



STARTERS

ĐẬU PHỘNG RANG Roasted peanuts \$5

SUMMER ROLLS

GỎI CUỐN TÔM GÀ - Chicken & prawn (GF on request) \$11

GỎI CUỐN CHAY - Vegetarian with tofu (GF on request) (V) \$10

GÀ NƯỚNG MÈ - CHICKEN SKEWERS \$12
Chicken skewers marinated with lemon-grass and five spices.

DUMPLING CHAY - VEGGIE DUMPLING (V) \$11
Pan grilled dumplings with cabbage, fungus, shitake mushroom, carrots, coriander and spring onion served with cucumber chilli soy dipping sauce.

DUMPLING TÔM - PRAWN DUMPLING \$13
Steamed dumplings with prawn, bamboo shoots, galangal, coriander, lemongrass and palm leaf served with cucumber chili soy dipping sauce.

CHẢ GIÒ - CRISPY SPRING ROLLS \$12
Crispy ground pork and glass noodle spring rolls served with tangy dipping sauce.

NỘM MỰC HÀ NỘI - HANOI CALAMARI \$14
Fried squid marinated in coconut cream, pepper, coconut juice.

ANNAM COMBO \$32
Choose any four different starters from above

LUNCH EXPRESS

TWO COURSE \$30

ENTREES

GỎI CUỐN TÔM GÀ - SUMMER ROLLS

OR

NỘM MỰC HÀ NỘI - HANOI CALAMARI

MAINS

BÒ KHO - BRAISED BEEF (GF)

OR

CÀ RI GÀ - CHICKEN CURRY (GF)

MAINS

PHO SOUPS

PHỞ BÒ - BEEF PHO \$20
(GF - without condiment sauce)
Slow simmered Vietnamese beef noodle broth with rare beef slices. Served with lemon, fresh herbs, sprouts and hoisin sauce

PHỞ GÀ - CHICKEN PHO \$20
(GF - without condiment sauce)
Chicken noodle soup with shredded chicken thigh and rice stick noodle in clear broth. Served with lemon, fresh herbs, shallots and hoisin sauce

PHỞ VỊT- DUCK PHO \$24
Duck noodle soup with rice stick noodle in clear broth with bok choy. Served with lemon, fresh herbs, shallots and hoisin sauce

HEAD CHEF CHIẾN NGUYỄN

OPEN MONDAY TO FRIDAY 12 NOON, SATURDAY 5PM

ANNAM IS AVAILABLE FOR FUNCTIONS & PRIVATE DINING ROOM

SALADS

GỎI CAM - ORANGE SALAD (V) \$17
Served with Vietnamese mint and pistachio nuts

GỎI GÀ - CHICKEN SALAD (GF) \$18
Vietnamese chicken and fresh herbs salad with cashew nuts

GỎI VỊT - DUCK SALAD \$19
Shredded duck salad with Vietnamese mint and peanuts

GỎI ĐU ĐỦ XANH - GREEN PAPAYA SALAD (GF) \$17
Green papaya with fresh herbs and Vietnamese mint

WOK TOSSED & SLOW COOKED

BÒ LÚC LẮC - SHAKING BEEF \$23
Marinated beef sirloin wok-tossed with onion and a hint of chili. Served with steamed rice

RAU CẢI XÀO KIỂU ANNAM - ANNAM VEGGIE (V) \$22
Market fresh vegetables wok fried with tofu in ANNAM special sauce. Served with steamed rice.

BÚN CHẢ GIÒ THỊT NƯỚNG - PORK SKEWER WITH CRISPY SPRING ROLLS \$22
Served with noodles, Vietnamese mint, fresh herbs and fish sauce

BÒ KHO - BRAISED BEEF (GF) \$28
Slow braised beef in Vietnamese spices served with your choice of steamed rice or rice noodles.

CÁ HỒI KHO RIÈNG - CARMELISED SALMON (GF) \$27
Caramelised braised salmon with galanga served with steamed rice

SƯỜN SỐT TERIYAKI - TERIYAKI PORK RIB \$22
Marinated in coconut cream, lemon-grass, kiwi fruit, lime leaf slow cooked in stock. Served with teriyaki sauce & rice.

BA RỢI ĐÚT LÒ - SLOW ROASTED PORK BELLY \$27
Slow cooked in stock & Chinese cooking wine. Served with bok choy & rice.

CURRIES & WET DISHES

CÀ RI GÀ - CHICKEN CURRY (GF) \$25
Coconut and lemongrass chicken curry, slow cooked in aromatic spices. Served with rice & French bread.

CÀ RI VỊT - DUCK CURRY \$26
With bamboo shoots, green beans, pineapple, cherry tomatoes & peanut butter curry sauce. Served with steamed rice & French bread.

CÀ RI CHAY - VEGETARIAN CURRY (V) \$23
Roasted pumpkin, broccoli, green beans & cherry tomatoes. Served with steamed rice & French bread.

CÀ RI CỪU - LAMB CURRY (GF) \$26
Slow cooked in stock & coconut cream, cinnamon, star anise with roasted pumpkin, green beans & cherry tomatoes in masaman curry sauce. Served with rice & French bread.

SIDE DISHES

COM TRẮNG Bowl of steamed rice (GF) \$3 **ÓT TƯƠI** Fresh chilli (GF) \$3

DESSERTS / TRANG MIÈNG

COCONUT CRÊME BRÛLÉE \$15 **ASSIETTE DE FROMAGES** \$18
with mango (GF) Selection of three Cheeses from France

CHOCOLATE FONDANT \$15 **LES PETITS CHOCOLATS** \$15
Espresso chocolate mousse with vanilla cream (GF) Walter's hand-crafted ganache chocolates

GUAVA PANNA COTTA \$15 **AFFOGATO** \$18
with strawberry & vanilla ice cream (GF) Coffee with vanilla ice cream. Choice of liqueurs, Amaretto or Frangelico

GIFT CERTIFICATES

If you're looking for that special tasty gift for your friends or family, look no further than our vouchers.

TAKE AWAY

Would you rather eat in your office or in the comfort of your own home?
Ask to see our take-away menu.