



BAY TINH VIETNAMESE RESTAURANT

This is an ordinary Vietnamese restaurant in an ordinary suburb of Sydney but the original chef had a very distinguished career. Before arriving as a refugee from South Viet Nam, Mr. Tinh Tran had been selected to serve as the Chef for Mr. Khiem Thien Tran, the Ambassador to Taiwan. He continued to serve Mr. Khiem Tran when he became Ambassador to the United State of America and when he became the Prime Minister of the Republic of South Viet Nam for more than ten years.

The talented Mr. Tinh Tran was appreciated for always offering the best from Vietnamese and French cuisines to entertain the Ministerial Cabinet, visiting Diplomats and special national guests.

Arriving as a penniless boat person, he initially cooked for restaurants owned by others, until he saved enough to open this restaurant on November 23, 1988. Originally, he only expected to gain enough income to support his own family and create jobs for a number of older refugee children that he had adopted. The obvious quality of his food rapidly spread his fame and there were long queues at the door. A few years later, he was able to expand into the space you see today.

He is now well passed retirement age and in 2007 he sold the restaurant to another boat person, Harry Hoang, who also cooked at one of the previous restaurants. Harry has taken over the recipes and the kitchen team, and renovated the restaurant to extend the tradition for another generation.

Harry's philosophy is to provide a quality, affordable meal in an informal family and friendly atmosphere. You should be able to take a break from cooking without breaking the family budget. You will note that there is no surcharge for Sundays, public holidays or serving your birthday cake!

As the restaurant is licensed, the beverage service fee for BYO wine per head is to pay for the provision of glasses, washing and commercial disposal of the bottles and any wrapping. With low food prices, we also rely on the small margin on soft drink, beer and wine to make the restaurant profitable.

We thank you for your ongoing support.

September 2009

Soups

- 1 Sweet & Sour Prawn Soup – Canh Chua Tom**
Prawns and bean sprouts in a special sweet and sour soup.
- 2 Sweet & Sour Chicken Soup – Canh Chua Ga**
Chicken and bean sprouts in a special sweet and sour soup.
- 3 Crab & Sweet Corn Soup - Bap Nau Cua**
- 4 Chicken & Sweet Corn Soup – Bap Nau Ga**
- 5 Crab & Asparagus Soup – Mang Tay Nau Cua**
- 6 Chicken & Mung Bean Vermicelli Soup – Mien Ga**
- 7 Rice Noodle Soup – Hu Tieu My Tho**
From My Tho Province, this special rice noodle soup is topped with prawns, calamari, chicken and pork.
- 8 Combination Steam Boat or Seafood Steamboat – Lau Thap Cam**
Fresh king prawns, calamari, chicken, pork (or scallop), fish cake, and green vegetable cooked at your table in a delicious broth.

ENTREES

- 1 Prawn Cakes – Banh Cong (1 cakes, 4 pieces)**
Famous in South Vietnam, delicious and crunchy.
- 2 Spring Rolls – Cha Gio (4 pieces)**
Vietnamese spring rolls served with fish sauce.
- 3 Fresh Prawn Rolls – Goi Cuon (2 rolls)**
Prawn, pork, herbs, lettuce and pickles rolled in rice paper.
- 4 Stuffed Chicken Wings – Canh Ga Don Thit**
With minced pork, mushroom, vermicelli and deep fried until golden brown, served with plum sauce.
- 5 King Prawn Rolls – Tom Cuon Thit (2 rolls)**
Minced pork and king prawn wrapped in rice paper and deep-fried golden brown.
- 6 Julienne of Pork – Bi Cuon (4 mini-rolls)**
Shredded pork with herbs, rolled in rice paper with salad.
- 7 Crispy Pancake – Banh Xeo**
Special Vietnamese style, filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce.

**Entrée or
Main**

- 8 Tender Beef Cubes – Bo Luc Lac**
Sautéed in a special sauce, served with pepper and lemon juice
- 9 Little Rice Cakes – Banh Khot (6 cakes)**
- 10 Vietnamese Fish Cakes – Cha Ca (4 cakes)**
- 11 Scallop in Mussel Shells – Diep Nhoi So**
Delicious steamed mixture of minced scallops, pork and black fungus stuffed in mussel shells and served with oyster sauce (4 in one serve).
- 12 Stuffed Mussels – So Vung Tau**
Large mussels stuffed with prawns in oyster sauce, or sweet & sour sauce with chili (4 in one serve).
- 13 Crispy Quail – Cut Quay (4 pieces)**
Specially cooked and deep fried, served on shredded salad with salt, pepper and lemon juice.
- 14 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi** **Entrée or Main**
Marinated prawn paste, wrapped around sugar cane, grilled to perfection, cut and served wrapped in lettuce, with special rice noodle cakes, pickles, mint and tasty hoisin dipping sauce.
- 15 Grilled Beef Rolled – Bo Cuon Cha Tom Banh Hoi** **Entrée or Main**
Marinated tender beef rolled around prawn paste, barbecued to a golden brown, wrapped in lettuce with special rice noodle cakes, pickles, mint and tasty hoisin dipping sauce.
- 16 Grilled Pork Balls – Nem Nuong** **Entrée or Main**
Marinated pork balls wrapped in lettuce with special rice noodle cakes, pickles, mint and tasty hoisin dipping sauce.
- 17 Grilled Pork Skewer – Heo Nuong** **Entrée or Main**
Savoury pork slices, grilled on a skew, served wrapped in lettuce with special rice noodle cakes, pickles, mint and tasty hoisin dipping sauce.
- 18 Soft Shell Crab – Cua Lot (2 pieces)**
Delicately season, in a very light crispy batter, served with piquant lemon, salt and pepper sauce.
- 19 Cha Dum – Cha Dum Banh Phong Tom**
Delicious mixture of minced beef and mung bean vermicelli steamed and served with prawn crackers.
- 20 Crab Pate – Cha Cua (4 slices)**
Deep-fried crab meat on a bed of salad with fish sauce.
- 21 Stuffed Dried Mushrooms - Nam Dong Co Don Cha Tom**
Special dried mushrooms stuffed with prawn paste, served in Chinese cabbage and oyster sauce (4 in one serve).

Salads

- 1 Prawn & Pork Salad – Goi Tom Thit**
Special salad of prawns and pork, with shredded carrot, celery, onion, and cucumber, served with prawn crackers and fish sauce.
- 2 Prawn & Jelly Fish – Goi Sua Tom**
Special salad of prawns and jelly fish, with shredded carrot, celery, onion, and cucumber, served with prawn crackers and fish sauce.
- 3 Beef Salad – Goi Bo Tai**
Special salad of beef and shredded carrot, celery, onion, and cucumber, served with prawn crackers and fish sauce.
- 4 Chicken Salad – Goi Ga**
Special salad of chicken and shredded carrot, celery, onion, and cucumber, served with prawn crackers and fish sauce.
- 5 Duck Salad – Goi Vit**
Duck breast simmered in spices to reduce fat and to create an aromatic taste when roasted; dressed with lime juice, kaffir lime and special Vietnamese ingredient, served in lettuce leaves.

Bonfire

- 1 Bonfire Beef – Bo Quanh Lua Hong**
Marinated beef with onion cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 2 Bonfire chicken – Ga Quanh Lua Hong**
Marinated chicken with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 3 Bonfire prawns – Tôm Quanh Lua Hong**
Marinated prawns with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 4 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.
- 5 Bonfire Prawns and Chicken – Tom Ga Quanh Lua Hong**
Marinated prawns and chicken with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.

MAIN COURSES

Seafood

- 1 Salt & Pepper Calamari – Muc Muoi**
Deep-fried to a taste sensation.
- 2 Sweet & Sour Calamari – Muc Chua Ngot**
Stir-fried with mixed vegetables, pineapple and sweet and sour sauce.
- 3 Stuffed Calamari – Muc Don Thit**
Two whole steamed calamaris stuffed with special mixed pork paste, with your choice of sauce . oyster, sweet & sour or curry.
- 4 Scallops with Shallots – Diep Xao Hanh**
Stir-fried with soy sauce and onion.
- 5 Scallops with Broccoli – Diep Xao Bong Cai**
Stir-fried with oyster sauce.
- 6 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi**
Marinated prawn paste, wrapped around sugar cane, grilled to perfection, cut and served wrapped in lettuce, with special rice noodle cakes, pickles, mint and tasty hoisin dipping sauce.
- 7 King Prawns With Salt – Tom Rang Muoi**
Deep fried king prawns, with salt.
- 8 King Prawns in Red Sauce – Tom Kho Tau**
Marinated and braised in red sauce with herbs and spices.
- 9 Prawn Fritters – Tom Lan Bot**
Served with honey & plum sauce, sprinkled with sesame seeds.
- 10 Prawns with Mixed Vegetables – Tom Xao Rau**
Stir-fried with mixed vegetables.
- 11 Prawn Curry – Tom Cari**
Braised in mild Vietnamese style curry sauce & coconut cream.
- 12 Garlic Prawns – Tom Xao Toi**
- 13 Sate Prawns – Tom Sate**
Braised in sate sauce with herbs and spices.
- 14 Combination Seafood – Do Bien Thap Cam**
King prawns, calamari, scallops, stir fried with green vegetables.
- 15 Caramelised Fish – Ca Kho To**
Marinated fish cooked with caramel sauce in a hotpot . a very traditional Vietnamese dish.
- 16 Stuffed Fish – Ca Don Thit**
Whole deep fried fish stuffed with special mixed pork paste, with your choice of sauce . oyster or sweet & sour.

- 16 Steamed Whole Fish – Ca Hap Gung**
Garnished with shallots and shredded ginger in oyster sauce.
- 17 Deep Fried Whole Fish served with Ginger Fish Sauce – Ca Chien Nuoc Mam Gung**
- 18 Deep Fried Whole Fish – Ca Chien Chua Ngot**
Served with stir-fried mixed vegetables in sweet & sour sauce.

Duck & Chicken

- 1 Braised Duck With Peas – Bach Hac Hau Co**
Specially prepared duck braised with mix vegetable and peas.
- 2 Stuffed Boneless Chicken – Ga Rut Xuong**
Boneless Chicken stuffed with pork and egg, deep-fried to a golden brown, served with special sauce.
- 3 Red Curry Chicken – Ga Cari**
Chicken Casserole with tasty Vietnamese style red curry and lemongrass.
- 4 Crispy Roast Chicken Ga Quay Don**
Specially marinated crispy half chicken served with salt, pepper and lemon sauce.
- 5 Chicken Curry – Ga Xao Lan**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili).
- 6 Sate Chicken – Ga Sate**
Tenderly braised in Harry's unique sate sauce (optional hot chili).
With Vegetables
- 7 Lemongrass Chicken – Ga Xao Xa**
Chicken fillet braised with lemongrass (optional hot chili).
- 8 Ginger Chicken – Ga Xao Gung**
Chicken fillet stir-fried with shredded ginger and onion.
- 9 Sweet & Sour Chicken – Ga Xao Chua Ngot**
- 10 Chicken with Chinese Cabbage – Ga Hap Cai**
Half steamed chicken on Chinese cabbage with oyster sauce.
- 11 Braised Chicken**
With Cashew Nuts – Ga Xao Hot Dieu
With Mixed Vegetables – Ga Xao Cai
With Snow Peas – Ga Xao Dau Hoa Lan

Beef Dishes

- 1 Beef Curry – Bo Xao Lan**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili).
- 2 Sate Beef – Bo Sate**
Tenderly braised in Harry's unique sate sauce (optional hot chili).
With Vegetables
- 3 Ginger Beef – Bo Xao Gung**
Tenderly braised with ginger and onion.
- 4 Beef with Mixed Vegetables – Bo Xao Cai**
Stir-fried beef with mixed vegetables.
- 5 Beef with Snow Peas – Bo Xao Dau Hoa Lan**
Stir-fried with snow peas and shallots.
- 6 Sweet & Sour Beef – Bo Chua Ngot**
With vegetables in sweet and sour sauce.

Pork Dishes

- 1 Grilled Pork Chop – Suon Nuong**
Savoury pork slices, grilled and served on a salad bed.
- 2 Pork & Mixed Vegetables – Heo Xao Cai Thap Cam**
Braised with carrot, celery, snow peas, bamboo shoot, baby corn, mushrooms and broccoli.
- 3 Pork Curry – Heo Xao Lan**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili).
- 4 Sate Pork – Heo Xao Sate**
Tenderly braised in Harry's unique sate sauce (optional hot chili).
With Vegetables
- 5 Sweet & Sour Pork – Heo Chua Ngot**
Marinated pork sautéed in sweet and sour sauce.
- 6 Stuffed Beancurd – Dau Hu Don Thit**
Fried beancurd stuffed with pork, mushroom and vermicelli in tomato sauce.

Vegetarian Dishes

- 1 Sweet & Sour Tofu Soup – Canh Chua Chay**
Beancurd, celery, mushroom, pineapple and bean sprouts in a special sweet and sour soup.
- 2 Vegetarian Steamboat – Lau Chay**
Selected vegetables cooked at your table in a delicious broth.
- 3 Vegetarian Spring Rolls – Cha Gio Chay (4 pieces)**
Vegetarian Vietnamese spring rolls served with soy sauce.
- 4 Vegetarian Fresh Rolls – Goi Cuon Chay (2 pieces)**
Tofu, herbs, lettuce and pickles rolled in rice paper.
- 5 Vegetarian Crispy Pancake – Banh Xeo Chay**
Special Vietnamese style, filled with tofu and bean sprouts and served with salad, pickles and fish sauce.
- 6 Vegetarian Salad – Goi Chay**
Delicious salad of beancurd, mushroom with shredded carrot, celery, onion, cucumber, and mint served with crushed peanuts and special soy sauce.
- 7 Bonfire Beancurd – Tau Hu Quanh Lua Hong**
Marinated beancurd with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special hoisin sauce.
- 8 Beancurd in Tomato Sauce – Dau Hu Sot Ca**
Fried beancurd sautéed in tomato sauce.
- 9 Lemongrass Beancurd – Dau Hu Xao Xa**
Braised with lemongrass (optional hot chili).
- 10 Salt & Pepper Beancurd – Tau Hu Muoi**
Deep-fried to a taste sensation.
- 11 Beancurd Curry – Dau Hu Cari**
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermicelli and coconut cream (optional hot chili).
- 12 Beancurd Sate – Dau Hu Xa Te**
Tenderly braised in Harry's unique sate sauce (optional hot chili)
With Vegetables
- 13 Mixed Vegetables – Rau Xao Thap Cam**
Stir-fried mixed vegetables with tofu, with your choice of oyster, curry or sate sauce.
- 14 Chinese Broccoli – Cai Ro Dau Hao**
Stir-fried with oyster sauce.
- 15 Chinese Broccoli with Garlic – Cai Ro Xao Toi**
Stir-fried with garlic sauce.

Noodles

- 1 Crispy Noodles Combination or Seafood – Mi Xao Don Thap Cam hay Do Bien**
Crispy fried egg noodles smothered with seafood, pork and vegetables, or seafood only with vegetables.
- 2 Soft Egg Noodles Combination or Seafood – Mi Xao Mem Thap Cam hay Do Bien**
Boiled egg noodles braised with seafood, pork and vegetables, or seafood only with vegetables.
- 3 Rice Noodles Combination or Seafood – Hu Tieu Xao Thap Cam hay Do Bien**
Rice noodles braised with seafood, pork and vegetables, or seafood only with vegetables.
- 4 Crispy Noodles with Vegetables and oyster or soy sauce – Mi Xao Don Chay**
- 5 Soft Egg Noodles with Vegetables and oyster or soy sauce – Mi Xao Mem Chay**
- 6 Rice Noodles with Vegetables and oyster or soy sauce – Hu Tieu Xao Chay**

Rice

- 102 Fried Rice – Com Chien Duong Chau**
With prawns, ham, egg and peas.
- 103 Mimosa Rice – Com Ga**
Stir-fried rice with chicken and a touch of butter and pepper.
- 104 Garlic Rice – Com Toi**
- 105 Steamed Rice – Com** **Per Person**

Vegetable Banquet

Minimum four people

Entrees

- 1 Vegetable Steam Boat – Lau Chay**
Mixed vegetables and beancurd 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**
Beancurd, 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 bean, bean sprout and served with salad and soy sauce.

Main Course

- 5 Bean Curd Bonfire – Dau Hu Quanh Lua Hong**
Marinated mushroom, onion in a pot, cooked at the table and served with rice paper, salad and special soy sauce.
- 6 Lemongrass Bean Curd – Dau Hu Xao Xa**
Beancurd braised with lemongrass (optional hot chili).
- 7 Mixed Vegetable – Rau Xao Thap Cam**
Stir-fried mixed vegetable with snow peas, dried mushrooms and beancurd
OR
Crispy Noodles With Vegetable
Stir-fried mixed vegetable with crispy noodles.
- 8 Steamed Rice – Com**

ROYAL BANQUET

Minimum four people

Entrees

- 1 Steam Boat – Lau Thap Cam**
Fresh king prawns, calamari, chicken, pork, fish cake, and green vegetable cooked at your table in a delicious broth.
- 2 Spring Rolls – Cha Gio**
Vietnamese spring rolls served with fish sauce.
- 3 Stuffed Mussels – So Vung Tau**
Large mussels stuffed with prawns in oyster sauce, or sweet & sour sauce with chili (4 in one serve).
- 4 Prawn & Pork Salad – Goi Tom Thit**
Special salad of prawns and pork, with shredded carrot, celery, onion, and cucumber, served with prawn crackers and fish sauce.

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 Stuffed Boneless Chicken – Ga Rut Xuong**
Boneless Chicken stuffed with pork and egg, deep-fried to a golden brown, served with special sauce.
- 7 Combination Seafood – Do Bien Thap Cam**
King prawns, calamari, scallops, stir fried with green vegetables.
- 8 Fried Rice – Com Chien Duong Chau**
With prawns, ham, egg and peas.
Or
Steamed Rice – Com

SEAFOOD BANQUET

Minimum four people

Entrees

- 1 Seafood Steam Boat – Lau Do Bien**
Fresh king prawns, calamari, fish cake, and green vegetable cooked at your table in a delicious broth.
- 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 & Jelly Fish Salad – Goi Sua Tom**
Special salad of prawns and Jelly Fish, with shredded carrot, celery, onion, and cucumber, served with prawn crackers and fish sauce.
- 4 Stuffed Mussel – So Vung Tau**
Large mussels with prawns in oyster sauce or sweet chili 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 Salt & Pepper Calamari – Muc Muoi**
Deep-fried to a taste sensation.
Or
King Prawns With Salt – Tom Rang Muoi
Deep fried king prawns, with salt.
- 7 Combination Seafood – Do Bien Thap Cam**
King prawns, calamari, scallops stir fried with green vegetables.
- 8 Fried Rice – Com Chien Duong Chau**
With prawns, ham, egg and peas.
Or
Steamed Rice – Com

DESSERTS

- 1 Lychees with Ice Cream – Trai Vai Kem**
- 2 Pineapple Fritter & Ice Cream – Khom Chien**
- 3 Fried Ice Cream – Kem Chien**
Quality vanilla ice cream with your choice of topping (caramel, chocolate or strawberry) or
Homemade cumquat coulis
- 4 Caramel Flan & Ice Cream – Banh Flan**
Crème Caramel from the French colonization of Vietnam.
- 5 Banana Fritter & Ice Cream – Kem va Chuoi Chien**
- 6 Banana Sauteed in Coconut Cream – Che Chuoi**
- 7 Sweet Corn Pudding with Coconut Cream – Che Bap**
- 8 Ice Cream with Choice of Topping - Kem**
(Caramel, Chocolate or Strawberry)
- 9 Chocolate Mousse with Fresh Strawberries**
- 10 Poached Pear with Belgium Chocolate Sauce**
Poached in spiced wine and served with dark Belgian couverture chocolate sauce and vanilla ice cream.

