



LADY CHU

THAT'S THE WAY WE ROLL

NAHJI'S

SHUT UP
+ FEED
ME

MENU

WINE

CHILLED PINOT
OR
PETITE CHABLES
\$19

STARTER

BÒ NƯỚNG LÁ LỐT
BBQ BEEF IN BETEL LEAF SAN CHOI
BAO

BÁNH CUỐN
STEAMED RICE CRÊPES W/PORK /
PRAWN OR VEGAN

BÁNH XÈO - CRISPY &
SAVORY CRÊPES
W/ PRAWN, PORK, VEGAN OR COMBO

MAIN COURSE

FRIED RICE W/PRAWN,
VEG OR COMBO

STEAMED WHOLE
FLOUNDER

KANG KONG SAUTEED
WATER SPINACH

\$85 P/H FOOD ONLY

DRINKS

BIA 333
BEER LAOS
OR
FRENCH BEER \$8

MARGARITA
BY MISS MARTINI \$24

DESSERT

FRIED BANANA
FRITTERS
W/COCONUT ICE
CREAM
OR

ICED RAMBUTAN &
JACK FRUIT BATH

DIGESTIVE
CHUCHULINA ON ICE
\$24

STARTERS

Wasabi leaf w. Mango Salsa & Salmon Roe with a choice of
Qld Tiger Prawn | Hiramasa Kingfish | or Sashimi Tuna 10 ea
Crudo of Sashimi Salmon, Tuna & Kingfish 19
BBQ whole Scampi 20 ea
BBQ Mussels w. nuoc cham sauce (6 pcs) 18
BBQ Cuttlefish w. Mango salad 25
BBQ Free Range Lamb Cutlets w. dijon (2 pcs) 20
Salt and Pepper Quail (1 ea) 25

**RICE
PAPER
ROLLS**

Tiger Prawn & Green Mango 18 (2 rolls cut in half)
Roast Duck & Wilde Rocket 18
Ottolenghi Vegan Tofu & Shiitake mushroom 16
Vegetarian Free Range Egg dill Omlette & Avocado 16
Sashimi Kingfish or Tuna & Wakame Seaweed Salad 18

**BANH MI
WARM
BAGUETTES**

Roast Suckling Pig 18
Bo Lúc Lác French Steak 18
Satay Chicken 18
Vegan Tofu & Shiitake Mushroom 16

SLIDERS

Roast Suckling Pig Steamed Bao 10
Vegan Steamed Bao 8

YUM CHA

Peking Duck Pancakes (4 pcs) 18
Steamed Fluffy Buns | Char Sui Pork, Chicken, Vegan or Custard 4 ea
Chicken Sui Mai Dumplings (4 pcs) 16
Xiao Long Bao Shanghai pork Dumplings (4 pcs) 16
Prawn and Chives Dumplings (4 pcs) \$16
Prawn Har Gau Dumplings GF (4 pcs) 16
Truffled Spinach and Tofu Potsticker Dumplings (6 pcs) 16
Vegan Dumplings GF (4 pcs) 16
Ham Sui Gok Fried Pork & Prawn Dumplings GF (3 pcs) 16
Prawn and Pork Tapioca Dumpling wrapped in Banana leaf GF (3pcs) 16
Prawn Wonton Soup 18
Bánh Cuốn Steamed Rice Crepes - Minced Pork | Prawn or Vegan GF 18
Mini Bánh Xèo Crispy pancake w.Qld Prawn Cutlets 16 *or Vegan GF 14

**DEEP
FRIED
SPRING ROLLS**

Crab Net GF 18
Veg Net GF 16
Blistered Seafood GF 18
CHINKO 100% Free Range chicken spring roll (our best one) GF 8 ea
KFCHU 100% Free Range chicken w. spiced passionfruit sauce GF 6 pcs 16

**WARM
VERMICELLI
SALADS**

Lemongrass Beef Salad GF 23
Satay Chicken Salad GF 23
Vegan Wok Tossed Tofu & Mushroom Salad GF 21
Fried Veg Net Spring Roll Salad GF 20
Fried Crab Net Spring Roll Salad GF 22
Salmon XO sauce Salad GF 26
Chilli Prawn Salad GF 26
*or the above proteins with Rice & Greens

**SIGNATURE
DISHES**

Chicken and Duck Egg Rice Congee 18 *or Vegan Congee GF 16
Bò Lá Lốt beef betel leaf san choi baos 20 GF
Bánh Cuốn steamed rice crepes w. minced pork | prawn or vegan GF 18
Bánh Xèo Crispy pancake w. Qld Prawn Cutlets 28 *or Vegan GF 24
Grilled Sugar Cane Prawn Rolls (6 pieces) GF 28
Saigon Traditional Spicy Beef Salad GF 30
Bánh Khọt mini Pancakes w. Seafood & Pork *or Vegan GF 30
Claypot Fish & Okra Soup GF 30

MAINS

Barramundi en Papilotte with Rice & Greens GF 32
BBQ Red Snapper BBQ in Banana leaf w. Green Papaya Salad GF 30
King George Whiting BBQ in Banana leaf with Tong Ho Veg GF 35
Sth Australian Coorong Pipis beurre blanc & XO sauce GF 35
Steamed Whole Flounder w. ginger soy shoasting sauce GF 85
Fried Duck in Plum Sauce, Rice and Choy Sum GF 38
Hanoi Mild Chicken Curry, Rice & Greens GF 36
Caramelised Free Range Pork Belly, Rice & Greens GF 38

PASTA

Scampi Pappadelle with or without chilli 36
(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 w. Prawn | Prawn & Roast Pork 30 | or Vegetarian 26
Kang Kong Sauteed Water Spinach 14
Tuscan Zucchini Salad with shaved Parmesan & Olive Oil 22
Rocket, Snow Pea Shoot & Avo Salad 12
Steamed Rice Bowl 5

**Phở
Soups**

Organic Beef or Free Range Chicken Phở GF 24
Vegan Phở GF 23
Free Range Chicken Noodle Broth (360 ml) GF 18
Prawn Wonton Soup 18
King Prawn Laksa GF 24
Bún Bò Huế Spicy Beef & Pork Traditional Soup GF 24
Claypot Fish Soup GF 30

**15% surcharge public holidays 10% Sundays & 10% service charge groups 6 +*

BEER & WINE LIST

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% Asahi non alc 0% 7
CIDER	Fils De Pomme Organic Yuzu Cider 10
SPARKLING	Bellini (white Peach and Champagne) 19 80 Charles Heidsieck Champagne Brut 120 Ruinart Champagne Blanc de Blanc NV 250 Henri Champliau Blanc de Blanc, Burgundy 18 70 New Era Pet Nat Adelaide Hills 16 60
WHITE	Joseph Chromy Pinot Gris Tasmania 2022 17 70 Chenin Blanc Anjou Loire Valley FR 2021 16 65 New Era Gruner Veltliner 2019 Adelaide Hills 16 65 La Chablisienne Petit Chablis FR 2022 20 90 S. Johannisberg Gelblack German Riesling 2020 19 85 Pinot Blanc Alsace Bergheim Reserve 2019 90 Pouilly Fume Touraine Sauvignon Blanc FR 2022 18 80 Saint Rombert Sancerre FR 2021 24 110 Rouquet's Chardonnay Pays D'oc FR 2022 19 80 Castelli Chardonnay 2021 Pemberton WA 18 75
ORANGE	Krinklewood Sauvage Organic Orange Broke NSW 2022 18 80
ROSÉ	Aspras Tomares Ballus Rosé 2020 Provence 18 90 Whispering Angel Rosé 2021 Provence 20 100 Chilled Red Mina Rosata Pinot Grigio Hilltops NSW 18 80 Krinklewood Liberte 0% Rosé non alc 15 65
RED	Cru de Beaujolais, Picole Vin, 2019 Fleurieu Sth Aust 18 80 Maison Marigny "Buddy" Pinot Noir 2022 FR 19 90 Terrazas Malbec Reserva 2020 Argentina 20 95 George's Folly Montepulciano/Nero D'Avola 2021 Fleurieu Sth Aust 17 70 Hey Diddle Shiraz 2021 Sth Aust 18 80 D'Soumah Barbera Nebbiolo Yarra Valley Vic 18 80 Francois Xavier Barc Les Calcaires Saumur-Champigny Cabernet Franc Bio 19 90
COCKTAILS	Margarita 24 Negroni Espresso Martini Vodka or Gin Martini Chuchulina (Cynar, Bianco blend Vermouth, Chardonay Ver jui, citrus spray) Bloody Mary w. Belvedere Vodka Frozen Coconut Crushie w. Belvedere Vodka Pineapple, Lychee or Mango 24

*BYO corkage 20 per bottle | 3 per stubby

*15% surcharge public holidays 10% Sundays & groups 6 +

SOFT DRINKS

Coconut Juice (real coconut) 10
Cold Pressed Organic Green Detox Juice 8
Cold Pressed Organic Orange Immune Boost Juice 8
Iced Coke | Ginger Beer | Fanta 5
Soda Chanh | iced fancy lemonade 6
San Pellegrino Mineral Water 500ml 10

Frozen Coconut Crushie w. Lychee, Banana, Pineapple or Mango 15
with fresh avocado 16

CÀ PHÊ | COFFEE

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

Genovese Espresso Coffee 5
(capuccino, latte etc)

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
Fried Asian Banana Fritters with Home made Coconut Ice-cream	16
Iced Rambutan, Grass Jelly and Jackfruit with Coconut ice cream	14
Afogato	16

WEEKENDER

YUM CHA HIGH TEA

11AM - 5PM
SAT & SUN

PREMIUM CHA \$80 PER HEAD

MINI CHICKEN BROTH
5 PIECES STEAMED
DUMPLINGS EACH
1X CRAB NET SPRING ROLL EACH
1X PEKING DUCK EACH

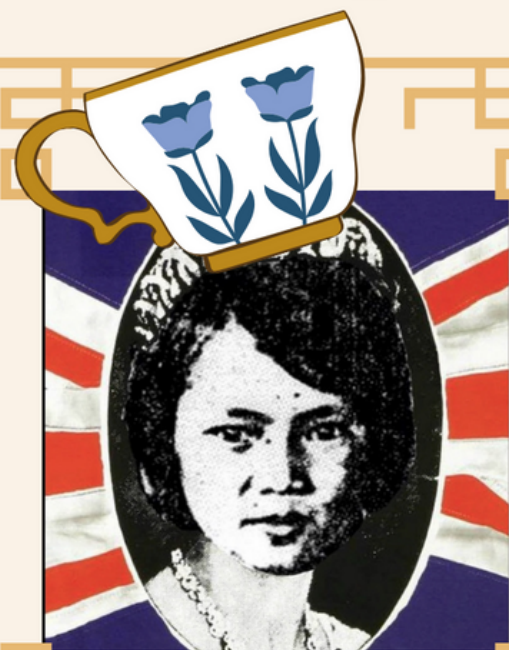
TO SHARE:
KANG KONG
FRIED RICE
BBQ RED NAPPER OR WHOLE
FLOUNDER FOR GROUPS 4 PLUS

BOTTOMLESS ORGANIC TEA

PLATINUM CHA \$110 PER HEAD

THE ABOVE PLUS
DESSERT
& 2 GLASSES WINE OR
BEER

MIN 2 GUESTS 10% SURCHARGE





AUSTRALIAN EMBAS
BANGKOK

LETTER OF AUTHORITY FOR TRAVEL TO AUSTRALIA

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

1. FULL NAME: CHU Qu: Yeh
2. DATE AND PLACE OF BIRTH: 1.1948 Luang Prabang, Laos
3. AUTHORITY NO. 3.655837
4. TYPE OF AUTHORITY: ASSISTED MIGRANT:
5. DATE AND PLACE OF ISSUE: 19 MAR 1973 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. PASSENGER: K20 1A125M

CHU Trong	3.7.1961	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. Lady Chu is the journey that Nahji has taken to arrive today as a proud Australian and an Ambassador for Refugees.

More information can be found at www.nahjichu.com Our Catering Services are at www.ladychu.com.au
We wish you a great dining experience and hope to see you again soon.