

Entree

1. **Goi Cuon** - Freshly prepared rice paper rolls filled with lean pork, prawn, lettuce and Vietnamese herbs. Served with bean dipping sauce (3 rolls). 10.5
2. **Bi Cuon Chay** - Freshly prepared rice paper rolls filled with Julienne tofu, carrots and Vietnamese herbs. Served with bean dipping sauce (3 rolls). 10.5
3. **Cha Gio** - Fried Vietnamese spring rolls filled with mince pork, carrots, onions and glass noodles. Served with lettuce and Vietnamese fish sauce (3 rolls). 10.5
4. **Cha Gio Re** - Fried vermicelli spring rolls filled with mince pork, prawn and taro. Served with lettuce and Vietnamese fish sauce. 10.5
5. **Cha Gio Chay** - Fried vegetarian Vietnamese spring rolls filled with tofu, taro, cabbage, carrot and glass noodles. Served with soy sauce (3 rolls). 10.5
6. **Muc Don Thit** - Whole calamari stuffed with mince pork and onion. Served with sweet chilli sauce. 13
7. **Cut Rang Muoi** - Fried Quail seasoned in spicy salt. Served with lemon vinaigrette. 11.5
8. **Cua Lot Rang Muoi** - Soft shell crab lightly battered and marinated. Tossed with spicy salt. 20.5
9. **Cua Lot Sot Me** - Soft shell crab lightly battered. Served with tamarind dipping sauce. 20.5
10. **Banh Xeo** - Savoury Vietnamese pancake filled with calamari, prawns, lean pork, Mung beans and bean sprouts. 17
11. **Banh Xeo Chay** - Savoury Vietnamese pancake filled with tofu, mushrooms, Mung beans and bean sprouts. Served with soy sauce. 17
12. **Canh Chua Tom** - Sweet and tangy soup with prawn, pineapple, bean sprouts, celery, tomato and Vietnamese herbs (1 serving). 10.5
13. **Canh Chua Ca Hoi** - Sweet and tangy soup with salmon, pineapple, bean sprouts, celery, tomato and Vietnamese herbs (1 serving). 10.5
14. **Canh Chua (Tau Hu or Nam)** - Sweet and tangy soup with tofu (or mushrooms), pineapple, bean sprouts, celery, tomato and Vietnamese herbs (1 serving). 10

Salads

15. **Goi Ga Xe Phay** - Chicken salad tossed with shredded red cabbage, onion, pepper and Vietnamese herbs. Sprinkled with peanuts and lemon vinaigrette. 20.5

16. **Goi Bo** - Premium quality beef salad tossed with shredded cabbage, onion, chilli and Vietnamese herbs. Sprinkled with peanuts and lemon vinaigrette. 20.5
17. **Goi Vit Quay** - Roast duck salad tossed with shredded cabbage, onion, chilli and Vietnamese herbs. Sprinkled with peanuts and lemon vinaigrette. 21.5
18. **Goi Tom Thit** - Prawn and lean pork salad tossed with carrots, tomato, cucumber, pickled onion, chilli and Vietnamese herbs. Sprinkled with peanuts and served with delicious crab crackers. 13
19. **Goi Du Du** - Fresh green papaya salad with prawns and lean pork, tossed with carrots, Vietnamese herbs and chilli. Sprinkled with peanuts and served with delicious crab crackers. 13
20. **Goi Du Du Chay** - Fresh green papaya salad with tofu, tossed with carrots, Vietnamese herbs and chilli. Sprinkled with peanuts and served with delicious crab crackers. 13
21. **Goi Ngo Sen** - Special lotus leaf salad with prawns and lean pork, tossed with carrots, tomato, cucumber, chilli and Vietnamese herbs. Sprinkled with peanuts and served with delicious crab crackers. 13

Main Courses

Poultry

29. **Vit Hot Dieu** - Roast duck stir fried with cashew nuts, capsicum, celery and chilli jam. 21.5
30. **Vit Hung Que** - Roast duck stir fried in spicy sauce with basil, snow peas and sugar peas. 21.5
31. **Vit Chanh Muoi** - Roast duck in preserved lemon sauce and pineapple. 21.5
32. **Vit Xao Lan** - Roast duck stir fried with glass noodles, fungus, peanuts and herbs in a curry coconut sauce. 21.5
33. **Ga Don Muoi Sa Ot** - Crispy skin chicken sprinkled with lemon grass and chilli. 22
34. **Ga Sa Ot** - Braised chicken breast fillets stir fried with lemon grass and chilli. 20
35. **Ga Xao Cai** - Chicken breast fillets stir fried with mixed fresh vegetables. 20
36. **Ga Hot Dieu** - Chicken breast fillets stir fried with cashew nuts, capsicum, celery and chilli jam. 20
37. **Ga Xao Lan** - Chicken breast fillets stir fried with glass noodles, fungus, peanuts & herbs in a curry coconut sauce. 20

38. **Ca Ri Ga** - Traditional Vietnamese curry with chicken breast fillets, sweet potato and onion. 20
39. **Goi Ga Xe Phay** - Chicken salad tossed with shredded red cabbage, onion, pepper and herbs. Sprinkled with peanuts and lemon vinaigrette. 22

Beef


40. **Bo Luc Lac** - Succulent premium quality beef diced then pan fried with onions and cracked pepper. 21.5
41. **Bo Sa Ot** - Braised beef fillets stir fried with lemon grass and chilli. 20
42. **Bo Hot Dieu** - Beef fillets stir fried with cashew nuts, capsicum, celery and chilli jam. 20
43. **Bo Xao Lan** - Beef fillets stir fried with glass noodles, fungus, peanuts and herbs in a curry coconut sauce. 20
44. **Bo Xao Cai** - Beef fillets stir fried with mixed fresh vegetables. 20



Pork

45. **Heo Sa Ot** - Braised pork fillets stir fried with lemon grass and chilli. 20
46. **Heo Hot Dieu** - Pork fillets stir fried with cashew nuts, capsicum, celery and chilli jam. 20
47. **Heo Xao Lan** - Pork fillets stir fried with glass noodles, fungus, peanuts and herbs in a curry coconut sauce. 20
48. **Heo Xao Cai** - Pork fillets stir fried with mixed fresh vegetables. 20
49. **Suon Rang Muoi** - Lightly battered pork chop stir fried with capsicum and onions. Seasoned with spicy salt. 20

Seafood

50. **Do Bien Xao Lan** - Mixed seafood stir fried with glass noodles, fungus, peanuts and herbs in a curry coconut sauce. 24.5
51. **Do Bien Sa Ot** - Lightly battered mixed seafood stir fried with lemon grass and chilli. 24.5
52. **Do Bien Hung Que** - Mixed seafood stir fried in spicy sauce with basil, snow peas and sugar peas. 24.5
53. **Do Bien Hot Dieu** - Mixed seafood stir fried with cashew nuts, capsicum, celery and chilli jam. 24.5
54. **Do Bien Muoi Sa Ot** - Lightly battered mixed seafood with lemon grass and chilli. 24.5
55. **Ca Muoi Sa Ot** - Lightly battered Ling fillets with lemon grass and chilli. 24.5
56. **Ca Xao Hung Que** - Ling fillets stir fried in spicy sauce with basil, onion, snow peas and sugar peas. 24.5

57. Ca Xao Sa Ot - Lightly battered Ling fillets with lemon grass, onion and chilli.	24.5
58. Ca Xao Hoi Dieu – Lightly battered Ling fillets stir fried with cashew nuts, capsicum, celery, onion and chilli jam.	26.5
59. Ca Xao Bong Cai - Lightly battered Ling fillets with broccoli in garlic sauce.	26.5
60. Ca Hoi Xao Lan - Salmon fillets stir fried with glass noodles, fungus, peanuts and herbs in a curry coconut sauce.	24.5
61. Tom Rang Muoi - King prawns (in shell) stir fried with capsicum, onion and spicy salt.	26
62. Tom Hung Que - Tiger prawns stir fried in spicy sauce with basil, snow peas and sugar peas.	24.5
63. Tom Hot Dieu – Tiger prawns stir fried in spicy sauce with basil, snow peas, onion and sugar peas.	24.5
64. Tom Muoi Sa Ot - Lightly battered tiger prawns with lemon grass and chilli.	24.5
65. Tom Xao Cai - Tiger prawns stir fried with mixed fresh vegetables.	24.5
66. Tom Xao Lan - Tiger prawns stir fried with glass noodles, fungus, peanuts and herbs in a curry coconut sauce.	24.5
67. Tom Xao Bong Cai - Tiger prawns stir fried with broccoli (optional garlic sauce).	26.5
68. Muc Rang Muoi - Lightly battered calamari stir fried with capsicum, onion and spicy salt.	24.5
69. Muc Rang Me - Lightly battered calamari stir fried with capsicum, onion in tamarind sauce.	24.5
70. Diep Muoi Sa Ot - Lightly battered scallops with lemon grass and chilli.	26
71. Cua Lot Rang Muoi - Soft shell crab lightly battered and marinated. Tossed with spicy salt.	20.5
72. Cua Lot Sot Me - Soft shell crab lightly battered. Served with tamarind dipping sauce.	20.5
Vegetable - All of these dishes are vegetarian 	
73. Rau Cai Luoc - Mixed fresh vegetables steamed.	17
74. Rau Cai Luoc Dau Hao - Mixed fresh vegetables steamed with oyster sauce.	17
75. Rau Cai Xao Toi - Mixed fresh vegetables stir fried with garlic sauce.	17
76. Rau Cai Xao Lan - Mixed fresh vegetables stir fried with glass noodles, fungus, peanuts and herbs in a curry coconut sauce.	18

77. Rau Cai Hot Dieu - Mixed fresh vegetables stir fried with cashew nuts, capsicum, celery and chilli jam.	18
78. Ca Tim Rang Muoi - Lightly battered eggplant tossed with capsicum, onion and spicy salt.	18
79. Ca Tim Sa Ot - Lightly battered eggplant with lemon grass, onion and chilli.	18
80. Nam Rang Muoi - Lightly battered mushrooms tossed with capsicum, onion and spicy salt.	18
81. Nam Sa Ot - Lightly battered mushrooms with lemon grass, onion and chilli.	18
82. Bong Cai Hot Dieu - Broccoli stir fried with cashew nuts, capsicum, celery and chilli jam.	19
83. Bong Cai Xao Toi - Broccoli stir fried with garlic sauce.	18
84. Bi Ham Dua - Sweet potato, pumpkin, beans, cream corn & tofu with glass noodles, fungus and Vietnamese herbs in coconut sauce. Sprinkled with peanuts.	19
85. Ca Ri Chay - Traditional Vietnamese vegetarian curry with tofu, mushroom, broccoli, peas and sweet potato.	19
Tofu - All of these dishes are vegetarian 	
86. Tau Hu Rau Cai - Tofu stir fried with mixed fresh vegetables.	17.5
87. Tau Hu Hot Dieu - Tofu stir fried with cashew nuts, capsicum, celery and chilli jam.	17.5
88. Tau Hu Rang Muoi - Lightly battered tofu tossed with capsicum, onion and spicy salt.	17.5
89. Tau Hu Hung Que - Tofu stir fried in spicy sauce with basil, snow peas and sugar peas.	17.5
90. Tau Hu Xao Lan - Tofu stir fried with glass noodles, fungus, onions, peanuts and herbs in a curry coconut sauce.	17.5
91. Tau Hu Sa Ot - Lightly battered tofu with lemon grass and chilli.	17.5
Rice	
92. Com Duong Chau - Special Vietnamese fried rice with prawns, pork sausage, bean sprouts, peas and egg.	16
93. Com Chien Chay - Vegetarian fried rice with tofu, mushrooms, bean sprouts, peas and egg. 	16
95. Com Trang – Steamed rice (single serving).	2.2
Drinks	
Nuoc Dua Tuoi - Whole fresh coconut.	7
Nuoc Ngot – Variety of soft drinks.	3



Thanh Long

Thanh Long is a Vietnamese restaurant located on Crown St in Surry Hills, Sydney. Hosting a delicious variety of traditional Vietnamese Cuisine, we bring to you the authentic taste of Vietnam.

Opening Hours


5.30pm till Late
Tuesday - Sunday
(Closed Monday)

Thanh Long is BYO.

622 Crown St Surry Hills, Sydney

www.ThanhLongOnCrown.com

9319 3206

Our vegetarian dishes are marked with the leaf symbol 

All prices are inclusive of GST

We accept Visa & MasterCard for amounts over \$40 only

We can create a Set Menu for you upon request.

Prices as at 10/07/2011