

misschu canapés

Vietnamese Fresh Rice Paper Rolls **\$2.40** EACH

MADE FRESH TO ORDER DAILY

Tiger Prawn & green mango

Tiger Prawn, with shavings of green mango, vermicelli noodles, roasted aromatic ground rice, & a Vietnamese salad of mint, Vietnamese mint, coriander, perilla leaves & blanched bean shoots, dressed with a lightly spiced hoisin sauce

Vegan Green Papaya Salad & Betel Leaf

Vegetarian Egg omelet, balsamic caramelised onion & avocado

Certified organic free range egg omelet with balsamic caramelised onion, dill, avocado, vermicelli noodles, roasted aromatic ground rice, with a Vietnamese salad of mint, Vietnamese mint, coriander, perilla leaves, blanched bean shoots & watercress

Organic Tofu & sauteed shimeji mushroom [vegan]

Fried organic tofu & shimeji mushrooms, with bean vermicelli, watercress, mint, coriander, Vietnamese mint & perilla leaves

Poached Free-range Chicken & coconut young

Free-range Chicken breast scented with roasted aromatic ground rice, young coconut flesh, vermicelli noodles, & a Vietnamese salad of mint, coriander, perilla leaves, blanched bean shoots & watercress – served with Misschu's fish dipping sauce

Sashimi Tuna with fresh herbs & wasabi mayonnaise **\$2.80** EACH

Premium grade raw Tuna marinated in XO sauce & sesame oil, with lettuce, coriander, mint & fennel, dressed with wasabi mayonnaise

Roast Duck & banana flower salad **\$2.60** EACH

Roast Duck, shavings of banana flower, roasted aromatic ground rice, Vietnamese mint, perilla leaves, coriander, bean shoots, cucumber & red onion, dressed with hoisin & fresh lime

Traditional Peking Duck Pancakes **\$3.50** EACH

Roast Duck, julienne spring onion & lebanese cucumber – topped with hoisin & plum sauce & wrapped in an authentic crepe

Vegan Pancakes **\$3.00** EACH

Woked snake beans, eggplant, spring onion, carrot & tofu with hoisin & lebanese cucumber

Seared Atlantic Salmon on Betel Leaf with Green Papaya Salad **\$3.10** EACH

phone orders

sydney 02 8356 9988 or 02 9331 0029

melbourne 03 9077 1097

www.misschu.com.au

PRICES INCLUDE GST



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Vietnamese Fried Spring Rolls\$1.50 EACH

Traditional Pork Hanoi

WRAPPED IN RICE PASTRY

Minced Pork, Crab meat, dried Shrimp, brown onion, spring onion, black fungi, glass vermicelli, julienne carrots & seasoning

Prawn & Crab net

WRAPPED IN RICE VERMICELLI PASTRY

Hanoi Vegetarian net

WRAPPED IN RICE VERMICELLI PASTRY

Brown onion, black fungi, spring onion, julienne carrots, glass vermicelli, snake beans & seasoning

Steamed Vietnamese Rice Crepes [bánh cuốn]\$3.00 EACH

CUT INTO 3 SECTIONS

Prawn

Traditional minced Pork & wood ear mushrooms

Vegan choy sum & tofu

Steamed Dumplings\$2.25 EACH

Scallop

Shanghai Pork

Prawn har gau

Traditional Vegetarian gow gee

Tofu, spinach gow gee

Vegetarian garlic chives

Steamed Buns\$2.50 EACH

Bbq Pork char sui bun

Steamed Veggie bun

Sweet custard bun

BBQ Skewer Range [ON KNOTTED DESIGNER BAMBOO SKEWERS]\$3.50 EACH

Lemongrass Beef [eye fillet]

Satay Chicken

Chilli Prawns

Tofu & Eggplant

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Barbecued Range

Barbecued Sugar Cane Prawn Roll **\$3.10** EACH

Lightly puréed Tiger Prawn with shallots & seasoning, barbecued on a natural sugar cane skewer – served San Choi Bao style in a lettuce cup with vermicelli noodles & Vietnamese herbs

Barbecued Beef wrapped in Wild Betel Leaf **\$3.10** EACH

Minced premium beef with lemongrass, ground cinnamon, turmeric & five spice, wrapped in wild betel leaf & barbecued – served San Choi Bao style in a lettuce cup with vermicelli noodles & Vietnamese herbs

Substantial Dishes **\$8.00** EACH

Wagyu Beef Pho

Traditional Vietnamese Beef noodle soup

Fish of the Day

Served with Asian greens & aromatic rice

Mini Vermicelli Salads **\$6.00** EACH

Lemongrass Beef [eye fillet]

Chilli Prawn

Satay Chicken

Vegan sautéed shitake, enoki & shimeji mushrooms

Seared Atlantic Salmon

Asian Desserts **\$3.00** EACH

Thai-style Coconut & Water Chestnut Mousse in Pandan Leaf

Water chestnut, tapioca flour, palm sugar, coconut milk & rice flour set in a pandana leaf box

Laotian-style Organic Banana & Taro Sticky Rice

With palm sugar & coconut – wrapped & barbecued in fresh banana leaf

French/Vietnamese Crème Caramel

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