A Vietnamese Mother's Secret Recipes

The success of monViet started in the 1970’s when our mother left her village to open a noodle stall at a street corner in Saigon. She cooked the traditional noodles – called Bun Bo Hue; Hue is a town in central Vietnam. Her noodle soup was so tasty, that people waited in front of her stall every day for it to open.

The little noodle stall grew bigger, and after a few years mother ran a noodle house that specialized in different kinds of home made noodle soup recipes. Our family also grew bigger and in the end the little restaurant not only nurtured 9 sons and daughters, but also saw the birth of the family's "secret recipes of life".

After 35 successful, hardworking years, the mother sadly had to close the noodle house. The youngest daughter of the family brought her mother’s secret noodle recipes with her and started serving the noodle soups in the hotel restaurant she worked in. Soon also here the noodle dishes were the most popular on the menu. Her confidence grew and she started experimenting with traditional herbs and spices, creating original recipes herself with the help of her mother who was happy to see her recipes coming back to life and evolving further.

At the same time, one of the mother's sons kept craving his mother's Vietnamese foods whilst working overseas. He learnt to replicate her mother secret recipes and brought the authentic home cooked Vietnamese cuisines wherever he travelled. Cooking them, he created a lot of fans of authentic Vietnamese food amongst his friends and colleagues using and building on his mother's and his sister's recipes.

Discussing our experience with the family, we realized that the time had come to open a Vietnamese restaurant, so we could share and honor our mother's secret recipes and love for authentic, home cooked Vietnamese foods.
Bun Bo Hue is the first noodle soup that was developed by the mother of monViet in the 70’s. By respecting the 14 hours broth boiling process and using the same spices and herbs that the mother has been using from the last 40 years, we successfully keep Bun Bo Hue an all time most favorite noodle soup on our menu.
Bun Bo Hue (2004)  
Spicy Hue beef soup with rice vermicelli

Bun Chay (2013)  
Rice vermicelli with vegetarian topping in soya sauce

Bun Ga Nuong Sa (2009)  
With grilled lemongrass chicken in sweet fish sauce

Bun Cha Gio (2011)  
Rice vermicelli with shrimp spring rolls in sweet fish sauce

Bun Cha Gio Ga Nuong (2012)  
With grilled chicken and Vietnamese shrimp springrolls in sweet fish sauce

Bun Bo Nuong Sa (2010)  
With grilled lemongrass beef in sweet fish sauce

Bun Bo Xao (2008)  
With stir fried beef in sweet fish sauce

Mi Quang (2007)  
Thick kway teow with shrimp and chicken in savoury soup

Bun Bo Xao (2008)

Bun Cha Ca (2015)  
Fish cake noodle soup

Mi Ga (2017)  
Egg noodle soup with chicken

Hu Tiu Tom Ga (2019)  
Thin kway teow soup with shrimp and chicken

Mi Tom Ga (2018)  
Egg noodle soup with shrimp and chicken

Bun Mang Ga (2014)  
Rice vermicelli soup with chicken and bamboo shoot

Bun Cha Gio Ga Nuong (2012)

Bun Cha Ca (2015)

Banh Canh Ga (2016)  
Vietnamese udon with chicken

Banh Canh Tom Ga (2005)  
Vietnamese udon in savoury soup with shrimp and chicken meat

Banh Canh Tom Ga (2005)
**Pho Bo Vien** (1008)  
With meatballs

**Pho Tai Gan** (1006)  
With freshly sliced beef and skin  
(or tendon seasonally)

**Pho Tai** (1004)  
With freshly sliced beef

**Pho Tai Chin** (1005)  
With freshly sliced beef and brisket

**Pho Tai Vien** (1007)  
With freshly sliced beef and meatballs

**Pho Bo Kho** (2002)  
Beef stewed with rice noodle

**Mi Bo Kho** (2001)  
Beef stewed with egg noodle

**Pho Ga** (1011)  
Chicken rice noodle soup

**Pho Dac Biet** (1010)  
With a combination of freshly sliced beef, brisket and meatballs

**Pho Tai Vien** (1007)

**Pho Bo Kho** (2001)

**Pho Ga** (1011)

**Pho Chin Gan** (1002)  
With beef brisket and skin (tendon seasonally)

**Pho Chin Vien** (1003)  
With beef brisket and meatballs

**Pho Ga** (1011)  
Chicken rice noodle soup

**Vietnam Rice Plate**

Found on every Vietnamese dining table is a bowl of fragrant pandan steamed rice of finely broken grains, accompanied with grilled meat, chef’s special chicken pate, pickles, fried spring onion garnish and served with a delightful sweet fish sauce.
- **Com Ga Kho Gung** (5014)
  Braised chicken with young ginger

- **Com Ga Xao Sa Ot** (5003)
  Stir fried chicken with lemongrass and red chili

- **Com Ca Chien** (5010)
  Dory fish panfried with lemongrass

- **Com Ca Sa Ot** (5009)
  Dory fish panfried with lemongrass and red chili

- **Com Ga Nuong Sa** (5004)
  Grilled lemongrass chicken

- **Com Ga Sot Tieu Den** (5013)
  Chicken sauteed with black pepper sauce

- **Com Ca Kho To** (5006)
  Clay pot river fish braised in fish sauce

- **Com Ca Kho To** (5006)
  Clay pot river fish braised in fish sauce served with steamed rice

- **Com Ca Kho Gung** (5014)
  Braised chicken with young ginger

- **Com Ga Xao Sa Ot** (5003)
  Stir fried chicken with lemongrass and red chili

- **Com Bo Nuong Sa** (5001)
  Grilled lemongrass beef

- **Com Bo Xao Mang** (5017)
  Beef stired fried with bamboo shoot

- **Com Bo Xao Sa Ot** (5002)
  Stir fried beef with lemongrass and red chili

- **Com Bo Mam Ruoc** (5015)
  Beef stirfried with Vietnamese shrimp paste and chilli oil

- **Com Bo Rau Cu** (5018)
  Beef stirfried with mixed vegetables

- **Com Bo Sot Tieu Den** (5011)
  Beef sauteed with black pepper sauce

- **Com Bo Nuong Sa** (5004)
  Grilled lemongrass chicken
Vietnamese people are very particular about their ‘dipping sauces’. They consider a dipping sauce the ‘soul’ of the dish. In a typical family dinner, the mother’s homemade ‘dipping sauce’ is placed in the middle of the table so all can share the dipping sauce together. Family recipes for dipping sauces are often passed down from one generation to the next. Each Vietnamese dish is accompanied by a different sauce. If the sauce doesn’t compliment the dish well, the whole dish will be spoiled.

The secret of a good dipping sauce is centered around the combination of fish sauce with different amounts of garlic, onion, sugar, chili, lime, vinegar, and pepper. Even with just a few ingredients, Vietnamese people never stop experimenting with how to make a better dipping sauce and share tips with each other to attain the perfect sauce.

Making a dipping sauce can be as complicated as preparing it a few days in advance or as simple as, making it instantly on the table. When going out for a bowl of noodle soup, family and friends will invent their dipping sauce at the table by mixing the various ingredients together. People often share the dipping sauce with each other as a way of sharing food, fun, and love.

monViet maintains this culture by offering a selection of different original sauces so that everyone can experiment and share their experience together!
**Goi Cuon Chay** (3018)
Vietnamese summer roll with vegetarian filling

**Goi Cuon Tom Ga** (3007)
Vietnamese summer roll with shrimp and chicken meat

**Banh Cuon Ga** (3009)
Steamed rice roll with minced chicken

**Banh Cuon Bo** (3010)
Steamed rice roll with minced beef

**Banh Bot Loc** (3016)
Vietnamese dumpling steamed in banana leaf with shrimp and chicken meat

**Xoi Ga Ro Ti** (3021)
Five spiced chicken sticky rice

**Xoi Man** (3022)
Mixed topping sticky rice

**Banh Mi Hap** (3005)
Steamed baguette with minced chicken meat

**Canh Ga Nuoc Mam** (3001)
Fish Sauce Chicken Wing

**Canh Ga Mam Ruoc** (3017)
Fried chicken wings with Vietnamese shrimp paste

**Goi Du Du Kho Bo** (3011)
Young papaya salad with Vietnamese beef jerky

**Goi Du Du Tom Thit** (3012)
Young papaya salad with shrimp and chicken meat

**Platter of monViet** (3014)
A combination of monViet’s best appetizers
Chefs Favourites

Special recommendations by our Chefs for the gourmets are the delicate personal selections of popular Vietnamese traditional dishes and inspirations from other distinguished dishes throughout Asia.

Vietnamese and the love of herbs and spices

Some people who visit Vietnam are fascinated with the way Vietnamese eat fresh vegetables and herbs. Vietnamese people like to eat lots of fresh vegetables and use many different types of fresh herbs in their meals. Fresh herbs are included in almost all Vietnamese dishes, as it’s these herbs that complement the dish with a unique and aromatic taste.

Different herbs will complement different dishes. For instance, Pho goes with beansprouts and Vietnamese basil leaves; Bun Bo Hue goes with prickly coriander (ngóai), persicaria (rau ram), cabbage or split kang kung (raumuong); Bun Bo Xa will go with many more combinations of delicious herbs, spices and vegetables....

Some people say when they order a Vietnamese dish, they are offered a side plate of fresh vegetables and herbs, and don’t know what to do with it. The plate normally consists of beansprouts, lettuce, basil leaves and some fresh herbs depending on the dish. Vietnamese people use fresh herbs in three ways: used by the cook to adjust the taste with more or less herbs before serving; mixed to your liking at the table; or used to wrap the food you order, and then dipped into an accompanying sauce.

In fact, you will soon discover that it is the herbs that remind you the taste of the dish when someone mentions it to you. Therefore Vietnamese use fresh herbs to enhance the taste further, though with too many herbs, the food will not have its original taste any longer. In our family, we maintain the authentic Vietnamese taste that has been passed down from generation to generation by bringing our own spices from Vietnam. These we plant and grow fresh herbs in our own garden.

To discover a real Vietnamese experience, try to make your own roll with lettuce and herbs! Or just ask one of our monViet crew for help. Be your own cook and taste great foods at monViet.
**Banh Mi Thit Cha (4014)**
Five spiced chicken, ham and pate

**Banh Mi Chay (4016)**
With vegetarian filling

**Banh Mi Cha Ca (4013)**
Vietnamese baguette with in-house fried dory fish cake

**Banh Mi Cha Bo (4012)**
With beef ham and chicken pate

**Banh Mi Ga Ro Ti (4018)**
With Vietnamese five spices chicken pate

**Banh Mi Bo Nuong Sa (4015)**
With lemongrass grilled beef

**Banh Mi Trung Chien (4017)**
Vietnamese baguette with chicken pate and fried egg

**Banh Mi Thit Cha (4014)**
Five spiced chicken, ham and pate

**Banh Xeo (weekend) (4004)**
Vietnamese pancake with shrimp, chicken meat, greenbean, beansprouts and sweet fish sauce

**Com Chien Ca Man (4003)**
Fried rice with chicken and salted fish

**Com Chien Cha Ca (4008)**
Fried rice with fish cake

**Com Chien Tom (4010)**
Shrimp fried rice

**Com Chien Tom Mam Ruoc (4002)**
Shrimp fried rice with shrimp paste and red chilli

**Com Chien Hai San (4009)**
Seafood fried rice

**Bo Luc Lac (4001)**
Fried Luc Lac beef with french fries
Vietnamese coffee drinking culture

We select and mix the beans the way we would brew them to drink at home.

When traveling to Vietnam, visitors are always fascinated by seeing so many Vietnamese people sitting along the street drinking coffee. Vietnam's coffee culture ranges from street corner coffee stalls to trendy coffee shops in highend shopping malls. A key part of the coffee culture that fascinates people, is the Vietnamese's patience in waiting for the coffee to drip through the little 'phin-ca-phe', or coffee pot. The coffee pot is made with very small holes to prevent the coffee from dripping too fast. Some people ask why Vietnamese don’t use a coffee machine? The answer is probably that the Vietnamese treasure the rare few relaxed moments in a day to smell the aroma of the coffee, to talk to a friend while waiting for the coffee to be ready, and to stir the coffee with a little spoon while pondering a few meaningful questions in life.

Vietnamese people drink quite thick coffee, usually with sugar or condensed milk. They drink it slowly, the same way the coffee drips. They say the bitterness of the coffee, with a zest of sweetness of sugar or milk is similar to the way one lives life. It is a wonderful moment at the coffee table sharing time with a friend, enjoying the dripping of coffee and later sipping away the bitter and yet sweet taste of life.

Take your time at monViet to experience our Vietnamese coffee drinking culture.
Vietnamese Lime Juice (7001)

Lemongrass Iced Tea (7002)

Iced Milk with Kalamansi (7006)

Cucumber Juice with Sago Beads (7034)

Pineapple Juice with Sago Beads (7033)

Lemon Squash (7032)
Markisha Squash (7010)

Thai Milk Tea with Ice (7024) | 27
Thai Tea with Cincau (7026) | 30
Thai Tea with Aloe Vera (7025) | 32

Jasmine Tea (brought in from Vietnam) (7017)
Green Tea (brought in from Vietnam) (7019)
Lotus Tea (brought in from Vietnam) (7020)

Ca Phe Den (Hot Vietnamese black coffee) (7014)
Ca Phe Sua (Hot Vietnamese white coffee) (7012)
Ca Phe Da (Vietnamese black coffee with ice) (7015)
Ca Phe Sua Da (Vietnamese white coffee with ice) (7013)

Hot Tea (7018)
Hot Lemon Tea (7005)

We cook warm dessert everyday, please ask our staffs for our Dessert Of The Day

Che Troi Nuoc (Sweet Balls in Sweet Soup) (7030)
Che Khoai Mon (Taro) (7029)
Che Banh Chuoi Hap (Banana) (7028) | 22
Che Suong Sao (Cincau with Coconut Milk) (7031) | 27
Our Delivery Service
opens from 10.00AM to 9.00PM daily

For Lippo Mall, Kemang Village residents, our staffs will deliver your meals to your door steps. We can be reached at 021-2952 8439.

For outside Lippo Mall residents Klik-Eat Service will serve your meals at your place. You can order online at www.Klik-Eat.com or call them at 021-2954 5000.

Catering Service

Our monViet crew are experienced in catering service for private home and corporate functions. We are happy to assist you.

All prices in this menu is subject to tax and service charge