



LADY CHU

THAT'S THE WAY WE ROLL

Cuisine de rue Việtnamiênne & Catering Specialist

Welcome to Lady Chu, owned and operated by Team Chu and Nahji Chu, the founder & creator of misschu which was sold off in 2015. Beware of imitation 'Chus' eg: Madame Chu etc.. They are not us.

You have found the best and the original at Lady Chu.
We're a close knit team committed to serving you good food and a good time.

3 Roslyn Street Potts Point
PH: 0455 023 661
ladychu.com.au

STARTERS

- Wasabi leaf, Mango Salsa & Salmon Roe with a choice of
- Qld Tiger Prawn - Hiramasa Kingfish - or Sashimi Tuna 10 ea
- Crudo of Salmon, Tuna & Kingfish 19
- BBQ whole Scampi 16 ea
- BBQ Free Range Lamb Cutlets w. dijon (2 pcs) 20
- BBQ Mussels with nuoc cham sauce (6 pcs) 18
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**RICE
PAPER
ROLLS**

- Tiger Prawn & Green Mango 18
- Roast Duck & Wilde Rocket 18
- Ottolenghi Vegan Tofu & Shiitake mushroom 16
- Vegetarian FR Egg dill Omlette & Avocado 16
- Sashimi Kingfish or Tuna & Wakame Seaweed Salad 18
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**BANH MI
WARM
BAGUETTES**

Roast Suckling Pig | Bo Lúc Lác French Steak | Satay Chicken | Bacon & Egg
OR Vegan Tofu & Shiitake Mushroom 18

SLIDERS

Roast Suckling Pig Steamed Bao or Vegan Steamed Bao 10

YUM CHA

- Peking Duck Pancakes (4 pcs) 18
- Steamed Fluffy Buns: Char Sui Pork, Chicken, Vegan or Custard 4
- Chicken Sui Mai Dumplings (4 pcs) 16
- Xiao Long Bao Shanghai pork Dumplings 4 pcs 16
- Prawn Har Gau Dumplings GF (4 pcs) 16
- Truffled Spinach and Tofu Potsticker Dumplings (6 pcs) 18
- Vegan Gluten Free Dumplings GF(4 pcs) 16
- Fried Combination Pork & Prawn Dumpling GF (3 pcs) 16
- Prawn and Pork Tapioca Dumpling wrapped in Banana leaf GF (3pcs) 16
- Bánh Cuốn Steamed Rice Crepes - Minced Pork | Prawn or Vegan GF 18
- Prawn Wonton Soup \$16
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**DEEP
FRIED
SPRING ROLLS**

Crab Net | Veg Net | Blistered Seafood GF 18
or have it as a Vermicelli Salad 23

CHINKO chicken spring roll (our best one) GF 8

KFCHU chicken drumettes with spiced passionfruit sauce GF 14

**SIGNATURE
DISHES**

Chicken and Duck Egg Rice Congee OR Vegan Congee GF 16

Bò Lá Lốt beef betel leaf san choy baos 20 or as a Vermicelli Salad GF 24

Bánh Cuốn steamed rice crepes - minced pork | prawn or vegan GF 20

Bánh Xèo Crispy pancake with Prawn Cutlets 28 or - Vegan GF 24

Grilled Sugar Cane Prawn Rolls (6 pieces) GF 28

Saigon Traditional Spicy Beef Salad GF 28

Ban Cot mini Pancakes with variety of Seafood, pork and Veg GF 30

Claypot Fish Soup GF 28

**WARM
VERMICELLI
SALADS**

Lemongrass Beef | Satay Chicken | 24 Vegan GF 22

Salmon XO sauce | Chilli Prawn GF 26

or the above proteins with Rice & Greens

MAINS

Barramundi en Papilotte with Rice & Greens GF 32

BBQ Red Snapper wrapped in Banana leaf w. Green Papaya Salad GF 30

King George Whiting BBQ in Banana leaf with Tong Ho Veg & Fennel Salad GF \$35

Sth Australian Coorong Pipis beurre blanc & XO sauce GF 38

Steamed Whole Flounder w. ginger soy shoasting sauce GF MP

Fried Duck in Plum Sauce, Rice and Choy Sum GF 35

Hanoi Mild Chicken Curry, Rice & Greens GF 30

Caramelised Free Range Pork Belly, Rice & Greens GF 35

PASTA

Scampi Pappadelle with or without chilli 35
(trust us, we do a great hand made pasta and Primavera Sauce)

SIDES

Ants Climbing on a Tree (minced pork glass noodle stir fry) GF 28

Ants Falling off a Tree (vegan version) 26

Special Fried Rice | Prawn | Prawn & Roast Pork 28 | or Vegetarian 26

Kang Kong Sauteed Water Spinach 14

Tuscan Zucchini Salad with shaved Parmesan & Olive Oil 22

Rocket, Snow Pea Shoot & Avo Salad 10

Steamed Rice Bowl 6

SOUP

Phở

Organic Beef | Vegan | or Chicken Phở GF 23

Organic Chicken noodle Broth (360 ml) GF 18

Prawn Wonton Soup 18

King Prawn Laksa GF 23

Bún Bò Huế – Spicy Beef & Pork Traditional Soup GF 23

Claypot Fish Soup GF 28

BEER & WINE LIST

REFRESHING APERITIVE

Chuchulina Spritz: Cynar, Bianco Blend Vermouth, Chardonay Ver jui,
citrus spray, Blanc de Blanc 19

BEER

Bia 333 Hanoi 8
Beer Laos
Singha
Bia Saigon
LBF Organic French Pale Ale 5%
La Parisienne Organic Petite Biere Responsible 3%.

FRENCH CIDER

Fils De Pomme Organic Yuzu Cider 10

SPARKLING

Bellini (white Peach and Champagne) 19 gl 80 B
Charles Heidsieck Champagne Brut 120 B
Ruinart Champagne Blanc de Blanc 250 B
Henri Champliau Blanc de Blanc, Burgundy 18 gl 70 B
New Era Pet Nat Adelaide Hills 16 gl 60B

WHITE

Joseph Chromy Pinot Gris Tasmania 2022. 17 gl 70 B
Chenin Blanc Anjou Loire Valley FR 2021 16 gl 65 B
New Era Gruner Vetliner 2019 Adelaide Hills 16 gl 65 B
La Chablisienne Petit Chablis FR 2022 20 gl 90 B
S Johannisberg Gelblack German Riesling 2020 19 gl 85 B
Pinot Blanc Alsace Bergheim Reserve 2019 90 B
Pouilly Fume Touraine Sauvignon Blanc FR 2022 18gl 80 B
Saint Romble Sancerre FR 2021 24 gl 110 B
Rouquet's Chardonnay Pays D'oc FR 2022 19 gl 80 B
Castelli Chardonnay 2021 Pemberton WA 18 gl 75 B

ORANGE

Krinklewood Sauvage Orange Broke NSW 2022 18 gl 80 B

ROSÉ

Aspras Tomares Ballus Rosé 2020 Provence 18 gl 80 B
Whispering Angel Rosé 2021 Provence 20 gl 95 B

RED

Cru de Beaujolais, Picole Vin, 2019 Fleurie 18gl 70B
Maison Marigny "Buddy" Pinot Noir 2022 FR 19 gl 80 B
Terrazas Malbec Reserva 2020 Argentina 20 gl 90 B
George's Folly Nero D'avola 2021 17 gl 70 B
Hey Diddle Shiraz 2021 Sth Aust 18 gl 75 B
D'Soumah Barbera Nebbiolo Yarra Valley 18 gl 75 B
Francois Xavier Saumur Champigny Cab Franc Bio. 19 gl 85 B

COCKTAILS

Margarita 24
Negroni
Espresso Martini
Vodka or Gin Martini
Chuchulina
Frozen Coconut & Lychee Crushie w. Belvedere Vodka

• BYO alcohol is welcome 20 per bottle & 3 per stubby corkage

* 15% SURCHARGE FOR PUBLIC HOLIDAYS 10% SUNDAYS & 10% gratuity for groups 6 +

SOFT DRINKS

Coconut Juice (real coconut split open with spoon for young meat) 10

Cold Pressed Organic Green Detox Juice 8

Cold Pressed Organic Orange Juice 8

Iced Coke | Ginger Beer | Fanta 5

Frozen Coconut Crushie with: Lychee, Banana or Mango 15
with Avocado 16

Soda Chanh (iced fancy lemonade) 6

Beloka Mineral Water 500ml 10

CÀ PHÊ | COFFEE

Cà Phê Sữa đá 8
*Iced Vietnamese Coffee with or without condensed milk
or have it hot 6*

*Genovese Espresso Coffee 5
(capuccino, latte etc)
* don't worry, we make great a coffee!*

DESSERT

Frozen Coconut Crushie with
Lychee | Banana | or Mango 15

Coconut Mousse in Pandan leaf (2 pcs) 10

Hot Dumpling Dessert w. red bean & sesame (3 pcs) 14

Steamed Sticky Rice & Banana Pudding
with Home made Coconut Ice-cream 16

Iced Rambutan, Grass Jelly and Jackfruit with
Coconut ice cream 14

Afogato 16

- please note we charge 10% for groups of 6 or more 15 % surcharge for Public Holidays & Sundays

BANQUET

2 persons or more \$65 p/h

- HIRAMASA KINGFISH ON WASABI LEAF
- BBQ MUSSELS
- PEKING DUCK PANCAKES
- BANH CUON (PRAWN, PORK OR VEGAN)
- BANH XEO (PRAWN, PORK OR VEGAN)

2 persons or more \$85 p/h

- BANH CUON PRAWN, PORK OR VEGAN
- PEKING DUCK PANCAKES
- BANH XEO PRAWN OR VEGAN
- STEAMED WHOLE FLOUNDER
- SPECIAL FRIED RICE
- KANG KONG WATER SPINACH
- ICED RAMBUTAN COCONUT BATH & HOME MADE COCONUT ICE CREAM

notice board



AUSTRALIAN EMBAS
BANGKOK

LETTER OF AUTHORITY FOR TRAVEL TO AUSTRALIA

(Subject to grant on arrival of entry permit under the Migration Act 1958 as amended)

1. FULL NAME: CHU Quat Yeh
2. DATE AND PLACE OF BIRTH: . 1.1948 Luang Prabang, Laos
3. AUTHORITY NO. B 655837
4. TYPE OF AUTHORITY: 19 MAR 1978 ASSISTED MIGRANT:
5. DATE AND PLACE OF ISSUE: 19 MAR 1978 BANGKOK
6. DATE OF EXPIRY: 19 MAR 1978
7. GOOD FOR SINGLE ENTRY: FOUR PERSONS
8. Period of stay in Australia may be authorised by issue of entry permit on arrival: indefinite
9. CATEGORIES: K24 IN 2.5M

CHU Trong	3.7.1967	Luang Prabang, Laos	K25	J.1.	W354
CHU Khac	1.2.1969	Luang Prabang, Laos	K25	J.1.	W354
CHU Nga	6.4.1970	Luang Prabang, Laos	K25	J.1.	W354



This is an actual scan of Lady Chu's refugee visa. It was used as the branding for misschu in 2007. Nga's Grandparents migrated from Hanoi to Laos in the 1930s.

Born in Luang Prabang, Laos in 1970, Nga (Nahji) and her family escaped the Pathet Laos Regime in 1975. Inhabiting various Thai refugee camps over a three year period, the Chu family eventually became one of the first Vietnamese / Laotian refugees to settle in Australia in early 1978. Lady Chu represents the most recent manifestation of the desire to create a hospitality experience that recalls Nahji's early childhood experiences, drawing on her grandparent's own Chinese and Vietnamese heritage and the farmers afflicted by the locust plagues, who took to the streets with the first incarnations of Chinese and Vietnamese street food. Lady Chu goes into the history of Vietnamese food being heavily influenced by the French when they first discovered it in 1770 calling it Cochinchina.

More information can be found at www.nahjichu.com Our Services are at www.ladychu.com.au