

BUN

PURE + SATISFYING

WELCOME TO BUN (pronounced 'Boon').

BUN brings you authentic North Vietnamese Cuisine. From the famous Old Quarter in Hanoi to the wide and varied geography of the countryside, North Vietnamese food can be best described as pure and satisfying.

The name Bun comes from the staple North Vietnamese white rice noodle that is famous for its light smooth texture. In Vietnam, Bun is often described as 'the soul of the nation', a 'contribution to human happiness' and an addiction 'worse than tobacco'.

While Vietnamese food has long been appreciated in France, the former colonial power, globally people are only beginning to discover its many fine features. Vietnamese chefs like to refer to their cooking as 'the nouvelle cuisine of Asia'. With its refreshing flavours, varied textures and vibrant colours, Vietnamese cuisine will intrigue, beguile and charm you.

Vietnamese food is among the healthiest on the planet so enjoy the BUN experience guilt free.

Ngon mieng (enjoy the food).

STARTERS

SPRING ROLLS

BUN spring rolls are guaranteed fresh and handmade.

Minimum order two pieces

- A1: Goi cuon voi tom** Shrimp/chicken fresh spring roll \$2.40
Fresh spring roll. Shrimp, chicken, Vietnamese greens and fresh vermicelli noodles wrapped in a light rice paper roll.
- A2: Goi cuon rau (vegetarian)** Vegetarian fresh spring roll \$2.20
BUN's very popular vegetarian fresh spring roll. Filled with Vietnamese greens, Fresh Vermicelli noodles, tofu and carrot.
-  **A3: Goi cuon ca** Fish fresh spring roll \$3.00
Fresh spring roll. A complex mixture of BBQ'd fish, fennel and carrot wrapped in a light rice paper roll.
- A4: Nem ran thit lon** Pork fried spring roll \$2.20
Fried spring roll. Pork, mushroom, egg and vegetables wrapped in rice paper then lightly fried until golden and crispy.
- A5: Nem ran thit ga** Chicken fried spring roll \$2.20
Fried spring roll. Chicken, mushroom, egg and vegetables wrapped in rice paper then lightly fried until golden and crispy.
- A6: Nem ram hai san** Squid/prawn fried spring roll \$2.40
Fried spring roll. Squid and prawn mixed with carrot, onion and green vegetables wrapped in rice paper then lightly fried until golden and crispy.
-  **A7: BUN sampler plate (nem cac loai)** \$13.50
A selection of Bun spring rolls (six pieces).

 **BUN signature dish**

All prices are inclusive of GST.


LITE BITES+SALADS

LITE BITES

'like the clouds of incense that make us quicken our steps and climb the mountain in order to arrive at the pagoda'

-  **B1: Mai cua pasi** Baked crab \$12.00
- A fresh and delicate combination of crab, mushroom, potato, carrot, onion and garlic baked in the original crab shell and topped with cheese. Served with Vietnamese greens.*
- B2: Muc nhoi bam cha** Squid cakes \$9.80
- Delectable fried squid cakes. Squid combined with mushroom, onion, garlic and dill and lightly fried. Served with Vietnamese greens.*
- B3: Bahn xeo** Vietnamese rice pancake \$10.50
- "Banh Xeo" is a very light meal which is ideal for warm climates as it is fresh and healthy. This crisp golden pancake is a tantalizing example of how the food from Vietnam can be delicate yet loaded with flavour. Filled with beef, sprouts and onion.*
- B4: Ga hap muoi** Salt steamed chicken \$12.50
- Salt steamed chicken leg served with steamed rice.*
- B5: Ngao hap** Clams 16.50
- Clams served in a light white sauce with onion and garlic. Served with garlic bread.*
- B6: Xien Thit Nuong** Vietnamese BBQ chicken screwers \$9.00
- Vietnamese BBQ chicken screwers. Served with salad.*

SALADS

- C1: Hoa chuai** Banana flower salad Chicken \$10.50
- One of the most popular cold salads in Vietnam. This fascinating salad uses the actual flower from the banana tree plus a green papaya. Choice of chicken or seafood.* Seafood \$12.50
- C2: Vietnamese prawn salad** \$9.50
- Prawn, glass noodles, tomato, cucumber, onion, lemon, carrot and coriander.*
-  **C3: Vietnamese beef salad** \$8.50
- Beef, green papaya, carrot, lemon, peanuts and coriander.*

MAIN

BUN NOODLE

Bun (pronounced 'Boon') is a staple North Vietnamese white rice noodle that is famous for its light smooth texture. Bun is often described as 'the soul of the nation', a 'contribution to human happiness' and an addiction 'worse than tobacco'.

D1: Cha ca BUN BBQ fish

Small \$24.00

Large \$36.00

A veritable Hanoi institution and BUN specialty. Bite size pieces of fish, marinated in our chef's special turmeric sauce. Served on a small pan over a charcoal grill together with spring onions, dill and basil. Accompanied by fresh bun (rice noodles), roasted peanuts, mint leaves and fresh cut chilli. Choice of Nuoc Mam (fish sauce) or Mam Tom (fine shrimp sauce).

D2: Bun cha Pork bun noodle

\$11.50

Hanoi's signature lunch dish. Marinated bite sized sweet, succulent charcoal BBQ'd pork patties served in a tangy golden broth with fresh handmade bun (rice vermicelli), green papaya, carrot, garlic, onion and Vietnamese greens.

D3: Bun hai san cay Seafood bun noodle

\$12.50

Seafood (fish, prawn and squid) served in a mildly spiced broth with fresh hand made bun (rice vermicelli) and Vietnamese greens.

D4: Bun xao bo (dry) Beef bun noodle

\$10.50

Bun (rice vermicelli) served dry with beef, spouts, carrot, cucumber, peanuts and Vietnamese greens.

D5: Bun thang Chicken/shrimp bun noodle

\$10.50

Ranked highly among the culinary specialties of Vietnam due to its sour, hot, and tasty flavours. Shredded chicken, pork, shrimp served in a golden broth with fresh handmade bun (rice vermicelli) with egg, mushroom, dried turnip and shrimp paste.

BUN signature dish

All prices are inclusive of GST.

BUN PHO

E1: Pho bo Beef noodle

\$9.80

The original and world famous Hanoi beef noodle. Complex and refined beef broth served with fresh handmade flat rice noodles and beef. Garnished with herbs and vegetables.

E2: Pho ga Chicken noodle

\$9.50

Hanoi chicken noodle soup. Complex and refined chicken broth served with fresh handmade flat rice noodles and chicken. Garnished with herbs and vegetables.

BUN MIEN

🍲 F1: Mien ga (soup) Chicken cassava vermicelli (soup)

\$9.50

Aromatic chicken cassava vermicelli

F2: Mien xao ga (dry) Chicken cassava vermicelli (dry)

\$12.50

Chicken cassava vermicelli served with carrot, green onion, coriander and bean sprouts.

BUN RICE

G1: Com la sen (Bun Royal Rice) Vietnamese vegetable rice

\$9.50

Fragrant Vietnamese rice with egg, chicken, prawn, mushroom, lotus seed and vegetables combined and steamed in a lotus leaf.

G2: Com nam ga Vietnamese steamed rice

\$8.50

Vietnamese steamed rice with chicken, mushroom, carrot, broccoli, onion and garlic.

DESSERTS+DRINKS

BUN DESSERTS

H1: French crème caramel

\$3.80

A colonial hangover. The silky texture and subtle burnt caramel flavour will have you seduced.

H2: Rainbow rice cake

\$3.50

A colourful and unique Vietnamese dessert made from sweet rice, coconut and seasonal fruit. The dessert is very popular in Vietnam, low in fat and low in calories.

BUN DRINKS

G1: Vietnamese dripped coffee (ca phe)

\$3.80

G2: Vietnamese green tea (che)

\$2.80

G3: BUN ginger tea (cold)

\$4.50

G4: Refreshing pineapple juice

\$3.50

G5: BUN vitalising longan juice

\$3.50