

Group bookings of 10 or more are required to order from our Vapas or Banquet menu

## **BAY TINH VAPAS** (Vietnamese Tapas menus)

*Bay Tinh restaurant is famous with our range of delicious entrée dishes, designed for two or four people. If you come as a small group, you would not be able to taste a wide variety of dishes. To make sure you are enjoying more dishes, we have created the Vapas menus (Vietnamese Tapas menus) portioned per person with contrasting and complementary dishes.*

*Each menu will have 6 courses – four entrées and two mains. This will provide different tastes to excite your palate and also fill you up with our signature main dishes. If you want to finish a meal with a sweet note, please ask our staff for our beautiful Vietnamese dessert menu.*

GF - Gluten free | GFO - Gluten free option available  
V- Vegan | VO - Vegan option available

*Please advise us of allergies | dietary requirements  
gluten free version on request*

## Vapas 1

**\$46 per person, minimum 2 people**

### Entrées

Spring Rolls  
Crispy Pancake (GF)  
Grilled Beef Rolls (GFO)  
Stuffed Chicken Wing (GF)

### Main

Tender Cube Beef (GF)  
Duck Salad (GFO)  
Garlic Rice (GF)

## Vapas 2

**\$46 per person, minimum 2 people**

### Entrées

Spring Rolls  
Crispy Pancake (GF)  
Salt & Pepper Calamari (GFO)  
Papaya Salad (GF)

### Main

Bonfire Beef or Chicken (GF)  
Stir-fried Dish: **choose 1 of**  
Lemongrass Chicken (GF)  
Sate Chicken with Mixed Vegetable (GFO)  
Curry Beef (GFO)  
Basil Eggplant with Duck & Mixed Vegetable (GFO)  
Steamed Rice

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## Vapas 3

**\$48 per person, minimum 4 people**

### Entrées

Spring Rolls  
Salt & Pepper Calamari (GFO)  
Crispy Pancake (GF)  
Prawn Wrapped Sugar Cane (GFO)  
Duck Cumquat with Ginger Sauce (GF)

### Main

Deep Fried Snapper (GFO)  
Papaya salad or Chinese Broccoli with Garlic (GFO)  
Steamed Rice

## Vegetarian Vapas

**\$46 per person, minimum 2 people**

### Entrées

Veg Spring Rolls (V)  
Grilled Veg Duck (V)  
Veg Papaya Salad (GFO)(V)  
Veg Crispy Pancake (GF)(V)

### Main

Bonfire Tofu (GFO)(V)  
**Choose 1 of** - Lemongrass Tofu (GFO)(VO)  
Basil Eggplant stir- fried with plant-based duck (VO)  
or Mixed Vegetable with (sate, curry or soy sauce) (GFO)(V)  
Steamed Rice

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VO - Vegan option available  
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## **Bay Tinh Royal Banquet**

**\$48 Per Person – minimum four people**

### **Entrées**

- 1 Duck Salad – Goi Vit. (GFO)**  
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
- 2 Spring Rolls – Cha Gio**  
Vietnamese spring rolls served with fish sauce.
- 3 Crispy Pancake – Banh Xeo (GF)**  
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 (GF)**  
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 (GF)**  
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 (GF)**  
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 Garlic Rice (GFO)**  
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.

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## **Bay Tinh Seafood Banquet**

**\$51 Per Person - minimum four people**

### **Entrees**

- 1 Little Rice Cakes – Banh Khot (GF)**  
This traditional Southern dish is rarely served in Australia. It required a skillful technique to create the velvety texture and creamy taste
- 2 Prawn Crispy Pancake – Banh Xeo Tom (GF)**  
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 (GFO)**  
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.
- 4 Soft Shell Crab – Cua Lot (GFO)**  
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 (GF)**  
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 (GFO)**  
Arguably the best in Sydney! Deep-fried to a taste sensation, 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.

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## **Bay Tinh Winter Banquet**

**\$48 Per Person - minimum four people**

### **Entrees**

- 1 Sweet & Sour Prawn or Chicken Soup – Canh Chua (GF)(VO)**  
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 (GF)**  
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 (GF)**  
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 (GF)**  
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 (GF)**  
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 (GFO)**  
Arguably the best in Sydney! Deep-fried to a taste sensation, served with Harry's spicy lime dipping sauce.

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## **Bay Tinh Vegetarian Banquet**

**\$46 Per Person - minimum four people**

### **Entrees**

- 1 Papaya Salad - Goi du du (GF) (V)**  
Green papaya, with tofu, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits.
- 2 Vegetarian Spring Roll - Cha Gio Chay (V)**  
Vegetarian Vietnamese spring rolls served with soy sauce.
- 3 Vegetarian Little Rice Cake - Banh Khot Chay (GF)(V)**  
This traditional Southern dish is rarely served in Australia. It required skillful technique to create the velvety texture and creamy taste.
- 4 Vegetarian Pancake - Banh Xeo Chay (GF)(V)**  
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 (GFO)**  
Tofu, shitake mushroom and onion in a pot, cooked at the table and served with rice paper, salad and special soy sauce.
- 6 Basil Eggplant stir- fried with vegetarian duck - Vit chay xao ca tim (VO)**  
Or

#### **Crispy Noodles with Vegetable**

Stir-fried mixed vegetables with crispy noodles.

- 7 Steamed Rice - Com**

