

VEGETABLE BANQUET

\$29 Per Person – minimum four people

Entrees

- 1 Vegetable Steam Boat – Lau Chay**
Mixed vegetables and tofu cooked at your table in a delicious broth.
- 2 Vegetarian Spring Roll – Cha Gio Chay**
Vegetarian Vietnamese spring rolls served with soy sauce.
- 3 Vegetarian Fresh Roll – Goi Cuon Chay**
Tofu, vermicelli, herbs, lettuce and pickles rolled in rice paper.
- 4 Vegetarian Pancake – Banh Xeo Chay**
Special Vietnamese style, this crispy pancake is filled with mushroom, mung beans, bean sprouts and served with salad and soy sauce.

Main Course

- 5 Tofu Bonfire – Dau Hu Quanh Lua Hong**
Tofu, shitake mushroom and onion in a pot, cooked at the table and served with rice paper, salad and special soy sauce.
- 6 Lemongrass Tofu – Dau Hu Xao Xa**
Tofu braised with lemongrass (optional hot chili).
- 7 Crispy Noodles With Vegetable**
Stir-fried mixed vegetable with crispy noodles.
- 8 Steamed Rice – Com**

ROYAL BANQUET

\$32 Per Person – minimum four people

Entrees

- 1 Duck Salad – Goi Vit.**
Harry's signature duck salad. Twice cooked with aromatic spices; dressed with lime juice, kaffir lime and special Vietnamese ingredients, served with lightly pickle salad in lettuce leaves, accompanied by prawn crackers
- 2 Spring Rolls – Cha Gio**
Vietnamese spring rolls served with fish sauce.
- 3 Crispy Pancake – Banh Xeo**
Authentic specialty pancake filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce. The light and crispy pancake makes this a repeat favourite
- 4 Tender Beef Cubes – Bo Luc Lac**
Selected yearling grain fed-beef, marinated with the Chef's special recipe and flash seared in high flame to seal in the flavour and juices; served with classic pepper, salt and lemon juice

Main Course

- 5 Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong**
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 6 Crispy Noodles Combination – Mi Xao Don Thap Cam**
Crispy fried egg noodles smothered with seafood, pork and vegetables.
- 7 Stuffed Boneless Chicken with Steamed Rice (or Fried Rice – add \$1)**
Boneless Chicken stuffed with pork and egg, deep-fried to a golden brown, served with special sauce.

Or

Salt & Pepper Calamari with Garlic Rice (Gluten)

Arguably the best in Sydney! Deep-fried to a taste sensation, served with classic salt, pepper and lemon dipping sauce

SEAFOOD BANQUET

\$34 Per Person – minimum four people

Entrees

- 1 Fresh Prawn Rolls – Goi Cuon Tom**
Freshly made to order with prawn, herbs, lettuce and pickles rolled in rice paper, served with Bay Tinh's special sauce.
- 2 Prawn Crispy Pancake – Banh Xeo Tom**
Special Vietnamese style filled with prawns, bean sprouts and served with salad, pickles and fish sauce.
- 3 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi**
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce.
- 4 Soft Shell Crab – Cua Lot (Gluten)**
Delicately seasoned, in a very light crispy batter, served with classic lemon, salt and pepper dipping sauce.

Main Course

- 5 Bonfire Prawns – Tom Quanh Lua Hong**
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 6 Crispy Noodles Seafood – Mi Xao Don Do Bien**
Crispy fried egg noodles smothered with seafood and vegetables.
- 7 Salt & Pepper Calamari with Garlic Rice (Gluten)**
Arguably the best in Sydney! Deep-fried to a taste sensation, served with classic salt, pepper and lemon dipping sauce.
Or
King Prawns With Salt – Tom Rang Muoi with Garlic Rice
Fresh king prawns deep fried in the shell, served with classic salt, pepper and lemon dipping sauce.