

# SOUPS

- 1 **Sweet & Sour Prawn or Chicken Soup – Canh Chua**  
A specialty of Southern Vietnam. Soured with tamarind, fresh tomato, and pineapple; lifted by a wetland herb (unique to Vietnamese food), and finished with okra for colour and texture. 9
- 2 **Chicken & Sweet Corn Soup – Bap Nau Ga** 9
- 3 **Rice Noodle Soup - Hu Tieu My Tho**  
  
From My Tho Province, this special rice noodle soup is topped with prawns, calamari, chicken and pork.9
- 4 **Beef Noodle Soup – Pho**  
It is a national dish. Special family recipe has been popular in Hanoi for three generations. L 14, S 9
- 5 **Chicken Noodle Soup — Pho Ga**  
It is a national dish. Special family recipe has been popular in Hanoi for three generations. L 14, S 9
- 6 **Combination or Seafood Steamboat – Lau Thap Cam**  
One of the most popular dishes in Vietnamese dining. Cooked in a delicious broth at your table with fresh meats, seafood and vegetables. It is shared by four people as an entrée. 35

# ENTREES

- 1 **Spring Rolls – Cha Gio (4 rolls) (Gluten)**  
Acclaimed, unique Bay Tinh creation, containing quality meat freshly minced, a special mix of black fungus and ingredients, encased in light, crispy pastry 9.8
- 2 **King Prawn Rolls – Tom Cuon Thit (2 rolls) (Gluten)**  
Chef's Specialty. A large prawn embedded in abundant Spring Roll mixture, encased in crispy pastry. 9.8
- 3 **Fresh Prawn Rolls – Goi Cuon (2 rolls)**  
Freshly made to order with prawn, pork (or chicken on request), herbs, lettuce and pickles rolled in rice paper, served with Bay Tinh's special sauce. 8
- 4 **Hue Rolls – Banh Uot Bo Cuon (4 pieces)**  
Traditional dish from the Palace City, Hue. Beef with lemongrass, sesame seeds, pickles and mixed herb wrapped in freshly steamed rice paper. 6

- 5 Julienne of Pork – Bi Cuon (4 pieces)**  
Shredded pork with herbs, and lettuce rolled in freshly steamed rice paper. 6
- 6 Crispy Pancake – Banh Xeo**  
Authentic specialty pancake filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce. The light and crispy pancake makes this a repeat favourite. 15.50
- 7 Little Rice Cakes – Banh Khot (6 cakes)**  
This traditional Southern dish is rarely served in Australia. It required a skillful technique to create the velvety texture and creamy taste. 15.50
- 8 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi (2 pieces)**  
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 9 Grilled Pork Skewer – Heo Nuong (2 pieces)**  
Marinated pork slices with Harry's unique recipe, grilled on a skewer, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 10 Grilled Beef Rolls – Bo Cuon Cha Tom Banh Hoi (2 pieces)**  
Chef's specialty. Marinated tender beef rolled around prawn paste, barbecued to a golden brown, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 9 Grilled Pork Balls – Nem Nuong (2 pieces)**  
Chef's specialty. Marinated pork balls wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 8
- 10 Tender Beef Cubes – Bo Luc Lac IN RED BOX**  
Selected yearling grain fed-beef, marinated with the Chef's special recipe and flash seared in high flame to seal in the flavour and juices; served with classic pepper, salt and lemon juice. 15.8
- 11 Minced Beef with Five Spices – Cha Dum Banh Phong Tom**  
Delicious steamed mixture of minced beef, vermicelli, black fungus, peanuts and spices, served with prawn crackers. This is one of Vietnam's seven special beef dishes. 10
- 12 Soft Shell Crab – Cua Lot (cut into 2 pieces) (Gluten)**  
Delicately seasoned, in a very light crispy batter, served with Harry's tamarind sauce. 14.50
- 13 Vietnamese Fish Cakes – Cha Ca 10**

- 14 Stuffed Dried Mushrooms - Nam Dong Co Don Cha Tom (2 pieces)**  
Steamed Shiitake mushrooms stuffed with prawn paste, served with Asian cabbage and oyster sauce . 8
- 15 Stuffed Mussels – So Vung Tau (4 pieces)**  
Large mussels stuffed with prawns in oyster sauce, or sweet & sour sauce with chili. 15.50
- 16 Duck with Cumquat & Ginger Sauce**  
Harry's new luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce to complement and contrast the richness of the duck. 18
- 17 Crispy Quail – Cut Quay**  
Marinated in herbs and spices, twice cooked to golden brown, served on shredded salad with classic salt, pepper and lemon juice. 14
- 18 Stuffed Chicken Wing – Canh Ga Don Thit**  
De-boned and stuffed with quality minced pork, black fungus and vermicelli. Twice cooked to a golden brown, with plum sauce and sesame seeds. 8.9

## Salads

- 1 Duck Salad – Goi Vit**  
Harry signature duck salad. Twice cooked with aromatic spices; dressed with lime juice, kaffir lime and special Vietnamese ingredients, served with lightly pickled salad in lettuce leaves, accompanied by prawn crackers. 15.9
- 2 Papaya Salad – Goi du du In Red BOX**  
Green papaya, with prawn, pork, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits. 15.9
- 3 Beef Salad – Bo Bop Thau**  
Harry's new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce. 15.9

# MAIN COURSES

## Bonfire

### Bay Tinh Signature main dishes.

Premium meat or seafood cooked at the table in a pot with caramelized onion, flavoured with coriander and peanut, served with rice paper, lettuce, herbs, pickles and Harry's special anchovy sauce. 28

- 1 **Bonfire Beef – Bo Quanh Lua Hong**
- 2 **Bonfire Chicken – Ga Quanh Lua Hong**
- 3 **Bonfire Prawns – Tôm Quanh Lua Hong**
- 4 **Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong**
- 5 **Bonfire Prawns and Chicken – Tom Ga Quanh Lua Hong**

# Seafood

- 1 **Salt & Pepper Calamari – Muc Muoi** (Gluten free on request)  
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's special spicy lime sauce. 20.9, S 14
- 2 **Sweet & Sour Calamari – Muc Chua Ngot**  
Stir-fried with mixed vegetables, pineapple, and tamarind sweet & sour sauce. 20.5
- 3 **Stuffed Calamari – Muc Don Thit**  
Two whole steamed calamaris stuffed with special mixed pork, black mushroom, green vermicelli, served with oyster sauce and steamed vegetables. 20.9
- 4 **Garlic Prawns – Tom Xao Toi**  
Famous Bay Tinh's dish. Garlic, caramelized onion and fish sauce. 22.5
- 5 **Prawn Curry – Tom Cari**  
Braised in Harry's special curry sauce with coconut cream, black fungus and vermicelli. 22.5
- 6 **Sate Prawns – Tom Sate**  
Braised in Harry's special sate sauce, with herbs and spices. 22.5
- 7 **Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi**  
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 8 **Caramelised Fish – Ca Kho To**  
The recipe is from Harry's Mother, from the North of Viet Nam. Slow-cooked salmon cutlet in a clay pot filled with a rich caramelised sauce – a very traditional Vietnamese dish. 24.5
- 9 **Steamed Fresh Snapper – Ca Hap Gung**  
Garnished with shallots and shredded ginger in oyster sauce. 36
- 10 **Deep Fried Fresh Snapper served with Ginger Fish Sauce – Ca Chien Nuoc Mam Gung**  
Fresh Snapper is flash fried for crispy skin and moist flesh, a tasty and popular dish. 36
- 11 **Combination Seafood – Do Bien Thap Cam**  
King prawns, calamari, and fish, stir fried with green vegetables and oyster sauce. 24.5

12

**Lotus Rice – Com La Sen**

An aromatic dish from Hue, a royal city. Rice with mixed seafood and Shi-take mushrooms wrapped and cooked in Lotus leave. 22.5

## Duck & Chicken

1

**Red Curry Duck – Vit Cari**

Twice cooked duck with aromatic spices, eggplant, taro root, snake bean, served with rice noodles 24.

2

**Braised Duck With Peas – Bach Hac Hau Co**

Twice cooked with aromatic spices, braised with mix vegetables and peas 21.9

3

**Bay Tinh’s Famous Ballotine of Chicken - Ga Rut Xuong**

This dish is a house specialty. The recipe and method for creating Ga Rut Xuong remains a secret known only to Bay Tinh’s owner who prepares the dish himself. Not even his longest serving cooks know how Harry does it. The chicken is deboned in a very precise way then stuffed with minced pork, eggs, vermicelli and spices, then grilled until golden brown, served with a tasty plum sauce and sesame seeds. Quarter 18.5 Half 28.5

4

**Red Curry Chicken – Ga Cari**

Aromatic casserole of chicken in tasty Vietnamese style red curry and lemongrass. 19.9

5

**Crispy Roast Chicken - Ga Quay Don**

Twice cooked with aromatic spices, served with classic salt, pepper and lemon dipping sauce. 19.9

6

**Lemongrass Chicken – Ga Xao Xa**

Chicken fillet braised with lemongrass (optional hot chili). 19.9

7

**Ginger Chicken – Ga Xao Gung**

Chicken fillet stir-fried with shredded ginger and onion. 19.9

8

**Chicken Snowpea – Ga Xao Dau Hoa Lan**

Chicken fillet braised with snow-pea (optional hot chili). 19.9

9

**Chicken Cashew – Ga Xao Hat Dieu**

Chicken fillet braised with cashew nut (optional hot chili). 19.9

# Beef Dishes

Harry only uses selected, premium grain fed, yearling beef for excellent flavour and tenderness.

- 1 **Grilled Beef Rolls – Bo Cuon Cha Tom Banh Hoi**  
Chef's specialty. Marinated tender beef rolled around prawn paste, barbecued to a golden brown, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 2 **Beef Curry – Bo Xao Lan**  
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermi-celli and coconut cream (optional hot chili). 19.9
- 3 **Sate Beef – Bo Sate**  
Tenderly braised in Harry's unique sate sauce (optional hot chili). 19.9
- 4 **Ginger Beef – Bo Xao Gung**  
Tenderly braised with ginger and onion. 19.9
- 5 **Beef with Mixed Vegetables – Bo Xao Cai**  
Stir-fried beef with mixed vegetables. 19.9

# Pork Dishes

- 1 **Grilled Pork Skewer – Heo Nuong**  
Marinated pork slices with Harry's unique recipe, grilled on a skewer, wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 2 **Grilled Pork Balls – Nem Nuong (4 pieces)**  
Chef's specialty. Marinated pork balls wrapped in lettuce with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. 26
- 3 **Caramelised Pork – Thit Kho Trung**  
Slow-cooked pork belly with boiled eggs in a clay pot filled with a rich caramelised sauce – a very traditional Vietnamese dish. 24.5
- 4 **Tamarind Sweet & Sour Pork – Heo Chua Ngot**  
Stir-fried with tamarind, pineapple and tomato 19.9
- 5 **Grilled Pork Chop | Suon Nuong**  
Marinated pork slices grilled and served on a salad bed 22.5
- 6 **Stuffed Beancurd | Dau Hu Don Thit**  
Golden fried beancurd stuffed with premium minced pork, black fungus and vermicelli, served with house made tomato sauce 18.5

# Vegetarian Dishes

The Tofu is pure soy bean, specially made for Bay Tinh.

- 1 Sweet & Sour Tofu Soup – Canh Chua Chay**  
Tofu, celery, mushroom, pineapple and bean sprouts in a special sweet and sour soup. 9
- 2 Vegetarian Steamboat – Lau Chay**  
Fresh vegetables and tofu cooked at your table in a delicious broth. 30
- 3 Vegetarian Spring Rolls – Cha Gio Chay (4 pieces)**  
House Specialty. 9
- 4 Vegetarian Fresh Rolls – Goi Cuon Chay (2 pieces)**  
Tofu, herbs, bean-sprout and rice noodles rolled in rice paper. 8
- 5 Vegetarian Crispy Pancake – Banh Xeo Chay**  
Authentic specialty pancake, filled with tofu, broccoli, bean sprouts and snow peas served with salad, pickles and fish/soy sauce. The light and crispy pancake makes this a repeat favourite. 14.5
- 6 Bonfire Tofu | *Tau Hu Quanh Lua Hong***  
Tofu, shitake mushrooms and onions, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and hoisin sauce 26
- 7 Vegetarian Duck Salad – Goi Vit Chay**  
Harry's signature duck salad, with tofu based substitute. Cooked with aromatic spices; dressed with lime juice, kaffir lime and special Viet-nameese ingredients, served with lightly pickle salad in lettuce leaves, ac-companied by prawn crackers. 15
- 8 Roast Vegetarian Duck – Vit Chay Quay**  
Roasted Vegetarian Duck served on a bed of Chinese Broccoli. 22.5
- 9 Lemongrass Tofu – Dau Hu Xao Xa**  
Braised with lemongrass (optional hot chili). 17.9
- 10 Salt & Pepper Tofu – Tau Hu Muoi**  
Deep-fried to a taste sensation and served with classic salt, pepper and lemon dipping sauce, or Harry's Spicy Lime Sauce. 18.5

- 11 **Tofu Curry – Dau Hu Cari**  
Tenderly braised in Harry's aromatic curry sauce with black fungus, vermi-celli and coconut cream (optional hot chili). 17.9
- 12 **Tofu Sate – Dau Hu Xa Te**  
Tenderly braised in Harry's unique sate sauce (optional hot chili). 17.9  
**With Vegetables** Add \$2
- 13 **Mixed Vegetables – Rau Xao Thap Cam**  
Stir-fried mixed vegetables with tofu, with your choice of soy, oyster sauce, curry sauce or sate sauce 17.9
- 14 **Chinese Broccoli – Cai Ro Dau Hao**  
Stir-fried with oyster sauce. 13.5
- 15 **Chinese Broccoli with Garlic – Cai Ro Xao Toi**  
Stir-fried with garlic sauce. 13.5

## Noodles

Design your own delicious noodle dish with choice of noodle and choice of meat, seafood or vegetables, braised in Harry's special oyster sauce with optional chilli. 22.5

- 1 **Crispy Fried Egg Noodles** braised with your choice of; **1- combination** (meat, vegetable and seafood); **2 – seafood**; or **3 - vegetables**. Chilli optional.
- 2 **Soft Egg Noodles** braised with your choice of; **1- combination** (meat, vegetable and seafood); **2 – seafood**; or **3 - vegetables**. Chilli optional.
- 3 **Rice Noodles** braised with your choice of; **1- combination** (meat, vegetable and seafood); **2 – seafood**; or **3 - vegetables**. Chilli optional.

# Rice

- 1 Fried Rice – Com Chien Duong Chau**  
With prawns, pork sausage, egg and peas. 16.5
- 2 Mimosa Rice – Com Ga**  
Stir-fried rice with chicken, a touch of butter and pepper. 14
- 3 Garlic Rice – Com Toi**  
Small 7.5 Large 10
- 4 Steamed Rice – Com**  
Per Person 3

# Vegetable Banquet

**30 Per Person – minimum four people**

Choose a Banquet and receive a 50% discount on Desserts.

## Entrees

- 1 Vegetable Steam Boat – Lau Chay**  
Mixed vegetables and tofu cooked at your table in a delicious broth.
- 2 Vegetarian Spring Roll – Cha Gio Chay**  
Vegetarian Vietnamese spring rolls served with soy sauce.
- 3 Vegetarian Fresh Roll – Goi Cuon Chay**  
Tofu, vermicelli, herbs, lettuce and pickles rolled in rice paper.
- 4 Vegetarian Pancake – Banh Xeo Chay**  
Authentic specialty pancake, filled with tofu, broccoli, bean sprouts and snow peas served with salad, pickles and fish/soy sauce. The light and crispy pancake makes this a repeat favourite.

## Main Course

- 5 Bonfire Tofu – Dau Hu Quanh Lua Hong**  
Tofu, shitake mushroom and onion in a pot, cooked at the table and served with rice paper, salad and special soy sauce.
- 6 Lemongrass Tofu – Dau Hu Xao Xa**  
Tofu braised with lemongrass (optional hot chili). Or  
**Crispy Noodles With Vegetable**  
Stir-fried mixed vegetable with crispy noodles.
- 7 Steamed Rice – Com**

# ROYAL BANQUET

**35 Per Person – minimum four people**

Choose a Banquet and receive a 50% discount on Desserts

## Entrees

- 1 Duck Salad – Goi Vit.**  
Harry's signature duck salad. Twice cooked with aromatic spices; dressed with lime juice, kaffir lime and special Vietnamese ingredients, served with lightly pickle salad in lettuce leaves, accompanied by prawn crackers

Or

**Combination or Seafood Steamboat – Lau Thap Cam**

One of the most popular dishes in Vietnamese dining. Cooked in a delicious broth at your table with fresh meats, seafood and vegetables. It is shared by four people as an entrée.

- 2 Spring Rolls – Cha Gio**  
Vietnamese spring rolls served with fish sauce.
- 3 Crispy Pancake – Banh Xeo**  
Authentic specialty pancake, filled with prawns, pork, bean sprouts and served with salad, pickles and fish sauce. The light and crispy pancake makes this a repeat favourite
- 4 Tender Beef Cubes – Bo Luc Lac**  
Selected yearling grain fed-beef, marinated with the Chef's special recipe and flash seared in high flame to seal in the flavour and juices; served with classic pepper, salt and lemon juice

## Main Course

- 5 Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong**  
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.

**6**

**Ballotine of Chicken with Steamed Rice**

Boneless Chicken stuffed with pork and egg, grilled to a golden brown, served with a tasty plum sauce and sesame seeds.

**Or**

**Salt & Pepper Calamari with Steamed Rice (Gluten)**

Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's spicy lime dipping sauce.

**Or**

**Crispy Noodles Combination – Mi Xao Don Thap Cam**

Crispy fried egg noodles smothered with seafood, pork and vegetables.

# SEAFOOD BANQUET

**\$36 Per Person – minimum four people**

Choose a Banquet and receive a 50% discount on Desserts

## Entrees

- 1 Fresh Prawn Rolls – Goi Cuon Tom**  
Freshly made to order with prawn, herbs, lettuce and pickles rolled in rice paper, served with Bay Tinh's special sauce.
- 2 Prawn Crispy Pancake – Banh Xeo Tom**  
Special Vietnamese style filled with prawns, bean sprouts and served with salad, pickles and fish sauce.
- 3 Prawn Wrapped Sugar Cane – Chao Tom Banh Hoi**  
Chef's specialty. Marinated prawn paste, wrapped around sugar cane, served in lettuce, with special rice noodle cakes, pickles, mint and Bay Tinh's special sauce. Entrée 12.00 ; Main 19.80
- 4 Soft Shell Crab – Cua Lot (Gluten)**  
Delicately seasoned, in a very light crispy batter, served with classic lemon, salt and pepper dipping sauce. .

## Main Course

- 5 Bonfire Prawns – Tom Quanh Lua Hong**  
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 6 Salt & Pepper Calamari with Steamed Rice (Gluten)**  
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry special hot lime dipping sauce.

Or

**King Prawns With Salt – Tom Rang Muoi with Steamed Rice**  
Fresh king prawns deep fried in the shell, served with Harry special hot lime dipping sauce.

Or

**Crispy Noodles Seafood – Mi Xao Don Do Bien**  
Crispy fried egg noodles smothered with seafood and vegetables.



# WINTER BANQUET

**\$39 Per Person – minimum four people**

Choose a Banquet and receive a 50% discount on Desserts

## Entrees

- 1 Sweet & Sour Prawn or Chicken Soup – Canh Chua**  
A specialty of Southern Vietnam. Soured with tamarind, fresh tomato, and pineapple; lifted by a wetland herb (unique to Vietnamese food), and finished with okra for colour and texture
- 2 Beef Salad – Bo Bop Thau**  
Harry's new succulent sous vide cooked beef, with green apple and pickle salad, prawn crackers and fish sauce.
- 3 Duck with Cumquat & Ginger Sauce**  
Harry's new luscious sous vide cooked duck with tangy Asian cumquat and ginger sauce to complement and contrast the richness of the duck.

## Main Course

- 4 Bonfire Prawns and Beef – Tom Bo Quanh Lua Hong**  
Marinated prawns and beef with onion, cooked in a pot at the table and served with rice paper, lettuce, herbs, pickles and special anchovy sauce.
- 5 Caramelised Fish – Ca Kho To**  
The recipe is from Harry's Mother, from the North of Viet Nam. Slow-cooked salmon cutlet in a clay pot filled with a rich caramelised sauce – a very traditional Vietnamese dish.
- 6 Salt & Pepper Calamari with Steamed Rice (Gluten)**  
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's spicy lime dipping sauce.