



Le Mirage

Vietnamese Restaurant

T: 9680 8300

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Shop GO3/8 Century Circuit, Norwest Business Park
Dine In | Take Away | Fully Licensed | BYO | Functions
LUNCH: Mon - Fri 12pm - 3pm
DINNER: Mon - Sun 6pm – 10.30pm
B.Y.O. (Wine Only)

Banquet Menus **For 8 people or more**

Menu 1

\$34.00 pp

Entrées

Crispy Spring Rolls
Chicken and Prawn Salad

Mains

Lemongrass Beef
Mixed Vegetables
Steamed Rice

Desserts

Crème Caramel

Menu 2

\$36.00 pp

Entrées

Crispy Spring Rolls
Rice Paper Roll
Salt and Pepper Squid

Mains

Satay Chicken
Lemongrass Beef
Combination Seafood
Steamed Rice

Desserts

Crème Caramel or Ice Cream with topping

Our food is freshly prepared and cooked. Should you have any allergies to foods such as peanuts please let us know when ordering.

LUNCH MENU

Entrée

1. Cha Gio: \$8.50

Crispy Spring Roll (4)

2. Cha Gio Chay: \$8.50

Crispy Vegetarian Spring Rolls (4)

3. Goi Cuon: \$9.00

Fresh Rice Paper Rolls (3)

4. Chao Tom: \$13.50

Prawn Sugar Cane Sticks

5. Tom Xao: \$13.50

Skewered Prawns (4)

6. Bahn Xeo Ga/Tom: \$13.50

Vietnamese Pancake (Chicken or Prawn)

7. Muc Rang Muoi

Salt and Pepper Squid (Large or Small)

8. Banh Phong Tom: \$3.00

Prawn Crackers

Vermicelli Noodles

9. Bun Thap Cam: \$14.00

Rice Vermicelli w/ Beef, Spring Rolls, Sugarcane Prawn Rings & Salad

10. Bun Chay (Vegetarian): \$14.00

Rice Vermicelli with Vegetarian Spring Rolls and Salad

Stir Fry Noodles

11. Mi Xao: \$14.00

Stir fry Noodles (crispy or soft) with chicken, prawn, seafood, Combination

Salads \$13.00

12. Goi Ga Tom:

Chicken or Prawn Salad or Combination

13. Thit Bo Tron Xa Lach: \$14.00

Vietnamese Beef Salad

Soups \$14.00

14. Canh Chua

Sweet & Sour Soup, prawns & veg's in sour spicy broth

15. Mi / Hu Tieu Thap Cam

Egg Noodle or Rice Noodle Combination Soup

16. Mi / Hu Ga / Tom

Egg Noodle or Rice Noodle with Prawn or Chicken Soup

Laksa \$14.50

17. Chicken, Prawns, Vegetable, Seafood or Combination

Rice Dishes \$14.00

18. Com Ga Don

Crispy Skin Chicken with Tomato Rice

19. Com Tam

Barbecued Pork Chop with Fried Egg and Rice

20. Com Xao Thap Cam

Combination Seafood or Beef and Vegetables with Rice

21. Com Bo Tieu

Peppered Beef with Salad and Rice

22. Bo Xao Xa Ot

Lemongrass Beef

23. Com Ga Xao Xa

Lemongrass Chicken

24. Com Ga Hai Nam: \$14.00

Steamed chicken in Ginger dressing with Rice

House Specialties

25. Vietnamese Steam Boat \$28.00 pp

Platter of marinated fresh meat of, chicken, pork, prawns, scallops, squid, fresh vegetables, vermicelli noodles and clear broth. Cook your own on a portable stove to your perfection. (Minimum order 2).

26. Sizzling Combination Hot Plate \$28.00 pp

Work barbecued combination of fresh marinated meat and fresh seafood served on a hot plate with fresh salad, rice vermicelli and rice paper. Roll your own. (Minimum order 2).

DINNER MENU

Entrées

27. Cha Gio: \$8.50

Crispy Spring Rolls; four deep fried rolls filled with seasoned pork mince and prawns

28. Cha Gio Chay: \$8.50

Crispy Vegetarian Spring Rolls; four deep fried rolls filled with mixed vegetables

29. Goi Cuon: \$9.00

Rice Paper Rolls; three fresh rolls filled with vermicelli noodles, prawns, pork, julienne of vegetables and herbs (vegetarian available)

30. Chao Tom: \$13.50

Sugar Cane Prawns; minced prawns on sugar cane stick served with sweet & sour sauce

31. Banh Xeo Ga / Tom: \$13.50

Vietnamese Pancake; filled with chicken or prawns, bean sprouts and carrots

32. Goi Ga / Tom: \$13.50

Chicken or Prawn Salad; chicken or prawns tossed with pickled vegetables, herbs, crushed peanuts and dressing

33. Tom Xao: \$13.50

Skewered Prawns; four skewered battered prawns with sweet and sour sauce

34. Tom Toi: \$13.50

Sizzling Garlic Prawns; marinated prawns sautéed in garlic, chili and honey

35. muc Rang Muoi (Large or Small): (Market Price)

Deep fried salt and pepper squid; tossed I Vietnamese herbs and chili served with special Hoisin sauce

Com Trang - Steamed Rice

Com Chien - Fried Rice (Large or Small)

Soups \$8.90

36. Canh Chua

Sweet and Sour Soup; prawns and vegetables in sour spicy broth

37. Sup Mang Cua

Crab & Asparagus Soup; asparagus cuts and minced crab meat in thick broth

38. Canh Bat Buu

Eight Ingredients Soup; diced meats, prawns and vegetables in clear broth

Chicken \$17.80

39. Ga Xa Ot

Lemongrass Chicken; chicken braised with fresh lemongrass and chili

40. Ga Sate

Chicken Satay; chicken braised in coconut cream peanut sauce

41. Ga Ot

Chilli Chicken; chicken stir fried with special chilli sauce

42. Ga Sot chanh

Lemon Chicken; battered chicken fillets served with lemon sauce

43. Ga Xao Rau

Chicken and Vegetables; stir fried chicken with fresh vegetables

44. Ga Gung

Ginger Chicken; stir fried chicken with fresh vegetables

45. Ga Xao Nam

Chicken and Asian Mushrooms; braised chicken fillets with Asian mushrooms and vegetables

Beef \$17.80

46. Bo Xao Rau

Beef and Vegetables; sautéed beef and fresh vegetables and ginger

47. Bo Sate

Satay Beef; beef braised in coconut and peanut sauce

48. Bun Bo

Beef Vermicelli; wok barbecued marinated beef served on a bed of rice vermicelli and salad

49. Bo Xa Ot

Lemongrass Beef; sauteed beef with lemongrass & chilli

50. Bo Luc Lac

Minute Steak; minute steak braised with butter and garlic served on a bed of salad

51. Bo Xao Lan

Beef Curry; beef braised in coconut cream and lemongrass and curry

Pork \$16.80

52. Heo Xa Ot

Lemongrass Pork; stir fried pork with lemongrass and chilli

53. Heo Tieu

Peppered Pork; braised pork with black peppercorns

54. Bun Heo

Pork Vermicelli; wok barbecued marinated pork served with rice vermicelli and julienne of vegetables

55. Heo Chua Ngot

Sweet and Sour Pork; sauteed pork with fresh vegetables and tomatoes in Vietnamese sweet and sour sauce

56. Heo Ot

Sizzling Chili Pork; stir fried pork with special chilli sauce served on sizzling plate

Seafood \$26.00

57. Hai Vi Thap Cam

Combination Seafood; sautéed prawns, squid, scallops, fish fillets and fresh vegetables

58. Tom Muc Chua Ngot

Sweet and Sour Seafood; sautéed prawns and squid, scallops with fresh vegetables in Vietnamese sweet and sour sauce

59. Do Bien Xao Gung

Ginger and Shallot Combination Seafood; stir fried seafood in ginger and shallots

60. Ca Chien Gung

Fried Fish Ginger sauce; pan fried fish fillets in ginger fish sauce with salad

61. Ca Sot Me

Tamarind Fish; steamed fish fillets served in spicy tamarind broth

62. Ca Hap

Steamed Fish; steamed fish fillets served in spicy ginger sauce

63. Do Bien Tay Cam \$26.50

Mixed Seafood Hot Pot; prawns, squid, scallops, tofu, and mixed vegetables served on hot pot

Vegetarian Dishes \$16.80

64. Rao Xao

Mixed Vegetables; braised with tofu in stock and oyster sauce

65. Xao Lan Chay

Vegetarian Curry; braised mixed vegetables and tofu in curry and coconut cream

66. Bun Cha Gio

Vegetarian Vermicelli; vegetarian spring rolls served on a bed of vermicelli Noodles, julienne of vegetables and herbs with fish sauce dressing

67. Mi Xao Chay

Vegetarian Egg Noodles; braised vegetables and tofu in stock served with crispy or soft egg noodles

68. Sate Rau

Vegetable Satay; sautéed mixed vegetables in coconut cream and peanut sauce

69. Thap Cam Chay

Vegetarian Mix Hot Pot; mixed vegetables and tofu served on hot pot

Desserts

1. Vanilla Ice Cream with toppings \$6.50

(Caramel, Chocolate, Strawberry)

2. Crème Caramel \$7.00

3. Fried Ice Cream \$7.50

4. Banana Fritters and Ice Cream \$7.50

5. Crème Brûlée & Maple Syrup or

Coconut Caramel \$7.50

6. Sundae a la Mirage \$8.00