



FOR IMMEDIATE RELEASE

## NAMNAM UNVEILS BOLD NEW DISHES INSPIRED BY SAIGON STREET EATS

*8 modernised staples and 4 curated set meals  
that are accessible, honest, and full of heart.*



**Singapore, 16 July 2025** – For more than a decade, NamNam has been a trusted spot for nostalgic, comforting flavours of Vietnam. From **1 August 2025**, NamNam adds even more to love, as Chef-Owner Nam Quoc Nguyen introduces **8 new dishes and 4 refreshed set meals** to the menu. Look forward to delicious noodle bowls, hearty sets, flavour-packed bánh mì, and of course, Vietnamese coffee with a flair.

NamNam is the culmination of Chef Nam's 30-year culinary journey, shaped by his personal experiences and deep-rooted Vietnamese heritage, expressed through every dish he creates. With these new additions, he continues to honour that legacy while keeping the experience relevant and welcoming for all. "Each dish is shaped with intention; I want each mouthful to spark a sense of warmth and familiarity, even for those who didn't grow up with these flavours."



## A TASTE OF SAIGON, REIMAGINED

Rooted in Vietnamese tradition, these new additions are carefully crafted to bring comfort and connection to every table. While inspired by time-honoured recipes, each dish is subtly reimagined with familiar ingredients or modern touches.



Bò Né

Start the day the Saigon way with two hearty classics! The **Bò Né – Beef Steak & Eggs (\$15.90+)** features sizzling beef steak served with sunny-side-up eggs, braised mushrooms, sautéed onions, salted egg mayo, and NamNam's signature brown sauce.

The **Ốp La – Saigon Breakfast (\$14.90+)** is a generous platter of pork sausage, fried chả lụa (Vietnamese Pork Ham), eggs, pâté, and sautéed onions, paired with salted egg mayo and a house-made sauce. Both sets are served with a freshly made, crusty baguette — perfect for soaking up every flavourful bite.

Adding depth and warmth to the menu, the **Claypot Beef Stew with Spicy Dry Yellow Noodle (\$23.90+)** features tender, slow-braised beef stew and tendon served over spicy yellow noodles, topped with fresh lettuce, beansprouts, herbs, and crispy fried shallots and garlic.



The **Lemongrass-Chilli Shaking Chicken Vermicelli with Prawn Skewer (\$15.90+)** is a vibrant vermicelli bowl topped with aromatic lemongrass shaking chicken and a juicy prawn skewer, complemented by pickles, cucumber, fresh lettuce, herbs, and a finishing touch of crispy fried shallots and garlic.



The menu's standout **Sautéed Beef Steak Bánh Mì (\$14.90+)** joins NamNam's delicious lineup of baguette sandwiches. Packed with tender sautéed beef, braised mushrooms, pickles, sliced chilli, cucumber, coriander, salted egg mayo, and house-made sauce, all nestled in a crusty Vietnamese baguette that's baked fresh daily — promising an exciting bite.

### Small Plates



A savoury yet zesty new addition, the **Rice Paper Salad (\$14.50+)** is a colourful confetti of shredded rice paper, green mango, dried shrimp, beef jerky, dried squid, quail eggs, and shrimp sauce. Crispy shallots and toasted peanuts make it a bold, textural salad.





### Vietnamese Coffee Specials



No meal at NamNam is complete without the enlivening buzz from a bold cup of Vietnamese coffee. The **Golden Zest Cold Brew (\$7.50+)** is a bright and refreshing Vietnamese cold brew with a twist of orange, topped with silky honey cream.

The **Nutty Velvet Coffee (\$7.50+)** is a smooth and indulgent Vietnamese coffee with condensed milk, crowned with rich peanut butter cream.

These à la carte items will be available with the following schedule:

- 1 August 2025: Wheelock Place
- 4 August 2025: Raffles City
- 11 August 2025: Changi Airport Terminal 3
- 22 August 2025: Takashimaya





### **All-Day Set Meals**



**Left to right: Set A and Set C**

NamNam's popular lunch sets, enjoyed for over 12 years, will be available as an all-day set menu for everyone to enjoy anytime. Thoughtfully put together for a more complete and satisfying meal, these sets continue to offer great value and will be available exclusively at **Raffles City** and **Wheelock Place**.

- **Set A: The Premium Indulgence (\$26+)**  
Aromatic Pho with Truffle Chilled Austige Wagyu Premium, MB 6/7, a trio of exquisite appetisers, and dessert of the day.
- **Set B: The Hearty Beef Classic (\$16+)**  
Pho with Beef Slices & Beef Balls, savoury appetisers, and dessert of the day.
- **Set C: The Light & Soulful Chicken (\$16+)**  
Miến with Kampong Chicken, fresh appetisers, and dessert of the day.
- **Set D: The Ultimate Bánh Mì Combo (\$15+)**  
Your choice of Bánh Mì, served with French fries and a choice of coffee, tea, or water.

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## NOTES TO EDITOR

### About NamNam

Established in 2011 by Chef-Owner Nam Quoc Nguyen in partnership with Les Amis Group, NamNam was created to bring the bold, everyday flavours of Vietnam to Singapore. Drawing from the vibrant street food culture and home-style dishes of his Saigon upbringing, Chef Nam set out to present Vietnamese cuisine through a lens that's both contemporary and rooted in tradition. From brothy bowls of phở to crisp bánh mì, each dish reflects his focus on honest ingredients, layered flavours, and the familiarity of home across cultures.

### Menu

Claypot Beef Stew with Spicy Dry Yellow Noodle \$23.90+	Braised beef stew and tendon, spicy yellow noodles, fresh lettuce, beansprouts, herbs, crispy fried shallots and garlic
Lemongrass-Chilli Shaking Chicken Vermicelli with Prawn Skewer \$15.90+	Vermicelli bowl, lemongrass shaking chicken, juicy prawn skewer, pickles, cucumber, lettuce, herbs, fried shallots and garlic
Bò Né – Beef Steak & Eggs \$15.90+	Beef steak, sunny-side eggs, braised mushrooms, sautéed onions, salted egg mayo, NamNam brown sauce, baguette
Ốp La – Saigon Breakfast \$14.90+	Pork sausage, fried chả lụa, eggs, pâté, sautéed onions, salted egg mayo, house-made sauce, baguette
Sautéed Beef Steak Banh Mi \$14.90+	Baguette, sautéed beef steak, braised mushrooms, pickles, sliced chilli, cucumber, coriander, salted egg mayo, house-made sauce
Rice Paper Salad with Green Mango (Contains Peanuts) \$14.50+	Shredded rice paper, green mango, dried shrimp, beef jerky, dried squid, quail eggs, shrimp sauce, crispy shallots, toasted peanuts
Golden Zest Cold Brew (\$7.50+)	Vietnamese cold brew, orange, honey cream.
Nutty Velvet Coffee (\$7.50+)	Vietnamese coffee, condensed milk, peanut butter cream.

### Outlets

Raffles City	252 North Bridge Road #B1-47, Raffles City Shopping Centre, 179103	Daily 10:00am – 10:00pm
Wheelock Place	501 Orchard Road #B2-02 Wheelock Place, 501 Orchard Rd, B2-02, Singapore 238880	Daily 10:00am – 10:00pm
Takashimaya	391A Orchard Road #B204, #4 Ngee Ann City, 238873	Daily 10:00am – 09:30pm
Changi Airport Terminal 3	Terminal 3 Departure Hall Row, Singapore 498740	Daily Open 24 hours