

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

\$48 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

\$48 per person, minimum 2 people

Entrées

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

Main

Bonfire Beef (GF)
Lemongrass Chicken (GF)
Steamed Rice

Vapas 3

\$52 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 (GFO)
Steamed Rice

Vegetarian Vapas

\$48 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)
Basil Eggplant stir-fried with plant-based duck (VO)
Steamed Rice

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VO – Vegan option available
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Requirements | gluten free version on request*

Bay Tinh Royal Banquet

\$51 Per Person – minimum four people

Entrées

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

Spring Rolls – Cha Gio

Vietnamese spring rolls served with fish sauce.

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.

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

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.

Crispy Roast Chicken with Garlic Rice

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

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.

GF – Gluten free | GFO – Gluten free option
VO – Vegan option available
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gluten free version on request*

Bay Tinh Seafood Banquet

\$55 Per Person – minimum four people

Entrees

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

Prawn Crispy Pancake – Banh Xeo Tom (GF)

Special Vietnamese style filled with prawns, bean sprouts and served with salad, pickles and fish sauce.

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.

Papaya Salad – Goi du du (GFO) (V)

Green papaya, with prawn, roasted shallot, hot mint, basil, pickles, and special French dressing made from four fresh fruits.

Main Course

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.

Salt & Pepper Calamari with Garlic 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.

GF – Gluten free | GFO – Gluten free option available
VO – Vegan option available
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gluten free version on request*

Bay Tinh Winter Banquet

\$51 Per Person – minimum four people

Entrees

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

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.

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

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.

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.

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

\$48 Per Person – minimum four people

Entrees

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.

Vegetarian Spring Roll – Cha Gio Chay (V)

Vegetarian Vietnamese spring rolls served with soy sauce.

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.

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

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.

**Basil Eggplant stir- fried with vegetarian duck –
Vit chay xao ca tim (VO) and Steamed Rice**

Or

Crispy Noodles with Vegetable

Stir-fried mixed vegetables with crispy noodles.

