



## ENTREE

Prawn Crackers <i>banh phong tom</i>	\$5
Spring Rolls <i>chagio</i> (VG) Pork Mince or Vegetarian	\$12
Steamed Dim Sims <i>xiu mai</i> (VG) Pork Mince or Vegetarian	\$12
Calamari Balls <i>muc vien</i>	\$12
Crispy Crab Claws <i>cang cua</i>	\$12
Fresh Rice Paper Rolls <i>goi cuon</i> (GF) (VG) Chicken and Prawn or Vegetarian	\$12
Tempura Vegetables <i>rau caichiendon</i> (VG)	\$13
Battered Prawn Skewers <i>tom xau</i>	\$14
Fried Chicken Skewers <i>ga xau</i>	\$14
Fried Green Rice Toasted Prawn Flakes	\$15
Stuffed Chicken Wings <i>canh ga don thit</i> (GF)	\$15
Steamed Rice Rolls <i>banh cuon</i> (VG) Pork Mince or Vegetarian	\$16
Spicy Beef Salad <i>goi bo</i> (GF) Tender beef slices tossed with a spicy, tangy dressing - Beansprout and Basil OR - Lettuce, Cucumber, Carrot and Basil	\$17
Vietnamese Chicken Salad <i>goi ga</i> (GF) Shredded chicken, cabbage, mint and traditional Vietnamese vinaigrette topped with toasted peanuts	\$17
Vietnamese Pancake <i>banh xeo</i> (GF) (VG) Prawn or Chicken	\$18
Vegetarian	\$16

*\*All salads available in main size*

## SOUP

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<b>Chicken and sweet corn</b> <i>soup bap</i>	\$12	\$24
<b>Special Vegetable</b> <i>canh bat buu</i> (GF) Chinese cabbage, choysum, carrot, dry mushroom, cauliflower, broccoli and tofu in a clear chicken stock	\$13	\$22
<b>Vietnamese Sweet and Sour</b> <i>canh chua Viet</i> (GF) Fresh tomatoes, celery, pineapple, beansprouts and basil in a sweet and sour chicken stock		
- Tofu & Vegetable	\$13	\$22
- Chicken	\$13	\$24
- King Prawn	\$14	\$28
<b>Tom Yum</b> <i>canh chua Thai</i> (GF) Enoki and straw mushroom, celery, basil, lemongrass and kaffir lime leaves in a hot and sour chicken stock		
- Tofu & Vegetable	\$13	\$22
- Chicken	\$13	\$24
- King Prawn	\$14	\$28

## MYLAN EXQUISITES

<b>Chicken Roti</b> <i>ga roti</i> (GF) Slowly simmered tender thigh fillets in special marinade accompanied with fresh salad	\$24
<b>Shaky Beef</b> <i>bo lu lac</i> (GF) Lean beef tossed in a flaming wok, dressed with vinaigrette on a bed of fresh salad	\$25
<b>Spicy Salty King Prawns</b> \$30 <b>Calamari</b> \$25 <i>rang muoi</i> Fresh seafood coated with Chilli and sea salt. Served with caramelised capsicum and onion	

## Red Curry Chicken \$25 or King Prawn \$30 *cari Thai* (GF)

Spicy coconut red curry served with bamboo shoots,  
garden vegetables and basil

## Cashew Curry Chicken \$25 Beef or prawn \$30 (GF) (VG)

Thick cashew curry infused with fresh lime and  
lemongrass, accompanied with vegetables

## Sticky King Prawn in Tamarind Sauce *tom sot me* \$30

King prawns glazed in a sticky caramelised  
tamarind sauce

## Vermicelli Salad *bun* (GF) (VG)

Vermicelli rice noodles, salad and mint topped with crushed  
peanuts and Vietnamese dressing

- Pork Mince or Vegetarian Spring Rolls	\$23
- Lemongrass Tofu and Vegetables	\$23
- Lemongrass Beef or Chicken	\$25
- Lemongrass King Prawn	\$30

*\*All Vermicelli Salads can be ordered with  
additional Spring rolls*

\$6

## Vietnamese Steamboat *culao* (GF)

\$45

Traditional Vietnamese broth with king prawns, calamari,  
fish cake, fish balls and vegetables. Served with vermicelli  
rice noodles. (Recommended to be shared)

## MyLan Wagyu Beef Pho

\$24

The Traditional Vietnamese beef & pork stock soup,  
which is one of the country's best-known riches.

## MAKE YOUR OWN RICE PAPER ROLLS

Create your own rice paper rolls, with your choice of:

### Grilled Pork *nem nuong*

\$36

Marinated grilled pork topped with crunchy peanuts.  
Served with vermicelli, fresh salad, rice paper and fresh  
roll sauce.

### Beef or Chicken Hotplate *bo/ga nuong vi* (GF)

\$38

Sizzling hotplate of beef or chicken caramelised with  
lemongrass and topped with crunchy peanuts. Served  
with vermicelli, fresh salad, rice paper and Vietnamese  
dipping sauce.

## MAIN

Your choice of:

Tofu and Vegetables	\$23
Pork, Beef or Chicken	\$25
King Prawn, Seafood or Combination	\$30

Dishes requested without vegetables

*Accompanied with a sauce below:*

### Satay (GF)

The signature dish. Our renowned homemade spicy  
satay sauce with peanut and coconut milk, served with  
carrot, capsicum and onion

### Sizzling (VG)

Hoisin and chilli black bean sauce combined with  
carrot, capsicum, baby corn, onion and broccoli on a  
sizzling hot plate

### Spicy

Creamy spicy sauce combined with carrot, baby corn,  
capsicum and onion on a sizzling hot plate

Please inform staff of any dietary requirements or allergies  
(GF) = Available in Gluten Free  
(VG) = Available in Vegan  
\*\*\* Prices are Subject to change \*\*\*

## Sizzling Spicy

A unique fusion of our sizzling and spicy sauces

## Sizzling Sweet Chilli (VG)

Sweet chilli sauce cooked with a tangy pineapple, carrot and capsicum served on a sizzling plate

## Honey

Lightly battered chicken or king prawns drizzled in a sticky honey sauce

## Plum Sauce (VG)

A mixture of carrots, capsicum and broccoli stirred with a sweet and tangy plum sauce

## Shallot and Ginger (GF) (VG)

Stalks of shallots infused in a ginger sauce. Served with capsicum, carrot and straw mushrooms on a sizzling hot plate

## Garlic (GF) (VG)

Caramelised garlic, red capsicum, shoots of shallot and topped with coriander

## Lemongrass (GF) (VG)

Glazed lemongrass served on a bed of fresh salad

## Chilli Basil (GF) (VG)

Chilli and basil sautéed with shredded carrot, capsicum, green beans and onion

## Sweet and Sour (VG)

Served with tomato, pineapple, cucumber, capsicum, celery and onion

## Asian Greens (GF) (VG)

Choysum, Chinese cabbage, broccoli, green beans and snow peas tossed in a garlic soy sauce

## Mushroom and Oyster Sauce (VG)

Chinese cabbage, straw mushrooms, broccoli and celery stir-fried in a dark oyster sauce

## Cashew Nut and Vegetables (GF) (VG)

Chinese cabbage, bok choy, carrot, broccoli and cauliflower tossed in a light oyster sauce and topped with toasted cashews

## FISH

\$25

### Shallot and Ginger (GF) ca hap gung hanh

Steamed fish fillet with stalks of shallots infused in a ginger sauce. Served with capsicum, carrot and straw mushrooms on a sizzling hot plate.

### Steamed Tamarind ca hap me

Steamed fish fillets, celery and straw mushroom drizzled over with tamarind sauce then topped with fresh basil

### Sticky Tamarind ca chien sot me

Crispy fish fillets glazed in a sticky caramelised tamarind sauce

### Spicy Salty ca rang muoi

Lightly fried fish fillets coated with chilli and sea salt. Served with a caramelised capsicum and onion

## DUCK

\$32

### Plum

Succulent roast duck stir fried with capsicum, carrots and broccoli smothered in a tangy plum sauce

### Vegetables and Oyster Sauce

Crispy duck, bok choy and carrots tossed in a light oyster sauce

### Red Curry

Roast duck in a spicy coconut red curry served with bamboo shoots, garden vegetables and lychees

## Orange

Roast duck drizzled with a zesty orange sauce and served with shitake mushrooms and carrot

## RICE

Special Fried Rice (GF)	\$16
Tomato Fried Rice (GF)	\$16
Vegetarian Fried Rice (GF) (VG)	\$16
Steamed Jasmine Rice	\$5 per person

## BANQUET

A great way to enhance your dining experience, your selection is designed to feed the table. Seafood, duck, fish, king prawn mains are subjected to a \$2 charge, per person. All banquets are served with jasmine rice.

### Chef Selection for 2 people \$38 per person

Four entrees and Two mains chosen by our Chef.  
Complimentary tea and corkage

### For 3 people \$40 per person

Four entrees and Three mains

### For 4 people or more

Four entrees and Three mains \$40 per person  
Four entrees and Four mains \$42 per person

## DESSERT

Affogato	\$9
Vanilla Ice Cream	\$9
Three scoops	
*Desserts available with your choice of chocolate, strawberry or caramel topping	
Tapioca with Stewed Banana	\$12
Sweet Corn Tapioca with Coconut Milk	\$12

## COLD BEVERAGES

Sanpellegrino Sparkling water (250ml)	\$3.9
Lemon Lime & bitters, Ginger beer, Coke, Diet coke, Coke Zero, Fanta, Sprite, Solo	\$4.9
Mount Franklin Bottle Water (600ml)	\$4.9
Apple or Tropical or Pineapple juice	\$5.9
Homemade Lemon Ice Tea	\$5.9
Cold pressed tea infused with fresh lemon	
Homemade Fresh Soda lemon	\$5.9
Freshly squeezed lemon juice and homemade sugar syrup with fizzy soda	
Pink Lemonade	\$6.9
Coconut juice with Flesh	\$6.9
Vietnamese Ice coffee	\$6.9
Classic Vietnamese style double espresso with crushed ice and condensed milk	
Iced coffee or Iced chocolate	\$6.9
Lauratana Sparkling water (750ml)	\$10

## HOT BEVERAGES

Delano Coffee	\$6.00
Cappuccino, Flat White Latte, Mocha, Macchiato, Short or Long Black, Hot Chocolate	
Pot of Tea	\$6.00
Jasmine Green, Ginseng, Chamomile, English, Breakfast, Earl Grey, Peppermint	

CORKAGE	\$3.90 per person
CAKEAGE	\$1 per person (max charge \$15)
TAKEAWAY CONTAINER	\$0.5 per box

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