



*lasen*

VIETNAMESE CUISINE

[lasenrestaurant.com.au](http://lasenrestaurant.com.au)

# appetisers



## 1. SUMMER ROLLS (2) \$9.9

Refreshing rice paper rolls stuffed with vermicelli, crunchy lettuce, pickled carrot and mixed mint.

### Choose from:

- a) Tiger prawn and lean pork
- b) Roasted duck
- c) Honey grilled pork
- d) Homemade fishcake
- e) Golden tofu **v**

## 2. CRISPY SPRING ROLLS ★ (4) \$13.9

These popular homemade spring rolls are served with a zingy fish sauce.

### Choose from:

- a) Minced pork, carrot, taro, wood ear mushroom and mung bean noodles
- b) Taro, carrot, wood ear mushroom and mung bean noodles **v**

## 3. PEKING DUCK WRAPS ★ (2) \$8.9

BBQ roasted duck with thinly sliced cucumber, shallot, hoisin and plum sauce.

## 4. WINGING IT (4) \$9.9

Mid chicken wings perfectly cooked with garlic, shallots and our chef's special caramelised fish sauce.

## 5. MAMA'S FISHCAKES (3) \$9.9

Perfect morsels of homemade fishcakes with a burst of sweet chilli sauce.

## 6. LA SEN BAO BUNS ★ (2) \$10.9

A classic bestseller with your choice of filling and a marvelous medley of cucumber, purple mint, pickled carrot, caramelised onion and black pepper sauce.

- a) Crispy pork belly
- b) Roasted duck
- c) Tempura eggplant **v**



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**7. VIETNAMESE SAUSAGES** (4) \$9.9

Moreish pork sausage skewers topped with sautéed spring onions.

**8. 'V' IS FOR VERMICELLI** ★ (2 Persons) \$29.9

A heavenly platter of sugarcane prawn spears, honey grilled pork, crispy pork spring rolls and Vietnamese pork sausages.

Comes with vermicelli, fresh lettuce, cucumber, beansprouts, mixed mint and a fish sauce. Topped with sautéed spring onions and roasted peanuts.

**9. SHELL SHOCKED** ★ \$26.9

Delicately seasoned soft shell crabs in a light crispy batter with a green papaya salad to tantalise your taste buds.

**10. CRISPY QUAILS** (4) \$18.9

Crispy seasoned quails wok tossed with butter, salt and pepper and shallots.

**11. LET US DELIGHT** (Each) \$9.9

Humble lettuce taken to new heights with roasted duck, minced pork, water chestnut, baby corn, mushroom, carrot and fresh mint.

**12. VIETNAMESE PANCAKE**

An irresistible dish with your choice of filling with mung beans, onions and beansprouts. Served with lettuce, mixed mint and a tangy fish sauce.

a) Traditional pancake filled with prawn and pork \$18.9

b) Special pancake with BBQ duck \$22.9

c) Vegetarian pancake with tofu, mushroom and baby corn **v** \$18.9



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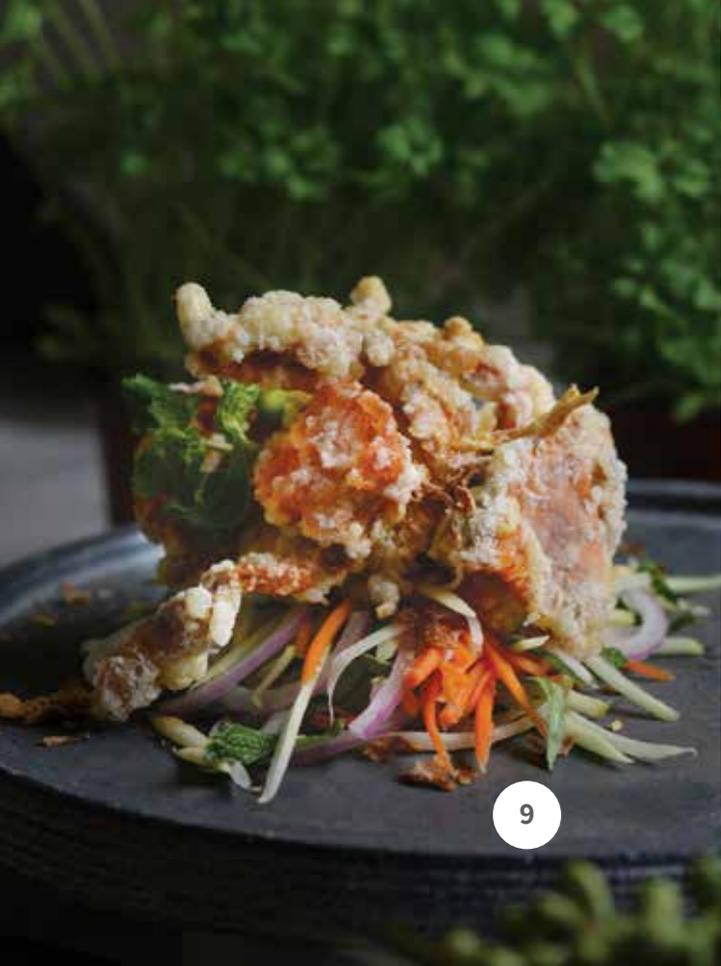
23



32a



13a



9



47c



18

# vietnamese salads

All served with prawn crackers.

## 13. GREEN WITH ENVY ★

Must-try Vietnamese green papaya salad beautifully mixed with pickled salad, onions, mixed mints, shallots and roasted peanuts.

- a) Prawn and sliced pork \$18.6
- b) Soft shell crab \$26.9
- c) Tofu **v** \$18.6

## 14. BBQ DUCK SALAD WRAPS (2) \$20.6

Dangerously delicious duck with pickled carrot, roasted rice powder, fresh herbs in sweet and tangy lime soy sauce, wrapped in crunchy lettuce

## 15. TENDER WAGYU BEEF SALAD ★ \$20.6

Succulent Wagyu beef tossed with green apple, cucumber, pickled salad, onions, mixed mints, shallots and roasted peanuts. A riot of taste and texture!

## 16. CHICKEN SALAD \$18.6

A classic combination of shredded chicken with thinly sliced pickled onions, shredded cabbage, pickled salad, lime leaves, mixed mints, shallots and roasted peanuts.

\* **Upgrade:** Roasted duck +\$4

★ Best Seller **v** Vegetarian

Please let us know if you have any food allergies or special dietary needs at the time of ordering.





## chicken & duck

### 17. THE NUTTY ONE \$18.9

Marinated chicken wok with snow peas, mixed vegetables and cashew nuts.

### 18. SIZZLING SENSATION ★ \$18.9

Sizzling with flavour, this hot plate includes marinated chicken, seasonal vegetables and onions in our chef's special sauce.

### 19. LEMONGRASS & CHILLI CHICKEN \$18.9

Lemongrass and chilli chicken wok tossed with mixed capsicums and onions for a mixed medley of aroma and taste.

### 20. WOK SOLID \$18.9

Marinated chicken stir fried with seasonal fresh vegetables in oyster sauce.

### 21. CHILLI BASIL DUCK ★ \$23.9

Tender duck fillets wok fried with seasonal vegetables, basil and chilli.

### 22. LA SEN CHICKEN CURRY \$18.9

Slow braised chicken curry with potatoes, carrot simmered in coconut milk and sprinkled with love.

### 23. FIVE SPICE CRISPY SKIN CHICKEN \$17.9

Crispy skin chicken with pickled carrot and tangy fish sauce.



## beef & pork

### 24. LEMONGRASS & CHILLI BEEF \$18.9

Lemongrass and chilli beef wok tossed with mixed capsicums and onions.

### 25. SHAKING WAGYU BEEF CUBES ★ \$26.9

Flamed premium grade 5+ Wagyu beef wok with butter, garlic, snow peas, capsicums, onions and black pepper.

### 26. BEEF SIZZLING PLATE ★ \$18.9

Sizzling with flavour, this hot plate includes marinated beef, seasonal vegetables and onions in our chef's special sauce.

### 27. CASHEW CRUNCH \$18.9

Marinated beef wok tossed with snow peas, mixed vegetables and cashew nuts.

### 28. SAIGON GRILLED PORK CHOP \$17.9

Tender marinated grilled pork chop with sautéed spring onion highlights.

★ Best Seller    V Vegetarian

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# seafood

## 29. SIZZLING PLATE ★

A hot plate with seasonal vegetables and onions in our chef's special sauce with plenty of snap, crackle and pop.

### Choose from:

- a) Seafood combination with fish fillets, tiger prawns, calamari \$24.9
- b) Tiger prawns \$26.9

## 30. MAMA'S FISH MAGIC \$20.9

An all-time favourite family recipe of caramelised fish cutlets in young coconut juice,

\* **Upgrade:** Served with steamed fresh vegetables +\$5

## 31. SWEET & SOUR FISH \$24.9

Lightly battered ling fish fillets with a yummy tamarind sweet and sour sauce.

## 32. SALT & PEPPER ★

Delicately seasoned in a light crispy batter, tossed with garlic and onions.

### Choose from:

- a) Calamari \$20.9
- b) Tiger prawns \$26.9

## 33. LEMONGRASS & CHILLI SEAFOOD

Wok tossed with mixed capsicums and onions with fabulous fragrance and flavours.

### Your choice of:

- a) Ling fish fillets \$24.9
- b) Tiger prawns \$26.9

## 34. VEGGING OUT \$24.9

A riot of seafood, mushroom and mixed seasonal vegetables in oyster sauce.

## 35. GOING NUTS \$24.9

Marinated seafood (prawn, calamari and ling fish) wok tossed with snow peas, mixed vegetables and cashew nuts for a lovely textural contrast.



# vegetables

## 36. BEAN THERE, DONE THAT \$18.9

Nutritious green beans and marinated minced pork wok fried with garlic and chilli.

## 37. SALT & PEPPER **v** \$18.9

A delicately seasoned salt and pepper dish in a very light crispy batter, wok tossed with garlic and onions.

Choose from:

- a) Tofu
- b) Eggplant **★**

## 38. POPEYE STIR FRY **v** **★** \$18.9

Get your fill of greens with this water spinach, wok tossed with garlic and a hint of chilli.

## 39. VEGETABLE WOK **v** \$18.9

An uplifting mix of tofu, seasonal vegetables, baby corn and mushroom stir fried with garlic and oyster sauce.

## 40. HEALTHY GREEN SOUP **v** \$18.9

Carefully selected mix of green vegetables, baby corn and mushroom slow cooked in delicious chicken or vegetable broth..

**★** Best Seller **v** Vegetarian

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# pho noodle soups

All served with beansprouts, fresh basil, lemon, hoisin and chilli sauce.

## 41. BEEF IT UP

Tender sliced beef slow cooked over 24 hours for a flavour-packed beef broth, with a hint of ginger and five spices.

### Choose from:

- a) Premium Wagyu beef noodle soup ★ \$17.9
- b) Sliced rare beef noodle soup \$16.9
- c) Beef flank noodle soup \$16.9
- d) Combination of rare beef, beef flank, beef ball, tendon \$17.9
- e) Beef and chicken noodle soup \$18.9

## 42. CHICKEN NOODLE SOUP \$16.9

Slow simmered chicken broth with a hint of zesty ginger and fresh lime leaves to warm the soul.

## 43. SPICY WAGYU BEEF NOODLE SOUP ★ \$17.9

Get fired up with this superb soup! Tender sliced premium grade 5 Wagyu beef in a simmered beef broth, flavoured with shrimp paste, satay sauce, lemongrass and chilli.

## 44. CRISPY CHICKEN EGG NOODLE SOUP ★ \$16.9

Five-spiced crispy skin chicken and bok choy served in a slow cooked chicken broth.

## 45. SEAFOOD NOODLE SOUP \$18.9

A combination of seafood and vegetable noodle soup in homemade chicken broth.

## 46. VEGETABLE NOODLE SOUP v \$17.9

Vegetable and tofu noodle soup with babycorn, mushroom in a chicken or vegan broth.

### \*Extra toppings:

- Wagyu beef / crispy skin chicken \$7
- Beef / chicken / beef ball \$5
- Noodles \$3.5
- Seafood \$7
- Vegetables v \$5
- Tofu v \$4



## vermicelli

### 47. VERMICELLI BOWLS

Fresh vermicelli noodles in an invigorating garlic fish sauce with lettuce, cucumber, beansprouts and pickled salad.

Topped with sautéed spring onions, roasted peanuts, shallots and fresh herbs.

#### Choose from:

- a) All-in-one with sugarcane prawn, grilled pork, pork sausage skewers, spring rolls ★ \$20.9
- b) Pork combination with grilled pork, pork skewers, spring rolls \$18.9
- c) Lemongrass beef \$17.9
- d) Lemongrass chicken ★ \$17.9
- e) Lemongrass tiger prawns \$17.9
- f) Lemongrass tofu and vegetarian spring rolls v ★ \$17.9
- g) Sugarcane prawn spears \$18.9
- h) Grilled pork chops \$17.9
- i) Crispy skin chicken \$17.9
- j) Mixed spring rolls ★ \$17.9

#### \* Extra toppings:

- Spring Rolls \$3.5
- Tofu \$4
- Beef / chicken / grilled pork \$5
- Sugarcane prawn / crispy chicken \$7

★ Best Seller v Vegetarian

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## noodles & rice

### 48. WOK RICE NOODLES (the white ones)

Oodles of noodles in this wok tossed with fresh seasonal vegetables and oyster sauce.

- a) Beef \$17.9
- b) Chicken \$17.9
- c) Crispy skin chicken \$17.9
- d) Seafood \$18.9
- e) Tofu and mushroom **v** \$17.9

### 49. WOK EGG NOODLES (the yellow ones)

Stir fried egg noodles with fresh seasonal vegetables in oyster sauce.

**Choose:** soft or crispy noodles with:

- a) Beef \$17.9
- b) Chicken \$17.9
- c) Crispy skin chicken \$17.9
- d) Seafood \$18.9
- e) Tofu and mushroom **v** \$17.9

### 50. CLASSIC FRIED RICE \$17.9

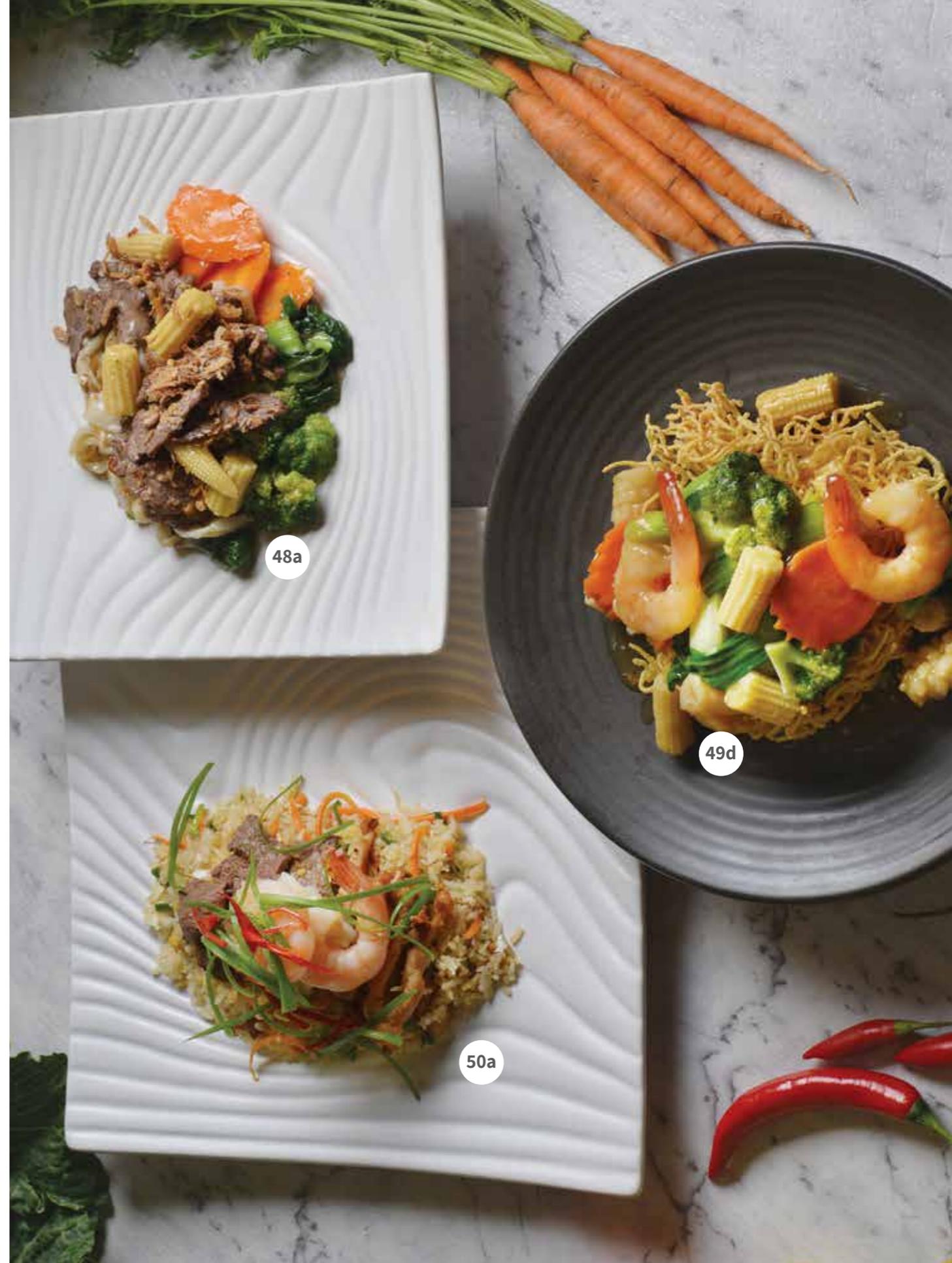
Stir fried rice with your choice of:

- a) Seafood and meat combination
- b) Tofu, mushroom, baby corn and seasonal vegetables **v**

### 51. JASMINE RICE \$3

★ Best Seller **v** Vegetarian

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## vegan appetisers

### 1. VEGAN SUMMER ROLLS **v** (2) \$9.9

Tasty tofu with vermicelli, crispy lettuce, pickled carrot and fresh herbs. Served with our heavenly peanut hoisin sauce.

### 2. TARO CRISPY SPRING ROLLS **v** **★** (4) \$13.9

Our homemade spring rolls are made with taro, carrot, wood ear mushroom and mung bean noodles. Served with lime and soy sauce. A vegan hit!

### 3. LA SEN BAO BUN **v** (2) \$10.9

A fabulous vegetarian twist on a popular snack. Stuffed with tempura eggplant, cucumber, purple mint, pickled carrot, caramelised onion, black pepper sauce.

### 4. VIETNAMESE PANCAKE **v** **★** \$18.9

This Asian savoury pancake has tofu, mushroom, mung beans, baby corn, onions and beansprouts. Served with crunchy lettuce, fresh herbs and a tangy fish sauce.

## vegan salads

### 5. GOLDEN TOFU & GREEN PAPAYA SALAD **v** **★** \$18.6

An exotic Vietnamese green papaya salad delicately mixed with golden tofu, pickled salad, onions, mixed mints, shallots and roasted peanuts.

### 6. IT'S A WRAP **v** (2) \$15.9

Golden tofu, pickled carrot, roasted rice powder, mixed mints and shallots in sweet and tangy lime soy sauce wrapped in crunchy lettuce.



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## *vegan mains*

### **7. SALT & PEPPER** **v** \$18.9

Exquisitely seasoned eggplant, in a very light crispy batter, wok tossed with garlic, shallot and onions.

**Choose from:**

- a) Tofu
- b) Eggplant **★**

### **8. GREEN MACHINE** **v** \$18.9

Water spinach wok tossed with garlic and chilli.

### **9. VEG OUT** **v** \$18.9

Seasonal mixed vegetables, babycorn, mushroom stir fried with garlic and soy sauce.

### **10. BEAN THERE, DONE THAT** **v** \$18.9

Nutritious green beans wok tossed with garlic and chilli.

### **11. HEALTHY GREEN SOUP** **v** \$18.9

Carefully selected mix of greens in homemade vegetable broth.

### **12. CLASSIC FRIED RICE** **v** **★** \$17.9

This all-time fave dish comes with tofu, mushrooms and baby corn.

### **13. JASMINE RICE** \$3



16

## *vegan noodles*

### **14. VEGETABLE NOODLE SOUP** **v** **★** \$17.9

This memorable vegetable and tofu noodle soup with babycorn and mushroom comes in a tasty vegetable broth. Served with beansprouts, fresh basil, hoisin and chilli sauce.

### **15. TOFU & MUSHROOM STIR FRIED RICE NOODLE** **v** \$17.9

Wok tossed with tofu and fresh seasonal vegetables.

## *vegan vermicelli*

### **16. VERMICELLI BOWL** **v** **★** \$17.9

Fresh vermicelli noodles, lemongrass tofu and vegetarian spring rolls blended with a refreshing lime soy sauce with lettuce, cucumber and pickled salad. Topped with sautéed spring onions, roasted peanuts, shallots and fresh herbs.

**★** Best Seller **v** Vegetarian

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# Lasen

VIETNAMESE CUISINE

## Online Ordering and Delivery Service

[lasenrestaurant.com.au](http://lasenrestaurant.com.au)

## Chao Catering

Chao Catering is our sister company specialising in event catering across Sydney. All our catering is done in our La Sen kitchen. It's fresh, tasty and gluten free. Ask for the menu at the counter or visit [chaocatering.com.au](http://chaocatering.com.au).

## Open 7 days | 11.30am-10pm

Fully licensed | BYO wine only \$3/glass

1% surcharge on all cards, except AMEX 2.5% surcharge.

There is a 10% surcharge on public holidays. Our takeaway containers are fully recyclable and charged at \$0.8 cent/each.

Please let us know if you have any food allergies or special dietary needs at the time of ordering. Our Vegan Menu is specially created for vegan diners.

While every care is taken to cater to special dietary needs, there may be traces of certain ingredients in dishes or food items that have come into contact with other food products in our kitchen.

Photos are used are for menu reference only and may differ from actual serving style.

