Pho • ก๋วยเตี๋ยว

#55 Classic Beef Pho • 牛肉湯河 — 16.00
Rare tender beef , slow cooked beef brisket, bone broth, rice noodles, bean shoots, Thai basil, lemon, chilli oil.

#54 Special Beef Pho • 特別牛肉湯河 — 17.50
Classic beef pho, tendon, beef balls, tripe, bean shoots, Thai basil, lemon, chilli oil.

Other Beef Pho — 16.00
– **#58 Rare Tender Beef** • 生牛肉湯河
– **#54a Rare Tender Beef and Poached Chicken** • 生牛肉、雞湯河
– **#54b Rare Tender Beef and Tripe** • 生牛肉、牛柏葉湯河
– **#56 Rare Tender Beef and Tendon** • 生牛肉、牛筋湯河
– **#57 Rare Tender Beef and Beef Balls** • 生牛肉、牛丸湯河
– **#59 Slow Cooked Beef Brisket** • 牛腩湯河

#67a Poached Chicken Pho • 雞湯河 — 16.00
Chicken broth, rice noodles, shallots, lemon, bean shoots, herbs, chilli oil.

Other Pho
Chicken broth with rice or egg noodles.
– **#61 Poached Pork and Prawn** • 豬肉、蝦湯河 — 16.50
– **#63 Seafood** • 海鮮湯河 — 20.00
– **#67b Fried Chicken** • 炸雞湯河 — 18.00
– **#71 Fried Pork Chop** • 炸豬机湯河 — 16.00

#74 Vegetable and Tofu Pho [Vegan] • 素湯河 — 16.50
Vegetable broth, greens, fried tofu, rice noodles, shallots, bean shoots, fresh herbs, lemon.

Tom Yum Pho • 冬蔭湯河
Spicy broth, rice noodles, bean shoots, herbs, lemon, chilli oil.
– **#57c Chicken** • 雞 — 17.00
– **#57p Prawns** • 蝦 — 20.00

Spicy Hue Noodle Soup - BBH • 順化湯米 — 17.00
Mild lemongrass broth, rice vermicelli, pork sausage, slow cooked beef, pork hock, shallots. Served with cabbage, bean shoots, herbs, lemon.

#60 Cambodian-Style Pork Pho • 金邊湯河 • ก๋วยเตี๋ยวกัมพูชาหมู — 16.50
Chicken broth, chewy noodles, pork mince, shallots, crunchy crackers.

Char-Grill Wrap Me

Wrap me before you eat me! Served with rice paper sheets, lettuce leaves, herbs, steamed net noodles, nuoc cham.

Nem Nuong Pork, meatballs • 肉丸 • แหนมเนือง — 25.00
Pork Lemongrass • 香茅豬肉串 — 25.00
Chicken Lemongrass, skewers • 香茅雞串 — 25.00
Beef Lemongrass, skewers • 香茅牛肉 — 25.00

Fried Rice

Pork Char Siu and Shrimp • 豬肉、蝦 — 16.00
Vegetarian [Vegan] • 素 — 16.00
Lup Chong and Pineapple • 臘腸、菠蘿 — 17.00
Chicken and Spring Onions • 雞 — 17.00
Shrimp and Spring Onions • 蝦 — 17.50

Bún Bowl • ขนมจีน

Rice vermicelli noodle salad, fresh herbs, nuoc cham.

#28 Pork Meatballs, char-grilled • 烤肉丸 — 16.00
#30 Lemongrass Chicken, char-grilled • 香茅燒雞 — 16.00
#32 Lemongrass Pork, char-grilled • 香茅燒豬肉 — 16.00
#34 Lemongrass Beef, char-grilled • 香茅燒牛肉 — 16.00
#41c Turmeric Chicken, stir fry • 黃薑炒雞 — 16.00
#41b Turmeric Beef, stir fry • 黃薑炒牛肉 — 16.00
#37 Vegan Bún, veggie spring rolls and fried tofu • 素米粉 — 17.00

+ Add Spring Rolls • 加春卷
– Vegetarian – vegan, wheat — 2.00
– Hanoi – pork, black mushroom, rice paper — 2.00
– Saigon – pork, black mushroom, wheat — 1.50
– Mini – prawn mince, taro, wheat — 2.00

Ca Ri & Stews

Green Curry with Chicken • 綠咖喱雞 — 20.50
Thai basil, eggplant, coconut, green beans.

Ca Ri Ga Vietnamese Chicken Curry • 越式咖喱雞 — 20.50
Mild spices, lemongrass, coconut, potatoes, carrots.

Red Curry with Beef • 咖喱牛肉 — 20.50
Kaffir leaves, coconut, bamboo shoots, green beans.

Kho Chay • [Vegan] • 越式炆素菜 — 23.50
Tofu, beancurd skin, bamboo shoot, shiitake mushrooms, slow cooked in soy.

Vietnamese Curry • [Vegan] • 越式素咖喱 — 20.50
Coconut, lemongrass, tofu, bamboo shoots, potatoes, carrots.

Fried Noodles

Soy Sauce Fried Noodles • 豉油皇炒麵 • ผัดซีอิ๊ว
Flat rice noodles, egg, bean shoots, smoked soy.
– Chicken or Beef • 雞或牛肉 — 18.50
– Prawns • 蝦 — 23.50

Singapore Noodles • 星洲炒米
Vermicelli, mild curry powder, scrambled egg, bean shoots.
– Pork Char Siu and Shrimp • 豬肉、蝦 — 18.50
– Tofu and Vegetables [Vegan] • 青菜、荳 — 18.50

BBQ Sauce Fried Noodles • 馬來式炒麵
Mee goreng hokkien noodles, scrambled egg, bean shoots, BBQ sauce.
– Chicken and Prawns • 雞、蝦 — 22.50
– Tofu and Veg • 荳腐、青菜 — 18.50
– Beef — 19.50

Saucy Gravy Fried Egg Noodles with Beef and Veggies — 23.50
– Crunchy Fried Egg Noodles • 牛肉芥炒脆蛋麵
– Flat Rice Noodles • 牛肉芥炒寬條麵

Saucy Gravy Fried Egg Noodles with Combination and Veggies — 25.50
– Crunchy Fried Egg Noodles (Mee Krob Combination) • 雜會炒脆蛋麵
– Flat Rice Noodles (Kway Teow Lad Na Combination) • 雜會炒寬條麵

Pad Thai • ผัดไทย
Rice noodles, egg, bean shoots, tamarind sauce, chilli.
– Chicken or Beef • 泰式雞或牛肉炒河 — 19.50
– Prawns • 泰式蝦炒河 — 24.50
– Tofu and Veg • 泰式荳腐、蔬菜炒河 — 19.50

Rice Bowl

Broken Rice • 特別碎米飯 • ข้าวหมูทอด-ไข่ดาว
Lemongrass pork chop, Vietnamese shredded pork skin (bì), spring onion oil, nuoc cham, with:
– **#43 Fried Egg** — 16.00
– **#44 Steam Egg Meatloaf** — 16.00
– **#45 Special (The Lot)** — 17.50

Jasmine Rice — 16.00
Pickled carrot, spring onion oil, Jasmine rice, nuoc cham.
– **#48a Chicken**, chargrilled • 雞
– **#47 Beef**, chargrilled • 牛肉
– **#46 Pork**, chargrilled • 豬肉

Tomato Red Rice
Spring onion oil, lemon-salt-pepper dipping sauce.
– **#48b Fried Chicken** • 炸雞 — 17.00
– **#53c Vietnamese Shaking Beef** • 越式牛柳 — 18.00
Diced beef wok'd in brown butter sauce.

+ Add Fried Egg — 1.50

The Wok

Chilli Lemongrass
Mild chilli, lemongrass, capsicum, onion.
– Chicken or Beef • 香茅辣椒雞或牛肉 — 22.50
– Prawns • 香茅辣椒蝦 — 27.50

Chilli Basil
Saucy chilli gravy, green beens, Thai basil.
– Chicken or Beef • 金不換炒雞或牛肉 — 22.50
– Prawns • 金不換炒蝦 — 27.50

Stir Fry Satay
House satay sauce, pineapple, celery, onion.
– Chicken or Beef • 沙爹炒雞或牛肉 — 22.50
– Prawns • 沙爹炒蝦 — 27.50

Mixed Veggies
Broccoli, carrot, bok choy, snow peas, oyster garlic sauce.
– Chicken or Beef • 時蔬腰果炒雞或牛肉 — 22.50
– Prawns • 時蔬腰果炒蝦 — 27.50
– Tofu — 22.50
– Shiitake Mushrooms — 22.50

+ Add Cashew Nuts — 2.00

Beef and Black Bean Sauce • 豉汁牛肉 — 22.50

Beef and Mongolian Spiced BBQ Sauce • 蒙古牛肉 — 22.50

Potato and Beef (Vietnamese Steak Frites) • 越式牛柳 — 22.50

Salt and Pepper Squid / White Fish • 椒鹽鮮魷或魚柳 — 25.50 / 27.50
Deep fried, served with red capsicum, garlic, onion.

Ginger Garlic and Asian Greens
– Prawns or White Fish • 時菜炒蝦或魚柳 — 27.50

Sweet and Sour Pineapple, Cucumber, Tomato
– Chicken • 雞 — 22.50
– Prawns or White Fish • 甜酸汁炒魚柳 — 27.50

Smalls

#3 Saigon Classic Spring Rolls • 西貢春卷 — 15.50
Pork mince, black mushroom. Served with lettuce, herbs, nuoc cham.

#2 Hanoi Spring Rolls • 河內春卷 • ปอเปี๊ยะทอดเวียดนาม — 16.00
Pork mince, black mushroom in rice paper pastry. Served with lettuce, herbs, nuoc cham.

#1 Prawn / #1c Chicken / #4 Vegetarian Spring Rolls • 蝦 / 雞 / 素春卷 — 16.00
Served with lettuce, herbs, nuoc cham.

Rice Paper Rolls (3) • 米紙卷 • ปอเปี๊ยะสดเวียดนาม
– Poached pork and prawn • 豬肉、蝦 — 14.00
– Soya tofu • [Vegan] • 荳腐 — 13.00
– Bì cuốn • Rice powdered, shredded pork skin rice paper rolls — 13.00

Vegan Curry Puffs (2) • 素咖喱角 — 10.00
Prawn Crackers and Peanut Satay Sauce — 7.50
Satay Chicken Skewers (3) • 沙爹雞串 — 15.00

Middle & Salads

Vietnamese Crêpe • ขนมเบื้องญวน
Coconut, turmeric, mung beans, bean shoots, black mushrooms, pork mince, and prawns. Served with lettuce, herbs and nuoc cham.
– **Pork mince and prawns** • 豬肉、蝦 — 20.50
– **Vegetables and tofu** • 青菜、荳腐 — 19.50

Banh Cuốn Pork • 豬肉 米卷 • ข้าวเกรียบปากหม้อ — 9.50 / 16.50
Steamed rice rolls, pork mince, black mushroom, shallots, Vietnamese ham, nuoc cham.

Banh Cuốn Prawn • 蝦 米卷 • ขนมข้าวเกรียบปากหม้อกุ้ง — 10.50 / 17.50
Steamed rice rolls, prawn mince, spring onions, shallots, nuoc cham.

Chicken Slaw • 雞沙律 — 18.00
White cabbage, poached chicken, pickled carrot, herbs, onions.

Crispy Fried Tofu Slaw • [Vegan] • 炸荳腐沙律 — 18.00

Lemon Chicken • 檸檬雞 — 16.00
Deepfried, served with lemon sweet sauce.

Honey Chicken Nuggets • 蜜糖雞脆麵 — 17.50
Deepfried, crispy noodles and cashews.

Spicy Tofu — 16.50
Deep fried, salt and pepper, mild chilli.

Sides

Roti • 烤麵包 — 4.50
Peanut Satay Sauce • 沙爹醬 — 2.50
Gai-Lan Oyster-Garlic Sauce • 蒜茸、蠔油炒芥蘭 — 19.00
Green Beans Scrambled Egg, Stir Fry • 荳角炒蛋 — 17.50
Jasmin Steamed Rice • 白飯 — **Sml** 3.00 / **Lrg** 5.50

Licensed and BYO (bottle wine only). $15.00 corkage per bottle.
All card transactions attract a 1.5% surcharge, 1.65% for Amex.
Priced subject to change without notice and may vary for delivery orders.

Please note we cannot 100% guarantee that our food is allergen or gluten free.
Traces of allergens or gluten may be present.

Dessert

Banana Fritter — 13.50
Served with coconut ice cream and syrup.

Deep Fried Ice Cream — 12.50
Vanilla ice cream, coated in coconut and deep fried, served with syrup.

Banh Flan — 12.50
Coconut creme caramel.

About Indochine

Indochine is a family owned and operated restaurant founded by Loc Quang Chu and his sister Yen Thi Ngoc Chu. Born in Luang Prabang, Laos, Loc and Yen are of Hanoi Vietnamese heritage, hence the restaurant is proudly named Indochine.

From 1887 until the Geneva Accord of 1954, Vietnam was part of French Indochina, a colonial possession which also included Laos and Cambodia. Arriving as refugees in Australia in 1978, the brother and sister were one of the first Vietnamese migrants to introduce Vietnamese cuisine to the area.

Their first eatery, Pho Box Hill opened in Main Street Box Hill in 1980 and lasted 18 months, then relocated one street behind to Carrington Road, Box Hill. Their next eatery Tien Dat opened in 1982.

The popularity of Loc & Yen's eatery paved a path for them to open a bigger sister eatery – Indochine. Indochine opened in June 1991 and has remained a local staple and a favourite destination for the Box Hill community. Indochine is a proud legacy of Loc and Yen Chu's hard work and determination, and continues to be owned and operated by family members.

51 Carrington Road, Box Hill VIC 3128
Open everyday for lunch and dinner · Order takeaway (03) 9890 2966
indochinemelbourne.com.au · @indochine_melb

@indochine_melb • indochinemelbourne.com

INDOCHINE

Takeaway Food Menu

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Welcome to Indochine

Indochine specialises in simple and sparkling, traditional Vietnamese dishes.

Indochine is a family owned and operated business founded by brother and sister, Loc Quang Chu and Yen Thi Ngoc Chu. Born in Luang Prabang, Laos, Loc and Yen are of Hanoi Vietnamese heritage, and Indochine is proudly named as an homage to their culture, history and heritage.

Opening in 1991, Indochine is a the proud legacy of Loc and Yen, and continues to be owned and operated by their family.

Pham–Chu Family Owned and Operated • Est. Box Hill in 1991