



STARTERS

ĐẬU PHỘNG RANG Roasted peanuts \$5

SUMMER ROLLS 4 pieces

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. 3 pieces

DUMPLING TÔM - PRAWN DUMPLING \$13
Steamed dumplings with prawn, bamboo shoots, galangal, coriander, lemongrass and palm leaf. 3 pieces

CHẢ GIÒ - CRISPY SPRING ROLLS \$12
Crispy ground pork and glass noodle spring rolls
served with tangy dipping sauce. 4 pieces

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. 2-3 people

MAINS

PHO SOUPS

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

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

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

OPEN MONDAY TO FRIDAY 12 NOON , SATURDAY 5PM

ANNAM IS AVAILABLE FOR FUNCTIONS & PRIVATE DINING ROOM

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 - \$22
PORK SKEWER WITH CRISPY SPRING ROLLS
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 - WOK-ROASTED SALMON (GF) \$27
Wok-Roasted salmon fillet with snap peas in garlic chilli and XO sauce

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

BA RỌI ĐÚT LÒ - SLOW ROASTED PORK BELLY \$27
Slow braised pork belly with herbs and spices. 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.

RI GÀ - CLAYPOT CHICKEN \$22
Clay pot chicken with shiitake mushroom, rice, chilli and garlic sauce

SIDE DISHES

COM TRẮNG \$3
Bowl of steamed rice (GF)

ÓT TƯƠI \$3
Fresh chilli (GF)

DESSERTS / TRANG MIÈNG

COCONUT CRÊME BRÛLÉE \$15
with mango (GF)

ASSIETTE DE FROMAGES \$18
Selection of three Cheeses from France

CHOCOLATE FONDANT \$15
Espresso chocolate mousse with vanilla
cream (GF)

LES PETITS CHOCOLATS \$15
Walter's hand-crafted ganache
chocolates

PINEAPPLE PANNA COTTA \$15
with strawberry & passionfruit (GF)

GOLDEN FRUIT PALOVA \$15
with chocolate & honeycomb

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.