

SMALLS

Chả Giò (Grandma's Spring Rolls) [V]

3Pcs Of Your Choice Of Filling: Veggies/ Pork & Prawn/ Mixed Seafood.

11/11/12

Bò Lá Lốt (Grilled Betel Beef) - (Seasonal)

3Pcs Of Homemade Vietnamese Betel Leaf- Wrapped Beef Rolls Served With Bánh Hỏi

15

Chạo Tôm (Sugarcane Prawns)

3Pcs Of Homemade Vietnamese Shrimp Cakes On Sugarcane Sticks Served With Bánh Hỏi

12

Gỏi Cuốn (Fresh Summer Rolls) [V]

2Pcs Of Your Choice Of Meat: Pork & Prawns/ Vietnamese Grilled Pork Sausage/ Veggies And Tofu.

12

Tôm Chiên Xù (Golden Crunch Prawn)

3Pcs Of Deep Fried Tiger Prawn Coated Bread Crumb.

12

Gỏi Gà (Vietnamese Chicken Salad)

Shredded Chicken, Onion, Green Cabbage, Fresh Chilli, Traditional Herbs, Crushed peanut, Fried Shallot.

15

Gỏi Miến Hải Sản (Glass Noodle Salad with Seafood)

Glass Noodle, Prawn, Cuttlefish, Celery, Fresh Chilli, Traditional Herbs, Crushed Peanut, Fried Shallot.

19

Bánh Phồng Tôm (Prawn Cracker)

5



SHARINGS

Tôm Hột Vịt Muối (Prawn Fritter with Salted Egg)

Deep Fried Shaken Local Tiger Prawns With Salted Egg Yolks.

47

Tôm Rang Muối (Prawns Tossed in Salt & Aromatics)

Local Tiger Prawns Deep-Fried and Wok-Tossed with Salt and Fragrant Aromatics.

37

Bánh Xèo (Vietnamese Traditional Pancake) [V]

A Crispy Pancake Filled With Your Choice Of Pork & Prawn/ Veggie, Mung Bean, Beansprout, Green Onion.

25

Bò Lúc lắc (Shaking Diced Beef)

Tender Cubes Of Marinated Beef Stir-Fried With Mixed Veggies In A Signature Glaze.

29

Hải Sản Nướng Giấy Bạc (Seafood Treasure Wrap)

Squid and Local Tiger Prawns Baked in Foil with Silky Egg Tofu, Mixed Vegetables, and A Savoury Soy-Based Glaze.

30

SIGNATURES

Nem Nướng Cơm Nhà (Cơm Nhà's Style Grilled Pork Sausages)

Inspired By a Cherished Three-Generation Family Recipe, The RYO Signature Grilled Pork Sausages Features Grilled Pork Sausages with Fresh Salad, Herbs, Bánh Hủi, Rice Paper, Pickles, Fragrant Scallion Oil, and Peanuts, Served with Our Home-Made Hoisin Sauce.



35

Mẹt Cuốn (Assorted Platter Delight)

RYO Assorted Rice Paper Roll Tray Inspired by a Cherished Three-Generation Family Recipe, This Is The Perfect Way to Try Several of Cơm Nhà's Signature Small Dishes in One Order. Enjoy Grilled Pork Sausages, Seasonal Grilled Betel Leaves, Sugarcane Prawns, and Spring Rolls. Served with Fresh Salad, Herbs, Pickles, Bánh Hủi, Scallion Oil, Peanuts, and Three Home-Made Sauces.



52

Gà Nướng Muối Ớt Lá Chanh (Flame-Kissed Chicken)

A Modern Touch On Vietnamese Tradition, Grilled Chicken Thigh Marinated in Chilli and Herbs, Finished With a Tangy Tamarind Sauce. Perfect Alongside Our Fried Rice.



30

Sườn Nướng (Smoky Legacy Ribs)

Tender, Savoury Grilled Pork Ribs In a House-Made Marinade, Served with Tangy Tamarind Sauce and Fresh Salad. Perfect Alongside Our Fried Rice.



35

Cá Chẻm Hấp Hành Gừng (Steamed Barramundi Fish)

Steamed Whole Barramundi With Ginger, Scallions, Herbs, Black Fungus, Carrots, and Glass Noodles In A Delicate Soy Sauce. The Umami-Rich Broth Infuses Into The Noodles For A Deeply Flavourful Finish. A Premium Centrepiece For Sharing.



49

NOODLES DISHES

Hủ Tiếu / Mì Thập Cẩm (Mekong Noodles Soup)

Dry or Soup Style of Egg or Clear Rice Noodle, Prawn, Cuttlefish, Quail Egg, Pork Minced, Pork Kidney 19

Mì Xào (Stir-fried Egg Noodles) [V]

Choysom, Carrot, and Bean Sprouts, with Your Choice of Seafood/ Beef/ Chicken/ Veggies. 21/19/19

Mì Sủi Cảo (Egg Noodles & Dumpling Soup)

Egg Noodle, Dumpling, Prawn, Cuttlefish, Pork Mince 21

Bún Bò Huế (Spicy Beef Noodles Soup)

Served with Beef Shin, Chả Ốc, Beef Tendon, and Beef Brisket 19

Bún Thịt Nướng Truyền Thống (Classic Vermicelli Salad)

Grilled Pork, Spring Roll 19

Bún Thịt Nướng Special (Special Vermicelli Salad)

Grilled Pork, Shredded Pork Skin, Spring Roll, Vietnamese Grilled Pork Sausages 20

Phở Trộn (Dry Mixed Pho)

Pho Tossed with Seared Beef, Pickled, Celery, Herb, Bean Sprouts, Peanut in Savoury Sauce 19

Phở Truyền Thống (Classic Pho)

Raw Beef Noodle Soup 19

Phở Thập Cẩm (Combi Pho)

Raw Beef, Beef Brisket, Beef Ball, and Beef Tendon 21

Phở Sườn Bò (Beef Rib Pho)

Raw Beef, Beef Brisket, Beef Ball, Beef Tendon, and Beef Rib 27

Phở Đặc Biệt (Special Pho)

Raw Beef, Beef Brisket, Beef Ball, Beef Tendon, and Beef Rib 32

Baby Spaghetti (Cơm Nhà's style)

Baby Phở 12

Served with Raw Beef or Beef Balls. 12



RICE DISHES

Cơm Gà Nướng (Grilled Chicken with Rice)

Cơm Nhà's signature Flame-Kissed Chicken Served with Rice, Fresh Salad and Tamarind Sauce. 21

Cơm Tấm (Broken Rice Harmony)

Pork Chops, Shredded Pork, Meat Loaf, Runny Egg Served with Broken Rice and Nước Mắm. 25

Cơm Chiên Cá Mặn (Salted-Fish Fried Rice)

Wok-Tossed Rice with Salted Fish Flakes, and a Choice of Seafood / Chicken. 22/19

Cơm Chiên Ngũ Sắc (Five-Colour Fried Rice)

Wok-Tossed Rice With A Colourful Mix of Carrot, Corn, Seafood, Chinese Sausage, And Peas. 25

Cơm Chiên Bò Luklak (Shaking Beef with Fried Rice)

Viet-Style 'Shaking Beef' Served with Stir-Fried Rice. 25

Cơm Chiên Chay (Veggies & Tofu Fried Rice) [V]

Plant-Based Fried Rice Tossed with Mixed Veggies and Tofu. 20

Cơm Nhà's SET

Set 1: Mâm Cơm Sum Vầy - Gathering Meal Set **(Maximum 2pax)**

Bì Cuốn – Shredded Pork Skin Wrapped in Rice Paper
Thịt Kho Tiêu – Vietnamese Braised Peppered Pork Belly
Canh Khổ Qua Dồn Thịt - Stuffed Bitter Melon Soup
Rau Luộc – Boiled Veggies (A Selection of Seasonal Veggies)
Rau Sống – Fresh Salad (lettuce, Cucumber, Tomato)
Cơm Trắng – Steamed Rice
Dessert: Bánh Flan - Caramel Custard

60



Set 2: Mâm Cơm Ba Thích - Dad's Craving Platter **(Maximum 2pax)**

Bắp Xào Tôm Bơ – Stir-Fried Glutinous Corn With Crispy Baby Shrimp
Cá Kho Tiêu – Vietnamese Braised Catfish with Black Pepper
Canh Chua Rau Cải – Sweet & Sour Veggies Soup
Rau Luộc – Boiled Veggies (A Selection of Seasonal Veggies)
Ba Rọi Luộc & Mắm Nêm – Boiled Pork Belly with Fermented Anchovy Dipping Sauce
Cơm Trắng - Steamed Rice
Dessert: Kem Chuối – Banana Ice Cream

65



Set 3: Dưỡng Tâm An Lạc - Inner Peace Nourishment **(Maximum 2pax) [V]**

Nấm Đùi Gà Lắc Muối – Salt & Pepper King Oyster Mushroom
Đậu Hũ Áp Chảo Sốt Nấm Đông Cô – Pan Fried Silk Tofu & Shiitake Sauce
Canh Rong Biển – Seaweed Soup
Rau Luộc - Boiled Veggies (A Selection of Seasonal Veggies)
Rau Sống - Fresh Veggies: Lettuce, Cucumber, Tomato
Cơm Trắng - Steamed Rice
Dessert: Chè Tĩnh Tâm (Serenity Dessert) - Lotus Seeds and Longan in A Delicate Sweetened Soup

65



Set 4: Mâm Cơm Hội Ngộ - The Reunion Platter **(Maximum 4pax)**

Gỏi Bò – Beef Salad
Đậu Hũ Nướng giấy Bạc – Tofu Treasure Wrap
Sườn Nướng – Grilled Pork Ribs
Cơm Chiên Ngũ Sắc – Five Colour Fried Rice
Canh Gà Collagen – Collagen Chicken Soup
Dessert: Panna Cotta or Sữa chua nếp cẩm
(Homemade Sticky Purple Rice Yogurt)

125

Gluten Free

<u>SMALL</u>	15
Bò Lá Lốt (Grilled Betel Beef) - (Seasonal)	15
3pcs Of Homemade Vietnamese betel leaf-wrapped beef rolls	
Chạo Tôm (Sugar Prawns)	12
3pcs Of Homemade Vietnamese shrimp cakes on sugarcane sticks	
Gỏi Cuốn (Fresh Summer Rolls) [V]	16
2pcs Of Your Choice Of Meat: Pork & Prawns / Vietnamese Grilled Pork Sausage / Veggies	
Gỏi Gà (Vietnamese Chicken Salad)	20
Shredded Chicken, Onion, Green Cabbage, Fresh Chilli, Traditional Herbs, Crushed peanut, Fried Shallot	
Gỏi Miến Hải Sản (Glass Noodle Salad with Seafood)	
Glass Noodle, Prawn, Squid, Celery, Fresh Chilli, Traditional Herbs, Crushed Peanut, Fried Shallot	
<u>SHARING</u>	45
Cá Chẻm Hấp Hành gừng (Steamed Whole Barramundi Fish)	30
A whole fresh barramundi fish steamed with ginger, scallions and herbs in a delicate Soy-based sauce	
Đậu Hũ Nướng Giấy Bạc (Tofu Treasure Wrap)	30
Foil-wrapped egg Tofu topped up with Squid, Tiger Prawn, and Mixed Vegetables in a Soy-based Glaze	
<u>SIGNATURES</u>	
Nem Nướng Cơm Nhà (Cơm Nhà's Style Grilled Pork Paste)	35
RYO- Signature roll platter with grilled pork paste, fresh salad, herbs, rice paper, bánh hỏi, pickles, Viet-style scallion oil, peanuts, and a homemade hoisin sauce	
Mẹt Cuốn (Assorted Platter Delight)	50
RYO - Assorted rice paper roll tray of Cơm Nhà's grilled pork paste, grilled betel leaves, sugarcane prawns served with fresh salad, herbs, pickles, Viet-style scallion oil, peanuts, bánh hỏi and 3 different types of homemade sauce	
Gà Nướng Muối Ớt (Flame-Kissed Chicken)	30
Grilled chicken thigh infused with chili salt marinade and a signature garlic-based mango sauce	
<u>NOODLES DISHES</u>	
Hủ Tiếu Thập Cẩm (Mekong Noodles Soup)	22
Dry or Soup Style of Gluten Free Noodle, Prawn, Cuttlefish, Quail Egg, Pork Minced, Pork Kidney	
<u>RICE DISHES</u>	
Cơm Chiên Chay (Veggies & Tofu Fried Rice) [V]	22
Plant-based fried rice tossed with mixed veggies and tofu	
Cơm Gà Nướng (Grilled Chicken with Rice)	22
Grilled chicken served with rice, fresh salad and fish sauce	
<u>SET</u>	
Gluten Free Set	65
Bắp Xào Tôm Bơ – Stir-Fried Glutinous Corn With Crispy Baby Shrimp	
Cá Kho Tiêu – Vietnamese Braised Catfish with Black Pepper	
Canh Chua Rau Cải – Sweet & Sour Veggies Soup	
Rau Luộc – Boiled Veggies (A Selection of Seasonal Veggies)	
Ba Rọi Luộc & Mắm Nêm – Boiled Pork Belly with Fermented Anchovy Dipping Sauce	
Cơm Trắng - Steamed Rice	
Dessert: Kem Chuối – Banana Ice Cream	

Vegan Menu

SMALL

- Chả Giò Chay (Grandma's Spring Rolls)** 10
Gỏi Cuốn Chay (Fresh Summer Rolls) 12

SHARING

- Nấm Đùi Gà Lắc Muối (Salt & Pepper King Oyster Mushroom)** 15
Crispy golden king oyster mushrooms, wok-tossed with aromatic salt, pepper, garlic, onion and capsicum for the perfect balance of crunch and flavor.
- Đậu Hũ Áp Chảo Sốt Nấm Đông Cô (Pan Fried Silk Tofu & Shiitake Sauce)** 15
Silky tofu pan-fried, topped with a rich shiitake mushroom sauce and served with tender steamed broccoli.
- Canh Rong Biển (Seaweed Soup)** 7
A light and nourishing broth simmered with tender seaweed, mushroom, and carrot
- Đậu Hũ Nướng Giấy Bạc (Tofu Treasure Wrap)** 25
Foil-wrapped egg Tofu topped up with Mixed Vegetables in a Soy-based Glaze

NOODLES DISHES

- Hủ Tiếu / Mì Chay (Vegan Mekong Noodles Soup)** 20
Dry or Soup Style with your choice of clear rice noodles or egg noodles, topped with tofu and mixed veggies
- Phở Chay (Vegan Pho)** 20
A plant-based Pho with tofu and mixed veggies
- Mì Xào Chay (Vegetarian Stir-fried Egg Noodles)** 22
Egg noodles stir-fried with tofu and mixed veggies
- Bún Chả Giò Chay (Vegan Vermicelli Salad)** 19
Tofu, Vegan Spring

RICE DISHES

- Cơm Chiên Chay (Veggies & Tofu Fried Rice)** 22
Plant-based fried rice tossed with mixed veggies and tofu

SET

- Dưỡng Tâm An Lạc - Inner Peace Nourishment (Maximum 2pax)** 65
Nấm Đùi Gà Lắc Muối – Salt & Pepper King Oyster Mushroom
Đậu Hũ Áp Chảo Sốt Nấm Đông Cô – Pan Fried Silk Tofu & Shiitake Sauce
Canh Rong Biển – Seaweed Soup
Rau Luộc - Boiled Veggies (A Selection of Seasonal Veggies)
Rau Sống - Fresh Veggies: Lettuce, Cucumber, Tomato
Cơm Trắng - Steamed Rice
Dessert: Chè Long Nhãn Hạt Sen - Lotus Seeds and Longan in A Delicate Sweetened Soup

DESSERT

Sữa chua nếp cẩm (Homemade Sticky Purple Rice 7

Yogurt)

Sticky purple rice layered with smooth and lightly sweetened yogurt and served chilled

Panna Cotta (Cơm Nhà's style)

Homemade panna cotta topped up with your choice of favourite flavour:

Strawberry / Passion Fruit

Flan của Út (Homemade caramel custard) 7.5

Classic Crème Caramel with a Vietnamese twist - rich, eggy custard layered with bittersweet caramel

Chè tĩnh tâm (Serenity Dessert) 8

A light and nourishing sweet soup made with lotus seeds and logan

Kem chuối (Banana Ice-cream) 7.5

1 scoops of homemade banana ice-cream, served with shredded coconut and roasted peanuts

HOT & COLD BEVERAGE

Jasmine Green Tea (Mug) 3

Kukicha Organic - Low in Caffeine (Mug) 3

Cà Phê Đen (Hot or Chilled Vietnamese Black Coffee) 6/8

Vietnamese drip-brewed coffee

Cà Phê Sữa (Hot or Chilled Vietnamese White Coffee) 6/8

Vietnamese drip coffee mixed with sweetened condensed milk

Cơm Nhà's Coffee (Hot or Chilled Coffee) 7/9

Vietnamese drip white coffee topped up with a salted milk foam

Matcha Latte (Hot or Chilled) 7/9

Sữa Đậu Nành (Hot or Chilled Homemade Soy Milk) 6

Homemade Soy Milk topped with grass jelly

PACKAGES

Soft drinks 4

Coke / Coke 0 / Fanta/ Sprite/ Llbt

Yaru Still Mineral Water 7

Yaru Sparkling Mineral Water 7



COLD PRESS JUICE

Hakuna Matata - Watermelon, Apple, Strawberry	8
Tropical Like It's Hot - Mango, Grand Smith Passionfruit, Orange, Pineapple	8
Flamingo - Granny Smith Apple, Rock Melon, Coconut, Dragon Fruit	8
Valencia - Orange	8
Whole Young Coconut	8

MOCKTAILS

Virgin Mojito	12
Classic (mint & lime), Strawberry (fruity & sweet), or Passionfruit (exotic & tangy). Fresh mint, bright lime, and topped with sparkling soda.	
Arnold Palmer Lemon Iced Tea	12
A delightful mix of bright lemonade, sugar syrup and cool black iced tea, chia seeds as topping	
Lucky Lychee Brew	12
The mocktail blends sweet lychee and lemon juice with tropical lychee puree and refreshing chilled black tea, chia seeds as topping.	
Four Seasons Serenity Iced Tea	12
A vibrant blend of black tea, bright passion fruit, and a hint of lemon, artfully garnished with fresh strawberry, orange, and mint.	
Elixir Spritz	11
Your choice of Strawberry , Passion fruit , Lychee , Blue lagoon flavoured with lemon juice and topped up with soda	

BYO

Wine (Bottle)

Small / Large

Beers

Bottles / Pack

