

Dinner menu

À la carte

entrees

SOFT RICE PAPER ROLLS (GF) 2 PIECES - 75 DKK

*Lemongrass Shrimps, Rice Vermicelli Vietnamese pickles,
with tamarind & rice powder infused dipping*

GỎI CUỐN

⑤ VEGETARIAN SOFT RICE PAPER ROLLS (GF) 2 PIECES - 65 DKK

*Soft rice paper rolls filled with Rice Vermicelli, green mango
with tamarind & rice powder infused dipping*

GỎI CUỐN CHAY

VIETNAMESE IMPERIAL SPRING ROLLS (GF) 3 PIECES - 65 DKK

*Crisp parcels, filled with minced pork, tiger prawn,
wood ear mushroom, taro & glass noodles*

CHẢ GIÒ

⑤ VEGETARIAN SPRING ROLLS 3 PIECES - 55 DKK

*Glass noodles, mung beans, kohlrabi,
Asian mushrooms crisp parcels filled with ...*

CHẢ GIÒ CHAY

GRILLED SUGAR CANE SHRIMP 3 PIECES - 75 DKK

*Shrimp paste around the sugar cane with
sweet pineapple chili dipping*

CHẠO TÔM

CHARGRILLED SCALLOPS (GF) PER PIECE - 25 DKK

*Garlic butter, crushed peanuts,
spring onion oil & salt, mixed green chili dipping*

SÒ ĐIẾP NƯỚNG MỠ HÀNH

⑤ VEGETABLE

AUNTIE'S 3 RICE CAKES 75 DKK

*Pan fried rice cumy cakes, topped with enoki
mushroom, tiger prawns, caramelized pork neck*

BÁNH XÈO CÔ BA

CHARGRILLED ONE DAY SUN DRIED SQUID 75 DKK

Lightly battered dry chili & served mixed green chili dipping

MỰC MỘT NGÀY NƯỚNG MUỐI ỚT

FRIED SOFT-SHELL CRAB A PIECE - 75 DKK

Chili & tamarind paste dipping

CUA LỘT CHIÊN SỐT ME

No MSG is added in the preparation of your food.
Please inform the chef or waiter if you are
allergic to any foods.

As we try our best to meet your dietary
requirements, we cannot guarantee that
certain foods are completely free
from traces of nuts or shellfish.

(GF) Denotes Gluten Free dishes.

(GFO) Denotes dishes that we will
gladly make Gluten Free at your request.

CRISPY SALT & PEPPER SILKEN TOFU (GF) 65 DKK
Watercress & Crispy Ginger, Citrus Soy
ĐẬU HŨ MUỐI TIÊU

SALT BAKED CHICKEN SALAD (GF) 105 DKK
Shredded cabbage, Vietnamese herbs
GỎI GÀ

GREEN TEA SMOKED DUCK BREAST 115 DKK
*Tossed through a Salad of Banana Blossom,
Herbs, Watercress & Vietnamese pickles*
GỎI VỊT HOA CHUỐI

GRILLED SPICE SWEET DRY-AGE BEEF SALAD 115 DKK
Green papaya, lemongrass & soya chili oil dressing
GỎI ĐU ĐỦ BÒ NƯỚNG

⑤ CRISPY YUBA & BANANA BLOSSOM SALAD 75 DKK
*Crispy Yuba with banana blossom, capsicum,
purple cabbage, tofu & fresh herbs*
GỎI CHAY ĐẬU HŨ



middle course

BLACK ANGUS BEEF PHO (GF) 125 DKK
*18 hour Pho broth, Raw Black Angus beef & rice noodles,
topped with Asian basil, saw-tooth coriander & beansprouts*
PHỞ BÒ

CHICKEN PHO (GF) 125 DKK
*Slow poached French Corn Fed Chicken & Rice Noodles.
In a fragrant chicken broth, Infused with ginger & Asian spices.
Topped with basil, saw-tooth coriander & beansprouts*
PHỞ GÀ

VERMICELLI NOODLE SALAD BOWL (GF) 125 DKK
Grilled lemongrass beef or pork sticks, perilla & Vietnamese pickles
BÚN THỊT NƯỚNG

LEMONGRASS BEEF (GF) 125 DKK
*Rolled in wild betel leaf & chargrilled. Served with rice
noodle & vegetable, herbs- to urap with soft rice paper*
BÒ LÁ LỐT

⑤ LEMONGRASS TOFU (GF) 125 DKK
*Rolled in wild betel leaf & chargrilled. Served with rice
noodle & vegetable, herbs- to urap with soft rice paper*
ĐẬU HŨ LÁ LỐT

mains

CHARGRILLED PRAWNS (GF)	145 DKK
<i>Lemongrass, chili, garlic & fish sauce caramel</i>	
TÔM NƯỚNG NƯỚC MẮM	
WHITE COD FILLETS (GF)	145 DKK
<i>Wrapped in banana leaf with galangal, peanuts & shrimp paste, then chargrilled</i>	
CÁ NƯỚNG LÁ CHUỐI	
CHARGRILLED BONELESS CHICKEN (GF)	135 DKK
<i>Marinated lemongrass, fish sauce & garlic, then wok tossed with coconut lemongrass, chili & cumy</i>	
GÀ NƯỚNG XÀO LĂN	
THE VIETNAMESE CRISPY DUCK BREAST À L'ORANGE	165 DKK
<i>Orange juice, star anise, chili, ginger & holy basil</i>	
VỊT SỐT CAM	
DICED ANGUS BEEF WITH BLACK PEPPER (GFO)	225 DKK
<i>"Shaking Beef" wok tossed with Phu Quoc pepper & garlic butter</i>	
<i>Served with watercress & cherry tomatoes</i>	
BÒ LÚC LẮC	
SLOW BRAISED "OSSO BUCO" (GFO)	175 DKK
<i>Chili, lemongrass, aromatic Vietnamese spices, carrots & radish</i>	
BÒ KHO "OSSO BUCO"	
CHARGRILLED PORK CUTLETS (GF)	135 DKK
<i>Fish sauce, lemongrass & honey marinated</i>	
<i>Served with fragrant rice & lime chili fish sauce</i>	
CƠM SƯỜN	
⑤ WATER SPINACH (GF)	95 DKK
<i>Wok tossed with Vietnamese miso & ginger</i>	
RAU MUỐNG XÀO CHAO	



sides

JASMIN STEAM RICE - CƠM TRẮNG SMALL BOWL / LARGE BOWL	20 DKK / 35 DKK
EGG FRIED RICE - CƠM CHIÊN TRỨNG	35 DKK
WOK RAMEN WITH BEANSPROUTS - MÌ XÀO GIÁ	55 DKK
⑤ WOK PHO WITH VEGETABLES - PHỞ XÀO RAU	65 DKK
THE VIETNAMESE FRIED RICE - CƠM CHIÊN VIỆT NAM	95 DKK

deserts

BAKED PINEAPPLE WITH TAMARIND & COCONUT ICE CREAM	75 DKK
<i>Served with chili Jam</i>	
DỨA NƯỚNG KEM DỪA	
TAPIOCA WITH COCONUT CREAM AND RUM CARAMELIZED BANANAS	75 DKK
<i>Served with peanut brittle</i>	
CHÈ CHUỐI NƯỚC DỪA	