

Anh Chi Em

Pronounced 'ahn-gee-em'

Anh Chi Em Signature Dishes To Share

Okra, Sesame & Soy | 15 GF, DF, VGN
Honey & Soy Chicken Wingettes | 15 DF
Banh Xèo (Vietnamese Crispy Crepe) | 20 DF, VGN
- Pork & Prawn | 21
- Mushroom & Tofu | 20
Salt & Pepper Calamari with Kumquat
Entree 18 | Main 34 GF, DF
Chim Cút Rôti – Rôti Quail
Entree 18 | Main 34 DF
Soft Shell Crab with Tamarind Sauce | 18 GFO, DF

Banh Mi

Baguette filled with pickled carrot and daikon, paté, mayo, cucumber, coriander, spring onion and hoisin sauce

Roast Pork Belly | 12.9
Lemongrass Beef | 12.9
Marinated Chicken | 12.9
Tofu (No Pate) | 12.9

Mini Banh Mi

Roast Pork Belly | 8.9
Lemongrass Beef | 8.9
Marinated Chicken | 8.9
Tofu (No Pate) | 8.9

Rice Paper Rolls

GFO, DF

Freshly wrapped rice paper rolls filled with rice noodles, fresh Vietnamese herbs, lettuce and a hoisin peanut dipping sauce

Pork & Prawn (2pcs) | 12
Lemongrass Beef (2pcs) | 12
Marinated Chicken (2pcs) | 12
Vegetarian (2pcs) | 12 (VGN)

Spring Rolls

Served with fresh lettuce, Vietnamese herbs, pickled carrot and daikon to wrap and a mild chilli fish sauce to dip

Chicken and Prawn (3pcs) | 16
Vegetarian (3pcs) | 16

DF = Dairy Free

GFO = Gluten Free Option (Upon request)

VGN = Vegan VGNO = Vegan Option (Upon request)

10 % Applies on Sundays

15% Applies on Public Holidays

1.5% Merchant Fees Apply On Card Payments

Vietnamese Salad

GFO, DF

Fresh Vietnamese herbs, cabbage, cucumber and carrot, fried shallots and sesame seeds with a mild chilli fish sauce to dress

Marinated Chicken | 24
Prawn | 24
Pork Belly | 24
Tofu Puff (VGNO) | 24
Lemongrass Beef | 24

Vermicelli Noodle Salad

Vermicelli noodles, cucumber, pickled carrot and daikon, fresh Vietnamese herbs, Bean Shoots, Fried shallots and peanuts with a mild chilli fish sauce to dress

Roast Pork Belly | 24 GFO, DF
Marinated Chicken | 24 GFO, DF
Lemongrass Beef | 24 GFO, DF
Vegetarian Spring Rolls | 24 VG
Garlic & Chive Butter Prawns | 24 GFO, DF

Noodle Soup

GFO, DF

Aromatic slow cooked broth, served with fresh herbs and bean sprouts
Pho

Rare Sliced Beef & Chicken | 23
Rare Sliced Beef | 21
Chicken | 20
Mushroom (VGN) | 20
Add tofu | 3
Bun Bo Hue - Spicy Beef | 21

Rice Dish

GFO, DF

Steamed rice, pickled carrot and daikon, fresh tomato and cucumber with a mild chilli fish sauce to dress

Pork Belly | 26
Lemongrass Beef | 26
Marinated Chicken | 24
Lemongrass Tofu (VGNO) | 24
Chim Cút Rôti – Rôti Quail | 26
Marinated Barramundi Fillet | 26
Honey & Soy Stir Fried Calamari | 26
Add Fried Egg | 1.5

Please advise us of any food intolerances or allergies as not all ingredients are listed. We do our utmost to avoid cross-contamination, however we cannot guarantee completely allergen-free dishes.

Local Suppliers

Meat.

Enzo at Penny's.

Poultry.

L&H Poultry.

Fresh produce – Vo Hydroponic

Most of our fresh produce is grown from our family-owned farm in Lara



@anhchiemhighton



@anhchiem_highton

www.anhchiem.com.au

Anh Chi Em

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Anh Chi Em Chefs Menu \$72 PP

We at Anh Chi Em believe in bringing a fresh and traditional culinary perspective to Highton. The menu at Anh chi Em uses family recipes, global influences and traditional techniques while retaining the rich heritage and cultural integrity of Vietnamese cuisine

FIRST COURSE

*Pork & Prawn Rice paper rolls with Hoisin peanut dipping sauce
Chicken & Prawn Spring Rolls, Fresh Vietnamese Herbs and Hoisin Peanut Sauce
(V + GF option)*

*Bertaine Rose 2020 (Vallee de L'Aude - France) made from 100% Syrah grapes
Light Berry Flavours, Fruity with a Dry Finish*

SECOND COURSE

*Honey & Soy Chicken Wingettes
Salt & Pepper Calamari with Kumquat
(V + GF option)*

*Flora Fiano 2022 (Murry River - VIC) made from 100% Fiano grapes
Fruity, white flowers, Freshness, Notes of Hazelnut & Honeydew*

THIRD COURSE

*Our Popular Vietnamese Crispy Crepe – Pork & Prawn Bánh Xèo
Mini Beef Pho Noodle Soup
(V + GF option)*

*Marcus Hill Vineyard Cabernet Franc 2021 (Portarlington - VIC) made from 100% Cabernet Franc grapes
Light, Dark Plum, Toasted Fig, Blackcurrant, Oaky with silky smooth finish*

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For a wholesome "Anh Chi Em" experience, try our three course set menu which reflects the traditional and cultural Vietnamese cuisine. This carefully curated menu can be catered according to your dietary requirements and personal favourites

WINE PAIRING

Try our wine tasting experience carefully matched with premium wines, which complement our menu

\$30pp 2 Course Wine Experience

\$45pp 3 Course Wine Experience

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Poultry.

L&H Poultry.

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