- P12** Egg Milk Coffee (Cold) (+\$3⁵⁰)
- P13** Tamarind Drink (+\$3)
- P14** Matcha Yuzu Lemon (+\$2)
- P15** Lemongrass Drink (+\$2)
- P16** Vietnam Coconut Latte Shake (+\$4)

Top 12

★ BEST SELLERS ★

1



032 WAGYU WATERFALL BEEF PHO

THÁC NƯỚC PHỞ BÒ WAGYU

Fire-torched Wagyu beef topside with pho in slow-cooked beef bone broth. Served with fresh vegetables on fried rice paper.

35⁹⁰

035 BEEF COMBINATION PHO

PHỞ BÒ TỔNG HỢP

Pho with hand-chopped beef, shank, brisket, meat ball, omasum tripe, tendon, and slow-cooked beef bone broth. Served with fresh vegetables and rice cracker.

18⁹⁰



2

3



056 CRAB MEAT OMELETTE FRIED RICE

COM CHIÊN TRỨNG THỊT CUA

Wok-fried jasmine rice with fresh crab meat, folded in a fluffy egg omelette and topped with coriander.

17⁹⁰

049 FRESH VERMICELLI WITH GRILLED PORK

BÚN THỊT HEO NƯỚNG

Rice vermicelli served with grilled pork, fried spring rolls, fresh vegetables, and rice cracker.

12⁹⁰



4

5



052 VIETNAMESE-STYLE GRILLED PORK CHOP WITH HONEY PORK PATTY

COM SƯỜN HEO NƯỚNG VÀ CHÁ THỊT MẬT ONG

Jasmine rice with Vietnamese-style grilled pork chop and honey-glazed pork patty, served with pickled vegetables, spring onion oil, and fish sauce with chili bits.

18⁹⁰

013 YELLOW GINGER SKEWER BARBEQUE MEAT PLATTER

XIÊN GỪNG VÀNG Dĩa THỊT NƯỚNG

Set of 9 assorted yellow ginger BBQ meat skewers - pork, chicken and grilled beef. Served with fresh vegetables, mint leaves wrapped with rice vermicelli; Vietnamese peanut sauce, green chili sauce and fish sauce with chili bits.

25⁹⁰



6



Chef's Recommendation



Spicy



Vegetarian

Top 12

★ BEST SELLERS ★

7



006 VIETNAMESE CREPE SEAFOOD

BÁNH XÈO – HẢI SẢN

Bean sprouts, spring onions, yellow mung bean, and onions. Served with fresh vegetables and fish sauce.

17⁹⁰

018 DEEP FRIED SEABASS

CÁ CHIÊN

Served with fresh vegetables, rice vermicelli, and spicy tamarind sauce.

29⁹⁰



8

9



019 SIGNATURE HAND-PULLED GRILLED SPRING CHICKEN

GÀ NƯỚNG ĐỒNG QUÊ

Served with fresh vegetables, and comes with green zesty chili sauce and specialty salt.

22⁹⁰

024 SPRING ROLL PLATTER

GỎI CUỐN TỔNG HỢP

Assorted spring roll platter with prawns, mushroom, chicken, and deep fried vegetarian spring rolls. Served with rice vermicelli, fresh vegetables, Vietnamese peanut sauce, and seafood sauce.

23⁹⁰



10

11



072 GREEN GRASS JELLY WITH COCONUT CREAM

SƯƠNG SÂM NƯỚC CỐT DỪA

Green grass jelly (*sương sâm*) served with rich coconut cream and palm sugar syrup.

4⁹⁰

100 VIETNAM COCONUT LATTE SHAKE

CÀ PHÊ CỐT DỪA VIỆT NAM

Creamy coconut meets bold Vietnamese coffee blended into one irresistible shake.

6⁹⁰



12



Chef's Recommendation



Spicy



Vegetarian

SALAD

Bright, crunchy openers, green papaya, banana blossom and tropical fruit tossed in tangy dressings, topped with roasted peanuts.

001

BEEF WITH BANANA BLOSSOM AND STARFRUIT SALAD

GỎI BÒ BẮP CHUỐI

Julienned banana flower blossom tossed with grilled sliced beef rump, pickled radish, sliced onion, mint leaves, sliced starfruit, fish sauce dressing topped with chopped peanuts.

11⁹⁰

All prices are subject to service charge and prevailing GST



002

GREEN PAPAYA SALAD WITH PRAWNS

GỎI ĐU ĐỦ TÔM

Julienned green papaya tossed with pickled radish, cooked prawns, fish sauce dressing topped with chopped peanuts.

11⁹⁰



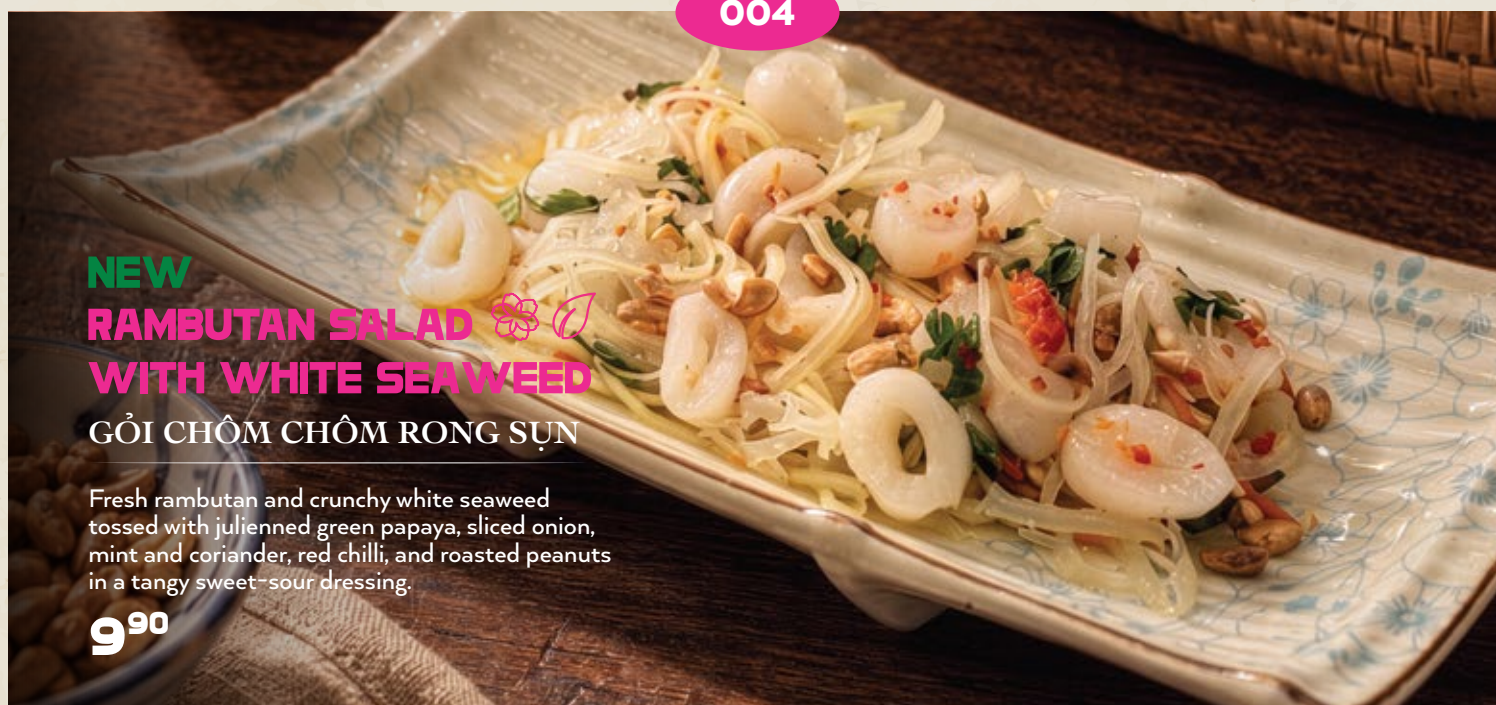
003

GREEN PAPAYA SALAD WITH SPRING SHREDDED PORK

GỎI ĐU ĐỦ HEO

Julienned green papaya tossed with pickled radish, grilled pork belly slices, fish sauce dressing topped with chopped peanuts.

10⁹⁰



004

NEW RAMBUTAN SALAD WITH WHITE SEAWEED

GỎI CHÔM CHÔM RONG SỤN

Fresh rambutan and crunchy white seaweed tossed with julienned green papaya, sliced onion, mint and coriander, red chilli, and roasted peanuts in a tangy sweet-sour dressing.

9⁹⁰



Chef's Recommendation



Spicy



Vegetarian

FOR SHARING

Traverse into the neighborhoods of Vietnam for an authentic taste of everyday food culture, charcoal grills, skewers and platters made for the middle of the table.



005



STIR-FRIED HALF SHELL COCKLES WITH TAMARIND

SÒ HUYẾT XÀO ME

Cockles served with garlic,
laksa leaf, fish sauce, and peanut bits.

16⁹⁰

006

VIETNAMESE CREPE

SEAFOOD

BÁNH XÈO – HẢI SẢN

Bean sprouts, spring onions, yellow mung bean, and onions.
Served with fresh vegetables and fish sauce.

Add-on: Rice paper (5 pcs) +\$2.00

17⁹⁰

006
SEAFOOD
HẢI SẢN

17⁹⁰

007
GRILLED
PORK BELLY
THỊT HEO NƯỚNG

15⁹⁰

008
GRILLED
CHICKEN
THỊT GÀ NƯỚNG

15⁹⁰

009
VEGETARIAN
MUSHROOMS
NẤM CHAY

14⁹⁰

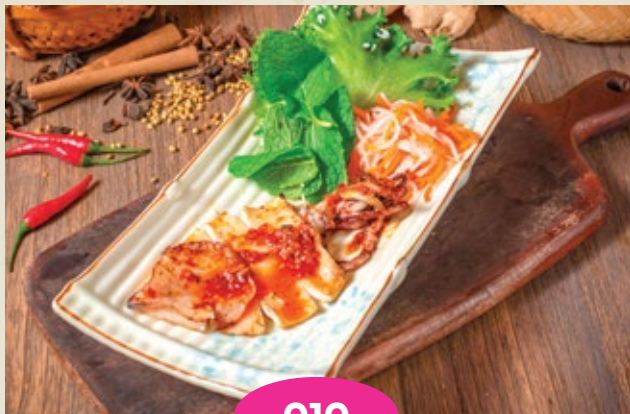
Chef's Recommendation



Spicy



Vegetarian



010

GRILLED SPICY BUTTERFLY SQUID

MỰC NƯỚNG BƠ CAY

Grilled squid with lemongrass chilli. Served with fresh vegetables.

8⁹⁰



012

GRILLED HALF-SHELL SCALLOPS (3 PCS)

SÒ ĐIẾP NƯỚNG

With spring onion oil, peanuts, and green chilli sauce.

13⁹⁰



011

VIETNAMESE LEMONGRASS SHRIMP PASTE PORK

THỊT HEO SẢ MẮM RUỐC

Pork marinated with lemongrass and Vietnamese shrimp paste (*mắm ruốc*) grilled.

13⁹⁰

013

YELLOW GINGER SKEWER BARBEQUE MEAT PLATTER

XIÊN GỪNG VÀNG Đĩa Thịt Nướng

Set of 9 assorted yellow ginger BBQ meat skewers – pork, chicken and grilled beef. Served with fresh vegetables, mint leaves wrapped with rice vermicelli, Vietnamese peanut sauce, green chilli sauce and fish sauce with chilli bits.

Add-on: Rice paper (5 pcs) +\$2.00

25⁹⁰



Chef's Recommendation



Spicy



Vegetarian



014

HUE MINCED PORK SKEWERS

NEM LỤI HUẾ

Pork lemongrass skewers served with rice vermicelli wrapped on red cabbage and Vietnamese peanut sauce.

13⁹⁰



015

GRILLED MINCED BEEF WRAPPED IN VINE LEAVES

BÒ CUỐN LÁ LỐT

Minced beef wrapped in vine leaves, served with rice vermicelli wrapped on red cabbage and Vietnamese peanut sauce.

13⁹⁰

YELLOW GINGER CHICKEN SKEWER

XIÊN GÀ GỪNG VÀNG

Yellow ginger chicken skewers served with green onion and garlic oil.

13⁹⁰



016

YELLOW GINGER PORK SKEWER

THỊT HEO XIÊN GỪNG VÀNG

Yellow ginger pork skewers served with green chilli sauce.

13⁹⁰



017

018

DEEP FRIED SEABASS

CÁ CHIÊN

Served with fresh vegetables, rice vermicelli, and spicy tamarind sauce.

29⁹⁰



Chef's Recommendation



Spicy



Vegetarian

019

SIGNATURE HAND-PULLED GRILLED SPRING CHICKEN



GÀ NƯỚNG ĐỒNG QUÊ

Served with fresh vegetables, and comes with green zest chilli sauce and specialty salt.

Add-on: Rice paper (5 pcs) +\$2.00

22⁹⁰



All prices are subject to service charge and prevailing GST

020

GRILLED HALF SPRING CHICKEN WITH SEAFOOD GÀ NƯỚNG VÀ HẢI SẢN

With grilled half-shell scallops (2 pcs)
and grilled spicy tiger prawns (2 pcs).
Served with fresh vegetables and
green chilli sauce.

24⁹⁰

021

GRILLED HALF SPRING CHICKEN WITH PORK GÀ NƯỚNG VÀ THỊT HEO NƯỚNG

With pork belly skewers and minced pork
lemongrass skewers. Served with fresh
vegetables and green chilli sauce.

20⁹⁰



Chef's Recommendation



Spicy



Vegetarian



022

STIR FRIED MIXED VEGETABLES

RAU CỦ XÀO CHAY

Stir fried seasonal vegetables – carrot, red cabbage, lady finger, bok choy, cauliflower, broccoli – with vegetarian oyster sauce.

11⁹⁰

SAUTEED WHEAT MEAT WITH VEGETABLES AND BLACK PEPPER SAUCE

THỊT CHAY XÀO RAU CỦ VÀ SỐT TIÊU ĐEN

Stir fried wheat meat, seasonal vegetables – carrot, red cabbage, lady finger, bok choy, cauliflower, broccoli – with black pepper sauce.

14⁹⁰

023



024

SPRING ROLL PLATTER

GỎI CUỐN TỔNG HỢP

Assorted spring roll platter with prawns, mushroom, chicken, and deep fried vegetarian spring rolls. Served with rice vermicelli, fresh vegetables, Vietnamese peanut sauce, and seafood sauce.

23⁹⁰





025

FRESH SPRING ROLLS WITH CRISPY PORK BELLY & PRAWNS

GỎI CUỐN HEO QUAY TÔM

2 pieces of fresh rice-paper rolls with crispy roasted pork belly, prawns, rice vermicelli, lettuce and herbs, served with dipping sauce.

7⁹⁰

FRESH SPRING ROLLS WITH PRAWNS

GỎI CUỐN TÔM

2 pieces of spring rolls served with Vietnamese hoisin sauce and peanuts.

6⁹⁰



026



027

FRESH SPRING ROLLS WITH MUSHROOM AND TOFU

GỎI CUỐN NẤM

2 pieces of spring rolls served with soya sauce.

6⁹⁰



028

FRESH SPRING ROLLS WITH GRILLED CHICKEN

GỎI CUỐN GÀ

2 pieces of spring rolls served
with Vietnamese peanut sauce.

6⁹⁰

FRESH SPRING ROLLS WITH GRILLED PORK

GỎI CUỐN HEO

2 pieces of spring rolls served
with Vietnamese peanut sauce.

6⁹⁰



029

DEEP-FRIED VEGETARIAN SPRING ROLLS

CHẢ GIÒ CHAY

4 pieces of fried vegetarian spring rolls
served with soya sauce.

7⁹⁰



030

TRADITIONAL DEEP-FRIED SPRING ROLLS WITH SEAFOOD

CHẢ GIÒ TÔM

6 pieces of fried spring rolls served with fish sauce
and chilli bits.

12⁹⁰



031



Chef's Recommendation



Spicy



Vegetarian

WATERFALL PHO

Elevate your Pho experience to new heights with Paper Rice's Wagyu Beef Pho. Indulge in the buttery, intense flavor of the finest Wagyu Beef and our authentic, simmered-overnight bone broth, all while witnessing the magic of our process as we set the premium beef slices ablaze right in front of you.

HOW TO ENJOY IT?

01 ADMIRE IT

Take a moment to admire the Wagyu's beautiful marbling.

02 FIRE IT UP!

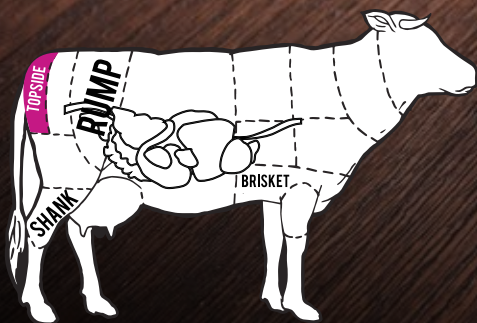
Sit back as our crew torches the beef, breathe in that buttery aroma.

03 GUSH IT

Pour the rich bone broth over. Caution: HOT

04 DEVOUR IT

Slurp away!





032

WAGYU WATERFALL BEEF PHO

THÁC NƯỚC PHỞ BÒ WAGYU

Fire-torched Wagyu beef topside with pho in slow-cooked beef bone broth. Served with fresh vegetables on fried rice paper.

Waiting time up to 20 minutes.

35⁹⁰

033

SPICY WAGYU WATERFALL BEEF PHO

THÁC NƯỚC PHỞ BÒ WAGYU CAY

Fire-torched Wagyu beef topside with pho in slow-cooked beef bone broth and lemongrass chilli. Served with fresh vegetables on fried rice paper.

Waiting time up to 20 minutes.

36⁹⁰

ADD ON:

LEMONGRASS CHILLI	+1 ⁰⁰
PORK LEG (1 PC) / PORK HAM (2 PCS)	+2 ⁰⁰
BEEF MEAT BALL (3 PCS)	+3 ⁰⁰
HAND CHOPPED BEEF RUMP / BEEF BRISKET / BEEF SHANK	+6 ⁹⁰
BEEF OMASUM TRIPE / BEEF TENDON	+4 ⁹⁰
WAGYU BEEF SLICED (2 PCS)	+6 ⁵⁰
PLAIN PHO	+3 ⁰⁰
EXTRA PLAIN SOUP (BEEF / CHICKEN / VEG)	+3 ⁹⁰

BEEF PHO

Vietnam's national dish — silky rice noodles in a nourishing bone broth simmered overnight, from Hanoi's deep, earthy bowls to the fragrant, spiced styles of the South.



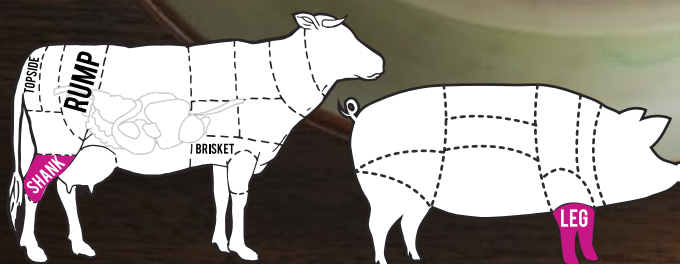
034

SPICY BEEF PHO

PHỞ BÒ CAY

Pho with beef meat ball, beef shank and pork leg in slow-cooked beef bone broth and lemongrass shrimp chilli. Served with fresh vegetables and rice cracker.

16⁹⁰



All prices are subject to service charge and prevailing GST



035

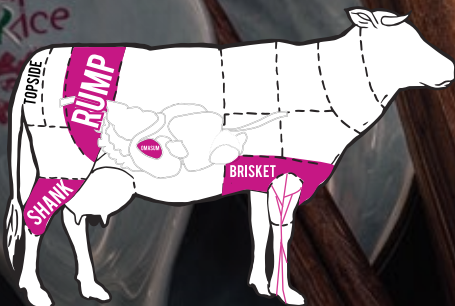


BEEF COMBINATION PHO

PHỞ BÒ TỔNG HỢP

Pho with hand-chopped beef, shank, brisket, meat ball, omasum tripe, tendon, and slow-cooked beef bone broth.
Served with fresh vegetables and rice cracker.

18⁹⁰



Chef's Recommendation



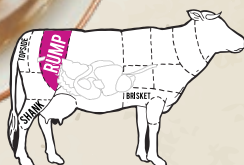
Spicy



Vegetarian



036



RAW BEEF PHO

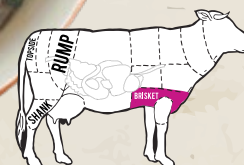
PHỞ BÒ TÁI

Pho with hand-chopped beef and slow-cooked beef bone broth. Served with fresh vegetables and rice cracker.

14⁹⁰



037



BEEF BRISKET PHO

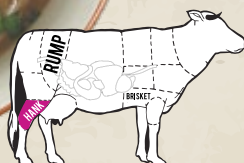
PHỞ ÚC BÒ

Pho with beef brisket (meat coarse textured muscle) and slow-cooked beef bone broth. Served with fresh vegetables and rice cracker.

13⁹⁰



038



BEEF SHANK PHO

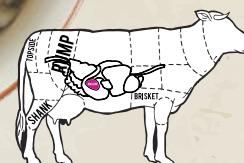
PHỞ BẮP BÒ

Pho with beef shank and slow-cooked beef bone broth. Served with fresh vegetables and rice cracker.

13⁹⁰



039



BEEF OMASUM TRIPE PHO

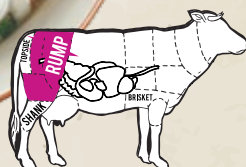
PHỞ LÒNG BÒ

Pho with omasum tripe and slow-cooked beef bone broth. Served with fresh vegetables and rice cracker.

13⁹⁰



040



BEEF MEAT BALL PHO

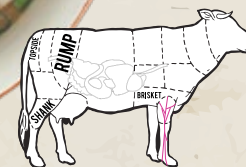
PHỞ BÒ VIÊN

Pho with beef meat ball and slow-cooked beef bone broth. Served with fresh vegetables and rice cracker.

12⁹⁰



041



BEEF TENDON PHO

PHỞ GÂN BÒ

Pho with beef tendon (rich, gelatinous texture) and slow-cooked beef bone broth. Served with fresh vegetables and rice cracker.

13⁹⁰

ADD ON:

LEMONGRASS CHILLI	+1 ⁰⁰
PORK LEG (1 PC) / PORK HAM (2 PCS)	+2 ⁰⁰
BEEF MEAT BALL (3 PCS)	+3 ⁰⁰
HAND CHOPPED BEEF RUMP / BEEF BRISKET / BEEF SHANK	+6 ⁹⁰
BEEF OMASUM TRIPE / BEEF TENDON	+4 ⁹⁰
WAGYU BEEF SLICED (2 PCS)	+6 ⁵⁰
PLAIN PHO	+3 ⁰⁰
EXTRA PLAIN SOUP (BEEF / CHICKEN / VEG)	+3 ⁹⁰



042



SPICY TIGER PRAWN PHO

PHỞ TÔM

Pho with tiger prawns in spicy slow-cooked chicken bone broth. Served with fried seafood spring roll, hard-boiled egg, vegetables, and rice crackers.

17⁹⁰



043

CHICKEN PHO

PHỞ GÀ

Pho with sliced chicken thigh marinated with turmeric and, lime leaves, in slow-cooked chicken bone broth. Served with fresh vegetables and rice cracker.

12⁹⁰



044



VEGETARIAN PHO

PHỞ CHAY

Pho with fried tofu and mushrooms in vegetarian broth. Served with fresh vegetables and rice cracker.

11⁹⁰



Chef's Recommendation



Spicy



Vegetarian

NOODLES

Beyond pho: bold, spicy noodle soups inspired by the imperial city of Hue, fired up with lemongrass chilli.



045



SPICY SQUID NOODLES

BÚN MỰC CAY

Grilled squid, scallop, minced pork, noodles in spicy soup (chicken bone soup). Served with bean sprouts and dry cracker.

22⁹⁰

All prices are subject to service charge and prevailing GST



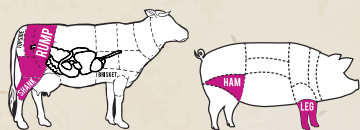
046

SPICY BEEF NOODLES 🌶️ 🌸

BÚN BÒ HUẾ

Hue-style rice noodles with beef meat balls, beef shank, pork ham, and pork leg in slow-cooked beef bone broth and lemongrass shrimp chili. Served with fresh vegetables and rice cracker.

15⁹⁰



SPICY VEGETARIAN NOODLES 🌶️ 🌱

BÚN HUẾ CHAY

Rice noodles with wheat meat in spicy vegetarian broth. Served with fresh vegetables and rice cracker.

12⁹⁰

047



ADD ON:

PORK LEG (1 PC) / PORK HAM (2 PCS)	+2 ⁰⁰
BEEF MEAT BALL (3 PCS)	+3 ⁹⁰
HAND CHOPPED BEEF RUMP / BEEF BRISKET / BEEF SHANK	+6 ⁹⁰
BEEF OMASUM TRIPE / BEEF TENDON	+4 ⁹⁰
WAGYU BEEF SLICED (2 PCS)	+6 ⁵⁰
PLAIN NOODLES	+3 ⁰⁰
EXTRA PLAIN SOUP (BEEF / CHICKEN / VEG)	+3 ⁹⁰



Chef's Recommendation



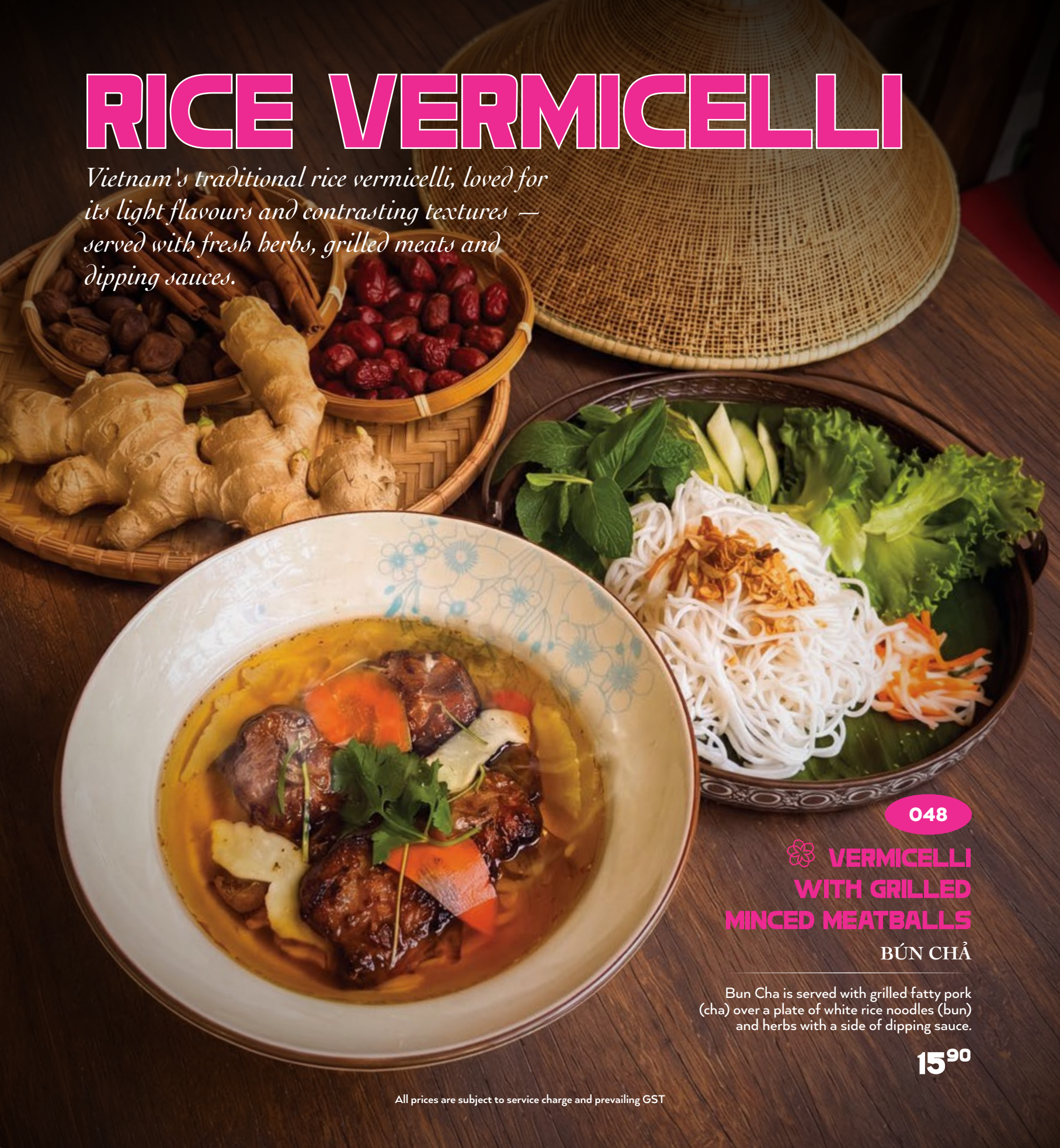
Spicy



Vegetarian

RICE VERMICELLI

Vietnam's traditional rice vermicelli, loved for its light flavours and contrasting textures — served with fresh herbs, grilled meats and dipping sauces.



048

 **VERMICELLI
WITH GRILLED
MINCED MEATBALLS**
BÚN CHẢ

Bun Cha is served with grilled fatty pork (cha) over a plate of white rice noodles (bun) and herbs with a side of dipping sauce.

15⁹⁰

049

 **FRESH VERMICELLI
WITH GRILLED PORK**
BÚN THỊT HEO NƯỚNG

Rice vermicelli served with grilled
pork, fried spring rolls, fresh
vegetables, and rice cracker.

12⁹⁰



All prices are subject to service charge and prevailing GST

FRESH VERMICELLI WITH GRILLED CHICKEN

BÚN THỊT GÀ NƯỚNG

Rice vermicelli served with grilled chicken, fried spring rolls, fresh vegetables and rice cracker.

12⁹⁰

050



051

NEW

FRESH RICE VERMICELLI WITH TOFU



BÚN ĐẬU HŨ CHAY

Rice vermicelli served with fried tofu, fresh vegetables and herbs, topped with a light soy dressing.

10⁹⁰



Chef's Recommendation



Spicy



Vegetarian



VIETNAMESE-STYLE GRILLED PORK CHOP WITH HONEY PORK PATTY

CƠM SƯỜN HEO NƯỚNG
VÀ CHẢ THỊT MẬT ONG

Jasmine rice with Vietnamese-style grilled pork chop and honey-glazed pork patty, served with pickled vegetables, spring onion oil, and fish sauce with chilli bits.

18⁹⁰

RICE

The soul of a Vietnamese meal, quintessential staple rice plates piled with grills, egg meatloaf and fish sauce, enjoyed across generations.



053

GRILLED PORK CHOP RICE

CƠM SƯỜN HEO

Grilled pork chop rice served with egg meatloaf, pork floss, spring onion oil, fresh vegetables, and fish sauce with chilli bits.

14⁹⁰

ADD ON:

GRILLED PORK CHOP /	+7 ⁹⁰
GRILLED CHICKEN CHOP / GRILLED BEEF	
STEAMED WHITE RICE	+1 ⁵⁰
FRIED EGG	+1 ⁵⁰



054

GRILLED CHICKEN CHOP RICE

CƠM GÀ NƯỚNG

Grilled chicken chop rice served with egg meatloaf, pork floss, fresh vegetables, and fish sauce with chilli bits.

14⁹⁰



055

GRILLED BEEF RICE

CƠM BÒ NƯỚNG

Grilled beef rice served with egg meatloaf, pork floss, fresh vegetables and fish sauce with chilli bits.

15⁹⁰



Chef's Recommendation



Spicy



Vegetarian

056

 **CRAB MEAT OMELETTE
FRIED RICE**

CƠM CHIÊN TRỨNG THỊT CUA

Wok-fried jasmine rice with fresh crab meat, folded in a fluffy egg omelette and topped with coriander.

17⁹⁰





057

SEAFOOD FRIED RICE

CƠM XÀO HẢI SẢN

Vietnamese fried rice served with assorted seafood.

16⁹⁰

LOTUS FRIED RICE

CƠM XÀO CHAY

Vietnamese vegetarian fried rice served with chunks of mushroom and lotus.

13⁹⁰



058

GRILLED PORK CHOP EGG FRIED RICE

CƠM CHIÊN TRỨNG SƯỜN NƯỚNG

Egg fried rice served with grilled pork chop, pickled vegetables, and fish sauce with chilli bits.

15⁹⁰



059

GRILLED CHICKEN CHOP EGG FRIED RICE

CƠM CHIÊN TRỨNG GÀ NƯỚNG

Egg fried rice served with grilled chicken chop, pickled vegetables, and fish sauce with chilli bits.

15⁹⁰



060



Chef's Recommendation



Spicy



Vegetarian

061



BEEF COMBINATION SOUP WITH RICE

SÚP BÒ ĐẶC BIỆT VÀ CƠM

Jasmine rice with hand-chopped beef, shank, brisket, meat ball, omasum tripe, tendon, and slow-cooked beef bone broth. Served with onion, spring onion, and coriander leaves.

15⁹⁰

RAW BEEF SOUP WITH RICE

SÚP THỊT BÒ BẮM VÀ CƠM

Jasmine rice with hand-chopped beef and slow-cooked beef bone broth. Served with onion, spring onion, and coriander leaves.

13⁹⁰

062



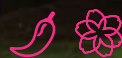
BANH MI

One of Vietnam's most iconic street foods: a crusty baguette born of French–Vietnamese fusion, packed with myriad textures and flavours.

Set includes 1 side + 1 drink



063



MINCED PORK BANH MI WITH SPICY SAUCE

BÁNH MÌ NEM NƯỚNG

Smashed minced pork marinated in our signature local-style spicy sauce, packed with bold and aromatic flavours. Served with rice cracker and dark soy sauce for the true Vietnamese flavour.

(A) ALA CARTE 10⁹⁰

(B) SET 15⁹⁰

All prices are subject to service charge and prevailing GST

064



HONEY PORK MEAT BANH MI

BÁNH MÌ THỊT HEO MẬT ONG

Crusty baguette stuffed with honey-glazed pork, pickled vegetables, onion, cilantro, fresh chillies and soya sauce.

(A) ALA CARTE 10⁹⁰

(B) SET 15⁹⁰

065



VEGETARIAN BANH MI

BÁNH MÌ NẤM CHAY

Stuffed with mushrooms, tofu, pickled vegetables, cilantro, fresh chillies and soya sauce.

(A) ALA CARTE 9⁹⁰

(B) SET 14⁹⁰

066



GRILLED CHICKEN BANH MI

BÁNH MÌ GÀ

Stuffed with chicken slices, pickled vegetables, onion, cilantro, fresh chillies and soya sauce.

(A) ALA CARTE 10⁹⁰

(B) SET 15⁹⁰

067



GRILLED PORK BANH MI

BÁNH MÌ HEO

Stuffed with pork slices, pickled vegetables, onion, cilantro, fresh chillies and soya sauce.

(A) ALA CARTE 10⁹⁰

(B) SET 15⁹⁰



Chef's Recommendation



Spicy



Vegetarian

HOT BANH

A playful Vietnamese twist on the burger, soft fluffy buns, grilled meats and pickled sweet-and-sour vegetables, served with french fries.

Set includes 1 French fries + 1 drink



068



GRILLED PORK BURGER

BURGER HEO

A Vietnamese twist on a regular burger – layered with lettuce, cheese, vege, topped with pickled sweet & sour Vietnamese vegetables, served between soft and fluffy burger buns.

(A) ALA CARTE 11⁹⁰

(B) SET 13⁹⁰

All prices are subject to service charge and prevailing GST

069



GRILLED CHICKEN BURGER

BURGER GÀ

Stuffed with chicken, lettuce, pickled vegetables.

(A) ALA CARTE 11⁹⁰

(B) SET 13⁹⁰

ADD ON:

🍳 FRIED EGG (1 PC)	+1 ⁵⁰
🐷 PORK FLOSS (30 GM)	+2 ⁸⁰
🍟 FRENCH FRIES	+3 ⁹⁰

070



SLICED BEEF BURGER

BURGER BÒ

Stuffed with sliced beef, lettuce, pickled vegetables.

(A) ALA CARTE 13⁹⁰

(B) SET 15⁹⁰

ADD ON:

🍳 FRIED EGG (1 PC)	+1 ⁵⁰
🐷 PORK FLOSS (30 GM)	+2 ⁸⁰
🍟 FRENCH FRIES	+3 ⁹⁰

CHOICE OF SIDE *(Only for Banh Mi)*

H1
**FRESH SPRING ROLLS
WITH PRAWNS**
GỎI CUỐN TÔM

H2
**FRESH SPRING ROLLS
WITH GRILLED PORK**
GỎI CUỐN HEO

H3
**FRESH SPRING ROLLS
WITH MUSHROOM AND TOFU**
GỎI CUỐN NẤM

H4
**FRESH SPRING ROLLS
WITH GRILLED CHICKEN**
GỎI CUỐN GÀ

CHOICE OF DRINKS

H5
COKE
COKE

H6
COKE ZERO
COKE ZERO

H7
SPRITE
SPRITE

H8
MINERAL WATER
NƯỚC SUỐI

H9
REFRESHING TEA (HOT)
NƯỚC TRÀ NÓNG

H10
REFRESHING TEA (COLD)
NƯỚC TRÀ ĐÁ

H11
LEMONGRASS TEA (HOT)
NƯỚC THẢO MỘC NÓNG
+1⁰⁰

H12
LEMONGRASS TEA (COLD)
NƯỚC THẢO MỘC ĐÁ
+2⁰⁰

H13
BLACK COFFEE (HOT)
CÀ PHÊ ĐEN NÓNG
+1⁰⁰

H14
BLACK COFFEE (COLD)
CÀ PHÊ ĐEN ĐÁ
+2⁰⁰

H15
MILK COFFEE (HOT)
CÀ PHÊ SỮA NÓNG
+1⁰⁰

H16
MILK COFFEE (COLD)
CÀ PHÊ SỮA ĐÁ
+2⁰⁰

H17
EGG MILK COFFEE (HOT)
CÀ PHÊ TRỨNG NÓNG
+2⁰⁰

H18
EGG MILK COFFEE (COLD)
CÀ PHÊ TRỨNG ĐÁ
+3⁰⁰

H19
MATCHA YUZU LEMON
TRÀ CHANH MATCHA YUZU
+2⁰⁰

H20
TAMARIND DRINK
ĐÁ ME
+3⁰⁰

071



**NEW PEACH RESIN
COCONUT MILK
WITH SEA COCONUT**

CHÈ NHỰA ĐÀO DỪA BIỂN

Chilled coconut milk dessert with peach resin,
raisins and chewy sea coconut.

6⁹⁰

DESSERT

*End your meal on a sweet note with delightful Vietnamese
desserts made from traditional family recipes.*

072



NEW
GREEN GRASS JELLY
WITH COCONUT CREAM
 SƯƠNG SÂM NƯỚC CỐT DỪA

Green grass jelly (*sương sâm*) served with rich coconut cream and palm sugar syrup.

4⁹⁰

Chef's Recommendation



Spicy



Vegetarian

073



BANANA SAGO
IN COCONUT CRÈME
 CHÈ CHUỐI

Topped with caramelised banana slices, chewy tapioca sago pearls and chopped nuts.

5⁹⁰

074



NEW
BEANCURD IN GINGER
CARAMEL SAUCE
 TÀU HŨ NƯỚC ĐƯỜNG GỪNG

Silky soy beancurd in warm ginger-infused caramel sauce.

4⁹⁰



VIETNAMESE DRIP COFFEE

A heady cup of Vietnamese drip coffee made with spoonfuls of dense, sticky-sweet condensed milk — brewed from quality beans imported from Vietnam.

All prices are subject to service charge and prevailing GST

VIETNAMESE DRIP COFFEE

075
EGG MILK COFFEE 

HOT **COLD**
4⁹⁰ **5⁹⁰**

SIP CLUB
MEMBER PRICE
HOT **COLD**
1⁰⁰ **2⁰⁰**

076
MILK COFFEE

3⁹⁰ **4⁹⁰**

FREE **1⁰⁰**

077
EGG BLACK COFFEE

4⁹⁰ **5⁹⁰**

1⁰⁰ **2⁰⁰**

078
BLACK COFFEE

3⁹⁰ **4⁹⁰**

FREE **1⁰⁰**

EARL GREY & OOLONG TEA

079
EGG EARL GREY MILK TEA 

HOT **COLD**
4⁹⁰ **5⁹⁰**

SIP CLUB
MEMBER PRICE
HOT **COLD**
1⁰⁰ **2⁰⁰**

080
EARL GREY MILK TEA

3⁹⁰ **4⁹⁰**

FREE **1⁰⁰**

081
EGG OOLONG MILK TEA

4⁹⁰ **5⁹⁰**

1⁰⁰ **2⁰⁰**

082
OOLONG MILK TEA

3⁹⁰ **4⁹⁰**

FREE **1⁰⁰**



Chef's Recommendation



Spicy



Vegetarian

EGG BRULEE SERIES

Our signature sips crowned with a torched egg-cream brûlée and chewy grass jelly — creamy, smoky and unforgettable.

086

085

084

083

083

**EGG BRULEE MILK COFFEE
WITH GRASS JELLY**

CÀ PHÊ SỮA KEM TRỨNG
CHÁY SƯƠNG SÁO

6⁹⁰

084

**EGG BRULEE EARL GREY
MILK TEA WITH GRASS JELLY**

TRÀ SỮA BẮTƯỚC KEM
TRỨNG CHÁY SƯƠNG SÁO

6⁹⁰

085

**EGG BRULEE QILONG
MILK TEA WITH GRASS JELLY**

TRÀ SỮA Ô LONG KEM
TRỨNG CHÁY SƯƠNG SÁO

6⁹⁰

086

**EGG BRULEE YUAN YANG
WITH GRASS JELLY**

CÀ PHÊ TRÀ SỮA KEM TRỨNG
CHÁY SƯƠNG SÁO

6⁹⁰

FRESH FRUIT JUICE

087	FRESH COCONUT	5 ⁹⁰
088	GUAVA	5 ⁹⁰
089	ORANGE	5 ⁹⁰

OTHER BEVERAGES

			HOT	COLD
090	COKE	2 ⁹⁰	1 ⁹⁰	2 ⁹⁰
091	COKE ZERO	2 ⁹⁰		4 ⁹⁰
092	SPRITE	2 ⁹⁰		5 ⁹⁰
093	MINERAL WATER	2 ⁹⁰		4 ⁹⁰
094	LIME SODA	3 ⁹⁰		4 ⁹⁰
095	REFRESHING TEA			
096	SWEET SOUP 			
097	TAMARIND DRINK 			
098	MATCHA YUZU LEMON 			
099	LEMONGRASS DRINK 	3 ⁹⁰		
100	VIETNAM COCONUT LATTE SHAKE 			6 ⁹⁰

BEER

101	SAIGON EXPORT	8 ⁹⁰
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Chef's Recommendation



Spicy



Vegetarian

099
LEMONGRASS
DRINK
NƯỚC SẢ

4⁹⁰

096
SWEET SOUP
SÂM BỔ LƯỢNG

4⁹⁰

098
MATCHA YUZU
LEMON
TRÀ CHANH
MATCHA YUZU

4⁹⁰

097
TAMARIND DRINK
ĐÁ ME

5⁹⁰

100
VIETNAM COCONUT
LATTE SHAKE
CÀ PHÊ CỐT DỪA VIỆT NAM

6⁹⁰

All prices are subject to service charge and prevailing GST

WINE

102

**SAINT CLAIR VICAR'S CHOICE
PINOT NOIR**

New Zealand, Marlborough

12 (Glass) | **60** (Bottle)

103

**SAINT CLAIR VICAR'S CHOICE
SAUVIGNON BLANC**

New Zealand, Marlborough

12 (Glass) | **60** (Bottle)

