



FACT SHEET

Concept	Contemporary Vietnamese street eats Located in the heart of town, ComNam caters to urbanites and busy offices and retailers within the same proximity. The menu focuses on a variety of dishes from Northern, Central and Southern Vietnam, served with a modern twist. ComNam's interior moves away from the old Vietnam and is instead more minimalist and contemporary. The restaurant is decked in bright hues and plastered with tongue-in-cheek slogans.
Cuisine	ComNam's focus is to keep diners happy with delicious dishes that are prepared in the fastest and best way possible with modern gastronomy techniques. The menu starts off with a selection of "small plate" appetisers followed by main dish categories – rice bowl, banh mi buns, and noodles. ComNam's signature hearty rice bowls feature mouth-watering stir-fried meats, such as Lemongrass Chicken and Lemongrass Wagyu Beef, atop fragrant egg fried rice. The banh mi buns, based on the traditional Viet baked baguette, are served burger-style with sriracha slaw and a side of fries. Top sellers include the Fried Pork Cutlet and Fried Softshell Crab. Not to be missed are ComNam's contemporary adaptations of Vietnamese home-style noodle favourites. To complement the meal, desserts and special Vietnamese beverages such as the Iced Soda Tamarind Drink and famous Vietnamese coffee are available. Value for money set lunch is priced at \$10.90, while the 3-course set dinner is at an irresistible \$15.90.
Address	Raffles City Shopping Centre 252 North Bridge Road, #B1-46/47 Singapore 179103 6334 7377
Signature Dishes	Sautéed Pork Belly and Prawn rice bowl; Lemongrass Wagyu Beef rice bowl; Fried Pork Cutlet Banh Mi Bun; Saigon Fisherman Noodle Soup; and Vietnamese Phnom Penh Style Pork Noodle
Opening Hours	11.00am to 9.30pm (last order)
Prices	\$15/average per pax