



## STARTERS

<b>ĐẬU PHỘNG RANG</b> Roasted peanuts	\$5
<b>SUMMER ROLLS</b> 4 pieces	
<b>GỎI CUỐN TÔM GÀ</b> - Chicken & prawn (GF on request)	\$11
<b>GỎI CUỐN CHAY</b> - Vegetarian with tofu (GF on request) (V)	\$10
<b>GÀ NƯỚNG MÈ - CHICKEN SKEWERS</b> Chicken skewers marinated with lemon-grass and five spices. 3 pieces	\$12
<b>DUMPLING TÔM - PORK &amp; PRAWN DUMPLING</b> Steamed dumplings with prawn and pork, shiitake mushroom bamboo shoots, galangal, coriander, lemongrass and palm leaf.	\$13
<b>CHẢ GIÒ - CRISPY SPRING ROLLS</b> Crispy ground pork and glass noodle spring rolls served with tangy dipping sauce. 3 pieces	\$12
<b>NỘM MỰC HÀ NỘI - HANOI CALAMARI</b> Fried squid marinated in coconut cream, pepper, coconut juice.	\$14
<b>ANNAM COMBO</b> Choose any four different starters from above. 2-3 people	\$32

## MAINS

### PHO SOUPS

<b>PHỞ BÒ - BEEF PHO</b> (GF - without condiment sauce) Slow simmered Vietnamese beef noodle broth with rare beef slices. Served with lemon, fresh herbs, sprouts and hoisin sauce	\$20
<b>PHỞ GÀ - CHICKEN PHO</b> (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	\$20
<b>PHỞ VỊT- DUCK PHO</b> Duck noodle soup with rice stick noodle in clear broth with bok choy. Served with lemon, fresh herbs, shallots and hoisin sauce	\$24

### SALADS

<b>GỎI CAM - ORANGE SALAD</b> (V) Served with Vietnamese mint and pistachio nuts	\$17
<b>GỎI GÀ - CHICKEN SALAD</b> (GF) Vietnamese chicken and fresh herbs salad with cashew nuts	\$18
<b>GỎI VỊT - DUCK SALAD</b> Shredded duck salad with Vietnamese mint and peanuts	\$19

OPEN MONDAY TO FRIDAY 12 NOON , SATURDAY 5PM

ANNAM IS AVAILABLE FOR FUNCTIONS & PRIVATE DINING ROOM

## WOK TOSSED & SLOW COOKED

<b>BÒ LÚC LẮC - SHAKING BEEF</b> Marinated beef sirloin wok-tossed with onion and a hint of chili. Served with steamed rice	\$23
<b>BÚN CHẢ GIÒ THỊT NƯỚNG - PORK SKEWER WITH CRISPY SPRING ROLLS</b> Served with noodles, Vietnamese mint, fresh herbs and fish sauce	\$22
<b>BÒ KHO - BRAISED BEEF</b> (GF) Slow braised beef in Vietnamese spices served with your choice of steamed rice or rice noodles.	\$28
<b>CÁ HỒI KHO RIÈNG - WOK-ROASTED SALMON</b> Wok-Roasted salmon fillet with snap peas in garlic chilli and XO sauce	\$26
<b>SƯỜN SỐT TERIYAKI - TERIYAKI PORK RIB</b> Marinated in coconut cream, lemon-grass, kiwi fruit, lime leaf slow cooked in stock. Served with teriyaki sauce & rice.	\$22
<b>BA RỢI ĐÚT LÒ - SLOW ROASTED PORK BELLY</b> Slow cooked in stock & Chinese cooking wine. Served with bok choy & rice.	\$27

## CURRIES & WET DISHES

<b>CÀ RI GÀ - CHICKEN CURRY</b> (GF) Coconut and lemongrass chicken curry, slow cooked in aromatic spices. Served with rice & French bread.	\$25
<b>CÀ RI VỊT - DUCK CURRY</b> With bamboo shoots, green beans, pineapple, cherry tomatoes & peanut butter curry sauce. Served with steamed rice & French bread.	\$26
<b>CÀ RI CHAY - VEGETARIAN CURRY</b> (V) Roasted pumpkin, broccoli, green beans & cherry tomatoes. Served with steamed rice & French bread.	\$23
<b>RI GÀ - CLAYPOT CHICKEN</b> Clay pot chicken with shiitake mushroom, rice, chilli and garlic sauce	\$26

## SIDE DISHES

<b>COM TRẮNG</b> Bowl of steamed rice (GF)	\$3	<b>ÓT TƯƠI</b> Fresh chilli (GF)	\$3
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## DESSERTS / TRANG MIÈNG

<b>COCONUT CRÊME BRÛLÉE</b> with mango (GF)	\$15	<b>ASSIETTE DE FROMAGES</b> Selection of three Cheeses from France	\$18
<b>CHOCOLATE FONDANT</b> Espresso chocolate mousse with vanilla cream (GF)	\$15	<b>LES PETITS CHOCOLATS</b> Walter's hand-crafted ganache chocolates	\$15
<b>COFFEE PANNA COTTA</b> with strawberry & vanilla ice cream (GF)	\$15	<b>CHOCOLATE GANACHE</b> with roasted banana ice cream, palm sugar peanuts, condensed milk jelly	\$15

### 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.