

FACT SHEET

Concept

Contemporary Vietnamese street eats

Located in the heart of town, ComNam caters to urbanites and busy offices and retailers. The menu, served with a modern twist, focuses on a variety of dishes from Northern, Central and Southern Vietnam.

ComNam's interior moves away from the old Vietnam towards a minimalist and contemporary style. 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 burgerstyle 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 homestyle noodle favourites.

To complement the meal, Iced Soda Tamarind Drink and famous Vietnamese coffee desserts are two of the many special Vietnamese beverages 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 (65) 6334 7377

Signature Dishes

Sautéed Pork Belly and Prawn rice bowl; Lemongrass-chili Chicken rice bowl; Fried Pork Cutlet banh mi bun; Fisherman Pork noodle soup; and Vietnamese Phnom Penh Style Pork noodle

Opening Hours 8am to 10pm (last order at 9.30pm)

Prices \$15 average per person