

Our Vietnamese Fried Dish *Gorengan*

Disajikan selama bertahun-tahun di seluruh dunia dengan reputasi yang baik. Lumpia Goreng yang dikenal sebagai *Chả Giò Madame* adalah salah satu menu special kami.

Gorengan juga dapat di nikmati dengan menu lain untuk membawa nuansa makanan yang enak dan sehat.

Served all year round with a favourable reputation across the world, Spring Rolls known as Chả Giò Madame are our speciality.

While fried dishes are often associated with indulgence, they can also be enjoyed in moderation as part of a balanced meal.



PARTY TRAY



Jadikan acara mu lebih seru dan menarik bersama kami.

HUBUNGI KAMI:

 0813 9993 0498



FRIED DISH *Gorengan*



01 CHẢ GIÒ MADAME

Lumpia Goreng dengan
Isi Ayam & Udang

*(Crispy Spring Roll with
Chicken & Shrimp)*

Rp 20.000 / roll



02 CHẢ GIÒ VEGAN

Lumpia Goreng dengan
Isi Sayuran, Tofu & Jamur

*(Crispy Spring Roll with
Vegetables, Tofu & Mushroom)*

Rp 20.000 / roll



03 CÁ VIÊN CHIÊN

Bakso Ikan Vietnam
(Vietnamese Fishballs)

Rp 25.000 / skewer



04 BÒ VIÊN CHIÊN

Bakso Sapi Goreng

(Fried Homemade Beef Meatballs)

Rp 18.000 / skewer





05 TÔM VIÊN CHIÊN

Bakso Udang Vietnam
(Vietnamese Shrimpballs)

Rp 25.000 / skewer



06 MỘC GÀ CHIÊN

Bakso Ayam Jamur Goreng
(Fried Homemade Chicken Mushroom Meatballs)

Rp 18.000 / skewer



07 MỘC GÀ CHIÊN SPICY

Bakso Ayam Jamur Goreng Pedas
(Spicy Fried Homemade Chicken Mushroom Meatballs)

Rp 18.000 / skewer



08 ĐẬU HŨ DỒN THỊT CHIÊN

Tofu Goreng isi Ayam
(Fried Tofu Stuffed with Chicken)

Rp 15.000 / pcs



09 ĐÙI GÀ CHIÊN

Ayam Goreng Paha dengan
Kecap Ikan & Bawang Putih
(Fried Chicken Thigh with Fish Sauce & Garlic)

Rp 45.000 / pcs



10 CHUỐI CHIÊN

Pisang Goreng Vietnam
(Fried Banana Fritters)

Rp 20.000 / portion



11 BÁNH KHOÁI

Panekuk Beras dengan Udang & Ayam
(Rice Pancake with Shrimp & Chicken)

Rp 18.000 / pcs

The above price does not include 10% Tax & Service Charge or 5% Packaging Charges for Take Away

Please inform our staff if you have any special request or Food Allergies



FRIED DISH *Gorengan*



12 BÒ LÁ LỐT

Daging Sapi digulung dengan Daun Lá Lốt Vietnam

(Ground Beef Wrapped in Vine Leaves)

Rp 25.000 / skewer



13 BÒ QUẤN SẢ

BBQ Daging Sapi Tusuk Sereh

(BBQ Lemongrass Beef Wrapped on Lemongrass Stem)

Rp 25.000 / skewer



14 XÔI GÀ NƯỚNG

Ketan dengan Ayam Panggang

(Sticky Rice with Grilled Chicken)

Rp 30.000 / portion



15 NEM NƯỚNG

Sosis Ayam Vietnam

(Vietnamese Chicken Sausage)

Rp 20.000 / skewer



16 GÀ LỤI MUỐI ỚT

Ayam Tusuk Saus Pedas

(Chicken Skewer with Spicy Sauce)

Rp 15.000 / skewer



17 GÀ NƯỚNG

Daging Ayam Panggang

(Grilled Chicken)

Rp 20.000 / pcs

Gỏi Cuốn

STEAMED ROLL

Lumpia Basah



Lumpia Basah. Snack Vietnam yang ringan dan mudah untuk di konsumsi. Berasal dari bagian Utara, Lumpia Basah sangat cocok untuk dinikmati dalam temperatur suhu ruangan (atau sedikit dingin). Konsistensi untuk menyajikan bahan-bahan segar yang di balut dalam gulungan rice paper. Halus saat di buat dan menyenangkan saat di nikmati.

Lumpia Basah terus menjadi kuliner yang memiliki rasa segar dan sederhana. Hidangan ini menjadi pokok dari kuliner Vietnam dan menjadi pilihan yang populer untuk mereka yang mencari hidangan ringan dan menyegarkan.

Rice paper rolls. The go-to snack or light bite in Vietnam. Originating from the humid north, rice paper rolls are best served at room temperature (or slightly cooled). They consist of fresh ingredients wrapped in rice paper. Delicate to make, fun to demolish.

Fresh rolls continue to be loved for their fresh flavors and simplicity. They are a staple of Vietnamese cuisine and have become a popular choice for those seeking a light and refreshing dish.





GỎI CUỐN *FRESH ROLL* *Lumpia Basah*

All Gỏi Cuốn
Served with:



Rice Paper



Rau Quế



Mint
Leaf



Cucumber



Lettuce

18 GỎI CUỐN TÔM

Lumpia Basah isi Udang & Otak otak Ayam dengan Saus Kacang

(Fresh Roll with Shrimp, Chicken Salami with Peanut Sauce)

Rp 27.000 / roll

BEST
SELLER



19 NEM NƯỚNG CUỐN

Lumpia Basah isi Sosis Ayam Vietnam & Otak otak Ayam dengan Saus Kacang

(Fresh Roll with Vietnamese Chicken Sausage & Chicken Salami with Peanut Sauce)

Rp 27.000 / roll



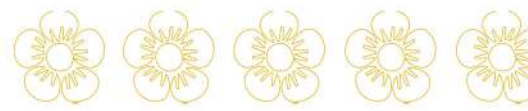
20 BÁNH TRÁNG CUỐN SA TẾ

Lumpia Basah isi Telur, Otak otak Ayam, Mangga Muda dengan Saus Sa Tế Pedas

(Fresh Roll with Egg, Chicken Salami, Young Mango with Spicy Sa Tế Sauce)

Rp 24.000 / roll



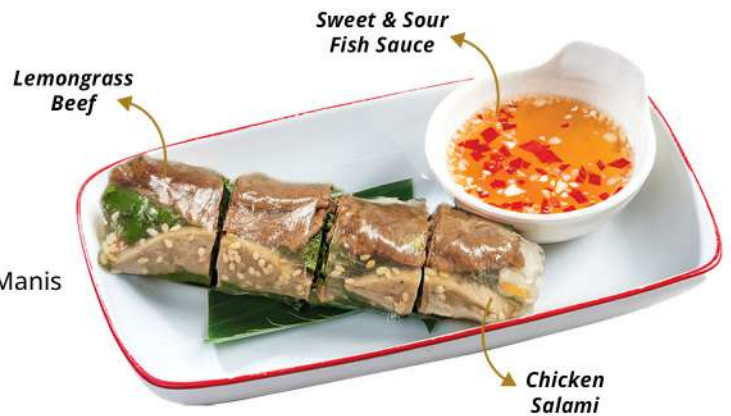


21 GỎI CUỐN BÒ

Lumpia Basah isi Daging Sapi,
Otak otak Ayam & Saus Ikan Asam Manis

*(Fresh Roll with Lemongrass Beef,
Chicken Salami with Sweet & Sour Fish Sauce)*

Rp 27.000 / roll



22 GỎI CUỐN VEGAN

Lumpia Basah isi Tofu &
Jamur dengan Saus Kacang

*(Fresh Roll with Tofu & Mushroom
with Peanut Sauce)*

Rp 24.000 / roll



BÁNH CUỐN STEAMED ROLL *Lumpia Kukus*

23 BÁNH CUỐN (STEAMED ROLL)

Lumpia Kukus Isi dengan Ayam
Jamur & Otak otak Ayam

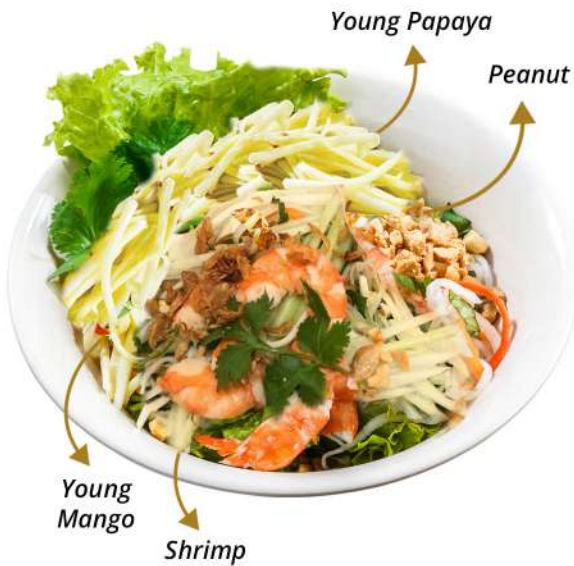
*(Steamed Rice Rolls Stuffed with
Chicken Mushroom & Chicken Salami)*

Rp 30.000 / roll





GỎI *Mango & Papaya Salad*



24 GỎI ĐU ĐỦ XOÀI TÔM

Salad Mangga & Pepaya Muda
dengan Udang

*(Young Mango & Papaya with
Shrimp Salad)*

Rp 50.000

25 GỎI ĐU ĐỦ XOÀI BÒ

Salad Mangga & Pepaya Muda
dengan Daging Sapi Sereh

*(Young Mango & Papaya with
Lemongrass Beef Salad)*

Rp 60.000



26 GỎI ĐU ĐỦ XOÀI GÀ

Salad Mangga & Pepaya Muda
dengan Ayam Panggang

*(Young Mango & Papaya with
Grilled Chicken Salad)*

Rp 50.000



27 GỎI ĐU ĐỦ XOÀI VEGAN

Salad Mangga & Pepaya Muda
dengan Tofu & Jamur

*(Young Mango & Papaya with
Tofu & Mushroom Salad)*

Rp 50.000

Bánh Mì SANDWICH VIETNAM *Vietnamese Baguette*

Pemerintahan Kolonial Perancis memperkenalkan “Baguette” ke Vietnam pada tahun 1860. ‘Bánh’ artinya ‘makanan yang di panggang’, dan ‘Mì’ artinya ‘gandum’.

Baguette memiliki tekstur ringan dan garing pada bagian luar, tetapi lembut dan kenyal pada bagian dalam. Diisi dengan berbagai macam jenis bahan untuk menciptakan makanan yang lezat seimbang dari rasa dan tekstur. Sering kali, kombinasi dari Mayonaise dan Pate menghadirkan rasa yang lembut dan kaya akan rasa. Cabai dan Kecap terkadang juga di tambahkan untuk menambahkan cita rasa.

The French introduced Vietnam to the baguette in the 1860s. Translated, ‘Bánh’ means ‘baked goods’, and ‘Mì’ refers to ‘wheat’.

Bánh Mì is a legacy of French colonial influence on Vietnamese cuisine. The baguette is light, airy, and crispy on the outside, yet soft and fluffy on the inside. Filled with a variety of ingredients that create a delicious balance of tastes and textures. This often includes a combination of mayonnaise and pâté, offering a creamy and rich foundation. Spicy chili sauce or a drizzle of soy sauce may also be added.



Enjoy our fresh Homemade Bánh Mì filling with:



Chicken Pate



Mayonnaise



Pickle



Cucumber



Beef
Salami



Chicken
Salami



BÁNH MÌ *SANDWICH VIETNAM* *Vietnamese Baguette*

Enjoy our fresh Homemade Bánh Mì filling with:



Chicken Pate



Mayonnaise



Pickle



Cucumber



Beef Salami



Chicken Salami



28 BÁNH MÌ COMBO MADAME

Choice of: *SEDANG* / *SPICY*

Daging Sapi Sereh, Daging Ayam Cincang Telur, Abon Ayam, Pate & Mayo
(Lemongrass Beef, Ground Chicken Egg, Shredded Chicken, Pate & Mayo)

Rp 69.000

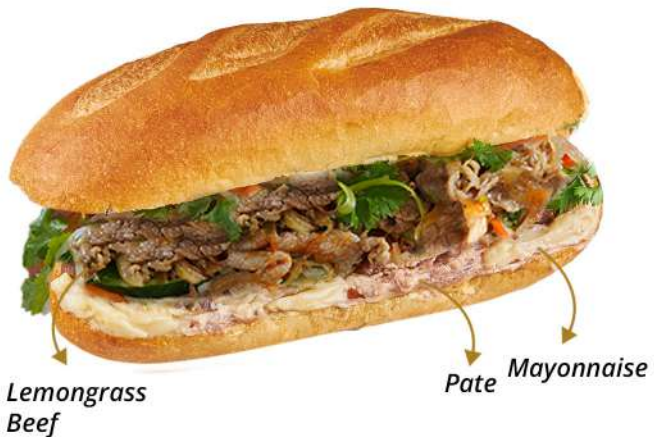
29 BÁNH MÌ BÒ LEMONGRASS

Choice of: *SEDANG* / *SPICY*

Daging Sapi Sereh, Abon Ayam, Pate & Mayo

(Lemongrass Beef, Shredded Chicken, Pate & Mayo)

Rp 65.000



Choice of Chilli: **Chilli Sauce** / **Chilli Cut** (*Saus Sambal* / *Cabai Rawit Potong*)



30 BÁNH MÌ BÒ NƯỚNG PATTY

Choice of: **SEDANG** / **SPICY**

Daging Patty Sapi Panggang, Abon Ayam
(Grilled Beef Patty, Shredded Chicken)

Rp 65.000

31 BÁNH MÌ GÀ NƯỚNG

Choice of: **SEDANG** / **SPICY**

Daging Ayam Panggang Lima Bumbu,
Abon Ayam, Pate & Mayo
(Grilled 5-Spice Chicken, Shredded Chicken,
Pate & Mayo)

Rp 55.000



32 BÁNH MÌ NEM NƯỚNG

Choice of: **SEDANG** / **SPICY**

Sosis Ayam Bakar Vietnam, Abon Ayam
(Vietnamese Chicken Sausage, Shredded Chicken)

Rp 55.000

33 BÁNH MÌ GÀ LỤI MUỐI ỚT 🌶️

Choice of: **SEDANG** / **SPICY**

Daging Ayam Saus Pedas & Abon Ayam
(Chicken with Spicy Sauce,
Shredded Chicken)

Rp 55.000





BÁNH MÌ

SANDWICH VIETNAM
Vietnamese Baguette



Mayonnaise

Pate

34 BÁNH MÌ THỊT NGUỘI

Choice of: **SEDANG** / **SPICY**

Otak otak Sapi & Ayam,
Abon Ayam, Pate & Mayo

(Beef & Chicken Salami,
Shredded Chicken, Pate & Mayo)

Rp 55.000

35 BÁNH MÌ CHÀ BÔNG GÀ

Choice of: **SEDANG** / **SPICY**

Daging Dada Ayam Suwir
(Shredded Chicken Breast)

Rp 55.000



36 BÁNH MÌ OMELETTE

Choice of: **SEDANG** / **SPICY**

Telur Dadar, Mayonnaise, Mentega

(Omelette, Mayonnaise & Butter)

Rp 55.000

37 BÁNH MÌ VEGAN

Choice of: **SEDANG** / **SPICY**

Tofu & Jamur
(Tofu & Mushroom)

Rp 55.000





BEST
SELLER



38 BÁNH MÌ MUỐI ỚT

Baguette Panggang dengan
Otak otak Sapi & Ayam Pedas

*(Spicy Baked Baguette with
Beef & Chicken Salami)*

Rp 35.000

39 BÁNH MÌ ĐÚT LÒ TÔM CHẢ

Baguette Panggang Keju, Udang &
Otak otak Ayam

*(Baked Baguette with Cheese, Shrimp &
Chicken Salami)*

Rp 35.000



40 BÁNH MÌ BUTTER GARLIC

Baguette Panggang dengan
Mentega & Bawang Putih

(Baked Baguette with Butter & Garlic)

Rp 12.000

41 BÁNH MÌ BUTTER SUGAR

Baguette Panggang dengan
Mentega & Gula

(Baked Baguette with Butter & Sugar)

Rp 12.000



42 BÁNH MÌ PLAIN

Baguette Polos

Baguette Plain

Rp 12.000

Bún *Vermicelli Salad*

Bún pertama kali ditemukan di Hanoi dan masih sangat populer dikalangan warga lokal. Vermicelli disajikan lembut dan kenyal. Ditutupi dengan daging panggang, selada, sayuran dan rempah segar. Dan dengan sejumput saus Nước Mắm yang terkenal untuk penutup.

Halus. Lezat. Menyenangkan.

Saat disajikan, Salad Bún Vermicelli sering kali di hiasi dengan kacang panggang untuk menambahkan rasa renyah dan sedikit bawang merah goreng untuk menambahkan aroma. Kombinasi aroma, tekstur dan warna menciptakan hasil visual yang menarik dan menggugah selera.

Bún was first spotted in Hanoi and is still extremely popular with locals. Chilled vermicelli rice noodles served as a soft, bouncy base. Topped with grilled meats, lettuce, shredded vegetables and fresh herbs. And a generous dash of our famous Nước Mắm dressing to finish.

Delicate. Delicious. Delightful.

When served, Bún Vermicelli Salad is often garnished with roasted peanuts for an added crunch and a sprinkle of fried shallots for extra flavor. The combination of flavors, textures, and colors creates a visually appealing and appetizing dish.



All Bún Served with:



Pickle



Cucumber



Bean
Sprouts



Fried
Onion



Spring
Roll



Peanut



Sweet &
Sour
Fish Sauce



BÚN SALAD BIHUN Vermicelli Salad



CONTAINS
PEANUT



43 BÚN BÒ LEMONGRASS

Salad Bihun dengan Daging Sapi Sereh

*(Vermicelli Salad with
Lemongrass Beef)*

Rp 65.000



44 BÚN BÒ NƯỚNG PATTY

Salad Bihun dengan Patty Sapi

*(Vermicelli Salad with
Grilled Beef Patty)*

Rp 65.000



45 BÚN GÀ NƯỚNG

Salad Bihun dengan Ayam Panggang
Lima Bumbu

*(Vermicelli Salad with
Grilled 5-Spice Chicken)*

Rp 55.000



46 BÚN NEM NƯỚNG

Salad Bihun dengan Sosis
Ayam Bakar Vietnam

*(Vermicelli Salad with
Vietnamese Chicken Sausage)*

Rp 55.000



BÚN SALAD BIHUN

Vermicelli Salad



47 BÚN GÀ LỤI MUỐI ỚT

Salad Bihun dengan Ayam Tusuk Saus Pedas
(Vermicelli Salad with Chicken Skewer with Spicy Sauce)

Rp 55.000



48 BÚN BÒ LÁ LỐT

Salad Bihun dengan Daging Sapi digulung Daun Lá Lốt Vietnam

(Vermicelli Salad with Ground Beef Wrapped in Vine Leaves)

Rp 60.000



49 BÚN CHẢ GIÒ MADAME

Salad Bihun dengan Lumpia Isi Ayam & Udang

(Vermicelli Salad with Chicken & Shrimp Spring Roll)

Rp 55.000



50 BÚN BÒ QUẤN SẢ

Salad Bihun dengan BBQ
Daging Sapi Tusuk Sereh

*(Vermicelli Salad with BBQ Beef Wrapped
on Lemongrass Stem)*

Rp 60.000

VEGAN FRIENDLY



51 BÚN CHẢ GIÒ VEGAN

Salad Bihun dengan Lumpia
Goreng Vegan

*(Vermicelli Salad with
Vegan Spring Roll)*

Rp 55.000



52 VEGAN BÚN

Salad Bihun dengan Tofu & Jamur

*(Vermicelli Salad with Tofu
& Mushroom)*

Rp 55.000

Phở Noodle Soup

Phở. Makanan khas Vietnam yang dapat bicara (atau lebih tepatnya, slurps) saat di nikmati. Ini adalah sebuah mahakarya dengan kombinasi dari rasa yang lembut, bahan-bahan yang lezat, dan campuran tekstur, menghasilkan pengalaman kuliner yang memuaskan dan menghibur.

Phở lebih dari sekedar hidangan, ini merupakan simbol kultur dari kuliner Vietnam. Bisa dinikmati untuk sarapan, makan siang, ataupun makan malam, dapat memelihara untuk tubuh dan jiwa. Semangkuk kuah dengan aromatik kaldu, mie lembut, daging, di kombinasi dengan rempah segar dan permainan dari bumbu lainnya, menciptakan simfoni rasa yang memikat pencinta kuliner di dunia.

Phở kami menggunakan daging Sapi import, Resep Keluarga, Bakso Sapi yang dibuat sendiri & Kuah Kaldu yang dimasak selama 12 jam. Disajikan dengan saus Hoisin & Cabai import, Cabai Segar & Rempah-rempah Vietnam.

Phở. Vietnam's national dish that speaks (or rather, slurps) for itself. It is a culinary masterpiece that combines delicate flavors, hearty ingredients, and a medley of textures, resulting in a truly satisfying and comforting experience.

Phở is more than just a dish, it is a cultural symbol of Vietnamese cuisine. Whether enjoyed for breakfast, lunch, or dinner, it nourishes both the body and the soul. The steaming bowl of aromatic broth, tender noodles, and meats, combined with the freshness of herbs and the play of condiments, creates a symphony of flavors that captivates food enthusiasts around the globe.

Our Beef Phở uses imported Beef, Family Recipe, Homemade Beef Meatballs & 12 Hour Beef Broth. Served with Imported Hoisin & Chilli Sauce, Lime, Fresh Chilli Cut & Vietnamese Herbs.





AUTHENTIC PHỞ

Vietnamese Noodle Soup

All Phở Served with:



Chilli &
Hoisin Sauce



Chilli Cut



Lime Slice



53 PHỞ MADAME ĐẶC BIỆT

Special Noodle Sup dengan Irisan Daging Sapi, Bakso Sapi & Urat
(Special Madame Phở with Sliced Beef, Beef Meatballs & Tendon)

Rp 85.000



54 PHỞ SIGNATURE

Noodle Soup dengan Irisan Daging Sapi, Bakso Sapi & Sengkel
(Signature Phở with Sliced Beef, Homemade Beef Meatballs & Beef Brisket)

Rp 85.000





AUTHENTIC PHỞ

Vietnamese Noodle Soup

All Phở Served with:



Chilli &
Hoisin Sauce



Chilli Cut



Lime Slice



55 PHỞ BÒ-GÀ

Noodle Soup dengan Irisan
Daging Sapi & Ayam
(Phở with Sliced Beef & Chicken)

Rp 82.000



BEST
SELLER

56 PHỞ BÒ TÁI

Noodle Soup dengan
Irisan Daging Sapi
(Phở with Sliced Beef)

Rp 65.000



57 PHỞ BÒ CHÍN

Noodle Soup dengan Daging
Sapi Matang
(Phở with Well Done Beef Brisket)

Rp 65.000



58 PHỞ BÒ VIÊN

Noodle Soup dengan Bakso Sapi
(Phở with Homemade Beef Meatballs)
Rp 65.000



59 PHỞ MỘC VIÊN

Noodle Soup dengan Bakso Ayam Jamur
(Phở with Chicken Mushroom Meatballs)
Rp 60.000



60 PHỞ GÀ

Noodle Soup dengan Daging Paha Ayam
(Phở with Chicken Thigh)
Rp 65.000



61 PHỞ ƯC GÀ

Noodle Soup dengan Daging Dada Ayam
(Phở with Chicken Breast)
Rp 65.000

VEGAN FRIENDLY



62 VEGAN PHỞ

Noodle Soup dengan Tofu & Jamur
(Phở with Tofu & Mushroom)
Rp 68.000

VIETNAMESE HERBS



CORIANDER

Coriander is full of antioxidants, which are important for fighting free radicals in your body. Coriander has multiple effects that can benefit your heart health. The herb acts as a diuretic, which can help flush extra sodium from your system and reduce your blood pressure.



RAU QUẾ (VIETNAMESE SWEET BASIL)

Rau Quế is known for its antibacterial qualities, prevention of diabetes, treatment of colds and fevers. It has qualities that are beneficial to heart health and general cancer prevention. It helps reduce headaches and Coughs.



RAU ÔM (RICE PADDY HERBS)

The leaves are used in herbal infusions, steeped in hot water and consumed to reduce fevers and sore throats, or made into a paste and used topically over wounds and skin irritations. The leaves are also crushed and inhaled as a calming scent believed to reduce stress.



NGÒ GAI

Effective breath freshener and controlling wind.

EXTRA



BAKSO SAPI BÒ VIÊN

Homemade Beef Meatballs with Beef Broth (6 pcs + 100ml)

Rp 30



DAGING SAPI IRIS BÒ TÁI

Beef Sliced with Beef Broth (100ml)

Rp 30



DAGING SAPI MATANG BÒ CHÍN

Brisket with Beef Broth (100ml)

Rp 30



URAT SAPI GÁN BÒ

Beef Tendon with Beef Broth (100ml)

Rp 30



BAKSO AYAM MỘC VIÊN

Homemade Chicken Meatballs with Beef Broth (6 pcs + 100ml)

Rp 22



DAGING AYAM GA PHO

Chicken with Beef Broth (100ml)

Rp 22



SEAFOOD HẢI SẢN

Mixed Seafood with Beef Broth (100ml)

Rp 30



BAKSO UDANG TÔM VIÊN

Shrimp Meatball with Beef Broth (100ml)

Rp 30



BAKSO IKAN CÁ VIÊN

Fish Meatball with Beef Broth (100ml)

Rp 30



KUAH KALDU SAPI

Beef Broth Only

Small (200ml) **Rp 16**

Large (400ml) **Rp 32**



KWETIAU HỦ TIẾU

Noodle Only

Rp 15



TELUR KUAH

Telur Dengan Kuah Kaldu Sapi Poached Egg with Beef Broth (100ml)

Rp 14



TELUR TRỨNG

Poached Egg

Rp 6



MUSHROOM & TOFU

Filling Vegan

Rp 25



DAUN KETUMBAR (5g)

Coriander (5g)

Rp 6



CAKWE

Chinese Deep Fried Dough Fritter

Rp 10



SPICY PHỞ

NOODLE SOUP PEDAS
Spicy Vietnamese Noodle Soup

Sa Tế Sauce



Sa Tế sauce, also known as Vietnamese chili oil, is a popular condiment in Vietnamese cuisine. Sa Tế Sauce (Sốt Sa Tế) is a spicy red sauce which is an excellent addition to many dishes. Sa Tế is spicy and flavorful, made from familiar Vietnamese aromatics and chilli peppers. It adds a spicy kick and an extra depth of flavor to grilled meats, noodles, rice dishes, and soups.



63 PHỞ SA TẾ BÒ

Noodle Sup dengan Kuah Pedas, Irisan Daging Sapi,
Otak otak Sapi & Ayam
dan Bakso Ayam Jamur

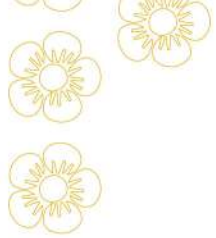
*(Spicy Broth Phở with Sliced Beef, Beef &
Chicken Salami, Chicken Mushroom Meatballs)*

Rp 79.000



SPICY PHỞ

NOODLE SOUP PEDAS
Spicy Vietnamese Noodle Soup



64 PHỞ SA TẾ GÀ

Noodle Sup Dengan Kuah Pedas & Daging Paha Ayam

(Spicy Broth Phở with Chicken Thigh)

Rp 65.000



65 PHỞ SA TẾ ƯC GÀ

Noodle Sup Dengan Kuah Pedas & Daging Dada Ayam

(Spicy Broth Phở with Chicken Breast)

Rp 65.000



66 PHỞ SA TẾ CÁ VIÊN

Noodle Sup Dengan Kuah Pedas & Bakso Ikan Vietnam & Otak-otak Ayam

(Spicy Broth Phở with Vietnamese Fishball & Chicken Salami)

Rp 68.000



67 PHỞ SA TẾ TÔM VIÊN

Noodle Sup dengan Kuah Pedas, Bakso Udang Vietnam & Otak otak Ayam

(Spicy Broth Phở with Homemade Shrimpballs & Chicken Salami)

Rp 68.000



68 PHỞ SA TẾ HẢI SẢN

Noodle Sup dengan Kuah Pedas, Cumi, Udang & Bakso Ayam Jamur

(Spicy Broth Phở with Squid, Shrimp & Chicken Mushroom Meatballs)

Rp 79.000



69 PHỞ SA TẾ VEGAN

Noodle Sup dengan Kuah Pedas dengan Tofu & Jamur

(Spicy Nutricious Vegetable Broth Phở with Tofu & Mushroom)

Rp 68.000



PHỞ TRỘN *Tossed Phở*



70 PHỞ TRỘN ĐÙI GÀ CHIÊN

Choice of: **Original** / **Spicy**

Kwetiau Ayam Goreng Paha dengan Kecap Ikan & Bawang Putih

(Tossed Phở Fried Chicken Thigh with Fish Sauce & Garlic)

Rp 75.000



71 PHỞ TRỘN BÒ

Choice of: **Original** / **Spicy**

Kwetiau dengan Daging Sapi Sereh

(Tossed Phở with Sautéed Lemongrass Beef)

Rp 65.000



72 PHỞ TRỘN SEAFOOD

Choice of: **Original** / **Spicy**

Kwetiau dengan Cumi, Udang & Bakso Ayam Jamur

(Tossed Phở with Squid, Shrimp & Chicken Mushroom Meatballs)

Rp 79.000



73 PHỞ TRỘN VEGAN

Kwetiau dengan Tofu & Jamur

(Tossed Phở with Tofu & Mushroom)

Rp 68.000

Cơm Tấm *NASI CAMPUR* *Broken Rice*

Cơm Tấm, atau yang dikenal Nasi Campur adalah makanan dari bagian Selatan. Ini adalah yang makanan beraroma dan memuaskan dengan menampilkan kombinasi tekstur dan rasa yang unik, berpusat pada nasi hancur Vietnam sebagai bahan utamanya.

Cơm Tấm juga dilengkapi dengan berbagai macam lauk pauk dan hiasan. Termasuk dengan telur goreng, acar sayuran seperti wortel, lobak diakon dan timun potong segar. Kombinasi elemen ini menambahkan aroma, tekstur dan warna untuk hidangan tersebut.

Cơm Tấm, also known as Broken Rice, is a popular Vietnamese dish that originated in the southern region of the country. It is a flavorful and satisfying meal that showcases a unique combination of textures and flavors, centered around broken rice as its core ingredient.

Cơm Tấm is also accompanied by a variety of side dishes and garnishes. These include a fried egg, pickled vegetables such as carrots and daikon radish, and fresh cucumber slices. The combination of these elements adds a balance of flavors, textures, and colors to the dish.



All Cơm Tấm Serve with:



Broken
Rice



Pickle



Cucumber



Chicken
Salami



Ground
Chicken Egg



Sweet & Sour
Fish Sauce



Garlic
Chilli Sauce



CƠM TẮM

NASI CAMPUR

Broken Rice



Beef
Lemongrass

Ground Chicken Egg

Chicken
Salami



Sweet & Sour
Fish Sauce

74 CƠM TẮM BÒ LEMONGRASS

Nasi Campur dengan Daging Sapi Sereh
(Broken Rice with Lemongrass Beef)

Rp 65.000



75 CƠM TẮM BÒ NƯỚNG PATTY

Nasi Campur dengan Daging Patty Sapi
(Broken Rice with Beef Patty)

Rp 65.000



76 CƠM TẮM GÀ NƯỚNG

Nasi Campur dengan
Ayam Panggang 5 Bumbu
(Broken Rice with Grilled 5-Spice Chicken)

Rp 60.000

Extra Egg



Rp 8.000

All Cơm Tấm Serve with:



Broken
Rice



Pickle



Cucumber



Chicken
Salami



Ground
Chicken Egg



Sweet & Sour
Fish Sauce



Garlic
Chilli Sauce

**MUST
TRY**



77 CƠM TẤM NEM NƯỚNG

Nasi Campur dengan
Sosis Ayam Bakar Vietnam

(Broken Rice with Grilled Chicken Sausage)

Rp 60.000

78 CƠM TẤM GÀ LỤI MUỐI ỚT

Nasi Campur dengan
Ayam Tusuk Saus Pedas

(Broken Rice with Spicy Chicken)

Rp 60.000



79 CƠM TẤM ĐÙI GÀ CHIÊN

Nasi Campur dengan Ayam Goreng Paha

(Broken Rice with Grilled Chicken Thigh)

Rp 75.000

80 CƠM TẤM ĐẬU HŨ CHIÊN

Nasi Campur dengan
Tahu Goreng isi Ayam

*(Broken Rice with
Stuffed Chicken Fried Tofu)*

Rp 55.000



CƠM CHIÊN

NASI GORENG

Fried Rice



81 CƠM CHIÊN THẬP CẨM

Nasi Goreng Otak otak Sapi & Ayam,
Daging Sapi & Telur Goreng

(Spicy Fried Rice with Beef & Chicken Salami,
Beef & Fried Egg)

Rp 50.000

NƯỚC TƯƠNG
SERVICE



82 CƠM CHIÊN NẤM GÀ

Nasi Goreng dengan Daging Dada Ayam,
Jamur Shiitake & Tofu

(Fried Rice with Chicken Breast,
Shiitake Mushroom & Tofu)

Rp 60.000



83 CƠM CHIÊN CHÀ BÔNG GÀ

Nasi Goreng dengan Dada Ayam Suwir,
Otak-otak Ayam & Telur Goreng

(Fried Rice with Shredded Chicken Breast,
Chicken Salami & Fried Egg)

Rp 68.000



84 CƠM CHIÊN HẢI SẢN

Nasi Goreng dengan Udang & Cumi
(Seafood Fried Rice with Shrimp & Squid)

Rp 68.000



SWEET & SOUR
SOYA SAUCE



85 CƠM CHIÊN VEGAN

Nasi Goreng dengan Tofu & Jamur
(Fried Rice with Tofu & Mushroom)

Rp 50.000



EXTRA BÁNH MÌ, BIHUN, NASI



BEEF

01. NEM BÒ Rp 10.000
Daging Sapi Patty Panggang
Grilled Beef Patty

02. BÒ LEMONGRASS Rp 32.000
Daging Sapi Sereh
Lemongrass Beef

03. GIÒ BÒ Rp 10.000
Otak-otak Sapi
Beef Salami



CHICKEN

04. GA NUONG Rp 20.000
Daging Ayam Panggang
Grilled Chicken

05. CHẢ CHIÊN Rp 8.000
Otak-otak Ayam
Chicken Salami

06. CHICKEN JULIENNE Rp 20.000
Ayam Potong

07. CHẢ TRỨNG Rp 12.000
Daging Ayam Cincang Telur
Ground Chicken Egg

OTHER

10. TRỨNG Rp 6.000
Telur Goreng
Fried Egg

11. NƯỚC MẮM Rp 6.000
Saus Ikan Asam Manis Vietnam
Sweet & Sour Fish Sauce

12. CHICKEN PATE(10gr) Rp 8.000
Pate Ayam

13. MAYONNAISE (10gr) Rp 4.000

14. PICKLE Rp 6.000
Acar

15. BÚN Rp 15.000
Bihun Segar
Vermicelli

16. CƠM TẮM Rp 10.000
Nasi Putih
Steamed Rice

Authentic Vietnamese

DRINKS & DESSERT



LIME
LEMONGRASS



CÀ PHÊ ĐEN NÓNG



PANDAN GINGER



CHÈ BA MÀU



SÂM BỔ LƯỢNG



FRESH DRINK



**01 FRESH
KUMQUAT**

HOT / ICED

Rp 30.000



**02 KEDONDONG
JUICE**

Rp. 30.000



**03 PANDAN
GINGER**

HOT / ICED

Rp 25.000



**04 LIME
LEMONGRASS**

HOT / ICED

Rp 25.000



**05 KUMQUAT
LEMONGRASS**

HOT / ICED

Rp 25.000



**06 THAI MILK TEA
WITH JELLY**

Rp 30.000



VIETNAMESE Drink



07 GINGER LOVER

HOT / ICED

Rp 30.000



08 ALOE VERA PANDAN

Rp. 30.000



09 ALOE VERA SELASIH

Rp 30.000



10 SAIGON SUMMER

Rp 30.000



11 SODA CHANH DƯƠNG

Vietnamese Club Soda
with Lime Drink

Rp 30.000



12 LYCHEE SMOOTHIE

Rp 40.000



VIETNAMESE Tea



**13 ICED
LYCHEE TEA**

Rp 30.000



**14 ROSELLA
TEA**

Rp 25.000



**15 ROSELLA
LYCHEE TEA**

Rp 40.000



**16 GOLDEN
LOTUS TEA**

Rp 40.000



**17 PEACH TEA
ORANGE &
LEMONGRASS**

Rp 40.000



**18 TRÀ CHANH
XÍ MUỘI**

Kiamboy with
Lime Tea

HOT / ICED

Rp 25.000



VIETNAMESE Tea



19 TRÀ TẮC
Vietnamese
Iced Kumquat Tea
Rp 25.000



**20 LEMONGRASS
TEA**
HOT / ICED
Rp 25.000



**21 VIETNAMESE
LIME TEA**
HOT / ICED
Rp 25.000



**22 VIETNAMESE
JASMINE TEA**
HOT / ICED
Rp 20.000



**23 VIETNAMESE
LOTUS TEA**
HOT / ICED
Rp 20.000



24 LIPTON TEA
HOT / ICED
Rp 15.000



VIETNAMESE Coffee



25 CÀ PHÊ ĐEN NÓNG

Hot Vietnamese Drip
Black Coffee
Rp 30.000



25A CÀ PHÊ ĐEN ĐÁ

Iced Vietnamese Drip
Black Coffee
Rp 30.000



26 CÀ PHÊ SỮA NÓNG

Hot Vietnamese Drip White
Coffee with Condensed Milk
Rp 35.000



26A CÀ PHÊ SỮA ĐÁ

Iced Vietnamese Drip White Coffee
with Condensed Milk & Iced
Rp 35.000



27 VIETNAMESE COFFEE JELLY

Vietnamese Coffee with
Cream & Jelly
Rp 40.000



28 CÀ PHÊ SỮA DỪA

Coconut Milk Coffee
Rp 40.000



29 CÀ PHÊ MUỐI

Coffee with Salt &
Whipped Cream
Rp 40.000



SOFT DRINK & BEER



30 **AQUA**
Rp 10.000



31 **COCA COLA**
Rp 25.000



32 **SODA WATER**
Rp 25.000



33 **BEER BINTANG**
Rp 45.000



34 **BEER BINTANG BUCKET**
Rp 120.000



VIETNAMESE *Dessert*



1 FLAN CAKE
Rp 20.000



**2 FLAN THAI
MILK TEA
CARAMEL**
Rp 22.000



3 FLAN PANDAN
Rp 22.000



4 BÁNH CHUỐI
Kue Pisang
Vietnamese Banana Cake
Rp 19.000



5 CHÈ KHOAI DẸO
Kolak Ubi Manis & Talas
*Sweet Potato &
Ginger Sweet Soup*
Rp 25.000



6 CHÈ KHOAI MÔN
Kolak Talas dengan
Ketan Pandan & Santan
*Taro Sweet Soup with Pandan
Sticky Rice & Coconut Milk*
Rp. 25.000



7 CHÈ BÀ BA
Kolak Ubi Manis, Singkong
& Santan
*Vietnamese Dessert Soup with
Sweet Potato, Cassava &
Coconut Milk*
Rp. 20.000





8 CHÈ BÁNH FLAN THẬP CẨM

Puding campur dengan Jeli

Mixed Flan Cake with Jelly

Rp 30.000



**MUST
TRY**



9 FLAN COCONUT JELLY

Puding dengan Santan & Jeli

Flan Cake with Coconut Milk & Jelly

Rp 30.000



10 CHÈ BA MÀU

Cendol Campur

Three Color Dessert

Rp 30.000



11 SÂM BỔ LƯỢNG

*Vietnamese Summer Dessert Drink
with Dried Longan, Dried Apple,
Seaweed to Reduce Heat*

Rp 30.000

The above price does not include 10% Tax & Service Charge or 5% Packaging Charges for Take Away

Please inform our staff if you have any special request or Food Allergies