



Lunch (Ăn trưa)

Tô (Bowls)

Choice of vermicelli noodles or rice. Served with house pickles, fresh herbs, lettuce, cucumber, bean shoots & nuoc cham sauce (can be served with or without nuts – just let us know!)

Crispy pork belly \$22

Lemongrass and chilli chicken \$22

Stir-fry beef \$22

Seared salmon \$24

Tofu and spring roll \$20 (V)

Yellow Jungle Curry (Cà Ri Chay)

Fragrant coconut curry with seasonal vegetables, puffed tofu & herbs \$20 (V)

All day dining (Ăn uống cả ngày)

Món ăn đường phố (Street eats)

Pre-booking only

\$95 per person

Selection of Vietnamese street eats served with lettuce, fresh herbs, house pickles, woven rice vermicelli (bánh hỏi) and dipping sauces

Cho tôi ăn (Feed me)

\$75 per person

Feast on market fresh seafood and Vietnamese street eats served with Jasmine rice and Vietnamese slaw

Để Thanh chọn (Leave it to us)

\$65 per person

Selection of house favourite appetisers, smalls, main and sides

Món ăn chơi (Appetisers)

Fresh Pacific oyster (Hào tươi)

Fresh Pacific oyster with citrus nuoc mam
\$4.50 each / \$24 half dozen

Grilled Pacific oyster (Hào nướng)

Grilled Pacific oyster with fragrant onion oil, crispy fried shallots, and peanuts \$4.50 each / \$24 half dozen

Rice paper rolls (Gỏi cuốn)

Freshly rolled rice paper rolls with lettuce, cucumber, fresh herbs, and rice noodles
Turmeric and dill barramundi \$14
Lemongrass and chilli chicken \$14 (GFO)
Ginger soy kohlrabi, tofu \$12

Spring rolls (Chả gi)

Crispy spring rolls served with lettuce, and fresh herbs
Vegan \$12

Coconut and turmeric mini pancakes (Bánh khọt)

Coconut and turmeric mini pancakes with school prawns, fragrant onion oil, lettuce, and fresh herbs (VO) \$20

Món ăn nhỏ (Smalls)

Grilled eggplant (Cà tím nướng)

Grilled eggplant, mushroom xo, and whipped tofu \$19

Sticky wings (Cánh gà đường thốt nốt)

Twice cooked chicken wings with crispy sticky rice, fish sauce caramel, house pickles, and Thai

basil
\$20

Cured ocean trout (Gỏi cá)

Ginger & citrus cured ocean trout with baby fennel, shallots, mint, chilli, and peanuts
\$24

Beef carpaccio (Bò tái chanh)

Thinly sliced beef fillet with shallots, mint, sawtooth coriander, rice paddy herbs, lime, and crispy garlic
\$25

Seared scallops (Điệp)

Pan seared scallops with celeriac puree, chilli jam, kafir lime leaf, and chilli oil
\$24

Món ăn chính (Mains)

Braised pork belly (Thịt heo kho)

12-hour braised pork belly in soy and coconut water, with fresh chilli, and spring onion
\$40 (G)

Grilled beef (Bò kho)

Grilled marinated beef fillet with spiced carrot purée, fragrant beef stew sauce, annatto oil, crispy sweet potato, chilli, and Thai basil
\$43

Seared lamb loin (Cuu nan chao)

Taro dauphinoise, red dates, shitake mushroom, crispy lotus root and leek
\$45

Crispy Duck (Vịt giòn)

Crispy duck with red and black dates, longan, shitake mushroom, and lily flower in a rich duck jus
\$47

Roast Chicken (Gà nướng)

Roasted free range chicken, marinated in lime, lemongrass, and chilli with lime fish sauce
\$39

FOD (Cá nướng)

Grilled whole fish with tomato nuoc mam, dill, lime, chilli, and spring onion
\$44

Vegan curry (Cà ri chay)

Fragrant coconut curry with sweet potato, cauliflower, green beans, crispy fried crumbed tofu, and Thai basil
\$36

Twice cooked cauliflower (Súp lơ nấu chín hai lần)

Twice cooked cauliflower tossed in lemongrass satay and soy ginger chickpeas
\$36

Món ăn phụ (Sides)

Vietnamese slaw (Gỏi bắp cải)

Crunchy cabbage with pickled red onions, fresh herbs, nuoc mam, and fried shallots
\$17

Green papaya salad (Gỏi đu đủ)

Crunchy green papaya with pickled carrot, apple, fresh herbs, nuoc mam, and fried shallots
\$18

Wok tossed Chinese broccoli (Cải xào tỏi)

Chinese broccoli wok tossed in soy and garlic, and fried shallots
\$18

Rice (Cơm)

Steamed fragrant Jasmine rice
\$4

Open from 12 pm till late Tuesday - Sunday

Contact us

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Find us on

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