

# SUNDAY BRUNCH

VIỆT:nom

HIP BAR & DINING

## FOOD MENU



### COLD

- VEGETABLE SUMMER ROLL
- CHICKEN SUMMER ROLL
- PRAWN SUMMER ROLL
- WHITE ROSE DUMPLING
- RAW PAPAYA SALAD WITH PASSION FRUIT DRESSING



### SMALL PLATES

- SATE FLAVOURED VEGETABLE WRAPS
- EXOTIC MUSHROOM DIM SUM
- BUTTER CHILI GARLIC CORN
- VEGETABLES DIM SUM
- SPICY MUSHROOMS & CHESTNUT WITH CHILI
- VIETNAM SIGNATURE PIZZA
- CHICKEN AND HERBS POT STICKERS
- PRAWNS & CHICKEN SUI MAI
- KAFFIR LIME CHICKEN SKEWERS
- GRILLED CHICKEN WINGS
- VIETNAMESE BASIL FISH
- CHAR GRILLED PORK RIBS

### LARGE PLATES

- VIETNAMESE BLACK PEPPER VEGETABLES
  - VEGETABLES MANGO CURRY
  - TOFU IN FERMENTED CHILI SAUCE
  - TURMERIC CURRY WITH CHICKEN
- STEAMED FISH IN TOMATO GINGER CHILI
  - SAIGON PRAWNS
  - STEAMED JASMINE RICE
- WOK TOSSED RICE NOODLES WITH VEGETABLES



### DESSERT

(ONLY ONE SERVE)

- CHE BABA
- POMELO MANGO SAGO

\*T&C APPLY

DISHES ARE SUBJECT TO AVAILABILITY.

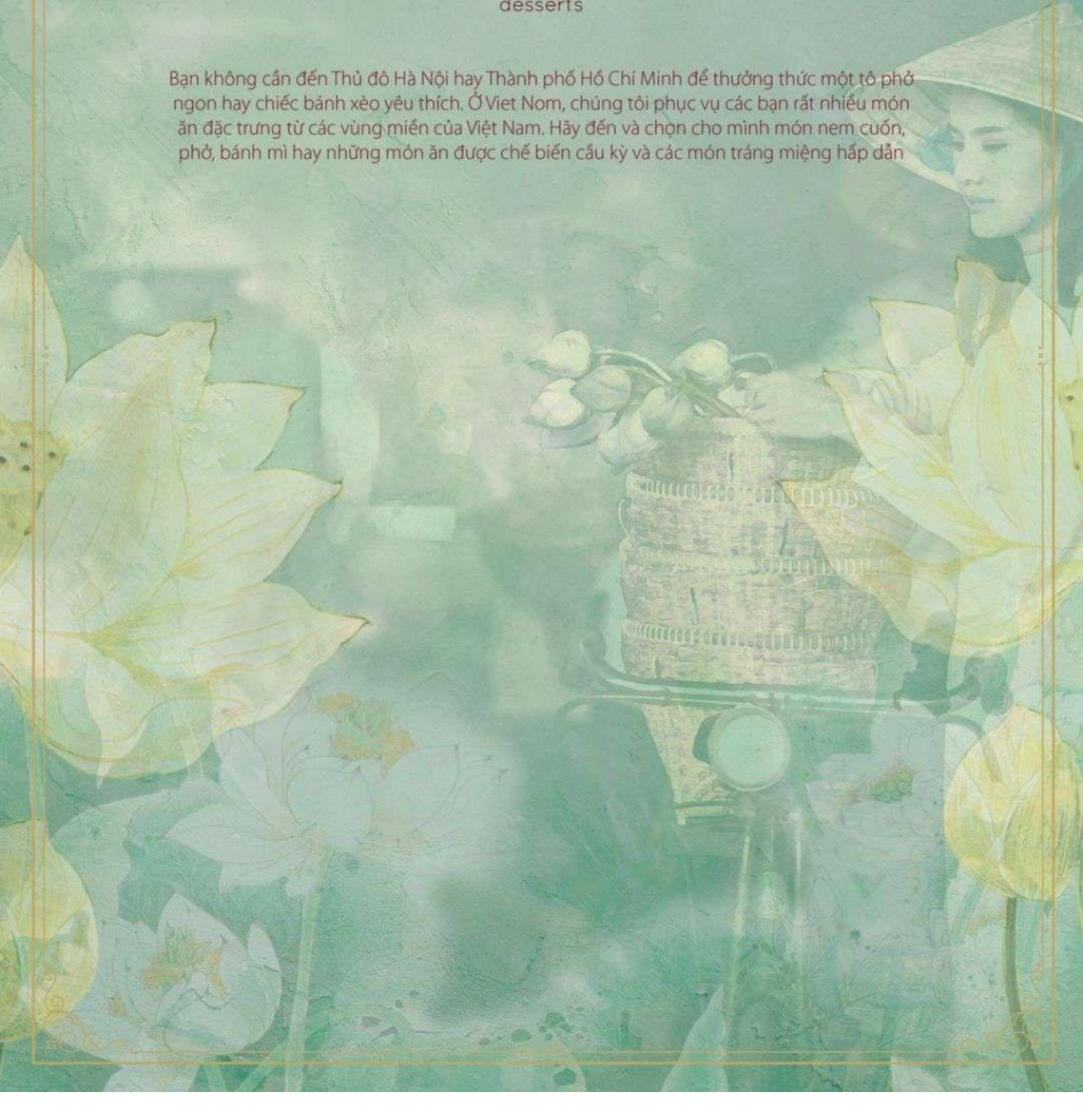
FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS. ALL PRICES ARE EXCLUSIVE OF GOVT. TAXES. WE LEVY 10% SERVICE CHARGE ON THE TOTAL BILL.



## EXPLORE VIETNAM

There's no need to travel to Ho Chi Minh or Hanoi for a good bowl of pho, or your favourite Banh Xeo Vietnamese pancake. At Viet: Nom, we offer wide range of food offerings from across Vietnam. Take your pick from spring rolls, to noodles and la lot as well as other main dishes and desserts

Bạn không cần đến Thủ đô Hà Nội hay Thành phố Hồ Chí Minh để thưởng thức một tô phở ngon hay chiếc bánh xèo yêu thích. Ở Viet Nom, chúng tôi phục vụ các bạn rất nhiều món ăn đặc trưng từ các vùng miền của Việt Nam. Hãy đến và chọn cho mình món nem cuốn, phở, bánh mì hay những món ăn được chế biến cầu kỳ và các món tráng miệng hấp dẫn



## DESSERTS MÓN TRÁNG MIỆNG

The Vietnamese do not have the same dessert in tradition as Westerners. They enjoy finishing their meal with moist, refreshing fruits, as opposed to Westerners like sweet desserts. Vietnamese do enjoy sweet taste but mainly eat them for their snacks

■ **PULL ME UP CAKE - 550**

Chefs signature indulgence

■ **VIET:NOM COFFEE TIRAMISU - 550**

Vietnamese coffee tiramisu

■ **CHOCOLATE TOFFEE TART - 450**

Tart filled with chocolate and caramel with sesame crisp and vanilla ice cream

■ **POMELO MANGO SAGO - 430** 🍌

Chilled mango cream with tapioca pearls and pomelo segment with vanilla ice cream

■ **COCONUT AND PASSION FRUIT PANNACOTTA - 430** 🍌

Coconut and passion fruit flavoured pudding

■ **YOGURT PARFAIT - 390** 🍌

Fresh seasonal fruits, chilled yoghurt and crisp coconut



Vegetarian



Non-Vegetarian



Vegan



Gluten Free



Contains Egg

## SIDE DISHES MÓN PHỤ

Rice is a vital part of Vietnamese diet and culture. Virtually every meal has them. These preparations are a fine accompaniment to any traditional Vietnamese meal

■ ■ **VIETNAMESE WOK TOSSED NOODLES WITH VEGETABLE/ CHICKEN/ SEAFOOD – 490/590/690**

A melange of flavours tossed rice noodles with choice of vegetable, chicken or seafood

■ ■ **SPICY SAIGON WHEAT NOODLES VEGETABLE/ CHICKEN/ SEAFOOD – 470/570/670**

Smokey wheat noodle preparation from the region of Mekong river delta from Vietnam

■ **HOI AN CHICKEN RICE - 490**

Sautéed raw rice, cooked until tender in a chicken broth and is served with shredded chicken, fresh herbs, carrot pickle and Hoi An chili sauce

■ ■ **CRISPY SPINACH VEGETABLE/CHICKEN FRIED RICE – 410/470**

Vietnamese style wok toss spiced fried rice with crispy spinach and brown garlic

■ **HOI AN VEGETABLE FRIED RICE - 450** 🍴

Wok fried rice cooked with turmeric oil, assorted vegetables, herbs, brown garlic, shallots & roasted peanuts

■ **LOTUS LEAF RICE - 450** 🌿

Vietnamese rice preparation with chili hoisin, sprouts and shitake cooked in lotus leaf

■ **RICE NOODLES - 300** 🍴

Steamed

■ **BLUE PEA JASMINE RICE - 300** 🌿 🍴

Steamed

Dishes are subject to availability. 🌿 VEG ■ NON-VEG  
Food Allergies and Intolerances: Before ordering please speak to our staff about your requirements.  
All prices are exclusive of govt. taxes. We levy 10% service charge on the total bill.

## MAINS MÓN PHỤ

Food like family, carries memories often the most memorable dishes are the ones we grew up eating in our homes, such as dishes we smelt cooking on the stove and then sat down to eat together over laughter and conversation with our loved ones. These selections of dishes are the ones which I really enjoyed during the research  
Please enjoy!

### ■ VIETNAMESE SALMON - 1650

Grilled Scottish salmon cooked with fermented chili served on a bed of rice vermicelli noodles

### ■ STEAM SEABASS WITH TANGY CHILI SOY - 950

Indian Ocean sea bass steamed in a bamboo basket served with shimeji and shitake mushrooms in tangy soy and chili

### ■ POMFRET - 880

steamed whole Pomfret with simmered light soy

### ■ TURMERIC FISH - 790 🍴

A piquant river sole fillet, cooked in coconut cream, dill, red onion and served with steamed rice noodles

### ■ STIR FRIED PRAWNS IN CHILLI TAMARIND CURRY - 720

Prawns cooked in sweet and chili tamarind curry

### ■ LEMONGRASS TENDERLOIN - 720

Tempting wok fried water buff, Vietnamese herbs, cherry tomato, pineapple served with steamed rice noodles

### ■ VIET:NOM CHICKEN MANGO CURRY - 690 🍴

A Vietnamese curry is sweet, mild in heat and delicious! it includes chicken, coconut cream and a variety of local vegetables such as onion, carrots and potato

### ■ GINGER CHICKEN BOKCHOY - 620

Slice chicken cooked with bokchoy in light garlic and ginger flavoured sauce

### ■ VIETNAMESE STYLE SPICED GARLIC CHICKEN - 620

Stir fried chicken with bird eye chili, garlic and galangal

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## MAINS MÓN CHÍNH

Food like family, carries memories often the most memorable dishes are the ones we grew up eating in our homes, such as dishes we smelt cooking on the stove and then sat down to eat together over laughter and conversation with our loved ones. These selections of dishes are the ones which I really enjoyed during the research  
Please enjoy!

■ **VIETNAM VEGETABLE MANGO CURRY - 550** (V) (E)

A Vietnamese curry is sweet, mild in heat and delicious! It includes vegetables, coconut cream and a variety of local vegetables such as eggplant, onions, carrots, tofu and potato

■ **STEAM TOFU PARCEL IN VIETNAMESE SATE SAUCE - 590** (V)

Steam stuffed tofu with burnt chili sate sauce

■ **SWEET POTATO FILLED RENKON IN CHILI GARLIC TAMARIND - 590** (V)

Enticing lotus stem filled with basil sweet potato mash in tangy chili garlic sauce

■ **VEGAN MEAT SAIGON STYLE - 590** (V)

Spicy vegan meat cooked in blend of chilli from southern region of Vietnam

■ **WOK TOSSED VEGETABLES - 530** (V)

Assorted vegetables tossed in ginger caramel and Vietnamese herbs, served with salad

■ **EXOTIC VIETNAMESE VEGETABLE WITH GALANGAL AND CHILI - 530** (V)

Delicious vegetable dish of blanched bokchoy, black fungus, water chestnut with galangal and chili is not just full of flavours but with its rich green colour is also good for the eyes. It is also very nutritious and a good source of fibre

■ **HANOI INFLUENCED STIR FRIED VEGETABLES - 530**

Tropical vegetables like bamboo shoots, carrots, broccoli, zucchini and baby corn in spicy pepper sauce

■ **STIR FRIED MORNING GLORY (Seasonal) - 480** (V) (E)

Morning glory is eaten throughout the land as it is easy to grow and is considered a highly nutritious food. It is cooked here in traditional way - sautéed with garlic



Vegetarian



Non-Vegetarian



Vegan



Gluten Free



Contains Egg

## HOT POT LẨU

A unique gastronomical experience handcrafted specially for chilling winters in front of the gourmet connoisseurs for a soothing warmth feeling. Don't miss chef's secret spices that add magic to the dish.

**CHOOSE THE BROTH 1490**  
(Available from 12 pm to 6 pm)

### CLASSIC PEPPER

An aromatic broth flavoured with Szechuan pepper, dry chili ginger and scallions

### TOMATO GINGER KAFFIR LIME

A tangy broth flavoured with ginger and kaffir lime

### VIETNAMESE GREEN HERBS

Green Herb spiced broth tempered with curry leaves

### CHOOSE ANYONE MEAT OR VEGETABLE

- PRAWNS
- FISH
- TENDERLOIN
- CHICKEN
- TOFU AND VEGETABLES 
- ASSORTMENT OF MUSHROOMS 

### ADD ON -

- Steam Jasmin Rice @120
- Steam Rice Noodles @120
- Steam Wheat Noodles @ 120



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## HOME MADE PHỞ

### ■ PHO WITH SEAFOOD - 790 🍴

Mild, aromatic noodle soup with fresh homemade rice noodles, fresh shrimps, fish and squid in a light aromatic broth – with bean sprouts, spring onion, various asian herbs, anise, cardamom, ginger, onions and cinnamon

### ■ PHO WITH CHICKEN - 760 🍴

Mild, aromatic noodle soup with fresh homemade rice noodles, tender chicken and a light chicken broth – with bean sprouts, spring onion, various asian herbs, anise, cardamom, ginger, onions and cinnamon

### ■ PHO WITH VEGETABLES - 660 🍴

Vigorous noodle soup with fresh homemade rice noodles, tofu, mushrooms, vegetables in an aromatic vegetable broth – with bean sprouts, spring onion, various asian herbs, anise, cardamom, ginger, onions and cinnamon

Replace rice noodles with wheat noodles @100



## SMALL PLATES ĐĨA NHỎ

'Street foods' are eaten in Vietnam mainly for morning and afternoon tea. As they are not filling and are easy to digest, they make for the perfect light lunch or to start the evening meal.

### ■ CHAR GRILLED PORK RIBS - 920

This is one of the treats served during community events, flavoured with five spice, tamarind and sesame oil

### ■ SHAKING PORK - 750

Succulent pork belly cubes, stir fried with onion, scallions and cherry tomato

### ■ CRISPY CALAMARI WITH PEPPER AND SCALLIONS - 720 🍷

Calamari cooked to perfection and tossed with scallion and chef's secret spice mix

### ■ "ROLL IT"~ SHRIMP MOUSSE ON SUGARCANE SKEWERS - 690

Traditional southern dish available throughout Vietnam, made from marinated shrimps, wrapped onto thin pieces of sugar cane, grilled and served with nuoc cham

### ■ VIETNAMESE DRY CHILLI PRAWNS - 630 🍷

Luscious prawns tossed with water chestnuts, sesame and peanuts

### ■ CRISPY FISH - 610

Scrumptious river sole, basil seeds, mango strips, sweet chili sauce, tobiko served on a prawn cracker

### ■ TENDERLOIN IN VIETNAMESE BLACK PEPPER - 540

Pepper tossed water buff tenderloin with chili and pickled salad

### ■ VIETNAM PIZZA CHICKEN / PORK - 450/510 🍷

Roasted rice cracker topped with egg, chicken/pork chorizo sausage and spring onion

### ■ LEMONGRASS CHILI CHICKEN - 520 🍷

Roasted chicken leg, served on a bed of fried glass noodles

### ■ SESAME CHICKEN - 520

Chicken tossed in spicy peanut and bell pepper sauce, topped with sesame

### ■ VIETNAMESE CHICKEN SKEWERS DUO - 490

Grilled spicy galangal chicken and Vietnamese lemongrass chicken

### ■ LETTUCE WRAP CHICKEN - 450

Chicken cooked to perfection with noodles, pickled vegetables and peanuts, served on a bed of Iceberg

### ■ VIETNAM CHICKEN WINGS - 450 🍷

A must try, fried chicken wings paired with nuoc cham



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## SMALL PLATES ĐIÀ NHỎ

'Street foods' are eaten in Vietnam mainly for morning and afternoon tea. As they are not filling and are easy to digest, they make for the perfect light lunch or to start the evening meal.

■ **VIETNAMESE LOTUS STEM - 680** (V)

Crisp lotus stem tossed in sweet & spicy Vietnamese sauce, garnished with sesame & scallion

■ **CRISPY TOFU - 580** (V)

Fresh tofu cubes fried to perfection and tossed in chili hoisin sauce, brown garlic and fresh chili

■ **VEGAN MEAT WITH CHILI AND VIETNAMESE BBQ - 570** (V)

Vegan meat morsels tossed with onion in Vietnamese sweet and spicy BBQ sauce

■ **SPICY MUSHROOMS WITH PICKLE - 480**

Mushrooms tossed with home-made Vietnamese sate sauce topped up with nouc cham and cucumber

■ **RICE PUFF SKEWERS - 430** (V)

Rice puff coated assorted vegetables cooked to perfection

■ **SPICY AUBERGINE WITH SCALLION - 410** (V)

Eggplant and scallion tossed with chilli bean sauce

■ **CRUNCHY VEGETABLES WITH PEANUT AND DRY CHILI - 410** (V) (P)

Button mushrooms, bamboo shoots, water chestnuts and baby corn tossed with Szechuan pepper and dry chili

■ **BUTTER CHILI GARLIC CORN - 410** (P)

Wok tossed soft corn kernels tossed in butter chili garlic, topped with crispy shallots

■ **VIETNAM SIGNATURE PIZZA - 410** (P)

Roasted rice cracker topped with egg, vegetables and spring onion

Dishes are subject to availability.

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## DIMSOMS (TIM SAM)

■ SEASAME PORK JIAOZI - 490

Black and white sesame pan fried dumplings with juicy pork belly

■ PRAWNS AND HERB - 490

A blend of fresh prawns wrapped in scented blue pea starch with burnt garlic and chili

■ GLITTERING GOLD CHICKEN - 470

Activated charcoal wrapped chicken dumplings with gold leaf

■ CHICKEN AND CHILI - 470

Succulent juicy chicken dumpling served with chili lime sauce

■ VIETNAMESE SATE FLAVOURED CHICKEN BAO - 470

Pan seared bao filled with chicken and Vietnamese sate sauce

■ EXOTIC MUSHROOMS GOLDEN BAO - 490

Pan seared bao filled with kaffir lime zest fragrant mushrooms

■ VEGAN MEAT AND PICKLE CHILI - 490 (V)

Steamed dumplings filled with vegan meat chunks, assorted mushrooms and pickle chili

■ 7 TREASURE MUSHROOM GYOZA - 450

Pan fried dumpling indulged with the goodness of earthiness

■ VEGETABLE AND GLASS NOODLES - 410 (V)

Poached dumpling in tangy soy filled with crunchy vegetables

■ WHITE ROSE - 380 (V)

Soft steamed tapioca flour dumplings filled with ground mung beans



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## ROLLS & SALADS (CUỘN & SA LÁT)

### SUMMER ROLLS

■ **SALMON AND AVOCADO - 890** 🍷

Scottish salmon, avocado, cream cheese, tobiko and herbs

■ **FRESH PRAWNS - 490** 🍷

Fresh prawns, spiced and pan seared with bean sprouts, served with peanut sauce

■ **STEAMED CHICKEN - 490**

Rice paper roll filled with steamed chicken, herbs, vermicelli noodles and served with peanut sauce

■ **VIETNAM SIGNATURE - 490** 🌱

Rice paper rolled with nori sheet vegan meat and Hass Avocado with fresh herbs and vermicelli noodles

■ **FRESH VEGETABLES - 430** 🍷

Rice paper roll filled with seasonal market vegetables, vermicelli noodles, Vietnamese herbs and served with peanut sauce

### SPRING ROLLS

■ **PORK BELLY WRAPS - 510**

Crispy wraps filled with glass noodles, pork belly cooked in chili hoisin served with lettuce and cucumber

■ **CHICKEN AND WATERCHESTNUT - 490**

Crispy spring rolls filled with glass noodles, chicken and vegetables served with salad and peanut hoisin chili

■ **FIVE SPICE TOFU - 430** 🌱

Crispy spring rolls filled with glass noodles, vegetables and tofu served with salad and peanut hoisin chili

### SALADS

Salad is eaten all year around in Vietnam weather in the north or in the south. Here are some examples of fresh, natural flavors and creativity that can be discovered in Vietnamese cuisine.

■ **SEAFOOD SALAD - 590** 🍷

Prawns, squid, river sole tossed with vegetables, herbs and lemon chili dressing

■ **VIETNAMESE GRILLED CHICKEN SALAD - 410** 🍷

Refreshing fresh vegetables dressed with herb and chili sauce, char grilled chicken with coconut and sesame dressing

■ **POMELO AND PAPAYA - 560** 🍷

Pomelo and raw papaya tossed with Vietnamese herbs, peanuts and chili dressing

Dishes are subject to availability.

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**HANOI**  
**BUN CHA 790**

(HOME STYLE CHAR GRILLED PORK PATTIES SERVED WITH SWEET & SOUR SAUCE AND STEAMED RICE NOODLES)

**ĐÀ NẴNG**  
**880 POMFRET**

(FRIED WHOLE POMFRET WITH LEMONGRASS AND FERMENTED CHILI BEAN SAUCE)

**HUE**  
**VIETNAMESE BBQ TOFU ON TAPIOCA 450**

(SILKEN TOFU TOSSED IN SWEET AND SPICY BBQ OILY BED OF TAGO CRACKER)

**HOI AN**  
**MANDARIN GLAZED PORK ON LEMONGRASS SKEWERS 740**

(CHILI MANDARIN ORANGE GLAZE PORK MIXTURE ROLLED AROUND LEMONGRASS STICK AND GRILLED ON SKILLET)

**NHÀ TRĂNG**  
**1890 WOK TOSSED LOBSTER**

(EXQUISITE LOBSTER CHUNKS TOSSED GINGER SCALLION AND CELERY LEAVES PAIRED WITH STEAMED JASMINE RICE)

**HO CHI MINH (SAIGON)**  
**PHO WITH PORK DUMPLINGS 820**

(MILD, AROMATIC NOODLE SOUP WITH FRESH HOMEMADE RICE NOODLES, POACHED PORK DUMPLINGS ALONG WITH FRESH HERBS AND BEAN SPROUTS, SPRING ONIONS, VARIOUS ASIAN HERBS, ANISE, CARDAMOM, GINGER, ONIONS AND CINNAMON)

**MEKONG**  
**VIET:NOM LOTUS LEAF RICE 450**

(VIETNAMESE RICE PREPARATION WITH CHILI HOISIN, SPROUTS AND SHITAKE COOKED IN LOTUS LEAF)

NAVIGATING THE VIETNAMESE BORDERS, CHEF AAKASH HAS TRAVELLED THE COUNTRY THROUGH THE FOOD BUSTLES & BAYS TO RESEARCH THE NUANCES OF VIETNAMESE CUISINE. FROM HANOI IN THE NORTH TO ALL THE WAY SOUTH TO HO CHI MINH CITY AND MEKONG, HE HAS PICKED UP FLAVOURS & AUTHENTIC DETAILS OF TASTE & PRESENTATION & CULMINATED IT ALL IN HIS INTERPRETATION OF THE VIETNAMESE FEAST IN THE CAPITAL.

HIS DELICIOUS CURATIONS ARE INSPIRED BY THE FRESH ZEALOUS FLAVOURS OF VIETNAM, THE EPICUREAN CULTURE OF THE COUNTRY & HIDDEN FLAVOURS OF THE BELOVED STREET FOOD THERE- ALL TAKING SHAPE OF AN EXCLUSIVE GASTRONOMICAL EXPERIENCE, DELIVERED AT VIET:NOM. THE MENU IS AN AMALGAMATION OF VIETNAMESE AUTHENTICITY WITH THE FLAVOUR SENSIBILITIES & FAMILIARITIES OF THE INDIAN PALATE.

BỮA TIỆC VUI VẼ  
(HAPPY FEASTING)





VIỆT: NÒM



DINING