

bánh bánh MENU

SMALL PLATES

STICKY WINGS 8.50

chicken wings in fish sauce glaze with fried garlic, fresh chilli & onion (gf)

*Best paired with beer &/or a side of rice

BEEF IN BETEL LEAVES 9

beef wrapped in betel leaves & vermicelli, peanut topping (n)

SUMMER ROLLS

Fresh handmade rice paper rolls

PRAWN (gf) 7 | TOFU (g) 7

SALT & CHILLI BATTER

crispy selection of batters tossed in a wok with onion & spring onions

SOFT SHELL CRAB (gf) 9 | PRAWN (gf) 8.50

SQUID (gf) 8.50 | TOFU (g) 8

SPRING ROLLS

in-house made recipe, crispy fried spring rolls

PORK & PRAWN (gf) 7.50 | PRAWN (gf) 7.50

VEG & TOFU (g) 7.50

SKEWERS

grilled skewers with a honey glaze

PORK 8 | PRAWN (gf) 8.50

PAPAYA | MANGO SALAD 9.50

tossed in nuoc cham, chilli & hot mint, topped with prawns & crispy onions. comes with black sesame crackers (n)(gfo)

GRILLED AUBERGINE 8

nuoc cham glazed, coriander & peanuts (n)(gf)(vgo)(soy)

WONTONS 8.50

in-house recipe made, with pork

prawn & shiitake in soy,

sesame, & chilli sauce. (g)



SHARING PLATTERS

SEAFOOD 21
crispy salt & chilli squid,
soft-shell crab & grilled prawns

SALADS & ROLLS 18
pork & prawn spring rolls,
prawn summer rolls & mango salad

VEGAN 17
tofu summer rolls,
salt & chilli tofu & vegan papaya salad

HOT STONE BOWL PHO



Our classic slow cooked fragrant broth served in a Hot Stone Bowl with flat rice noodles & herbs on the side.

BEEF (gf) 16.95

SEAFOOD (gf) 17.95

TOFU & MUSHROOMS 15.95

slow cooked fragrant veg broth served in a Hot Stone Bowl, with mushrooms, soft & fried tofu, flat rice noodles & herbs on the side. (v)(vg)(gf)



NOODLE SOUPS

CLASSIC PHO

slow cooked fragrant broth topped with herbs with flat rice noodles (gf)

BEEF 13 | CHICKEN 13

KING PRAWNS 14 | TOFU & VEG (vg) 12.50

BUN HUE

slow cooked fragrant spicy lemongrass broth topped with herbs & rice vermicelli (gf)

BEEF 13.50 | CHICKEN 13.50

KING PRAWNS 14.50



SIDES

RICE 3
steamed

GREENS 6
soy glazed green beans

BANH KHOT (gf)(vgo) 13.50

mini turmeric & coconut pancakes with prawns topped with spring onion served with salad, herbs & nuoc cham

CRISPY SEA BASS (gf) 13.50

shredded mango, nuoc cham, coriander served with jasmine rice

BANH TAM BI (vg) 12

udon noodles tossed in soy, herbs, beansprouts, mushroom & tofu with coconut cream on side, served in room temp

COM RICE BOWLS

selection of meat or tofu with jasmine rice, cucumber & pickled slaw

PORK CHOP (gf) 13 | ROTI CHICKEN (gf) 13

CHICKEN CURRY (gf) 13

LEMONGRASS TOFU (g) 12

BUN SALAD

vermicelli rice noodles, lettuce, herbs, cucumber, pickled carrot topped with shallots & peanuts (n)

PORK PATTIES (gfo) 12.50 | GRILLED PORK (gfo) 12

GRILLED PRAWNS (gfo) 13 | TOFU (vg)(gfo) 12

*add your choice of Spring Rolls. 3.50



please let us know if you have any allergies or dietary requirements we will make sure you are looked after
(gfo) gluten free option available | (n) nuts | (vg) vegan | (v) vegetarian | (vgo) vegan option available | (gf) gluten free | (g) gluten

12.5% DISCRETIONARY SERVICE WILL BE ADDED TO YOUR BILL

bánh bánh

DRINKS

COCKTAILS

LYCHEE COLLIN 8.50
LONG, FRUITY, SWEET
vodka, raspberries, lychee, lemon, soda

SPIKED ICED COFFEE 8
COOL, SWEET, CREAMY
vodka, kahlua liquor, vietnamese coffee,
condensed milk with whipped cream on top

MANDARITA 9
SHARP, FRUITY, MOREISH
tequila, mandarin, lime, agave, orange

DANG NEGRONI 8.50
BITTER, SMOOTH, TROPICAL
coconut rum, campari, punt e mes, mango, orange

CUCUMBER COOLER 9
LIGHT, FRESH, BRISK
gin, elderflower, cucumber, soda

HOUSE SPECIALS
please check our board for options



WINE

White

TREMITO INZOLIA ITALY 7 | 23
white flowers & lemongrass

SPY VALLEY SAUVIGNON BLANC 8 | 29
NEW ZEALAND
green apples & grapefruit

KUNG FU GIRL RIESLING US 9 | 35
white peach, mandarin, orange & apricot

Red

FICO GRANDE SANGIOVESE 7 | 23
ITALY
red fruit, spice & pepper (vg)

JOURNEY'S END SHIRAZ 8 | 29
SOUTH AFRICA
forest fruits, cassia & blackberries

Rosé

LAFAGE COTE 28
FRANCE
pale, cherry & cranberry

Bubbles

VITELLI BRUT ITALY 7.50 | 28
elderflower, citrus pears & apples

BEER

ASAHI SUPER DRY 5

SAIGON SPECIAL 5.25

PECKHAM SESSION IPA 5.50

PECKHAM PALE 5.50

SOFT DRINKS

COKE | DIET COKE 3.50

SAIGON LIME SODA 4

VIETNAMESE COFFEE 4.50
DRIP or ICED
with condensed milk

TEA 3.50
jasmine, green, or ginger

BOTTLED WATER 750ml 4
still or sparkling

DESSERTS

THE FRITTERS 6
banana or pineapple coated dough with
a drizzle honey & a side of vanilla ice cream

COCONUT RICE PUDDING 6
coconut rice pudding with taro & tapioca

FRIED ICE CREAM 7
deep fried vanilla ice cream with mango, whipped cream and
condensed milk

