

TÍA TÔ

VIETNAMESE RESTAURANT

Appetisers & Salad

Khai Vị Và Xà Lách

Chả giò (tôm, heo, hoặc chay) **Fried Spring Rolls** (6pcs)
crispy lettuce and mixed fresh herbs
(choice of prawn, pork, vegetable) Veg: 13
Pork: 15
Prawn: 16

Gỏi cuốn, tôm, bơ, hoặc gà **Fresh Rice Paper Rolls** (2pcs)
rice vermicelli, crisp lettuce
(choice of prawn, avocado or chicken) 10

Khai vị tổng hợp kiểu Việt Nam: Chạo tôm, bò cuộn lá lốt, gỏi cuốn tôm, bơ, chả giò heo, và gỏi gà xé **Vietnamese Platter**
sugarcane prawns, grilled marinated beef in betel leaf, prawn and avocado rice paper roll, pork spring rolls and chicken salad 24

Gỏi gà xé phay với bắp cải hành tây cà rốt muối chua nước mắm chấm, ăn kèm bánh phồng tôm chiên **Vietnamese Chicken Slaw Salad**
with chicken, shredded cabbage, pickled carrot, onion, and Nuoc mam dressing Chicken: 14
Seafood: 19.5

Vegetarian & Side Dishes

MÓN ĂN KẼM

Khổ qua xào trứng **Bitter Melon Scrambled Egg**
with spring onion 12.5

Rau tổng hợp xào chay **Buddah Delight**
lotus roots, snow peas, shitake mushroom, carrot, tofu with light soy sauce 12.0

Cơm trắng **Steamed Rice** 2.5

Bún Thịt Nướng đặc biệt, thịt heo nướng với chả giò hoặc thịt bò

Phở truyền thống
Chọn: gà, tái, nạm, gân, xách, viên, hoặc thập cẩm)

Hủ tiếu Mỹ Tho

Mì xào tự chọn với hải sản hoặc thịt bò và rau xanh

Cơm chiên dưa chua, thịt bò hoặc rau củ chay

Cơm chiên hải sản đặc biệt

Rice and Noodles

Cơm Tấm, Cơm, Mì, Bún

Rice Vermicelli Noodle
with basil, crisp lettuce, pickled carrot and herbs, with “mam” dipping sauce option of chargrilled pork & spring roll, lemongrass beef or combination 18.5

Vietnamese Traditional Rice Noodle Soup
(choice of chicken breast, sliced beef, brisket, tendon, beef ball, tripe or combination) Small: 14
Large: 16

“My Tho” Rice noodle soup or dry
with mixed seafood, minced pork and garlic chives 16

Crispy Noodle
Seafood, Meat or combination, Asian greens Meat: 16
Seafood: 19
Combo: 20

Tia To Beef Fried Rice
pickled green mustard, egg, spring onion and crispy shallot 16.0

Seafood Fried Rice
squid, prawns, crab meat, egg and spring onion 17.5

Gà quay mật ong

Tôm xào sốt sả ớt và rau xanh

Cá hồi nướng, sốt me và rau xanh

Canh chua cá chẻm

Bò lúc lắc

Bánh flan với trái cây theo mùa

Chè ba màu

Vietnamese Traditional Dish

Món Ăn Việt Truyền Thống

Vietnamese style roast chicken
served with turmeric rice 23.5

Lemongrass Chilli Prawns 🌶️🌿
wok-tossed with lemongrass, chilli, fish sauce and Asian greens 26

Tamarind Salmon
baked salmon, tamarind sauce, Asian greens 25

“Mekong Delta”
sweet and sour soup with barramundi, okra, bean sprouts, tomato and sweet basil 24.5

Viet Tossed Beef
wok fried beef tenderloin, capsicum, cucumber and onion served with tomato rice 25.5

Dessert

MÓN TRÁNG MIỆNG

Cream caramel and fruits salad 6.5

Three color drink
with red bean, mashed mung bean, green jelly and coconut cream 12.0

Mild/Cay Vừa 🌿 Hot/Cay 🌶️🌶️

*Should you have any special dietary requirements or allergies please inform your waiter. All Vietnamese traditional sharing dishes are served with steamed rice. Please note no split bills, credit card purchases incur a surcharge of 1.2%.

*Nếu quý khách có nhu cầu ăn kiêng, xin vui lòng cho nhân viên phục vụ biết. Tất cả các món ăn chung truyền thống đều phục vụ cùng cơm trắng. Xin vui lòng chú ý mọi thủ tục thanh toán dùng thẻ tín dụng đều tính thêm cước phí 1.2%.

Beverage List

Sparkling Wine

| | Glass | Bottle |
|--|-------|--------|
| Hardy's 'The Riddle' Brut Reserve Sparkling South Eastern Australia | 8.5 | 40 |
| Robert Oatley Craigmoor Sparkling South Eastern Australia | 11 | 56 |

Moscato

| | | |
|------------------------------------|-----|----|
| Fiore Moscato Central West, NSW | 7.5 | 32 |
|------------------------------------|-----|----|

White Wines

| | | |
|---|-----|----|
| Hardy's 'The Riddle' Sauvignon Blanc South Eastern Australia | 8.5 | 40 |
| Pikorua Sauvignon Blanc Marlborough, New Zealand | 12 | 55 |
| Pocketwatch Pinot Gris Central Ranges, NSW | 9.5 | 43 |
| Grant Burge 'Benchmark' Chardonnay South Australia | 10 | 49 |

Red Wines

| | | |
|---|-----|----|
| Endless Pinot Noir Regional, Victoria | 9.5 | 43 |
| Beach Hut Merlot Central West, NSW | 9.5 | 43 |
| Circa 1858 Shiraz Central Ranges, Australia | 11 | 50 |
| Hardy's 'The Riddle' Shiraz Cabernet South Eastern Australia | 8.5 | 40 |

Draught Beer

| | Pot | Schooner |
|-----------------|-----|----------|
| Carlton Draught | 6.5 | 9.6 |
| Victoria Bitter | 6.5 | 9.6 |
| Great Northern | 6 | 9 |

Local Beer

| | Bottle |
|-----------------------|--------|
| Cascade Premium Light | 7.5 |
| Victoria Bitter | 9.5 |
| Crown Lager | 11 |
| Pure Blonde | 10 |
| Furphy Refreshing Ale | 10.5 |

Imported Beer

| | Bottle |
|--|--------|
| Saigon 333 Premium, Vietnam; Singha, Thailand | 9 9 |
| Tsing Tao, China | 10.5 |
| Heineken, Netherlands | 11.5 |
| Corona, Mexico | 12 |

Spirits

| | |
|---|------|
| Smirnoff, Gordon's Gin, Bacardi, Johnnie Walker Red, George Dickel, Bundaberg, El Jimador Reposado Tequila | 10.5 |
|---|------|

Asian Style Beverages

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|--|-----|
| Homemade Fresh Lemon Ice Tea (Oolong Tea) | 3 |
| Lychee Ribena Soda | 4.5 |
| Lime Snow Ice | 4.5 |
| Bubble Cup – Oolong Milk Tea with Pearls (Original, Taro, Honeydew) | 5.5 |
| Smoothie (Avocado, Mango, Berries) | 5.5 |
| Coconut Milk Shake | 5.5 |

Juice

| | |
|--------------|---|
| By the glass | 5 |
|--------------|---|

Soft Drinks

| | |
|--|------|
| By the glass | 4 |
| By the bottle | 5 |
| Lemon, Lime and Bitters | 4.80 |
| Soda Water | 4 |
| San Pellegrino Sparkling Mineral Water 500ml | 7.50 |
| Aqua Panna Still Mineral Water 500ml | 7.50 |

Tea & Coffee

| | Per person |
|--|------------|
| Chinese Tea – Oolong, Jasmine, Pu er , White Chrysanthemum, Dragon Well | 2.5 |
| Coffee –Vietnamese (White/Black) Coffee | 4.5 |