



EXPERIENCE  
THE TRUE TASTE OF  
VIETNAM



**WRAP & ROLL** *The Best of Vietnamese food.*  
món GỎI & CUỐN việt

Vietnam's gastronomic heritage has evolved through centuries, taking influences from the Chinese and French colonial rule. Owing to Vietnam's longitudinal landscape, there are **three distinct styles of food: milder in the North, spicier in the South and more intricate in the cradle of ancient royalty, the Central region.** Undeniable, there's a common theme running through the myriad of Vietnamese dishes – rice paper rolls, fresh herbs and vegetables, and the quintessential fish sauce to give **a delicate balance of flavours and irresistible aroma.**



Founded in Ho Chi Minh in 2006 by Ms Nguyen Thi Kim Oanh, Wrap & Roll is an **award-winning restaurant chain serving traditional Vietnamese cuisine** in a contemporary setting. Focusing on the distinct feature of wrapping and rolling in Vietnamese cuisine, Wrap & Roll's concept invites all to **experience true Vietnamese dining** with the showcase of freshly steamed rice crepe and our selection of "Roll-It Yourself" dishes. We pride ourselves in delivering quality and extraordinary tastes **through the use of specially imported and fresh ingredients, and traditional hand-made methods of cooking.** Coupled with our vibrant ambience and warm service, we promise a flavourful and unforgettable dining experience.



### BEER

B1	BaBaBa 333 (Can)	6.90
B2	Saigon Export (Bottle)	7.90

### SPECIALTY DRINKS

		Cold	Hot
B3	Trà Nóng Vietnamese Jasmine Tea	1.00	1.00
★ B4	Trà Cúc Chanh Vietnamese Iced Chrysanthemum Tea	3.50	-
B27	Trà Sả Vietnamese Lemongrass Tea	4.50	4.50
B5	Soda Chanh Lime Soda	3.50	-
B6	Cà Phê Đen Vietnamese Dripping Coffee	4.90	5.30
★ B7	Cà Phê Sữa Vietnamese Dripping Coffee with Milk	5.10	5.50

### FRESH FRUIT SMOOTHIES

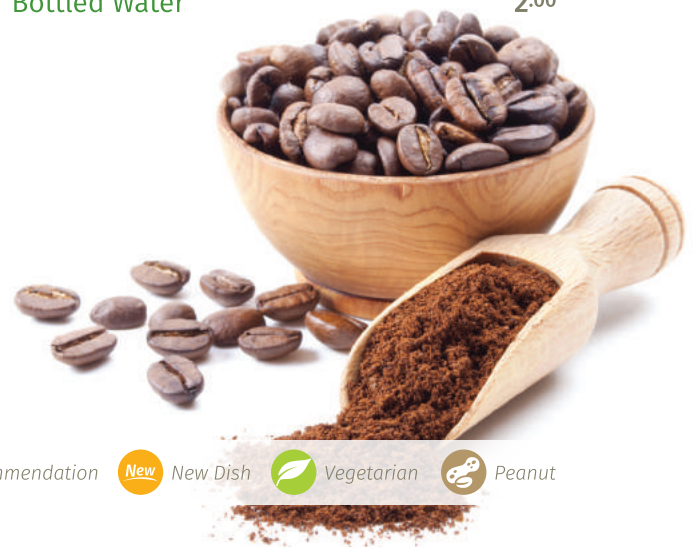
B15	Beauty Shake (orange, strawberry & passionfruit)	6.90
★ B16	Super Skinny (pineapple & strawberry)	6.90
B17	Energy Boost (strawberry, lime & banana)	6.90
B18	Ginger Rejuvenator (orange, carrot & ginger)	6.90

### FRESH FRUIT JUICES

★ B25	Nước Bưởi Pomelo Juice	5.90
★ B26	Nước Ổi Ép Guava Juice	5.90
B19	Nước Cam Orange Juice	4.90
B20	Nước Thơm Pineapple Juice	4.90
B21	Nước Chanh Dây Passionfruit Juice	4.90
B22	Nước Cà Rốt Carrot Juice	4.90
B8	Dừa Tươi Fresh Coconut	4.90

### SOFT DRINKS/ WATER

B13	Perrier Sparkling Water	4.50
B9	Coke	2.90
B10	Coke Light	2.90
B11	Sprite	2.90
B12	Green Tea	2.90
B14	Bottled Water	2.00





A22

Đặc Sản Cuốn  
**Wrap & Roll Platter**  
(Fresh Spring Roll, Mustard Lettuce Roll,  
Grilled Pork Roll, Deep Fried Spring Roll)

15.90



*With little use of oil and good balance of meat and greens,  
it is no wonder Vietnamese cuisine is widely regarded  
as one of the healthiest cuisines in the world*



A1

  
Bánh Ướt Chả Tôm  
Crispy Prawn Pancakes  
4.50 // 2pcs



 Lower in calories

A2

Phở Cuốn  
Phở Beef Steamed Rice Crepe Rolls  
4.50 // 2pcs



 Lower in calories

A3

  
Bánh Ướt Cuốn Thịt Nướng  
Grilled Pork Steamed Rice Crepe Rolls  
3.50 // 2pcs



 Lower in calories

A8

  
Cuốn Rối  
Vegetarian Steamed Rice Crepe Rolls  
7.90 // 6pcs

A7  
Bánh Cuốn Nhân Thịt  
Minced Pork & Mushrooms  
Steamed Rice Crepe Rolls  
3.50 // 2pcs

  
 Lower in calories



The freshly steamed rice crepe in many of these traditional Vietnamese rolls is actually the same as the popular dried rice paper before it is sun-dried on bamboo racks



 Cuốn Diếp  
Mustard Lettuce Rolls with  
Prawns & Pork  
4.50 // 2pcs



Cuốn Bò Xào  
Mustard Lettuce Rolls with Beef  
8.90 // 4pcs



 Chả Giò Nam  
Traditional Deep Fried Spring Rolls  
with Pork & Seafood  
10.90 // 6pcs





 Chả Giò Chay/Samosa  
Vietnamese Vegetarian Samosa  
9.90 // 5pcs



 Gỏi Cuốn  
Fresh Spring Rolls with Prawns & Pork  
5.90 // 2pcs | 11.50 // 4pcs



  Gỏi Cuốn Nấm  
Fresh Spring Rolls with Mushrooms & Tofu  
4.90 // 2pcs | 9.50 // 4pcs

Các Món Gỏi  
**Salads**



**S2**  
Gỏi Xoài Tôm Khô  
Green Mango Salad with  
Caramelized Dried Shrimp  
8.90

Lower in calories



**S1**  
Gỏi Ngó Sen  
Lotus Shoot Salad with Prawns

8.90



Lower in calories



**S3**  
Gỏi Sứa  
Vietnamese Jellyfish Salad  
9.90

Lower in calories



Bánh Mì  
**Vietnamese Baguette**



**A19**  
Bánh Mì Thịt Nướng  
Classic Pork  
Vietnamese Baguette

6.90



**A20**  
Bánh Mì Gà Nướng  
Grilled Lemongrass Chicken Baguette

6.90



**A21**  
Bánh Mì Nấm  
Mushroom &  
Tofu Baguette

6.90



Chef Recommendation



New Dish



Vegetarian



Peanut



Món Tự Cuốn

# Roll It Yourself

Served with rice vermicelli,  
vegetables &/or rice paper

*The Vietnamese dining style of wrapping fresh vegetables  
and herbs with grilled or deep-fried dishes  
showcases balance - a key characteristic of the cuisine*

R4

Chạo Tôm

Grilled Fresh Sugarcane Prawn

12.90







Lower in calories

R6



Cuốn Bún Chả Hà Nội  
Hà Nội Grilled Pork Skewers

9.90



Lower in calories

R18

New

Gà Nướng Lá Chanh  
Grilled Chicken with Lime Leaves

9.90



Lower in calories

R8



Bò Cuaộn Lá Lốt  
Grilled Beef in Vine Leaves

12.90



Cá Chẽm Chiên Cuốn Mắm Xoài  
Deep Fried Crispy Seabass  
with Green Mango

20.90

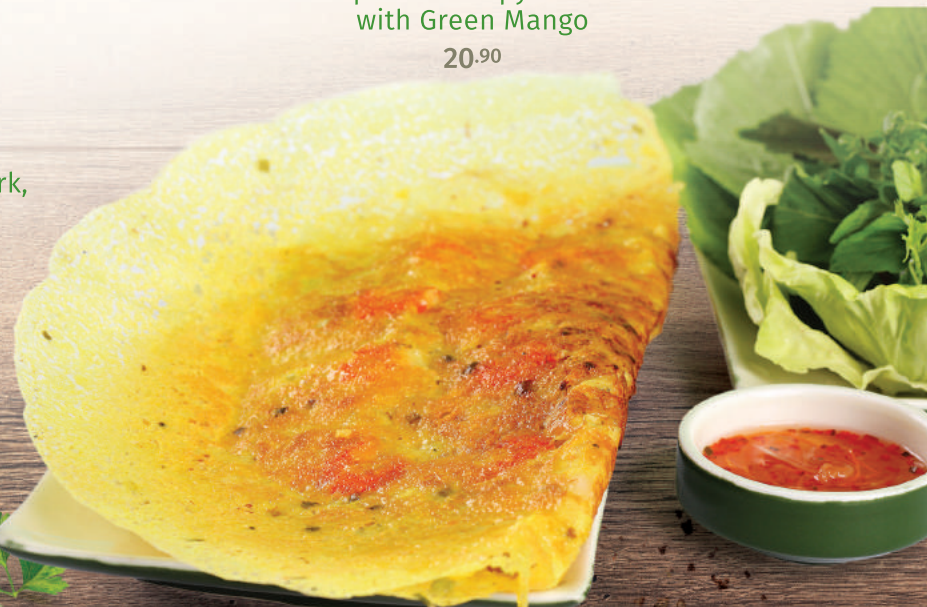
R1

Bánh Xèo  
Bánh Xèo Crispy Crepe with Prawns, Pork,  
Beansprouts & Mushrooms

15.90 // for 2pax



(Pre-order needed, min. 30 mins waiting time)



//////////////////////////////////// ADD ON SKEWER //////////////////////////////////////

E15 Grilled Fresh Sugarcane Prawn  
8.90 // 3pcs

E17 Grilled Chicken with Lime Leaves  
5.90 // 2pcs

E16 Hà Nội Grilled Pork Skewers  
5.90 // 2pcs

E18 Grilled Beef in Vine Leaves  
8.90 // 6pcs



Chef Recommendation



New Dish



Vegetarian



Peanut



The cold Hanoi winter makes hotpot a local favourite for gathering friends and family over a warm meal

R17

Lẩu Gà Giấm Bông  
Vietnamese  
Chicken Hotpot

16.90

New



R9



Bò Nhúng Dấm  
Vietnamese Beef Hotpot  
(served with rice vermicelli and rice paper)

16.90



R16



Lẩu Nấm Nhúng Giấm  
Vietnamese Assorted Mushroom  
& Tofu Hotpot

14.90



ADD ON HOT POT

E8	Beef Slices for Hotpot	8.90	E10	Assorted Mushroom for Hotpot	8.90
E13	Chicken for Hotpot	6.90			



Bún  
Rice Vermicelli



M7



Bún Gà Nướng Chả Giò  
Rice Vermicelli with Grilled Chicken  
& Samosas

11.90



M9



Bún Trộn Nấm  
Rice Vermicelli with Mushrooms & Tofu

10.90



M3



Bún Cá  
Vietnamese Fish Noodle Soup

13.90

M8

Bún Trộn Cua Lột Chiên Giòn  
Rice Vermicelli with Deep Fried  
Soft Shell Crab

12.90



M1

Bún Thịt Nướng Chả Giò  
Rice Vermicelli with Grilled Pork  
& Deep Fried Spring Rolls

11.90



Chef Recommendation



New Dish



Vegetarian



Peanut



M14

Hà Nội Phở Bò  
Hà Nội Phở Beef  
Noodle Soup

12.90



M15

Phở Gà  
Phở Chicken Noodle Soup

11.90



M11



Phở Xào Hải Sản  
Stir Fried Phở Noodles with Seafood

13.90

////////////////////////////////////  
*The origin of Phở as a Northern dish that spread South explains the key differences between the two variations. The original Phở tends to be more well-balanced while the common Southern Phở added more seasoning to the broth and started the practice of adding bean sprouts and hoisin sauce into their bowls*  
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M2

Phở Xào Bò  
Stir Fried Phở Noodles with Beef

12.90



M12

 Phở Xào Rau Nấm  
Stir Fried Phở Noodles with  
Mushrooms and Tofu

10.90



M4

Cơm Sườn Nướng  
Grilled Pork Chop Rice with  
Salted Egg Pudding  
12.90



M5

Cơm Gà Nướng  
Grilled Chicken with Garlic Rice  
11.90



M19



Bò Lúc Lắc  
Vietnamese Shaking Beef with Rice  
12.90



M13

Cơm Gà Tay Cầm  
Vietnamese Claypot Chicken Rice  
12.90

ADD ON DISHES			
E1	Steamed Rice	1.00	E4 Deep Fried Prawn Crackers 1.00
E2	Garlic Rice	1.50	E5 Salted Egg Pudding 3.00
E3	Rice Vermicelli	1.50	E6 Fish/ Beef/ Chicken Soup 5.00
E7	Pho Noodle	2.00	E12 Fried Egg 1.00



Chef Recommendation



New Dish



Vegetarian



Peanut



Fruits, beans and rice are common ingredients in Vietnamese desserts. There are both hot and cold dessert varieties



D4  
Rau Câu Dừa  
Vietnamese Coconut Jelly  
(Made with Fresh Coconut Juice)

5.90

D5

Bánh Flan  
Egg & Milk Flan Pudding  
with Vietnamese Coffee  
4.90



D2  
Chè Đậu Xanh Khoai Môn  
Sweet Mung Bean & Taro with  
Coconut Cream (Warm)  
3.90



D6  
Kem  
Vietnamese Ice cream  
4.90 // 1 scoop | 7.90 // 2 scoops  
Gừng | Quế  
Ginger | Cinnamon