



NEM

vietnamese fusion house



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311 PARNELL ROAD

PARNELL

09 300 6454

PLEASE LET YOUR SERVER KNOW IF YOU
HAVE ANY FOOD ALLERGIES,

WE WILL DO OUR BEST TO ACCOMODATE.

WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN OUR
FOOD.

BITES

SCALLOP (1) (D) Grilled Scallop, Fish Roe, Seaweed, Mayo	8.9
"NEM HANOI" FRIED SPRING ROLLS (4PC) Minced Pork, Carrot, Mushroom, "Nuoc Cham"	9.9
FRESH SUMMER ROLLS (G)(4) ** Veggie Option ** Pork, Prawn, Peanut, Herbs, Hoisin	13
BAO BUN PORK (D)(G)(1) Pickled cucumber, Onion	12.9

SMALLER

TANGO DIZZEL PRAWN (3) Grilled Prawns, Samba, Tamarind	14.9
KAFFIR CHICKEN SKEWERS (2) Kaffir Lime, Shallot, Sesame, Chilli Sauce	12.9
LEMONGRASS PORK SKEWERS (2) Shallot, Sesame, Chilli Sauce	12.9
HERBED LAMB SKEWERS (2) Galangal, Lemongrass, Turmeric	13.9
TANGY TAMARIND MUSSELS Viet Mint, Ginger, Tamarind	13.9
GOLDEN CRUNCH SQUID (G) With Spicy Green Chilli sauce	13.9
CHICKEN POPCORN Lemongrass, Kaffir Lime, Sriracha Mayo(D)	13.9
CAULIFLOWER POPCORN (V) Roasted Sesame Seed, Curry Leave	13.9
STEAM WONTON (4)(G) Prawn, Pork, Mushroom, Spring Onion	16.9
DUMPLINGS (6) (G) choice of ***VEGIES : Cabbages, Onions, BBQ ***PORK; Mince pork, Onions, Chives	14.9

LITTLE BIGGER

BÁNH XÈO" VIETNAMESE PANCAKE (G) Prawns, Pork, Beansprout, Onions, "Nuoc Cham"	23
TAMARIND SOFTSHELL CRAB (G) Mango salad (seasonal),Viet Mint	23
GRILLED PORK RIBS Grilled Ribs, Sesame Chilli, Specail BBQ sauce	27.9

BOTTOMLESS BRUNCH

\$48.90PP / \$58.90PP

90 MINUTES PACKAGE @ 12.00PM & 5.00PM

PLEASE ASK STAFF FOR MENU

*** FAMILY/PARTY SET MENU NEED TO BOOK
IN ADVANCED

FAVOURITE NOODLES

"PHỞ" VIETNAMESE NOODLES SOUP

Choice of :

- **Raw Beef**/ or cooked **Chicken.** 22.9
- **"Special"** Brisket , Raw Beef , Beef ball 27.9

"PHỞ XÀO" STIR FRIED NOODLE 22.9

Stir Fried Rice Noodle with choices of
(Beef/ Chicken/ Veggies), Peanut

SAIGON BEEF NOODLE 22.9

Stir Fried Beef , Mixed Herbs, Peanut,
Shallot, Vermicelli Noodles, "Nuoc Cham"

"BUN CHA" GRILLED PORK NOODLE 27.9

Grilled Pork Belly, Pork Meatballs
"Nuoc Cham", Rice Vermicelli, Mixed Herbs.

SALADS

PRAWN MANGO SALAD 23

Grilled Prawn, Mango (seasonal), Celery,
Viet mint, Spicy Lemongrass Dressing

PAPAYA SALAD 19

** Vegie Option

Add: Pork for \$5.9
Green Papaya, Carrot, Peanut, Viet Mint

RICE CRACKER

SHIRMPS OR SESAME(\$6).

BEEF SALAD 22

Grilled Beef, Mixed Green Salad,
Viet Mint, Sesame, Balsamic Dressing

SIDE

STEAM RICE	4.9	ROTI (G)	6
"PHỞ" NOODLE	3.9	CRACKER	6
VERMICELLI RICE NOODLE	3.9		

LARGER

LEMONGRASS GRILLED CHICKEN 32.9

Grilled Chicken, Lemongrass, Ginger,
Chef Special Sauce

ZESTY ORANGE GLAZED CRISPY DUCK 34.9

Crispy Duck Served, Orange,Cashew Nut

FLAMING COCONUT PRAWN 39

Mushroom, Lemongrass, Chilli, Peanut*
Kaffir Lime

CAMELIZED PORK BELLY 29.9

Slow Cooked Pork belly, Egg, Rice

SHAKING BEEF 39

250gr Beef Tenderloin,Broccoli,
Mushroom, Black Pepper Sauce

"CHA CA LA VONG" GRILLED FISH 39

Snapper,Dill,Peanut, Vermicelli, Herb

FISH GREEN CURRY 37

Seasonal Fish, Ginger, Coconut

TROPICAL RED CURRY DUCK 34.9

Slow Cook Duck, Grape, Pineapple,
Mushroom, Coconut Cream

CHICKEN CURRY 35

Chicken Thigh, Bamboo, Carrot
Mushroom, Coconut Cream

LAMB CURRY 39

Lamb Rumps Marinated With Galangal
Cooked With Green Curry

VEGETARIAN

FIRE-KISSED BROCCOLINI 17

Broccolini, Garlic Sauce, Ginger,

CRISPY AUBERGINE BLISS (G) 16.5

Crumbed Eggplants, Garlic, Lime Sauce

CRUNCHY TOFU 17

Deep Fried Tempura Tofu in Poke Sauce

KUMARA CURRY 27

Kumara Ball, Carrot, Mushroom
Red Curry Sauce , Rice

VEGGIE SALAD 19

Green Papaya, Carrot, Peanut, Viet Mint
House DressingPLEASE INFORM YOUR SERVER OF ANY DIETARY
REQUIREMENTS

(D) FOOD CONTAINS DAIRY

(G) FOOD CONTAINS GLUTEN