



APPETIZERS

CRISPY SPRING ROLLS- CHA GIO MAN	\$9
Ground pork with shrimp, taro, jicama, carrot, wood-ear fungus and shitake mushroom, vermicelli, served with fish sauce.	
CRISPY VEGETARIAN SPRING ROLL –CHA GIO CHAY {Veg}	\$9
Bean curd tofu, taro, carrot, jicama, wood-ear mushroom, mung bean and shitake mushroom, served with fish sauce or soy sauce.	
CHICKEN WINGS –CANH GA CHIEN	\$12
Deep fried chicken wings glazed in Wooden fish spicy or non-spicy sauce.	
VIETNAMESE BEEF CARPACCIO – BO TAI CHANH	\$17
Paper-thin AAA rare beef steak drizzled with lemon juice and finished with Vietnamese herb and seasoning.	
GRILLED BABY OCTOPUS-BACH TUOC NUONG	\$12
Baby octopus in house-made satay sauce, served with salted daikon and tamarind dipping sauce.	



SALADS

GREEN PAPAYA SALAD- GOI DU DU	\$14
Shredded green papaya, carrot mixed with fresh herb, shrimp and crispy fried shallot, peanut in house-made fish sauce dressing	
FREE RANGE CHICKEN SALAD- GOI GA BAP CAI	\$14
Steamed free range chicken mixed with green and purple cabbage, herb, fried shallot and peanut in fish sauce dressing	
VIETNAMESE JICAMA SALAD	\$12
Shredded jicama, purple cabbage, fresh herb, fresh oranges, roasted pecan in Wooden fish special dressing	
GREEN SALAD – SALAD TRON {Veg}	\$10
Lettuce spring mix with lemon garlic dressing	
Add grilled chicken \$5 Avocado \$5 Add prawn \$5	



SALAD FRESH ROLLS

SAIGON FRESH ROLL - GOI CUON SAI GON	\$10
Steamed prawn with lettuce, herb, vermicelli wrapped in rice paper, served with peanut sauce or fish sauce	
HANOI FRESH ROLL - GOI CUON HA NOI	\$11
House-made shrimp cake with lettuce, herb, vermicelli wrapped in rice paper, served with fish sauce or peanut sauce	
NEM NUONG FRESH ROLL – GOI CUON NEM NUONG	\$10
Grilled minced pork paste with lettuce, herb, vermicelli wrapped in rice paper, served with fish sauce or peanut sauce	
VEGGIE ROLL- BO BIA CHAY {Veg}	\$10
Carrot, jicama, purple cabbage, shredded eggs with lettuce, fresh herb, wrapped in thin rice paper, served with peanut sauce	
DALAT FRESH ROLL – GOI CUON DA LAT {Veg}	\$10
Avocado with lettuce, herb, vermicelli wrapped in rice paper, served with fish sauce or peanut sauce	
LOBSTER FRESH ROLL – GOI CUON TOM HUM	\$22
Garlic lobster meat, avocado and fresh mango with lettuce, herb, vermicelli wrapped in rice paper, served with peanut sauce	
FRESH ROLL TRIO	\$15
Choice of three of the fresh roll above, except Lobster fresh roll	

**** Add grilled chicken \$5 ** Add prawn \$5 ** Add Avocado \$5 ** Modification \$3.00**

PLEASE NOTIFY OUR SERVER FOR ANY FOOD ALLERGIES
18% GRATUITY WILL BE ADDED TO PARTY OF 6 OR OVER



SPECIAL NOODLE SOUPS

- AUTHENTIC CHICKEN NOODLE SOUP**..... \$15
Chicken breast on rice noodle in 12-hour simmering chicken broth.
- SPICY LEMONGRASS BEEF NOODLE SOUP (BUN BO HUE)**.....\$18
Beef shank, shrimp paste on thick vermicelli noodle in Hue style traditional Vietnamese lemongrass beef broth.
- HANOI BEEF NOODLE SOUP (PHO HANOI)**.....\$15
Beef flank on rice noodle in Northern style traditional Vietnamese 12-hour simmering beef broth.
*Add rare AAA –steak \$6 | Egg \$1.50 | Bone marrow \$3.50 | Steamed veggie \$5 |
**Free one time noodle refill ** Modification \$3

BBQ AND SKEWERS

- SKEWERS**.....\$5.00-\$5.50/skewer
Selected meat marinated in home-made sauce and Vietnamese spice, served in special tamarind fish sauce, lettuce and pickle veggie
Minimum 3 skewers/order. Choice of
Pork \$5| Beef \$5| Chicken \$5| Nem Nuong \$5.50| Shrimp \$5.50 | Cuttlefish \$5.50 | Lobster tail \$26
- MIXED SKEWER MEAL** \$19
Choice of three skewers and choice of a spring roll or a veggie spring roll on vermicelli or rice, served with green mix, herb and fish sauce
- LAMB CHOPS (2 CHOPS)**..... \$17
Grilled lamb chop with tamarind fish sauce. 2 pieces/order
- GRILLED GARLIC LOBSTER TAIL AND SHRIMP SKEWERS**\$35
Two skewers of shrimp and one grilled lobster tail in garlic butter and green onion, served with garlic fried rice, green mix and fish sauce

RICE OR VERMICELLI BOWLS

- GRILLED SABLEFISH ON DILL - CA NUONG**.....\$29
Grilled black cod atop dill, onion on sizzling hot pan, served with Vietnamese green mix and herb, vermicelli and fish sauce
- FIVE SPICE DUCK CONFIT- DUI VIT CONFIT**..... \$26
Duck confit on garlic fried rice and pickled veggie.
- FOIE GRAS-GAN NGONG CHIEN**..... \$27
Pan seared foie gras in duck fat on top of garlic fried rice in tamarind mayo sauce and shredded green onion heads
- SAUTEED MUSHROOM-COM NAM {Veg}**..... \$18
4 kinds of mushroom sautéed in coconut curry sauce, served with brown rice or vermicelli and veggie in soy sauce
- BRAISED SHORT RIB STEW**.....\$22
Short rib stewed in a mix of diced carrot, celery, tomato with a Vietnamese kick from lemongrass and star anise, served with rice
- SHAKING BEEF-BO LUC LAC**\$18
Wok fried striploin cut in cubes served with green on top of rice with sprinkle of crispy fried shallot.
- BUN BO NAM BO**\$16
Wok fried beef on vermicelli with green, pickled veggie, fried crispy shallot and fish sauce
- BUN CHA**\$22
Hanoi grilled pork, pork patties, two spring rolls in warm WF fish sauce served with pickled papaya and carrot, fresh herb and vermicelli
- GRILLED CHICKEN-COM GA**\$15
Chicken marinated in a house-made sauce with pickled veggie, served with rice or vermicelli.
- CHICKEN CURRY- CARI GA**.....\$15
Chicken in creamy curry with coconut milk, lemongrass, served with rice or vermicelli
** Add Steamed veggie \$5 ** Upgrade to brown rice \$1.50 ** Extra rice \$2.00 ** Modification \$3
** Add sunny side up egg \$1.50 **Add Spring roll or veggie spring roll \$3.50 ** Upgrade to garlic fried rice \$4



ALCOHOL

WINE

RED	Glass	Bottle
	5oz/9oz	
George Wyndham, Shiraz, 2017	\$9/\$16	\$45
Gabbiano, Chianti, Italy, 2017	\$8/\$15	\$40
Pascual Toso, Malbec, Argentina, 2017	\$9/\$16	\$45
Robert Mondavi, Cabernet Sauvignon, 2017	-	\$55
Chateau La Gorce, Medoc, 2014	-	\$75

WHITE	Glass	Bottle
	5oz/9oz	
Jackson-Triggs, Chardonnay, Canada	\$6/\$10	-
Sumac Ridge, Gewurztraminer, 2017	\$6/\$10	\$30
Ruffino, Pinot Grigio, 2017	\$8/\$15	\$40
Wente, Chardonnay, USA, 2017		\$60
Latitude, Sauvignon Blanc, New Zealand, 2017		\$70
Santa Margherita, Pinot Grigio, Italy, 2017		\$65

SPARKLING	Glass	Bottle
	5oz/9oz	
Jackson-Triggs, Chardonnay, Canada	\$6/\$10	-
Sumac Ridge, Gewurztraminer, 2017	\$6/\$10	\$30

COCKTAILS

MIMOSA	\$8
Baby Canadian Sparkling mixed with fresh squeezed orange juice	
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BEERS

Saigon beer	\$6
Canadian	\$5
Stella Artois	\$6
Heineken	\$6



NON-ALCOHOL

JUICE AND POP

Fresh squeezed orange juice	\$6
Mango juice	\$5
Apple juice	\$5
Blueberry Ice Tea	\$5
POP: Coke, diet coke, ginger ale	\$2.50
PERRIER Sparkling water	\$3.50
Water bottle	\$2.00

COFFEE AND TEA

VIETNAMESE EGG COFFEE	\$7
Special Vietnamese blend in condense milk with eggnog whip, hint of hard liquor on top	
VIETNAMESE DRIPPING COFFEE	\$6
LOOSE LEAF TEA	\$3.25
Earl grey	Chamomile medley
English breakfast	White peony
Jasmine	Blueberry Rooibos
Ginger lime Rooibos	



DESSERTS

LOTUS SEEDS AND LONGAN – HAT SEN LONG NHAN	\$6
Vietnamese lotus seed and longan in palm sugar soup	
MIXED FRUIT DESSERT – CHE BA MAU	\$6
Coco, pandan leaf jelly and assorted tropical fruit in creamy whipping cream and coconut milk	
COCONUT FLAN IN COFFEE CARAMEL	\$6
Coconut flan served in house-made coffee caramel	

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