

COM TAM

CHAR-GRILLED · BROKEN RICE

COM SUON BI CHA

Grilled pork, shredded pork, egg meatloaf 20
+ trung chien 3 · + them com 4

COM GA NUONG

Lemongrass grilled chicken 20
+ trung chien 3 · + bi 3 · + cha 3

COM GA DA GION

Crispy-skin chicken 20

COM CANH GA CHIEN

Sticky fish-sauce wings 20

COM SUON

Char-grilled pork chop 20



PHO & SOUPS

SLOW-SIMMERED 18-HOUR BONE BROTH



HOUSE SIGNATURE

PHO THO DA

Roaring-hot stone bowl pho 25

BUN BO HUE THO DA

Stone bowl, spicy Hue-style 25
+ rau que / rau BBH 3 · + them banh pho / bun 3

PHO BO

Rare, brisket, meatball, tendon, tripe — nho 20 · lon 22
+ them banh pho 3 · + rau que 3

BUN BO HUE

Spicy beef & pork, optional blood jelly — nho 20 · lon 22
+ rau BBH 3 · + them bun 3

HU TIEU NAM VANG ¹

Phnom Penh prawn & pork, soup or dry 22
+ top mo 3 · + them hu tieu 3

MI QUANG ¹

Turmeric noodles, rich reduced broth 22

BUN RIEU ¹

Pork, prawn & crab paste in tomato broth 22
+ top mo 3 · + them bun 3

BUN MAM ¹

Mekong-style fermented-fish broth 25

CHEN THIT NHO

Small side soup, pho or BBH broth — tai · nam · gan · bo vien · sach · trung tran 8 each

BUN

VERMICELLI BOWLS

BUN DAC BIET

The lot, house special 24

BUN THIT NUONG

Char-grilled pork 20

BUN GA NUONG

Grilled chicken 20
+ cha gio (2) 6.5

BUN CHA GIO

Crispy spring rolls 20



BA NAM SIGNATURE COMBO

THE STONE BOWL SET

Bo Tho Da Ba Nam

- Your choice of stone bowl
- Cha gio, two rolls
- Hoanh thanh chien, three pieces
- Ca phe da or nuoc dua

46.5 **39**

Your coffee is nearly free.

DRINKS

MADE FOR PHO

CA PHE DEN / NAU DA

Slow-drip Vietnamese coffee 8

TRA DAO CAM SA

Peach, lemongrass, orange 10

TRA TAC

Kumquat iced tea 10

NUOC DUA

Young coconut 8



NGOT · SWEET

SAVE ROOM

CHE THAI

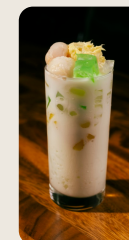
Tropical fruit cocktail 10

CHE KHUC BACH

Vietnamese panna cotta 10

SAM BO LUONG

Longan herbal sweet 10



SKIP THE QUEUE

Order ahead for pickup on the Ba Nam app · One shared kitchen handles all major allergens. Traditional cooking means we cannot guarantee dishes free from traces. Please tell staff about allergies before ordering. · ¹ = imported seafood

STARTERS

WHILE THE BROTH WORKS

GOI CUON TOM THIT ①

Cold rolls, prawn & pork (3) 14

CHA GIO THIT

Crispy pork spring rolls (4) 14

CANH GA CHIEN NUOC MAM

Sticky fish-sauce wings (5) 16

BANH MI TOM CHIEN ①

Golden prawn toast (3) 14

HOANH THANH CHIEN

Fried wontons (6) 14

SUON NUONG • GA NUONG

Char-grilled pork or chicken 16

GIO QUAY

Fried dough stick, for the broth (1) 4

STEW & CURRY

WINTER WARMERS

BO KHO

Slow beef & carrot stew — banh mi 20 • com tam 20 • mi soi 22
+ them banh mi 3

CA RI GA

Coconut chicken curry, potato — banh mi 20 • com tam 20 • mi soi 22
+ them banh mi 3

GIA CAY

Southern pork hock stew, galangal & turmeric — banh mi • com tam • bun 22
+ them banh mi 3

SPECIALTIES

WEEKEND FAVOURITES

BANH XEO ①

Crackling turmeric pancake 22

GOI BO TAI CHANH

Lime-cured rare beef, green apple 25

GOI NGO SEN TOM THIT ①

Lotus root, prawn & pork 25

VEGETARIAN

CHAY

BUN CHAY DAC BIET

Special vegetarian bowl 24

GOI CUON CHAY

Vegetarian cold rolls (3) 14

CHA GIO CHAY

Vegetarian spring rolls (4) 14

BUN CHA GIO CHAY

Vermicelli, crispy veg rolls 20

BUN TAU HU CHAY

Tofu & crispy bean curd 20

GLUTEN FREE

ASK US

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SEAFOOD

ORIGIN

Dishes marked ① are made with imported seafood.

