

# Viet King MENU

☎ 0249 293 643

📍 116 DARBY STREET, COOKS HILL, NSW 2300

"TRUE VIETNAMESE TASTE, ROOTED IN CULTURE"



MONDAY - THURSDAY 11:00 am - 10:00 pm

FRIDAY - SUNDAY 11:00 am - 10:30 pm







FROM 11 AM - 3:30 PM

# LUNCH TIME FAVOURITES





# VALUE COMBO

\$22



## COMBO 1

- + ANY RICE DISHES + A SMALL SOUP
- + A CAN OF SOFT DRINK/ A BOTTLE OF WATER

\$17



## COMBO 2

- + ANY BÁNH MÌ
- + VIETNAMESE ICED COFFEE

\$22



## COMBO 3

- + VERMICELLI + JUICE

\*not applied to combination vermicelli, only vermicelli with one kind of meat

\$19



## COMBO 4

- + PHO BEEF NOODLE SOUP
- + VIETNAMESE JASMINE ICED TEA

\*not applied to special Pho, only Pho with one kind of meat



# VIETNAMESE ROLL

## Bánh mì

\$14

**CRISPY ROAST PORK**

Heo quay

**GRILLED PORK**

Thịt heo nướng

**GRILLED PORK SAUSAGE**

Nem nướng

**GRILLED CHICKEN**

Gà nướng

**GRILLED BEEF**

Bò nướng

**BEEF WRAPPED  
IN BETEL LEAVES**

Bò lá lốt

**TOFU**

Đậu hủ

**CRISPY ROAST PORK**

Heo quay

21

**CRISPY CHICKEN**

Gà da giòn

21

**SALMON**

Cá hồi

21

**PORK CHOP WITH FRIED EGG**

Sườn trứng

19

**LEMONGRASS BEEF**

Bò xào

19

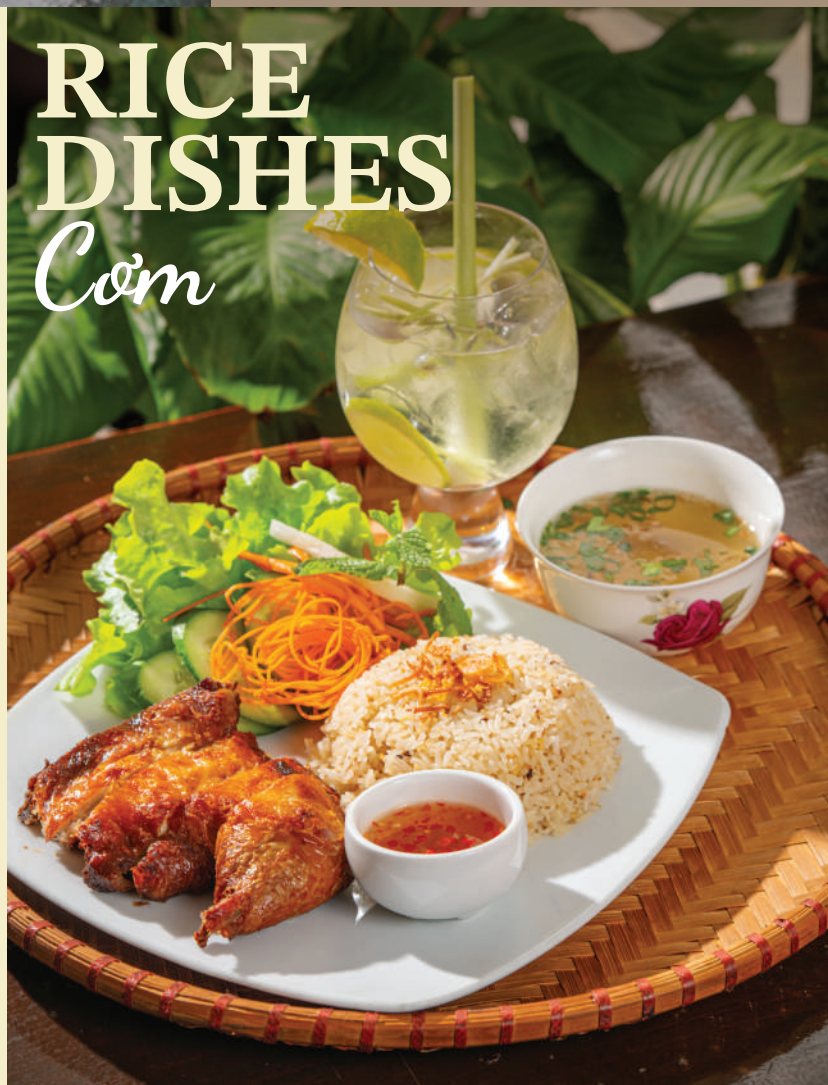
**TOFU**

Đậu hủ

18

# RICE DISHES

## Cơm





# NOODLE SOUP



## SPECIAL PHO

A combination of meat:  
rare beef, tender,  
beef balls

20

## PHO - CHOICE YOUR MEAT

A combination of meat: rare beef,  
tender, beef balls

- RARE BEEF
- TENDER
- BEEF BALLS
- CHICKEN
- TOFU & VEGGIES

18



## SPICY BEEF NOODLE SOUP

Bún bò Huế

20



## BEEF STEW

Bò kho

18



## CRISPY CHICKEN WITH EGG NOODLES SOUP

Mì gà da giòn

21.5

# VERMICELLI & SALAD *Bún*

WITH YOUR CHOICE OF MEAT

## COMBINATION:

SPRING ROLL & 1 KIND OF MEAT

20



## GRILLED PORK

Thịt heo nướng

## GRILLED PORK SAUSAGE

Nem nướng

## GRILLED CHICKEN

Gà nướng

## GRILLED BEEF

Bò nướng

## SPRING ROLLS

Chả giò

## BEEF WRAPPED IN BETEL LEAVES

Bò lá lốt

## TOFU

Đậu hủ

18



ALL DAY MENU

# SIGNATURE DINNER EXPERIENCE





# TO START

## 1. MINI BANH MI

Bánh mì mini

Roll with grilled pork, grilled chicken, cucumber, pickled carrot, and coriander

10  
2PCS

## 2.SUMMER ROLLS (3 PCS)

Gỏi cuốn

Rice paper rolled with fresh herbs, rice noodle, prawn, pork & fresh herbs

10.5  
3PCS

## 3.SPRING ROLLS (3 PCS)

Chả giò

Deep fried spring rolls filled with pork mince & vegetables

10.5  
3PCS

## 4.GRILLED PORK STEAM RICE ROLL

Bánh cuốn thịt nướng

Grilled pork, lettuce & herbs wrapped in steam rice roll

10.5  
3PCS

 *Gluten free*

 *Veggie*





5.CHICKEN SATAY SKEWERS

Gà satay

Grilled chicken skewers topped with satay sauce and peanut



10  
2PCS

7.DEEP FRIED QUAIL

Chim cút chiên

Deep fried quail marinated in exotic spices.



10  
2PCS

6.GRILLED BEEF IN BETEL LEAVES (SEASONAL)

Bò lá lốt

Beef and pork mince wrapped in betel leaves



10.5  
5PCS

8.VIETNAMESE GRILLED PORK SAUSAGE

Nem nướng

Grilled marinated pork mince



10.5  
2PCS



9.VIETKING GRILLED AND FRIED PLATTER

Mâm nướng VietKing

Combination of crispy chicken, deep fried quail, grilled chicken, beef in betel leaves, grilled lemongrass pork chop and grilled pork meatballs, served with lettuce, herbs, pickled carrot and vermicelli





## 10. VIETKING SIGNATURE ROLLS & WRAPS PLATTER

Mâm cuốn Vietking

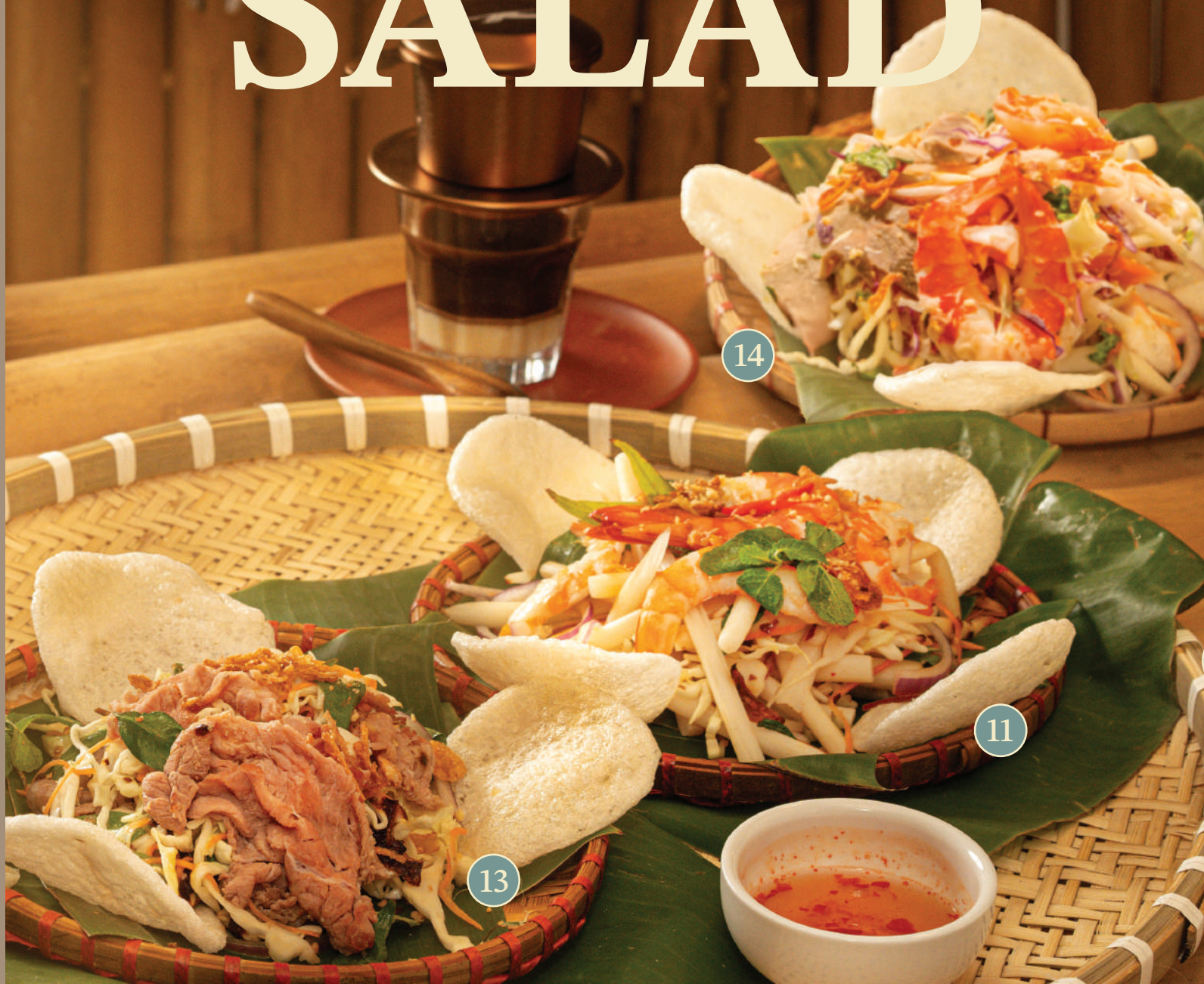
Combination of spring rolls, summer rolls, grilled beef in betel leaves, grilled pork, wok fried prawn, vegetables, grilled chicken and steamed vermicelli, served with special fish sauce in rice paper wraps

42.5



# FRESH SALAD

FRESH  
SALAD



## 11. VIETNAMESE LOTUS ROOT SALAD

Gỏi ngó sen tôm thịt

Shredded lotus root with pork & prawn, carrot, onion, peanuts & herbs



21

## 12. SPICY SEAFOOD SALAD

Gỏi miến hải sản chua cay

Spicy seafood with celery, glass noodles carrot, onion, prawn & calamari



21

## 13. BEEF TAMARIND SALAD

Gỏi bò me

Beef marinated in tamarind sauce & herbs



21

## 14. PAPAYA SALAD

gỏi đu đủ

Shredded green papaya with dried beef & herbs



21



Gluten free

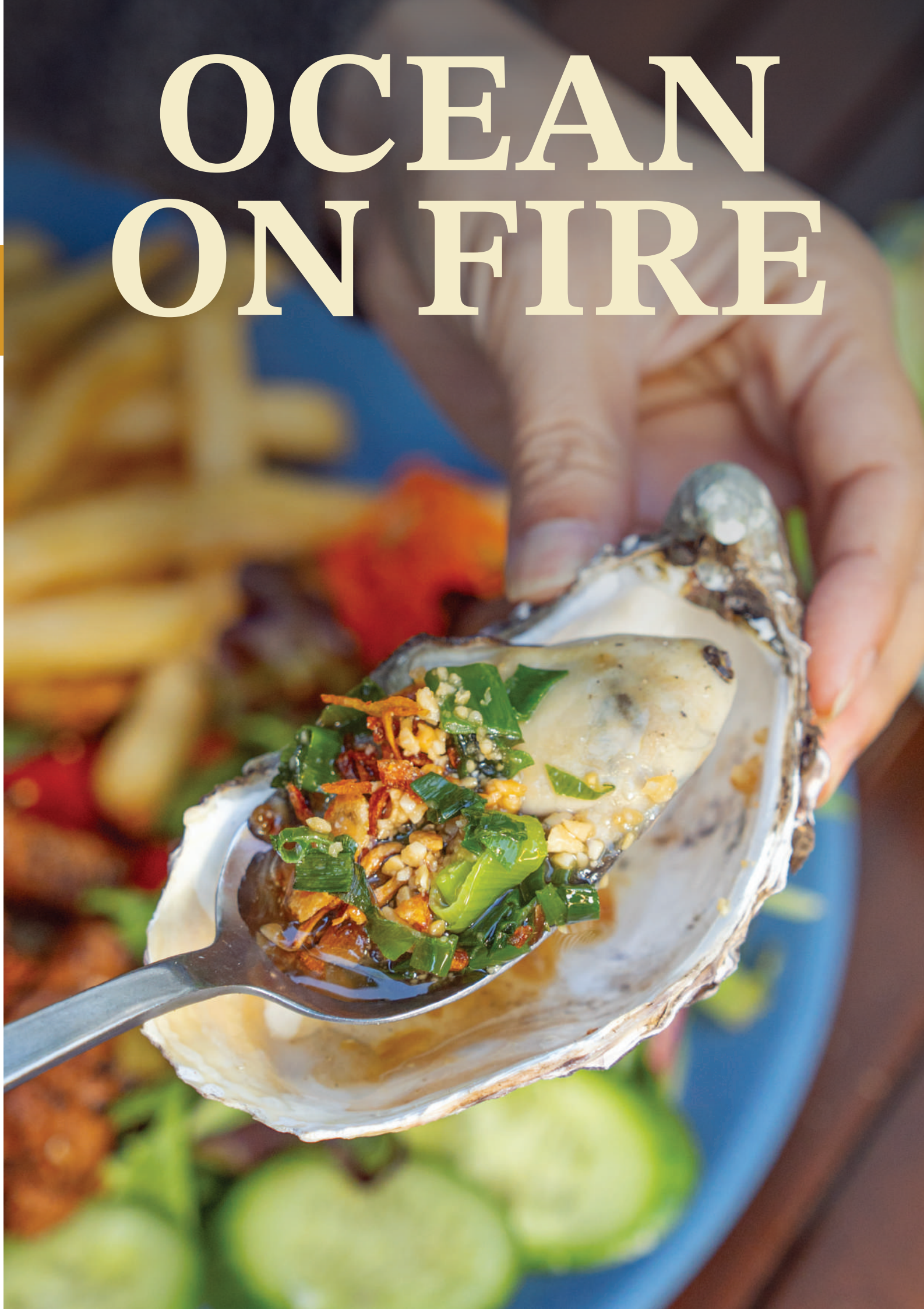


Veggie



# OCEAN ON FIRE

MAIN





**15. GRILLED SQUID  
WITH SATÉ SAUCE**

Mực nướng sa tế

25

MAIN



**16. GRILLED  
JUMBO OYSTERS WITH  
SCALLION OIL**

Hàu nướng mỡ hành

30



**17. GRILLED  
KING PRAWN  
WITH  
SALT & CHILLI**

Tôm nướng muối ớt

28



# VIETKING'S SIGNATURE

MAIN

## 18. VIETKING SIGNATURE CRISPY PANCAKE

Bánh xèo

Authentic crispy pancake with prawn,  
pork, slice shallots, bean sprouts,  
mung bean, coconut cream &  
selected herbs

24





## 19. CRISPY BARAMUNDI

Cá chẽm giòn cuốn

Wok-fried whole baramundi with herbs, vermicelli, rice paper & dipping sauce

43



## 21. COMBO SIZZLING BEEF

Bò né thập cẩm

Beef sizzling fried with eggs, paté, onion, served with long roll



25

## 22. BEEF BONFIRE

Bò lửa hồng

Lean beef marinated in special sauce with lemongrass, onion, tomato, cooked over table flame



31.5

## 20. GRILLED PORK PATTIES WITH RICE VERMICELLI

Bún chả

Grilled pork patties, sliced pork, vermicelli, herbs, pickled carrot, sweet & sour fish sauce



25







### 23. GRILLED CHICKEN & COCONUT PANDAN STICKY RICE

Gà nướng và xôi lá dứa

Grilled chicken with coconut sticky rice  
& pickled carrot



24



### 24. SHAKING BEEF CUBES

Bò lúc lắc



27



Gluten free



Veggie



# FINE RICE VERMICELLI

*With*

\$25

MAIN

## 25A. CRISPY ROAST PORK

Bánh hỏi heo quay



## 25B. GRILLED PORK

Bánh hỏi thịt nướng



## 25C. GRILLED BEEF IN BETEL LEAVES

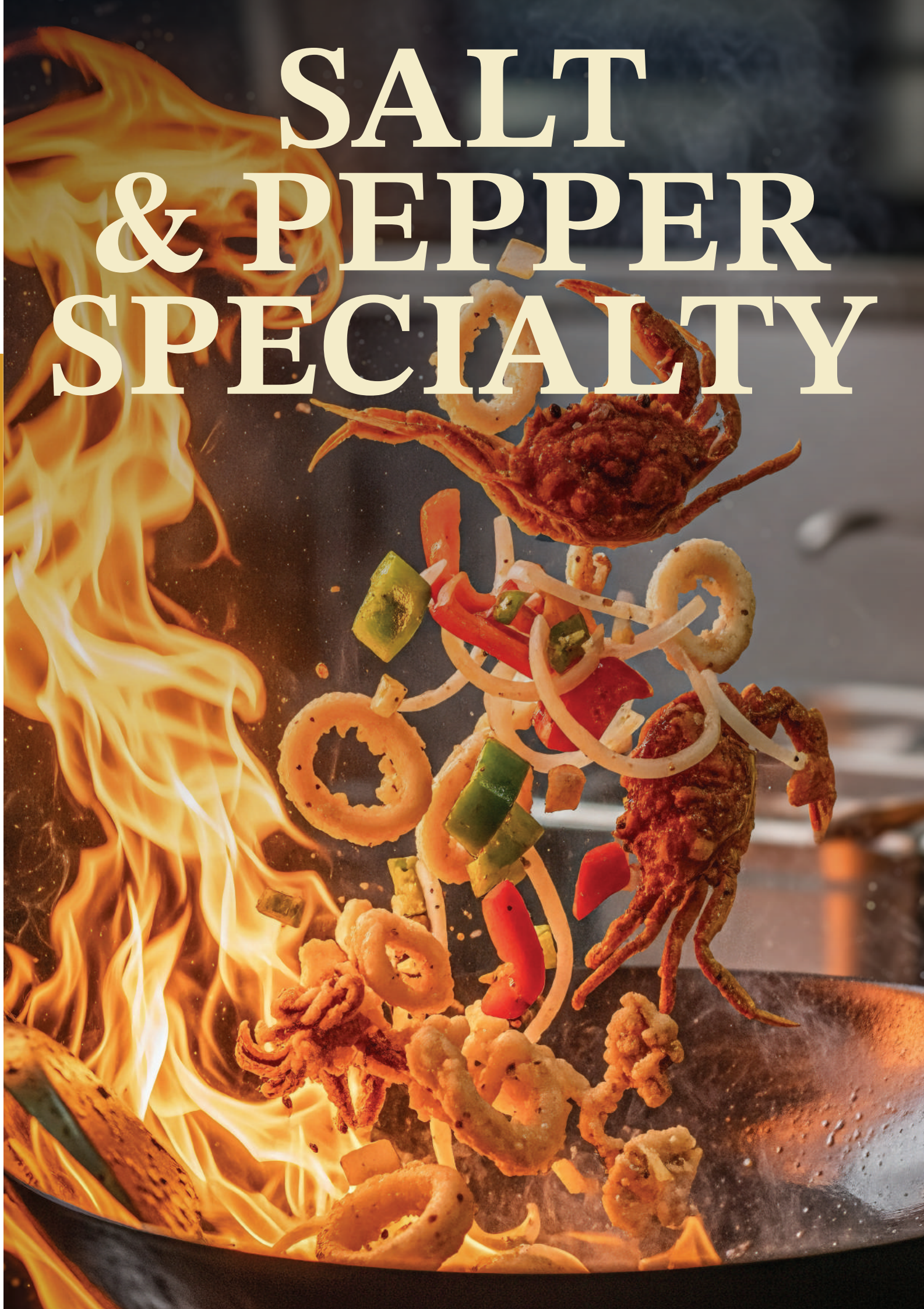
Bánh hỏi bò lá lốt





# SALT & PEPPER SPECIALTY

MAIN





**26. SALT & PEPPER  
CALAMARI**

Mực rang muối

25

**27. SALT & PEPPER  
SOFT SHELL CRAB**

Cua lột rang muối

27

**28. SALT & PEPPER  
CRISPY WHITE BAIT**

Cá cơm rang muối

23

**29. SALT & PEPPER  
TOFU**

Đậu hũ rang muối

21



# WOK FRIED NOODLES & RICE

MAIN

## 30. CRAB MEAT CELLOPHANE GLASS NOODLE

Miến xào cua

Stir-fried with crab meat,  
vegetables, onion, coriander



27



### 31. CLAYPOT CRAB FRIED RICE

Cơm chiên cua

Fried rice with crab meat in claypot

24

### 32. EGG & GARLIC FRIED RICE

Cơm chiên tỏi trứng

Fried rice with egg & garlic

18

### 34. WOK FRIED NOODLES

Mì / Hủ tiếu xào

WITH YOUR CHOICE OF NOODLE AND MEAT :

NOODLES

MEAT

- Soft egg noodles
- Crispy egg noodles
- Flat rice noodles

- Chicken
- Beef
- Pork
- Prawn
- Seafood

25

### 33. SPECIAL FRIED RICE

Cơm chiên đặc biệt

Fried rice with pork, prawn, corn & carrot

21





# HOT SOUP

MAIN





## 35. BEEF NOODLE SOUP

12 hours slow cooked broth with flat rice noodle & your choice of meat served with bean sprouts & basil

35<sup>A</sup>



## 35A. RARE BEEF/ TENDER/ BEEF BALLS/ CHICKEN

Phở tái/ Nạm/ bò viên/ gà

20

## 35B. SPECIAL PHO

Phở đặc biệt

Rare beef, tender, meat balls

22.5

## 35C. TOFU & VEGGIE PHO

Phở chay

Tofu & vegetables

19

MAIN

## 36. SPICY BEEF NOODLE SOUP

Bún bò Huế

Spicy soup with sliced beef, pork mince and pork slices, served with rice noodles, Vietnamese herbs, lettuce and pickles

22.5

36



Gluten free Veggie



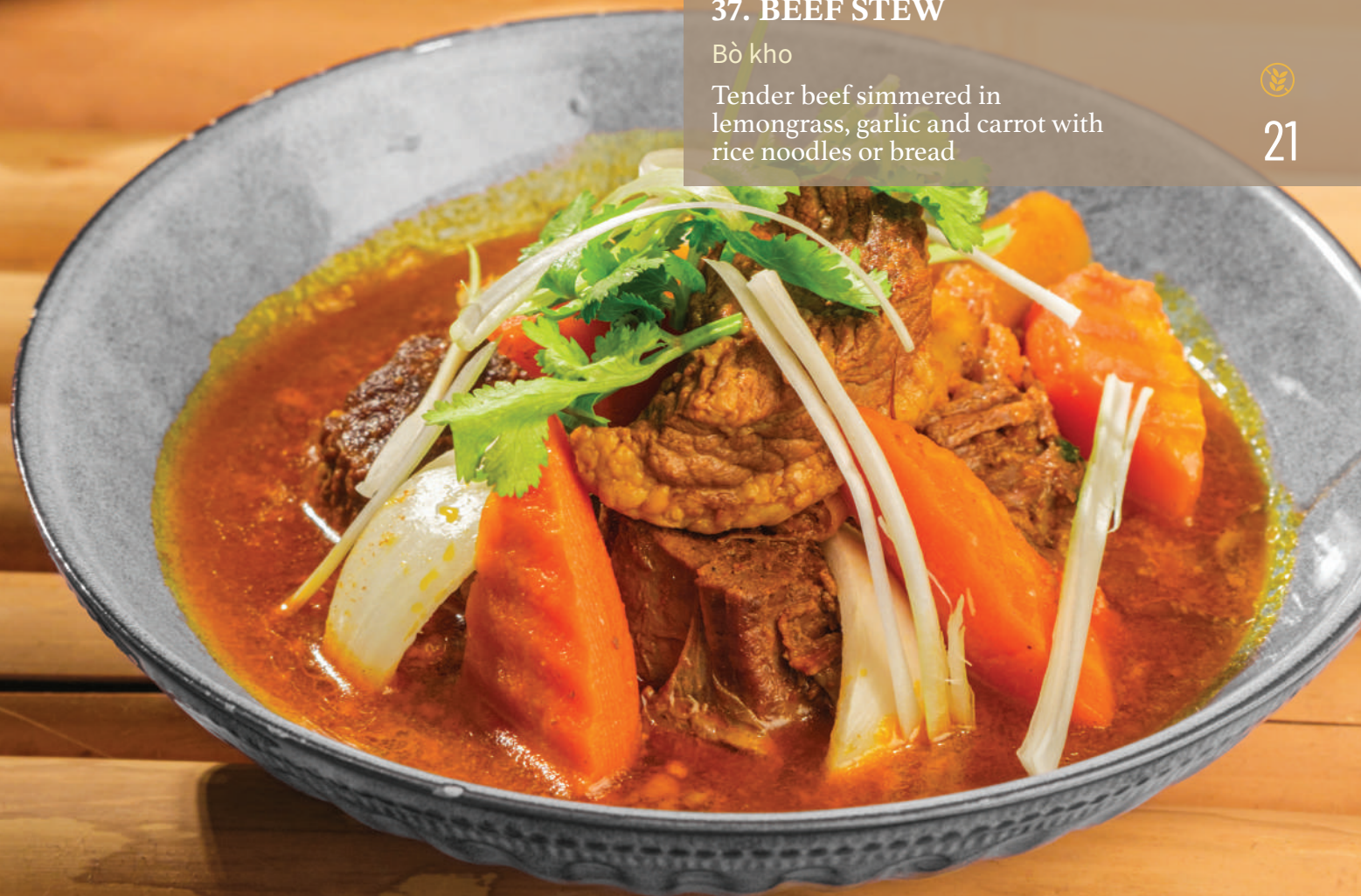
### 37. BEEF STEW

Bò kho

Tender beef simmered in lemongrass, garlic and carrot with rice noodles or bread



21

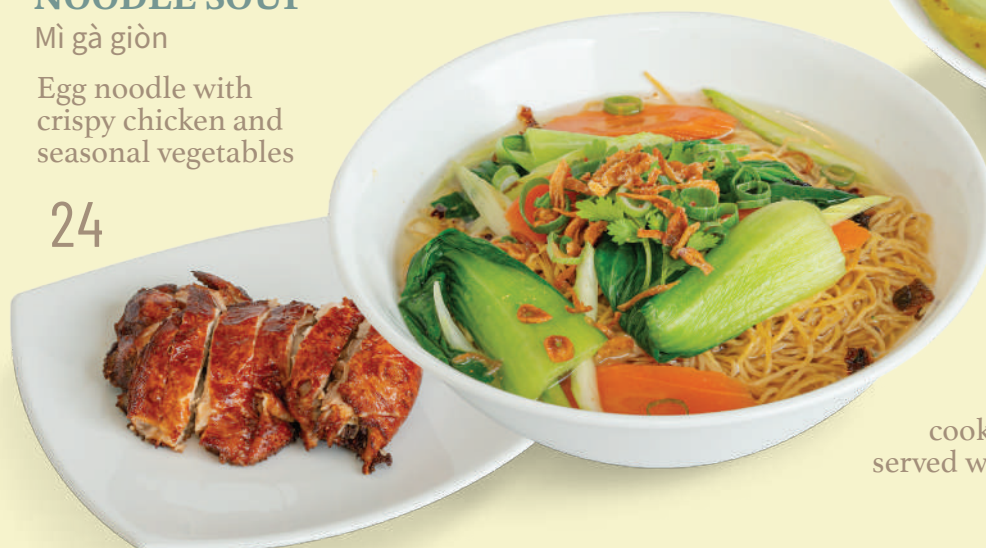


### 38. CRISPY CHICKEN NOODLE SOUP

Mì gà giòn

Egg noodle with crispy chicken and seasonal vegetables

24



### 39. CHICKEN CURRY

Cà ri gà

Marinated chicken thigh, taro and cooked in lemongrass and coconut curry, served with crunchy long roll or steamed rice



24



# HOT POT STEAM BOAT

MAIN



## 40. SEAFOOD TOM-YUM

Lẩu Thái hải sản  
Steam boat with  
seafood & veggies

55

## 41. COMBO SATÉ

Lẩu sả tế thập cẩm  
Steam boat combo with  
saté soup & veggies

55



## 42. SWEET & SOUR BARRAMUNDI

Lẩu cá chua ngọt

Steam boat barramundi  
with sweet & sour soup base



55





# VIETNAMESE- INSPIRED

## SAVOUR WITH STEAMED RICE

VIETNAMESE-  
INSPIRED



 Gluten free

 Veggie



### 43. CARMELISED FISH

Cá kho tộ

Fish fillet braised with garlic  
& caramelised in a clay pot

25 🌱



### 46. TAMARIND CRISPY PORK RIBS

Sườn rim me

24

### 47. SWEET & SOUR PINEAPPLE BEEF

Bò xào thơm chua ngọt

Beef wok tossed with pineapple,  
tomato, onion, celery & shallots



25

### 44. CARMELISED PORK

Heo kho tộ

Pork belly marinated in  
special fish sauce,  
caramelised in a clay pot



24

### 45. PRAWNS GINGER AND SHALLOTS

Tôm xào hành gừng

Wok-fried prawn with  
ginger, shallots,  
capsicum and onion



26





 *Gluten free*  *Veggie*

#### 49. LEMONGRASS & CHILLI CALAMARI

Mực xào sả ớt  
Wok-fried calamari  
with onion, capsicum,  
chilli and lemongrass



26

#### 50. CHICKEN & CASHEW NUTS

Gà xào hạt điều  
Chicken breast fillet  
stir-fried with cashew nuts  
& seasonal vegetables

25

#### 51. VIETNAMESE SWEET & SOUR SOUP

Canh chua tôm  
Vietnamese sweet  
& sour soup with tomato,  
okra, herbs, pineapple,  
bean sprout, and tamarind



21

#### 48. GARLIC BUTTER SALMON

Cá hồi sốt bơ tỏi

Crispy fried salmon with garlic butter,  
sautéed vegetables, spring onions,  
and mixed herbs



25



53

#### 52. STIR FRIED VEGETABLES

Rau xào thập cẩm  
Seasonal vegetables stir-fried in oyster sauce



21

#### 53. GRILLED EGGPLANT WITH SCALLION OIL

Cà tím nướng mỡ hành  
Grilled eggplant topped with scallion oil & special sauce



21



# VEGGIE DISHES



57

VEGGIE  
DISHES

## 54. VEGGIE SPRING ROLL

Chả giò chay

Deep fried  
veggie rolls

9.5/3PCS 🌱

## 55. TOFU SUMMER ROLL

Gỏi cuốn chay

Rice paper roll with tofu  
& pickled vegetables

9.5/3PCS 🌱 🌿

## 56. BEAN CURD PAPAYA SALAD

Gỏi đu đủ chay

Shredded green papaya  
with mixed herbs

20 🌱 🌿

## 57. LEMONGRASS CURRY MUSHROOMS & TOFU

Nấm & đậu hũ xào lăn

23 🌱 🌿



## 58. OYSTER SAUCE MUSHROOM

Nấm sốt dầu hào

23



## 59. TOFU & MUSHROOM PANCAKE

Bánh xèo chay

Vietnamese pancake with tofu, veggie & mushroom



23

## 60. VEGGIE & TOFU RICE NOODLE WOK-FRIED

Hủ tiếu xào chay

Stir-fried rice noodle with veggie & tofu



24

## 61. VEGGIE FRIED RICE

Cơm chiên chay

Fried rice with mixed vegetables



19



64

## 62. LEMONGRASS & CHILLI VEGGIE & TOFU

Đậu hũ rau củ xào sả ớt

Wok-tossed tofu & seasonal veggie with lemongrass & chilli



23

## 63. LEMONGRASS & CHILLI CONDENSED BEAN CURD

Tàu hũ ky xào sả ớt

Stir-fried tofu skin with lemongrass & chilli



23

## 64. SWEET & SOUR EGGPLANT

Cà tím chua ngọt

Lightly battered eggplant wok tossed in sweet & sour sauce



19



# DESSERT

## 65. DEEP FRIED ICE-CREAM

Kem chiên

Vanilla ice-cream rolled with thin sandwich, breadcrumbs & shredded coconut, topped with caramel/ chocolate/ strawberry syrup

11





## 66. VIETNAMESE COCONUT TARO SWEET

Chè khoai môn

Taro cubes, sticky rice, pandan extract,  
topped with coconut milk



DESSERT



## 67. FLAN - CRÈME CARAMEL

Bánh flan

Rich eggy dessert with  
caramel sauce,  
served on top of coffee

10



# GATHER & SHARE

## “COMFORT MEAL BUNDLE”





**CLAYPOT CRAB  
FRIED RICE**

Cơm chiên cua

**VIETKING  
GRILLED AND  
FRIED PLATTER**

Mâm nướng

**COZY  
GATHERING**

**\$120**

**SALAD**  
Gỏi

**VIETKING  
SIGNATURE  
CRISPY  
PANCAKE**

Bánh xèo

**VIETNAMESE  
COCONUT TARO SWEET**

Chè khoai môn

**CRAB MEAT  
CELLOPHANE GLASS  
NOODLE**

Miến xào cua

**VIETKING  
SIGNATURE  
CRISPY  
PANCAKE**

Bánh xèo

**FRIENDSHIP  
SHARE**

**\$120**

**SPECIAL  
FRIED RICE**

Cơm chiên đặc biệt

**VIETKING SIGNATURE  
ROLLS AND WRAPS  
PLATTER**

Mâm cuốn

**VIETNAMESE  
COCONUT TARO SWEET**

Chè khoai môn

**GATHER  
& SHARE**



# VIET KING'S CATERING MENU



Minimum order: \$250

Basic table setup: \$250

Orders over \$1,000: 50% off setup

Orders over \$1,500: Free setup

Free delivery <15km for orders over \$400

\*VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

## TO START



### 1. SPRING ROLLS

Chả giò

Deep-fried spring roll rolled with pork mince and vegetables

3.2 Each

30 10 serves



### 2. SUMMER ROLLS

Gỏi cuốn

Soft rice paper rolled with prawn, pork, thin rice noodles and fresh herbs

3.5 Each

32 10 serves



### 3. CHICKEN SATAY SKEWERS

Gà satay

Grilled chicken skewers topped with satay sauce and peanut

4.2 Each

40 10 serves

## FRESH SALAD

### 4. PAPAYA SALAD

Gỏi đu đủ tôm thịt

Shredded green papaya, carrot, onion and herbs with prawn and pork

### 5. VIETNAMESE LOTUS ROOT SALAD

Gỏi ngó sen tôm thịt

Lotus root, carrot, onion and herbs, with prawn and pork

### 6. SPICY SEAFOOD SALAD

Gỏi hải sản chua cay

Cucumber, carrot, celery, capsicum, pineapple and herbs with prawn and calamari

SMALL

5-6 serves

LARGE

10-12 serves

40

75

40

75

45

80





# MAIN – SHARED FOOD



**7. GRILLED CHICKEN & COCONUT PANDAN STICKY RICE**

Gà nướng & xôi lá dứa

Grilled chicken with glutinous rice made with pandan leaf extract and coconut milk

**60** 5-6 serves  
**100** 10-12 serves



**8. GRILLED PORK SAUSAGE WITH FINE RICE VERMICELLI**

Bánh hời nem nướng

Grilled pork served with fine rice vermicelli and selected herbs

**60** 5-6 serves  
**100** 10-12 serves



**12. WOK FRIED NOODLES**  
Mì/bún xào

- Choice of noodles:  
Soft egg noodles/ Crispy egg noodles/ Rice vermicelli  
- Choice of meat:  
Seafood/ Beef/ Chicken/ tofu & veggie

**65** 5-6 serves  
**120** 10-12 serves



**9. SPECIAL FRIED RICE**  
Cơm chiên đặc biệt

Fried rice with shrimp, pork chicken, egg, green peas, sweet corn and carrot

**55** 5-6 serves  
**100** 10-12 serves

**10. EGG & GARLIC FRIED RICE**

Cơm chiên tỏi trứng

Fried rice with egg and garlic

**45** 5-6 serves  
**85** 10-12 serves

**11. CRAB MEAT CELLOPHANE GLASS NOODLE**

Miến xào thịt cua

Soft translucent glass noodles wok-fried with crab meat, bean sprouts, onion, carrot, ginger and shallot

**70** 5-6 serves  
**130** 10-12 serves



# MAIN – FINGER FOOD



**13. GOLDEN CHICKEN WING & DEEP FRIED MANTOU**

Cánh gà chiên & bánh bao chiên

**7** Each  
**65** 10 Serves



**14. MINI BANH MI**  
(YOUR CHOICE OF MEAT: CHICKEN, PORK, BEEF, OR TOFU)

Bánh mì mini

Long dinner roll with your choice of meat, pate, mayo, cucumber, pickled carrot, coriander and shallot

**6.5** Each  
**60** 10 Serves



**15. GRILLED PORK WITH VERMICELLI & SALAD**  
(MINI BOWL)

Bún thịt nướng

Mildly spicy soup with round rice noodle, tender and pork slices, slices of pork cake, served with bean sprout, red cabbage, lettuce and herbs

**7** Each  
**65** 10 Serves



**17. BAO BUN**  
(YOUR CHOICE OF MEAT: CHICKEN, PORK, BEEF OR TOFU)

Bánh bao kẹp

**6** Each  
**55** 10 Serves

**16. BEEF STEW (MINI BOWL)**

Bò kho

Tender beef simmered in aromatic spices and rich broth served with carrots

**8** Each  
**75** 10 Serves

**18. VIETNAMESE COCONUT TARO SWEET**  
Chè khoai môn

Taro cubes, sticky rice, pandan extract and sugar, topped with coconut milk

**19. COCONUT JELLY**  
Rau câu dừa

made with eggs, milk, sugar and served with caramel sauce on top

**20. TOFU PUDDING**  
Tàu hũ nước đường

Super soft tofu pudding served with sweet ginger syrup

**21. FRUIT PLATTER (SEASONAL FRUITS)**  
Trái cây theo mùa

**55** SMALL **100** LARGE

## DESSERT

**5** Each

**48** 10 Serves



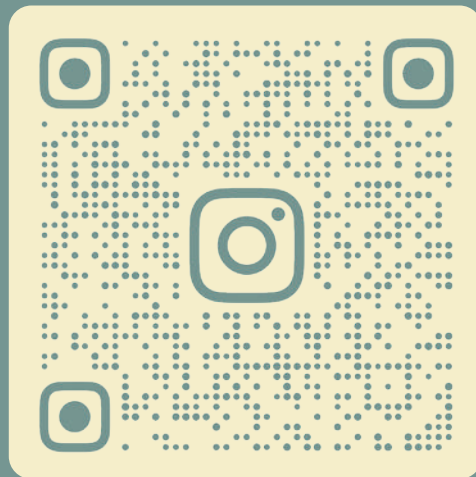






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**INSTAGRAM**

SCAN QR CODE