

Vegetables & Tofu

- S1 claypot eggplant tofu 25 S2 mixed veggies tofu 22
S3 crispy tofu egg yolk 22 S4 crispy tofu salt pepper 22
S5 homemade style tofu mushrooms 24

Vegetables Stir Fry

- S6 bitter mustard green with garlic 20
S7 kangkong garlic or sambal 22 S8 snowpeas garlic 22
S9 kailan garlic 20 S10 truffle broccoli, egg white 26
S11 bokchoy mushroom 25 S12 broccolini ginger 22



Soups

- S13 bitter mustard green & pork minced 35
S14 viet style sweet sour prawns 55 / chicken 45
S15 home style egg tofu chive 35

Fried Rice

- S16 heritage special 22 S17 duck 24 S18 beef truffle 26
S19 seafood 26 S20 pineapple chicken prawns 26
S21 beef & pickled 24 S22 salted fish 24 S23 scallop 26



S24 STEAMED RICE 3EA

sharing



BANQUETS

— set menu one —

\$40 - MIN 4PPL

Rice paper rolls. Viet style chicken salad. Salt and pepper squid
Singapore style prawns. Grilled lemon leaves chicken
Stir fried kailan with garlic. Heritage fried rice. Seasonal fruits

— set menu two —

\$45 - MIN 4PPL

VietStyle tamarind beef salad. Chicken corn soup. Shaking beef
Satay chicken skewers. Stir fried cashew chicken. Grilled pork chop
Stir fried kailan with garlic. Heritage fried rice. Seasonal fruits

— set menu three —

\$50 - MIN 4PPL

Grilled beef skewers. Viet style chicken salad. Chicken corn soup
Stir fried seafood combo. Salt and pepper squid. Shaking beef
Grilled lemon leaves chicken. Sizzling tofu, chicken and salted fish
Stir fried kailan with garlic. Heritage fried rice. Seasonal fruits

Beer - bottle / House wine - glass + \$5ea

— set menu four —

\$60 - MIN 10PPL

Spring rolls. Prawns pork lotus salad. Chicken corn soup
Shaking beef. Roasted duck. Braised pork. Grilled quails
Singapore style prawns. Sizzling tofu, chicken and salted fish
Stir fried kailan with garlic. Heritage fried rice

Free - Per head > Beer - bottle / House wine - glass

