



LADY CHU

THAT'S THE WAY WE ROLL



LA CARTE VIETNAMESE FRENCH STREET BISTRO

POTTS  POINT

LADY CHU 2020 • MISSCHU 2009
33.8687° S, 151.2235° E

Welcome to Lady Chu.

Who would have thought that you would find the Garden of Eden here. Street Bistro where Hanoi meets Paris via Kings Cross.

Chu's your challenge. Your dining experience starts now.



80% of our menu is Gluten Free.

Look out for this symbol



CHU'S YOUR CHALLENGE

STARTERS

Ease in
ĂN ĐẦU TIÊN

Wasabi leaf, Mango Salsa & Salmon Roe w. Qld Tiger Prawn Hiramasa Kingfish Sashimi Tuna	ea 10
Crudo of Sashimi Salmon, Tuna & Kingfish	19
BBQ Whole Scampi	ea 20
BBQ Mussels w. Nuoc Cham Sauce (6pcs)	18
BBQ Cuttlefish w. Mango salad	20
BBQ Free Range Lamb Cutlets w. Dijon (2pcs)	20
Salt & Pepper Quail	ea 23

RICE PAPER ROLLS

That's the Way we Roll
BÁNH TRÁNG CUỘN

Tiger Prawn & Green Mango (2 rolls cut in half)	15
Roast Duck & Wilde Rocket	15
Ottolenghi Vegan Tofu & Shiitake Mushroom	14
Vegetarian Free Range Egg Dill Omlette & Avocado	15
Sashimi Kingfish or Tuna & Wakame Seaweed Salad	18

BANH MI

Warm Baquettes
BÁNH MÌ

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

SLIDERS

Let's Slide!
KHÔNG PHẢI LÀ DÉP

Roast Suckling Pig Steamed Bao	10
Vegan Steamed Bao	8

POTTS POINT SYDNEY
LADY CHU
FRENCH VIETNAMESE
CUISINE
ROSLYN STREET

YUM CHA

Hot & Steamy
THƯỜNG THỨC DIM SUM

Peking Duck Pancakes (4pcs)	18
Steamed Fluffy Buns	
Char Sui Pork Chicken Vegan Custard	ea 4
Chicken Sui Mai Dumplings (4pcs)	16
Xiao Long Bao Shanghai Pork Dumplings (4pcs)	16
Prawn & Chives Dumplings (4pcs)	16
Prawn Har Gau Dumplings (4pcs)	16
Truffled Spinach & Tofu Potsticker Dumplings (6pcs)	16
Vegan Dumplings (4pcs)	16
Ham Sui Gok Fried Pork & Prawn Dumplings GF (3pcs)	16
Prawn & Pork Tapioca Dumpling wrapped in Banana leaf (3pcs)	16
Prawn Wonton Soup	18
Bánh Cuốn Steamed Rice Crepes	
Minced Pork Prawn Vegan	18
Mini Bánh Xèo Crispy Pancake w. Qld Prawn Cutlets	18
Mini Bánh Xèo Crispy Pancake Vegan	16
Add Stringy Cheese	+3

SPLING LOLLS

Deep Fried & Crispy
CHÀ GIÒ CHIÊN GIÒN

Crab Net Spring Rolls	18
Veg Net Spring Rolls	16
Blistered Seafood Spring Rolls	18
CHINKO 100% Free Range Chicken Spring Rolls (our best one)	ea 8
KFCHU 100% Free Range Chicken Spring Rolls w. Spiced Passionfruit Sauce (6 pcs)	16



VERMICELLI SALADS

Wok Tossed
BÚN

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 any of the above with Rice & Greens. Ask waiter.

SIGNATURE DISHES

Highly Recommended
MÓN ĐẶC BIỆT

Chicken & Duck Egg Rice Congee	18
Vegan Congee (GF)	16
Bò Lá Lốt Beef Betel Leaf San Choi Baos (GF)	26
Bánh Cuốn Steamed Rice Crepes w. Minced Pork Prawn or Vegan (GF)	20
Bánh Xèo Crispy Pancake w. Qld Prawn Cutlets Vegan (GF)	28 24
Grilled Sugar Cane Prawn Rolls (6 Pieces) (GF)	28
Saigon Traditional Spicy Beef Salad (GF)	28
Bánh Khọt Mini Pancakes w. Seafood & Pork	30
Bánh Khọt Mini Pancakes Vegan (GF)	26
Claypot Fish & Okra Soup (GF)	30
Steamed Whole Flounder w. Ginger Soy Shoashing Sauce (GF)	85

PHỞ SOUPS

Phoenetically FUR. Like "Duh"
PHỞ SÚP

Organic Beef or Free Range Chicken Phở (GF)	24
Vegan Phở (GF)	22
Free Range Chicken Noodle Broth (360 ml) (GF)	16
Prawn Wonton Soup	18
King Prawn Laksa (GF)	24
Bún Bò Huế Spicy Beef & Pork Traditional Soup (GF)	24
Claypot Fish Soup (GF)	30

MAINS

Paper Scissors Duck
ĂN CUỐI CÙNG

Barramundi en Papilote w. Rice & Greens (GF)	36
BBQ Red Snapper Bq in Banana Leaf W. Green Papaya Salad (GF)	30
Sth Australian Coorong Pipis Beurre Blanc & Xo Sauce (GF)	35
Steamed Whole Flounder w. Ginger Soy Shoashing Sauce (GF)	85
Twice Cooked Peking Duck In Plum Sauce (GF)	38
Hanoi Mild Chicken Curry, Rice & Greens (GF)	36
Caramelised Free Range Pork Belly Filet (GF)	30

PASTA

Rock Paper Pasta
MARCO POLO ĐÃ ĐÁNH CẤP
TỪ TRUNG QUỐC

Whole Scampi Pappadelle with or without Chilli	36
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*Pasta?? Well pasta started in China, full stop.
And Mahji doesn't have time to get to Fratelli.*



SIDES

We all need a sidekick
MÓN ĂN PHỤ

Ants Climbing on a Tree (Minced Pork Tapioca Noodle Stirfry) (GF)	28
Ants Falling off a Tree (Vegan)	26
Super Model 16 Super Grain Fried Rice w. Prawn Prawn & Roast Pork, or Vegetarian	30 26
Kang Kong Sauteed Water Spinach	14
Rocket, Snow Pea Shoot & Avo Salad	16
Steamed Rice Bowl	6

CÀ PHÊ | COFFEE

Cà Phê Sữa đá	8
Iced Vietnamese Coffee with or without Condensed Milk or have it hot	
Genovese Espresso Coffee (Cappuccino, Latte etc)	5



DESSERT

Don't forget to leave Space
MÓN ĂN NGỌT

Frozen Coconut Crushie w. Lychee Banana 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 w. Homemade Coconut Ice Cream	16
Fried Asian Banana Fritters w. Homemade Coconut Ice Cream	16
Iced Rambutan, Grass Jelly & Jackfruit w. Coconut Ice Cream	14
Afogato	16

DESSERT WINE

Vieil Armand Late Harvest Gewurztraminer Alsace 2017 (75ml pour)	16
Digestive of your Choice with/without Ice	16



BEERS & COCKTAILS

Drink to Your Health

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APERITIVE

Americano	16
Monoco Gin & Tonic	
Belvedere Vodka & Soda	

BEER & CIDER

Bia 333	8
Hanoi	
Beer Laos	
Singha	
Bia Saigon	
LBF Organic French Pale Ale 5%	
Fils De Pomme Organic Yuzu Cider	10

COCKTAILS

Tommy's Margarita	20
Negroni	
Espresso Martini	
Vodka or Gin Martini	
Long Island Iced Tea	
Bloody Mary w. Belvedere Vodka	
Signature Frozen Coconut Crushie w.	
Belvedere Vodka & Pineapple Lychee Mango Banana	24



NON ALCOHOLIC

Asahi Beer (Non Alcoholic) 0%	7
Krinklewood Liberte 0% Rosé	15 65

SOFT DRINKS

Coconut Juice (w. 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 Homemade Iced Lemonade	6
Santa Vittoria Mineral Water (750ml)	12
Signature Frozen Coconut Crushie w. Lychee Banana Pineapple Mango	15



WINE LIST

From our Cellar

WHITE WINE

Domaine à Deux Chenin Blanc 2022 Loire	16 65
New Era Gruner Vetliner 2021 Adelaide Hills	16 65
Joseph Chromy Pinot Gris 2022 Tasmania	17 70
Soumah Pinot Grigio Yarra Valley 2023 Victoria	17 70
S Johannisberg Gelblack German Riesling 2020	19 85
François Xavier Barc Pouilly Fumé Sauvignon Blanc 2022	18 80
Rouquet's Chardonnay Pays D'oc 2022 France	19 80
Castelli Chardonnay 2021 Pemberton WA	18 75
La Chablisienne Petit Chablis 2022 France	20 90
Saint Romble Sancerre 2021 France	24 110
Picpoul de Pinet 2022 France	17 75

RED WINE

Cru de Beaujolais Saint Amour 2021 France	18 80
Maison Marigny "Buddy" Pinot Noir 2022 France	19 90
Terrazas Malbec Reserva 2020 Argentina	20 95
Georges Folly Nero D'Avola 2021 Fleurieu South Australia	17 70
Hey Diddle Shiraz 2021 South Australia	18 80
D'Soumah Barbera Nebbiolo Yarra Valley Victoria	18 80
Francois Xavier Barc Les Calcaires Saumur-Champigny Cabernet Franc Bio	19 90

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SPARKLING

Bellini (White Peach & Champagne)	19 80
Charles Heidsick Champagne Brut	120
Ruinart Champagne Blanc de Blanc NV	250
Henri Champliou Blanc de Blanc, Burgundy	18 70
New Era Pet Nat, Adelaide Hills	16 60

ORANGE WINE

Krinklewood Sauvage Organic, Orange Broke 2022 NSW	18 80
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ROSÉ

Mobo Rosé Heathcote 2022	18 90
Whispering Angel Rosé 2021 Provence	20 100

CELLAR LIST (Per Bottle)

Ruinart Champagne Blanc de Blanc NV	250
Chateau Maucoil Chateauneuf du Pape Tradition Rouge 2020	220
Chateau Maucoil Chateauneuf du Pape Tradition blanc 2019	220
Simone Tremblay Mont de Milieu 1er Cru Chablis 2021	220
Chateau chevaliers Saint Emilion grand Cru 2019	160
Mouvement Perpetuel Crozes Hermitage 2019 (Sans Sulphite)	170
Ecard Savigny Les Beaune 1er Cru Pinot Noir 2018	240



WEEKENDER
**YUM CHA
 HIGH TEA**

11AM - 5PM
 SAT & SUN

**PREMIUM CHA
 \$80 PER HEAD**

MINI CHICKEN BROTH
 2 SERVES STEAMED
 DUMPLINGS

1 SERVE CRAB NET SPRING ROLLS
 1 SERVE PEKING DUCK

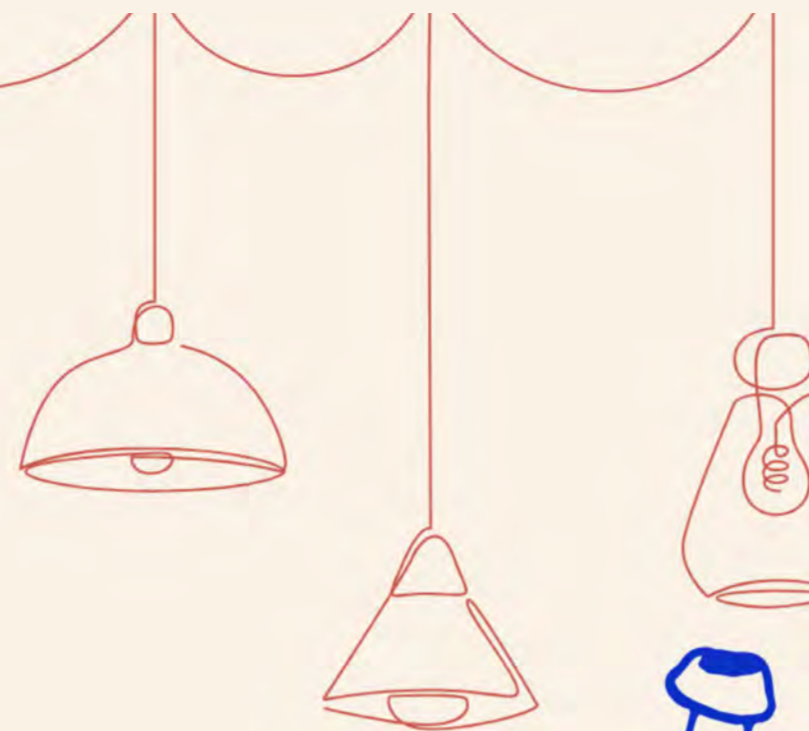
TO SHARE:
 KANG KONG
 FRIED RICE
 BBQ RED NAPPER OR WHOLE
 FLOUNDER FOR GROUPS 4 PLUS

GLASS OF WINE OR BEER EACH

**PLATINUM CHA
 \$100 PER HEAD**

THE ABOVE PLUS
 DESSERT
 & 2 GLASSES WINE OR
 BEER

EST 2020



**SHUT UP
 + FEED
 ME
 BANQUET**

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

\$80 P/H FOOD ONLY



DRINKS

BIA 333
 BEER LAOS
 OR
 FRENCH BEER \$8

LONG ISLAND ICED
 TEA \$24

DESSERT

FRIED BANANA
 FRITTERS
 W/ COCONUT ICE
 CREAM \$16
 OR

ICED RAMBUTAN &
 JACK FRUIT BATH \$16

DIGESTIVE
 GLENMORANGIE 10 ON
 ICE \$24



TASTES LIKE



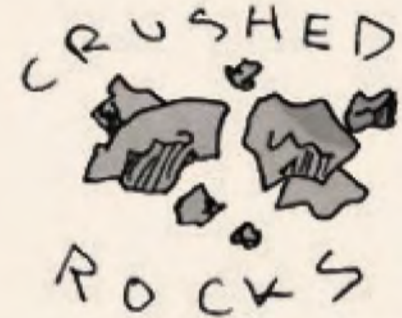
HONEY DEW MELON



PRESERVED LEMON



WHITE BLOSSOMS



CRUSHED ROCKS



W. FOLLY



PAIRS WITH



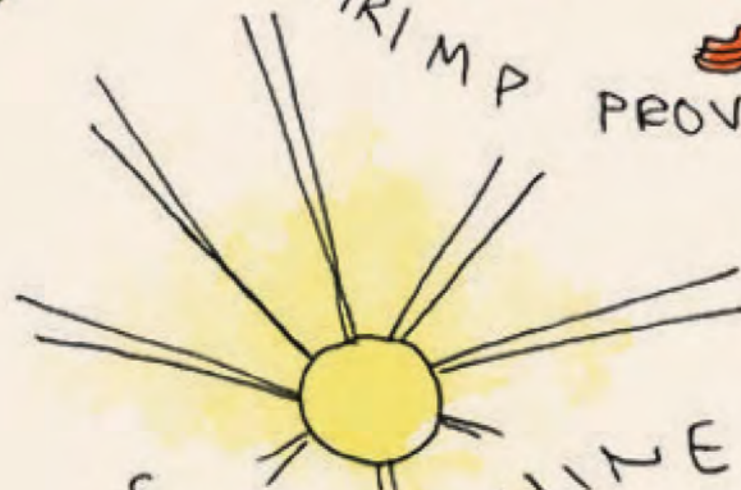
OYSTERS



SHRIMP PROVENÇAL



SALT COD CROQUETTES



SUNSHINE

LADY CHU POTTS POINT STREET BISTRO



AUSTRALIAN EMBASSY BANGKOK

LETTER OF INVITATION FOR TRAVEL TO AUSTRALIA

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

- 1. FULL NAME: CHU Qui Yeh
- 2. DATE AND PLACE OF BIRTH: 1.1948 Luang Prabang, Laos
- 3. AUTHORITY NO. B.655837
- 4. TYPE OF AUTHORITY: 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 VISAS
- 8. Period of stay in Australia may be authorised by issue of entry permit on arrival: indefinite

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



CHU'S LIFE

You are what you eat.

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 nahjichu.com Catering Services are at ladychu.com.au.

We wish you a great dining experience and hope to see you again soon.

CATERING

ladychu.com/catering
Onsite or platters delivered.

LADYCHU.COM

Artwork by Riz Riz Rizz
Brandig by Ludbrook Agency



LADY CHU POTTS POINT
STREET BISTRO



SINCE
LADY CHU

2009
MISS CHU