

APPETIZERS

- ★ **A1. Vegetable Spring Rolls (2PC)** 蔬菜春卷 \$5
 (taro, carrots, green bean, vermicelli, Chinese celery, onion) 
- A3. Fried Beef Meatball (3PC)** 炸牛丸 \$7
- A4. Steamed Rice Roll (Cheung Fun)** 港式混醬腸粉 \$9
 (rice roll, soy sauce, sesame paste, hoisin sauce)

- A2. Curry Fish ball (6PC)** 港式咖喱魚蛋  \$9
- ★ **A5. Yu Choy with Oyster Sauce** 蠔油配油菜 \$9
- A6. Bok Choy with Oyster Sauce** 蠔油配白菜 \$9
- A7. Crispy Fish Skin** 香脆炸魚皮 \$9
- ★ **A8. Fried Shrimp & Pork Wonton (3PC)** 炸雲吞 \$9
- A9. Fried Traditional Dumpling (3PC)** 炸水餃 \$9


SOUP / NOODLE SOUP

- ★ **B1. SIGNATURE SHRIMP & PORK WONTON NOODLE SOUP**
 (tiger shrimp, pork, yellow chives, scallion)
 Choice of noodle (THIN / ROUND / RICE NOODLE)
 招牌雲吞湯麵
 Snack Size (2PC) \$8 / regular size \$15 (4PC) / lo mein \$16 (4PC)

- ★ **B2. SIGNATURE SHRIMP & PORK WONTON SOUP**
 (tiger shrimp, pork, yellow chives, scallion)
 招牌雲吞湯
 Snack Size (3PC) \$8.5 / regular size \$16 (6PC)

 SPICY LEVEL  PEANUTS  CHEF RECOMMEND

- B6. PHỞ-NOMENAL (Beef Ball & Sliced Beef Rice Noodle)**
 (house-made beef meat balls (2), sliced beefs, rice noodle, Thai basil, cabbage, black pepper, scallion) **BROTH:** beef and chicken bone
 越南牛肉牛丸粉 \$16

- B7. DRY VERMICELLI NOODLE BOWL** 
 (vegetable spring rolls (3), fried dumplings (2), pickled carrots, cucumber, crushed peanuts, fish sauce)
 炸春卷水餃檬 \$17



B1



B5



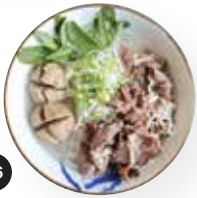
B9



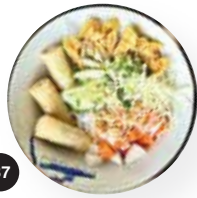
B8



B10



B3




B4

- B3. VEGETABLE SPRING ROLLS LO MEIN WITH HOUSE MADE DARK SAUCE** **VEGETARIAN**
 (vegetable, egg noodle, Chinese green, house-made dark sauce)
 蔬菜春卷油菜撈麵 \$16

- B4. TRADITIONAL DUMPLING NOODLE SOUP**
 (tiger shrimp, pork, yellow chives, wood ear mushroom, shiitake)
 Choice of noodle (THIN / ROUND / RICE NOODLE)
 鳳城水餃湯麵
 Snack Size (2PC) \$8 / regular size \$15 / lo mein \$16



- B5. BRAISED BRISKET NOODLE SOUP**
 (beef brisket, Chinese green, scallion)
 Choice of noodle (THIN / ROUND / RICE NOODLE)
 秘製牛腩湯麵
 (4PC) \$16 / lo mein \$17

- B8. BUN BO TUAN SPICY** 
 (Inspired by the classic Bun Bo Hue)
 (house-made Cantonese styled pork meatball, marinated sliced beef, shrimp paste, lemon grass, shallots, garlic, fish sauce, bird's eye chili, soy sauce, scallion)
 阿俊順化辣粉 \$18


- B9. SATAY BEEF MISO RAMEN (Beef & Beef Ball)** 
 (house-made beef meat balls (2), marinated sliced beefs, satay paste, soybean paste, shallots, garlic, peanuts butter, shrimp paste, **PEANUT**)
 沙嗲牛肉牛丸拉麵 \$18

- B10. BUN RIEU - CRAB & TOMATO NODLE SOUP**
 (house-made fish balls (3), snow crab claw, fried tofu, cherry tomatoes, crab paste, lemon grass, shallots, garlic, fish sauce, scallion)
 越南番茄蟹膏粉 \$18.5

* Caution when consuming the fish balls as they may contain tiny small bones.

- B11. LAKSA CUTTLEFISH BALL RAMEN**  
 (house-made cuttlefish balls (4), fried tofus, shrimp paste, coconut milk, shallots, garlic, ginger, scallion, **PEANUT**)
 墨丸叻沙拉麵 (4PC) \$18.75

DESSERT

- ★ **C1. ICE CREAM HONG KONG STYLED FRENCH TOAST** 
 (black sesame ice cream, bread, condensed milk, **peanut butter**)
 \$ 9.5

C1



ADDITIONAL TOPPINGS:

Pork & Shrimp Wonton (2PC)	\$4.50
Traditional dumpling (2PC)	\$4.50
Cuttlefish Ball (2PC)	\$4.50
Beef Brisket (2PC)	\$4.50
Beef Meat Ball (2PC)	\$4.50
Yu Choy	\$4.50
Bok Choy	\$4.50
Extra Noodle	\$4.50