



COMNAM Vietnamese Street Eats re-opens with a brand new look and menu



(L-R: *Bò lúc lắc* - shaking beef in pepper hoisin sauce; *Thịt kho trứng* – braised pork and egg;
Bún tôm chả cá Hải Phòng – Hải Phòng prawn and pork noodle)

SINGAPORE, 2 March 2017 –COMNAM Vietnamese Street Eats will unveil its brand new look and a refreshed menu when it open its doors to customers on 21 March, after a two-week long renovation. The trendier interior is a perfect blend of modernity coupled with nostalgic Vietnamese touches, which reflects the cuisine served at the café-restaurant.

The Food

COMNAM’s new menu features a variety of some of the most iconic dishes from northern, central and southern Vietnam, which have been given a modern twist. Staying true to its roots, the dishes at COMNAM are inspired by traditional recipes which have been influenced by both French and Vietnamese gastronomy.

Unlike its big brother, NamNam Noodle Bar, COMNAM’s menu features a wider assortment of Vietnamese street food. A good way to start the meal is with the refreshing *Gỏi su su sắn tôm gà* (\$8.90), a choko and jicama salad from the island of *Phú Quốc*. Another iconic dish would be the *bánh xèo* (\$12.90), Saigon’s most famous “sizzling cake”, named for the sizzling sound it makes when the batter hits the hot skillet. This Vietnamese savoury crepe is made with turmeric powder, giving it its bright yellow colour, coconut milk, and filled with pork, shrimp, and vegetables, then finally served with a heap of fresh greens and herbs, with a chili-garlic dipping sauce.

Staying true to its name which refers to “southern rice” in Vietnamese, COMNAM’s new rice dishes pay tribute to the classic combination of caramel flavours and pork found across Vietnam. A must-try would be ***Thịt kho trứng*** (\$9.90), which consists of braised pork and eggs. The pork belly is slowly braised and simmered in caramel sauce till tender, and coconut juice is added to impart a natural sweetness to the dish. ***Cơm sườn non rim*** (\$9.90), continues the tradition of caramelising pork ribs and coconut water resulting in a truly delectable dish. Both dishes are served claypot-style with fragrant white rice, as with the traditional Vietnamese home-style fare.

Vietnamese classic, ***Bò lúc lắc*** (\$13.90), or shaking beef in pepper hoisin sauce, also makes its debut on COMNAM’s re-launched menu. Its tongue-in-cheek name is derived from the way the wok is “shaken” to sear the meat. The dish is served with crispy thick cut fries – due to French influences.

As a country where noodles are part of everyday life, COMNAM has brought together a variety of this staple food from different regions.

An old favourite at COMNAM’s, ***Bún thang*** (\$10.90), continues to make an appearance in the refreshed menu. ***Bún thang***, which means “broth”, is borrowed from the Chinese word of the same meaning, pointing to its culinary influence on this northern style Hanoi noodle soup. Also, hailing from the north is another classic noodle dish called ***Chả cá Lã Vọng*** (\$9.90) – Hanoi fried tilapia fillet with galangal, turmeric, dill on vermicelli; and ***Bún chả Hà Nội*** (\$9.90) – a mouth-watering dish served with grilled marinated pork patty and pork belly on vermicelli, with a side of crispy Mekong prawn roll.

Bún tôm chả cá Hải Phòng (\$14.50) hails from its namesake, a northern coastal region called Hải Phòng, known for its fresh abundant seafood. The noodles are simmered in a flavourful seafood broth and topped with fresh giant king prawns, prawn cake, and pork leg slices.

Moving down the coast to southern Vietnam, ***Hủ tiếu Nam Vang*** (\$10.90), or Phnom Penh pork noodle, is borrowed from the Cambodians. Traditionally served as a hearty breakfast for the Vietnamese, it is now available all-day at COMNAM.

The Beverages

Wash down your meal with a refreshing beverage from their range of new sparkling beverages and iced teas, which are homemade and served with plenty of fresh ingredients and herbs such as mint, coriander, lemongrass, and kaffir lime leaves. Signature concoctions include ***Salty red sour plum sparkling*** (\$5.90), ***Mango Calpis sparkling*** (\$5.90), ***Soursoup-pandan iced tea*** (\$5.90), and ***Green lime-Calpis iced tea*** (\$5.90).

Value-For-Money Set Meals

Value-for-money set meals are available all-day during the week.

VALUE BREAKFAST SET
(Monday - Friday, 8am-10am)

CHOICE OF YOUR FAVOURITE NOODLE



BÚN CHẢ CÁ ĐÀ NẴNG
ĐÀ NẴNG STYLE DRY FISH & SHRIMP COMBO NOODLE

BÁNH CANH CUA
CRAB THICK NOODLE SOUP

PHỞ XÀO THỊT BÒ
BROWN RICE NOODLE WITH BEEF & BEAN SPROUTS

BÚN TÔM
PRAWN NOODLE SOUP

+

CHOICE OF VIET BLACK COFFEE (HOT / ICED) / VIET COFFEE WITH CONDENSED MILK (HOT / ICED) / LOTUS TEA OR BOTTLED WATER

\$6.90 NETT USUAL PRICE \$15.90

ALL PRICES QUOTED ARE NETT. NOT AVAILABLE ON PUBLIC HOLIDAYS.

VALUE LUNCH SET
(Monday - Friday, 10am - 2pm)

VALUE LUNCH SET A

SOUP OF THE DAY
+
CƠM SƯỜN NON RIM
CARAMELISED PORK RIB RICE

OR

VALUE LUNCH SET B

CRISPY WONTONS, SRIRACHA MAYONNAISE
+
CHẢ CÁ LÃ VONG
HÀ NỘI FRIED TILAPIA FILLET WITH GALANGAL, TURMERIC, DILL, VERMICELLI



BOTH SETS COME WITH CHOICE OF VIET BLACK COFFEE (HOT / ICED) / VIET COFFEE WITH CONDENSED MILK (HOT / ICED) / LOTUS TEA OR BOTTLED WATER

\$10.90 NETT USUAL PRICE \$19.90

ALL PRICES QUOTED ARE NETT. NOT AVAILABLE ON PUBLIC HOLIDAYS.

CÀ PHÊ TIME
(Monday - Friday, 3pm-6pm)

DESSERT OF YOUR CHOICE

OR

BÁNH MÌ GÀ XÁ OT
MINI BAGUETTE BANH MI WITH LEMONGRASS-CHILI CHICKEN

OR

CÁNH GÀ CHÉN NƯỚC MẮM, KHOAI TÂY CHÉN
FRIED CHICKEN WINGS, THICK CUT FRIES

+

CHOICE OF VIET BLACK COFFEE (HOT / ICED) / VIET COFFEE WITH CONDENSED MILK (HOT / ICED) / LOTUS TEA OR BOTTLED WATER

\$5.50 NETT USUAL PRICE \$9.90

ALL PRICES QUOTED ARE NETT. NOT AVAILABLE ON PUBLIC HOLIDAYS.

VALUE DINNER SET
(Monday - Friday, 6pm-9pm)

VALUE DINNER SET A

CHẢ GIÒ TÔM THỊT MIỀN TÂY
MEKONG PRAWN ROLLS, NƯỚC CHẤM
+
THỊT KHÔ TRỨNG
BRAISED PORK & EGG, RICE
+
CHÈ ĐẬU XANH, RONG BIỂN,
BỘT BÁNG
MUNG BEAN, SEAWEED, SAGO

OR

VALUE DINNER SET B

BÁNH BẢO BUN
CARAMELISED PORK, EGG, CUCUMBER, SCALLION
+
BÚN THANG
HÀ NỘI COMBO NOODLE SOUP
+
CHÈ BÁP
SWEET CORN STICKY RICE PUDDING



BOTH SETS COME WITH CHOICE OF SPARKLING DRINK, LOTUS TEA OR BOTTLED WATER

\$15.90 NETT USUAL PRICE \$27.90

ALL PRICES QUOTED ARE NETT. NOT AVAILABLE ON PUBLIC HOLIDAYS.

- END -

For media enquiries, please contact:

Ms Huifen Ong

Group Marketing & Communications Manager

E: huifen@annam.com.sg | T: +65 8186 3311