

BANH MI NO.2 SANDWICHES

LEMONGRASS CHICKEN \$14

BAKED BUN, HERBS, PICKLED DAIKON & CARROT, GARLIC GRASS-FED BUTTER, PAPRIKA & GARLIC SPREAD.

TOFU & SHREDDED BEAN CURD \$12

BAKED BUN, HERBS, PICKLED DAIKON & CARROT, GRASS-FED BUTTER, PAPRIKA & GARLIC SPREAD, GARLIC SOY MUSHROOM SAUCE. PLANT-BASED OPTION.

Small Plates



FULL MOON NO.7 DUMPLINGS \$9.5

STICKY RICE FLOUR & LENTILS, COCONUT & LEMON SAUCE.



NON LA NO.19 CRISPY ROLLS \$9.5

MIXED VEGETABLE FILLING, LEMON SAUCE.



NAMASTE NO.20 FRESH ROLLS \$9.5

RICE PAPER, ORGANIC LEMONGRASS TOFU, QUINOA, SHALLOT, CUCUMBER, THAI BASIL, RED CABBAGE, CARROT, LETTUCE, SEAWEED FLAKES, VERMICELLI, CRISPY WHEAT CENTRE, ORGANIC PEANUT SAUCE. GLUTEN-FRIENDLY OPTION.



SUNRISE NO.22 FRESH ROLLS \$9.5

RICE PAPER, POACHED CHICKEN, HERBS, TOASTED RICE, GREEN PAPAYA, QUINOA, CUCUMBER, LETTUCE, MUNG BEAN, VERMICELLI, GARLIC FISH SAUCE.



TARO CHIPS \$9.5 NO.6

HAND-CUT TARO CHIPS, PAPRIKA & GARLIC DIP.



From The Wok

STIR-FRIED VEGETABLES \$18 NO.4

SOY MUSHROOM GARLIC SAKE SAUCE, GRASS-FED BUTTER.



ADD	RICE NOODLES +\$3	BROWN RICE & LENTILS +\$3	QUINOA +\$4
ADD	ORGANIC TOFU +\$3	ORGANIC EGG +\$3	LEMONGRASS CHICKEN +\$6

SAIGON NO.12 BOWL \$19

TURMERIC JASMINE RICE, ORGANIC TOFU, ASSORTED VEGETABLES, PICKLED DAIKON & CARROT, ROASTED PEANUTS & SEEDS --CHOICE OF CUP OF BROTH.



MIDNIGHT NO.13 SWIM BOWL \$18

BROWN RICE & LENTIL BLEND, ASSORTED VEGETABLES, BEAN CURD, SPICY PEANUT MUSHROOM SAUCE, ROASTED PEANUTS & SEEDS.



PICK ONE	ORGANIC TOFU +\$0	ORGANIC EGG +\$1	LEMONGRASS CHICKEN +\$4
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RICE FIELDS NO.8 BOWL \$19

RICE NOODLES, ASSORTED VEGETABLES, BEAN SPROUTS, HERBS, GARLIC MUSHROOM SAUCE. --CHOICE OF CUP OF BROTH.



Customize

ADD-ONS

STEAMED VEGETABLES \$3
ORGANIC TOFU \$3
ORGANIC EGG \$3
CUP OF BROTH \$5
KIMCHI \$2.5

Bowls/Salads

MAI MAI NO.14 GF PLATE \$19

SEARED LEMONGRASS CHICKEN, STEAMED BROCCOLI, KIMCHI.

PICK ONE	FEATURE MASH	RICE	QUINOA
PICK ONE	GARLIC FISH SAUCE	COCONUT SAUCE	

PAPAYA NO.5 SALAD \$12

YOUNG PAPAYA, GREEN APPLE, HERBS, CITRUS DRESSING.



PICK ONE	ORGANIC TOFU +\$0	ORGANIC EGG +\$1	LEMONGRASS CHICKEN +\$4
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SAPA NO.9 POWER SALAD \$18

KALE & SPINACH SALAD, STEAMED VEGETABLES, QUINOA, PICKLED DAIKON & CARROT, ROASTED PEANUTS & SEEDS, COCONUT CITRUS DRESSING.



TROPICAL NO.11 RAINSTORM BOWL \$18

THICK ROUND RICE NOODLES, COCONUT SAUCE, BEAN CURD, FRESH VEGETABLES, HERBS, PICKLED DAIKON & CARROT, ROASTED PEANUTS & SEEDS.



ADD	ORGANIC TOFU +\$3	ORGANIC EGG +\$3	LEMONGRASS CHICKEN +\$6
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RICKETY NO.10 RICKSHAW BOWL \$18

CRISPY ROLL, VERMICELLI NOODLES, BEAN CURD, FRESH VEGETABLES, HERBS, PICKLED DAIKON & CARROT, ROASTED PEANUTS.



SAUCES

ORGANIC PEANUT \$1.5
LEMONGRASS CHILI OIL \$1.5
COCONUT \$1.5
LEMON \$1.5
GARLIC FISH SAUCE \$1.5
GARLIC & PAPRIKA DIP \$3

Soups

GOLDEN NO.17 TEMPLE SOUP \$20

CHOICE OF PROTEIN & BASE, COCONUT CURRY BROTH, ASSORTED VEGETABLES, BEAN CURD, TARO, YAM.



DIVING FOR NO.16 PEARLS SOUP \$19

CHOICE OF PROTEIN & BASE, LYCHEE DATE BROTH, ASSORTED VEGETABLES, BEAN CURD, KOMBU.



RED SAND NO.15 DUNES SOUP \$19

CHOICE OF PROTEIN & BASE, SPICY LEMONGRASS & GINGER BROTH, ASSORTED VEGETABLES, BEAN SPROUTS.



PICK ONE	RICE NOODLES +\$0	BROWN RICE & LENTILS +\$0	QUINOA +\$1	PICK ONE	ORGANIC TOFU +\$0	ORGANIC POACHED EGG +\$1	LEMONGRASS CHICKEN +\$4
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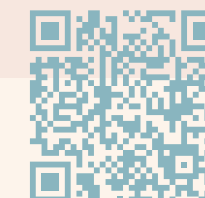
1978 NO.18 PHO SOUP \$20

NON-MEDICATED CHICKEN BONE BROTH, RICE NOODLES, SEARED LEMONGRASS CHICKEN, CHICKEN MEATBALL, POACHED ORGANIC EGG, HERBS, KALE, FRESH ONION, BEAN SPROUTS.



CHAU Cafe

Cozy Vietnamese



See Menu Photos

NON-VEGAN VEGETARIAN VEGAN GLUTEN FRIENDLY

CHO SỨC KHỎE Wellness Inspired



Cozy Vietnamese

ALLERGIES?

PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE. WHILE WE ACCOMMODATE MODIFICATIONS WHERE POSSIBLE AND TAKE PRECAUTIONS WHEN PREPARING MODIFIED DISHES, WE CANNOT GUARANTEE NO RISK OF CROSS-CONTAMINATION FOR THOSE WITH FOOD ALLERGIES.

In-House Drinks

SIGNATURE COCONUT SHAKE \$6

COCONUT WATER, COCONUT CREAM, COCONUT PIECES, CANE SUGAR

COCONUT, PANDAN & MATCHA SHAKE \$7

COLD-PRESSED PANDAN LEAF, CEREMONIAL GRADE MATCHA, COCONUT WATER, COCONUT CREAM, COCONUT PIECES, PANDAN INFUSED CANE SUGAR

ELDERBERRY & GINGER ICED TEA \$5

LEMON BALM TEA LEAVES STEEPED WITH ELDERBERRIES, COLD-PRESSED GINGER & LEMON JUICE, LEMON ZEST, CANE SUGAR.

TAMARIND SODA \$5.5

SLOW COOKED TAMARIND PULP, COLD-PRESSED LEMON JUICE, CANE SUGAR

Cold-Dressed Juices

GREEN BLEND \$7

APPLE, GREEN PAPAYA, KIWI, KALE, CUCUMBER

ORANGE BLEND \$7

ORANGE, CARROT, PASSION FRUIT, TURMERIC

RED BLEND \$7

BEETROOT, STARFRUIT, PINEAPPLE, GINGER

Hot Coffee, Still Cozy

HOT CHOCOLATE 8 oz \$6

DARK CHOCOLATE, DUTCH PROCESS COCOA, VANILLA BEAN, ORGANIC SOY MILK.

MATCHA LATTE 10 oz \$7

FIRST HARVEST SINGLE ORIGIN MATCHA, UNSWEETENED, LAYERED WITH YOUR CHOICE OF MILK

HOJICHA LATTE 10 oz \$7

ROASTED SINGLE ORIGIN MATCHA, UNSWEETENED, LAYERED WITH YOUR CHOICE OF MILK

CHAI LATTE 10 oz \$6

TOASTED SPICES, GINGER, CANE SUGAR, LAYERED WITH YOUR CHOICE OF MILK

LONDON FOG \$6

EARL GREY LOOSE LEAF, VANILLA BEAN, CANE SUGAR, YOUR CHOICE OF MILK

POT OF TEA \$4

CHECK OUR DRINK BOARD FOR OUR CURRENT ROTATION OF HOUSE BLENDED TEAS

Milk Options

GRASS-FED WHOLE MILK

GRASS-FED SWEET MILK

GF OAT MILK

SOY MILK

Signature Coffees

VIETNAMESE COFFEE 6 oz \$5.5

FRENCH DARK ROAST ROBUSTA, PHIN BREWED WITH YOUR CHOICE OF MILK.

PICK ONE COCONUT CREAM (DF) | GRASS-FED CONDENSED MILK

PANDAN LATTE 10 oz \$6.5

PANDAN LEAF SYRUP, ESPRESSO, YOUR CHOICE OF MILK.

Coffee

PICK ONE HOUSE ROAST | FEATURE ROAST +\$MP

ESPRESSO 2 oz \$4

AMERICANO 8 oz \$4

CORTADO 4.25 oz \$5.5

FLAT WHITE 5.5 oz \$5.5

CAPPUCCINO 6 oz \$5.5

LATTE 10 oz \$6.5

Dessert

DARK CHOCOLATE PEANUT BUTTER BAR \$7.5

HEMP, COCOA & FLAXSEED GRANOLA BASE, DARK CHOCOLATE & COCONUT GANACHE, ORGANIC TOFU & PEANUT BUTTER, MALDON SALT

ICE CREAM GLUTEN FRIENDLY VEGAN GLUTEN FRIENDLY

- PANDAN LEAF
- MANGO
- STRAWBERRY & LYCHEE
- VIETNAMESE COFFEE

\$8.5 TWO SCOOPS / \$5.5 ONE SCOOP

AFFOGATO \$7 CHOICE OF ICE CREAM LAYERED WITH A DOUBLE SHOT OF ESPRESSO



CHO SỨC KHỎE

Wellness Inspired

SINCE 1978

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