

VIET HOA RESTAURANT

SEAFOOD

	Grilled Seabream with garlic fish sauce and mango	16.50
	Salted Sea bream with chilli and lemongrass	17.00
	Steamed Seabass with spring onion black bean sauce sweet & sour sauce	16.50
	Ca Kho – slow cooked fish in clay pot	9.85
	Prawns in tamarind black bean sauce sweet & sour sauce	9.85
	Stewed Tiger Prawns in coconut milk, chilli & lemongrass sauce	11.50
	Sizzling Salmon - eggplant, chilli & lemongrass	13.75
	Calamari in tamarind black bean sauce sweet & sour sauce	9.85
	Calamari fried with pineapple and water celery	9.85
DEED I AMD		
	BEEF LAMB	10.50
	Wok beef with pineapple & water celery	10.50
	Crispy shredded chilli beef in yellow bean sauce	11.50
	Bo Kho – tender beef stew	10.50
	Bo Luc Lac – Shaking juicy cubed beef on a tangy bed of salad	11.50
	Wok beef or lamb in (chilli & black bean sauce coconut milk tamarind sauce chilli & lemongrass)	10.50
CHICKEN DUCK		
	Grilled honey chicken	10.90
	Wok chicken in (coconut milk tamarind sauce sweet & sour chilli & black bean sauce chilli & lemongrass)	10.00
	Chicken curry	10.00
	Home Roasted Duck with Mongolian peppered sauce	10.90
	Duck in plum sauce	10.90
PORK		
	Thit Kho – slow cooked pork with duck egg in claypot	10.00
	Thit Khau Nhuc – slow cooked pork with Taro	10.00
	Pork with chilli black bean sauce	10.00
	Crackling pork belly with kimchi	11.00