



175 OXFORD STREET

LEEDERVILLE

WWW.ANNAVIETNAMESERESTAURANT.COM

9444 3122

B.Y.O (BEER & WINE ONLY)

TAKE AWAY MEALS

GROUP & PARTY BOOKINGS

\$2 CORKAGE PER PERSON

OPEN

MON-THURS	5.00PM - 10.00PM
FRI-SAT	5.00PM - 11.00PM
SUNDAY	5.00PM - 10.00PM

DINE-IN MENU

Please let us know if you have any
special dietary requirements or allergies

Soup

☆ = GLUTEN FREE

☆1. MANG TAY NAU CUA (ASPARGUS SOUP)

FLAVOURED SOUP MADE WITH CRAB MEAT &
ASPARGUS

7.7

☆2. HU TIEU MY THO (SEAFOOD SOUP)

SEAFOOD MADE WITH PRAWN, SQUID & RICE
NOODLES

8

☆3. MIEN GA (CHICKEN SOUP)

CHICKEN PIECES IN BOILING BOUILLON WITH
VIETNAMESE VERMICELLI, PEPPER AND SHALLOT

8

☆4. BAP CUA (CRAB CORN SOUP)

CRAB MEAT BLENDED WITH CREAM CORN

7.7

☆5. CANH CHAY (VEGETABLE SOUP)

MIXED VEGETABLE SOUP

7.7

6. WUN TUN

PRAWN & MINCED PORK

8

7. LAU TOM YUM (VIETNAMESE STEAMBOAT)

A BIG COMBINATION OF SEAFOOD & VEGETABLES.

RICE VERMICELLI NOODLES INCLUDED

60



2. SEAFOOD SOUP



5. VEGETABLE SOUP



7. STEAMBOAT

Entree

☆ = GLUTEN FREE

14. MI THANH CHIEN DON (FRIED WUN TUN)

WELL MARINATED MINCED PORK WRAPPED IN WUN TUN
AND DEEP FRIED (6)

7.5

☆ **8. GOI GA/BO (CHICKEN/BEEF SALAD)**

14.9

9. CHA GIO (DEEP FRIED SPRING ROLLS)

MADE WITH MINCE PORK, WRAPPED IN CRISP RICE
PAPER & DEEP FRIED. SERVED WITH FISH SAUCE.

4 ROLLS

8

**10. CHA GIO CHAY (VEGETARIAN DEEP FRIED SPRING
ROLLS)**

2 ROLLS

7

11. BO NUONG (SATAY BEEF SKEWERS)

2 SKEWERS

7.8

12. GA NUONG (SATAY CHICKEN SKEWERS)

2 SKEWERS

7.8

13. CANH GA DON (STUFFED CHICKEN WING)

ROASTED BONELESS CHICKEN WING FILLED WITH
MINCED PORK, MUSHROOMS, BEAN THREAD & MINT.

1 WING

7

15. SAMOSA (BEEF SAMOSA)

MINCED BEEF, BEANS, CORN, POTATOES AND SPICES.

2 SAMOSAS

7.5

16. BANH MI SAIGON (PRAWN TOAST)

COMBINATION OF PORK, PRAWN & ONION WHICH ARE
FRIED IN BREAD & GARLIC

8

17. BO BIA (SOUTHERN RICE PAPER ROLLS)

SOUTHERN VIETNAMESE STYLE FRESH SPRING ROLL,
YAM BEAN, DRIED SHRIMP AND PORK SAUSAGE.

2 ROLLS

8

☆ **18. GOI CUON (RICE PAPER ROLLS)**

PRAWN AND CHICKEN (☆ WITH FISH SAUCE) (2)

8

19. GOI CUON CHAY (VEGETARIAN RICE PAPER ROLLS)

8

20. PRAWN CRACKERS BASKET

5.5

21. CA VIEN CHIEN (DEEP FRIED FISH BALLS)

6.5



9. SPRING ROLLS



13. STUFFED CHICKEN WING



18. RICE PAPER ROLLS

22. GA SOT CHANH (FRIED CHICKEN LEMON SAUCE)

FISH SAUCE ADDED

23. GA CHIEN (FRIED CHICKEN WITH PLUM SAUCE)

24. GA SOT ME (FRIED CHICKEN WITH TAMARIND SAUCE)

FISH SAUCE ADDED

☆ **25. GA TOI (GARLIC CHICKEN)**

26. GA XAO SATE (CHICKEN SATAY & ONION)

☆ **27. GA XAO LAN (CHICKEN MILD CURRY)**

CHICKEN BRAISED WITH BABY CORN, CAPSICUM, MILD CURRY & COCONUT CREAM

☆ **28. GA XAO XA OT (STIR FRIED CHICKEN IN LEMONGRASS & CHILLI)**

☆ **29. GA XAO GUNG (GINGER CHICKEN)**

MARINATED CHICKEN BRAISED WITH GINGER, CHILLI & ONION

☆ **30. GA XAO RAU (VEGETABLES CHICKEN)**

MARINATED CHICKEN BRAISED WITH VEGETABLES & WHITE ONION

31. GA RIM (CARAMELISED CHICKEN)

FISH SAUCE ADDED



23. CHICKEN PLUM SAUCE



26. SATAY CHICKEN



31. CARAMELISED CHICKEN

☆32. BO ME (BEEF TAMARIND)

STIR FRIED BEEF WITH SPECIAL TAMARIND SAUCE

☆33. BO XAO LAN (BEEF MILD CURRY)

BEEF BRAISED WITH BABY CORN, CAPSICUM, MILD CURRY &
COCONUT CREAM

☆34. BO XAO DAU PHONG (GINGER BEEF)

GINGER BEEF FLAVOURED WITH GROUND PEANUTS, PICKLED
CARROTS & FISH SAUCE

☆35. BO XAO RAU (VEGETABLES BEEF)

SLICED BEEF STIR FRIED WITH VEGETABLES & ONION

36. BO XAO SATE (SATAY BEEF)

BEEF BRAISED WITH SPECIAL SATAY SAUCE & ONION

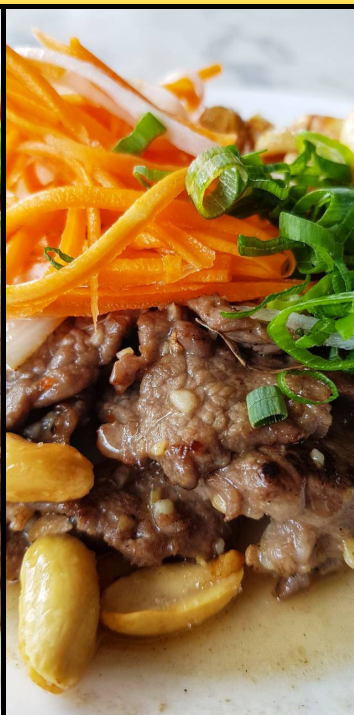
☆37. BO XAO XA OT (BEEF LEMONGRASS)

STIR FRIED BEEF WITH LEMONGRASS & CHILLI

☆38. BO XAO TOI (BRAISED GARLIC BEEF)



32. BEEF TAMARIND



34. GINGER BEEF



35. BEEF & VEG

Pork

☆ = GLUTEN FREE

21.5

39. BBQ PORK

GARLIC, ONION, & CHILLI

☆ 40. HEO XAO RAU (PORK VEGIES)

☆ 41. HEO XAO XA OT (STIR FRIED PORK WITH LEMONGRASS & CHILLI)

42. THIT HEO GOI BAP CAI (PORK CABBAGE ROLLS)

CABBAGE ROLLS STUFFED WITH STEAMED PORK, MINCE & ONION SERVED
WITH SPECIAL PLUM SAUCE

43. HEO XAO SATE (PORK SATAY)

SLICED PORK BRAISED WITH SPECIAL SATE SAUCE & ONION

44. SUON HEO NUONG (PORK BARBECUE)

GRILLED PORK CHOPPED PIECES MARINATED WITH LEMONGRASS, GARLIC
ONION SERVED WITH PLUM SAUCE

☆ 45. HEO XAO LAN (PORK MILD CURRY)

SLICED PORK BRAISED WITH ONION, BABY CORN, MILD CURRY & COCONUT
CREAM

46. SUON XAO CHUA NGOT (SWEET & SOUR BBQ PORK)

MARINATED PORK CHOPPED PIECES BRAISED WITH TOMATOES, ONION IN
OUR SWEET & SOUR SAUCE



44. BBQ PORK



42. SPICY CABBAGE ROLLS



46. SWEET & SOUR PORK

Lamb

☆ = GLUTEN FREE

22.5

☆47. CUU XAO LAN (LAMB MILD CURRY)

LAMB BRAISED WITH BABY CORN, CAPSICUMS, MILD CURRY & COCONUT CREAM

48. CUU XAO SATE (LAMB SATAY)

LAMB BRAISED WITH SPECIAL SATAY SAUCE & ONION

☆49. CUU XAO XA OT (LAMB LEMONGRASS)

STIR FRIED LAMB IN LEMONGRASS & CHILLI

Fish

MARKET PRICE

50. CA CHUNG THIT HEQ (STEAMED FISH)

WHOLE SNAPPER STEAMED WITH SLICED PORK, MUSHROOMS, ONION, BEAN THREAD & SPECIAL SAUCE

☆51. CA CHIEN GUNG (GINGER FISH)

WHOLE SNAPPER FRIED IN FISH SAUCE, FLAVOURED WITH GINGER

52. CA CHIEN SOT CA CHUA (TOMATO DEEP-FRIED FISH)

WHOLE SNAPPER DEEP FRIED AND SERVED WITH FRESH TOMATOES AND SAUCE



47. LAMB MILD CURRY



49. LAMB LEMONGRASS



52. TOMATO FRIED FISH

Seafood

☆ = GLUTEN FREE

☆53. TOM RIM (CARAMELISED PRAWNS)
MARINATED PRAWN, COOKED IN FISH SAUCE WITH
TOMATO SAUCE, FLAVOURED WITH MINT
25

☆54. TOM ME (PRAWN TAMARIND)
25

☆55. TOM XAO XA OT (PRAWN LEMONGRASS)
BRAISED PRAWN WITH LEMONGRASS AND CHILLI
25

☆56. TOM XAO THAP CAM (COMBINATION
PRAWNS & SQUID)
25

☆57. TOM TOI (GARLIC PRAWNS)
25

☆58. TOM XAO LAN (PRAWN CURRY)
BRAISED PRAWNS WITH ONION, BABY CORN, MILD
CURRY & COCONUT CREAM
25

59. TOM XAO SATE (PRAWN SATAY)
25

☆60. MUC MUOI TIEU (SALT & PEPPER
SQUIDS)
24

☆61. MUC XAO CHUA NGOT (SWEET & SOUR
SQUIDS)
STIR FRIED SQUID WITH TOMATO & CELERY IN
SWEET & SOUR SAUCE
24

☆62. MUC XAO XA OT (SQUID LEMON GRASS
& CHILLI)
24

63. CA CHUA NGOT (SWEET & SOUR CRUMB
FISH FILLETS)
FISH FILLETS IN SWEET AND SOUR SAUCE
25

64. CA SOT NUOC COT DUA (CRUMB FISH
FILLETS IN SPICY COCONUT SAUCE)
25



58. PRAWN CURRY



63. SWEET & SOUR FISH



64. COCONUT FISH

☆ 66. TAU HU XAO CHUA NGOT (SWEET & SOUR TOFU)

☆ 67. TAU HU XAO XA OT (LEMONGRASS & CHILLI TOFU)

☆ 68. TAU HU XAO LAN (TOFU MILD CURRY)
BEAN CURD BRAISED WITH BABY CORN, CAPSICUM,
MILD CURRY & COCONUT CREAM

69. TAU HU SATE (SATAY TOFU)

☆ 70. TAU HU MUOI TIEU (SALT & PEPPER TOFU)

☆ 71. TAU HU XAO RAU (VEGETABLES TOFU)

☆ 72. RAU CAI XAO CHAY (STIR FRIED VEGGIES)
A COMBINATION OF STIR FRIED VEGGIES FLAVOURED IN
OYSTER SAUCE

☆ 73. RAU LUOC (STEAMED VEGGIES)
STEAMED VEGGIES FLAVOURED WITH OYSTER SAUCE

74. RAU CAI XAO SATE (SATAY VEGGIES)
STIR FRIED VEGETABLES WITH SATAY SAUCE

☆ 75. RAU TOI (CHOY SUM WITH GARLIC & CHILLI)



65. VEGETABLE OMELETTE

70. SALT & PEPPER TOFU

75. CHOY SUM & GARLIC

PLEASE CHECK FOR AVAILABILITY**76. GA UOP QUE NUONG (CHICKEN CINNAMON)**

WELL MARINATED CHICKEN FLAVOURED IN SOY SAUCE, GINGER, GARLIC, CINNAMON & CLOVES, BAKED IN THE OVEN

23

☆ **77. CARI BO (CURRY BEEF)**

WELL MARINATED BEEF COOKED SLOWLY WITH CURRY PASTE, ONION, GINGER AND POTATO

23

☆ **78. CARI CHAY (VEGETARIAN CURRY)**

PUMPKIN, SWEET POTATO, BEAN CURD, COOKED WITH COCONUT MILK & SPICES

22

☆ **79. BO KHO (SPICY BEEF STEW)**

VIETNAMESE SPICY BEEF STEW COOKED SLOWLY WITH SOY BEAN PASTE, LEMONGRASS, CINNAMON, GINGER AND TOMATO

23

☆ **80. CARI CUU (LAMB CURRY)**

WELL MARINATED LAMB COOKED SLOWLY WITH CURRY PASTE, ONION, GINGER AND POTATO

23

81. BO SATE NHUN CUA THIT (BEEF PRAWN GRILLED)

MINCED PORK AND PRAWNS WRAPPED IN THINLY SLICED BEEF, GRILLED AND SERVED WITH SATAY SAUCE

22

☆ **82. CARI GA (CHICKEN CURRY)**

WELL MARINATED CHICKEN COOKED SLOWLY WITH CURRY PASTE, ONION, GINGER AND POTATO

23

☆ **83. CARI CA (HOT CURRY FISH)**

WELL MARINATED FISH FILLETS COOKED SLOWLY WITH GINGER, TOMATOES, BASIL AND HOT CURRY

23.9

84. TAU HU BEN TRE (TOFU BT)

TOFU CHOPPED BRAISED WITH TOMATOES, ONIONS, CARROT, CAPSICUM, CELERY, MINCED PORK AND SHRIMP

21



76. CINNAMON CHICKEN



80. LAMB CURRY



84. TOFU BT

Noodles + Rice

85. HU TIEU XAO (STIR FRIED COMBINATION RICE NOODLES)

COMBINATION OF SHRIMP, CHICKEN, BEANSPROUT
BRAISED WITH RICE NOODLES
17.5

86. MI XAO (STIR FRIED COMBINATION EGG NOODLES)

COMBINATION OF SHRIMP, CHICKEN, BEAN SPROUTS,
VEGETABLES BRAISED WITH EGG NOODLES
17.5

87. MIEN XAO (VERMICELLI NOODLE COMBINATION)

88. BUN BO/HEO XAO (LEMONGRASS BEEF/PORK NOODLE SALAD)

STIR-FRY MARINATED BEEF PAIRED WITH RICE
NOODLES. DRESSED WITH FISH SAUCE TOPPED WITH
ROASTED PEANUTS
15.5

89. PHO BO (BEEF NOODLE SOUP)

STEAMED RICE (PER SERVE) 2.5

ANNA'S FRIED RICE S - 13

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86. EGG NOODLE COMBO

88. BEEF NOODLE SALAD

89. BEEF NOODLE SOUP

Banquets

\$33 PER HEAD (MINIMUM 4 PEOPLE)

MIXED ENTREE

DEEP FRIED SPRING ROLLS

FRIED WUN TUN

PRAWN TOASTED

CHICKEN OR BEEF SATAY SKEWERS

MAIN COURSE

CHICKEN DISH

BEEF DISH

SQUID DISH

VEGETABLE DISH

ANNA'S FRIED RICE

STEAMED RICE

\$36 PER HEAD (MINIMUM 6 PEOPLE)

MIXED ENTREE

DEEP FRIED SPRING ROLLS

FRIED WUN TUN

PRAWN TOASTED

CHICKEN OR BEEF SATAY SKEWERS

MAIN COURSE

CHICKEN DISH

BEEF DISH

PRAWN DISH

WHOLE FISH

ANNA'S FRIED RICE

STEAMED RICE



Desserts + Drinks

BANANA FRITTER & ICECREAM 6.9

CARAMEL FLAN & ICECREAM 6.9

CHUOI CHUNG 6.9

**BANANA COOKED WITH TAPIOCA SAGO
AND COCONUT CREAM, SERVED HOT**

PLAIN ICECREAM 4

FRIED ICE CREAM 6.9

BANANA ICECREAM BOAT 6.9

VIETNAMESE ICED COFFEE 6.5

HAHN LIGHT BEER 6

FRESH ORANGE JUICE 6

FRESH CARROT JUICE 6

FRESH LEMON JUICE 6

FRESH COCONUT JUICE 6

TRA CHANH - LEMON ICE TEA 6

JASMINE TEA 3.5

GINGER BEER 4.5

SPARKLING WATER 7

LEMON & LIME BITTERS 4.5

SOFT DRINKS (CAN) 3.5





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