



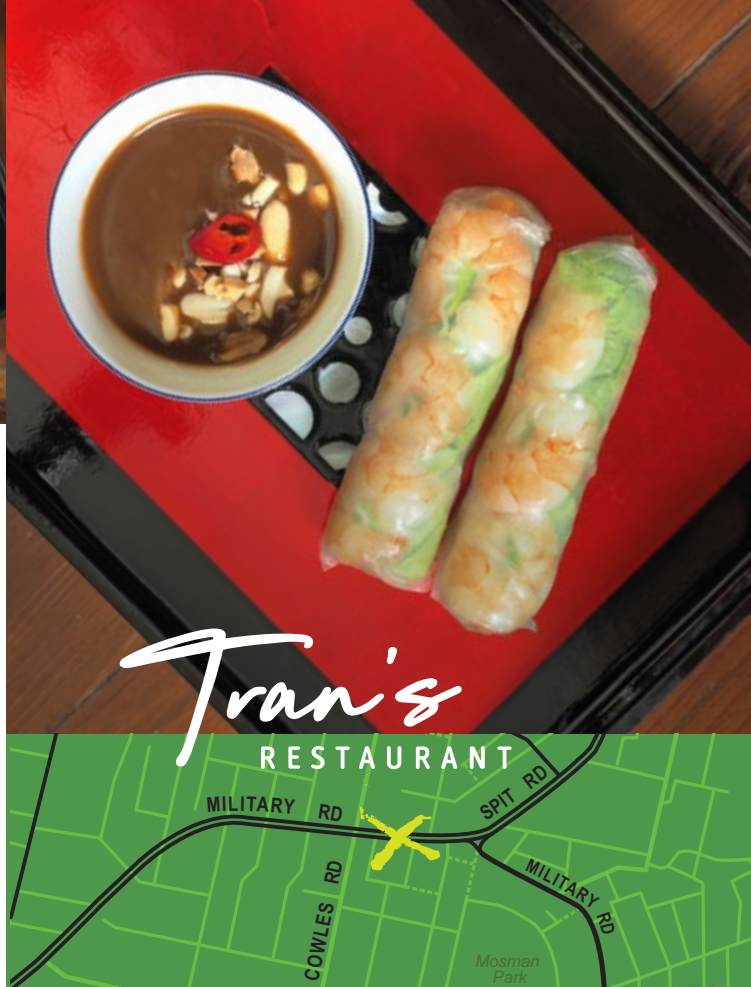
CHEF

Lanna

At a very early age, Lanna was already fascinated with food preparation and cooking as she watched her father expertly de-bone fresh caught fish and perfectly present them on the dinner table. Lanna's cooking pays close attention to detail and taste with the same emphasis on perfection that her father taught her.

On a daily basis, Lanna carefully selects the freshest herbs for her dishes. A local Sydney food critic wrote,

"The secret of Lanna's delicious dishes is a combination of fresh and fragrant produce, cooked to perfection with subtle flavours and mouth-watering sauces emitting splendid aromas."



Tran's
RESTAURANT



TAKEAWAY MENU

fresh modern
vietnamese

Tuesday to Sunday 6-10pm

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entrée

VIETNAMESE RAVIOLI

TRAN'S HOUSE SPECIALTY

Daily made rice flour parcel filled with a combination of pork, prawn, carrot & daikon **OR**

A vegetable compote & fresh Vietnamese herbs **✓**

Served with mint, cucumber & coconut milk

16

MINH MANG PANCAKE **✓**

16

Corn & turmeric fusion pancake with smashed avocado & chickpeas, topped with grated beetroot & toasted coconut

FRESH SPRING ROLLS

14

Two delicate rice paper rolls with a choice of

Pork • Prawn • Tofu ✓

Combined with the fresh flavours of three Vietnamese mints, salad & noodles, served with Tran's dressing **OR** Hoisin sauce

CRISPY PANCAKE

16

Perfected over many years, Tran's unique pancake

Pork, prawn, fresh sprouts & mushroom

OR Tofu, wild mushroom & fresh sprouts ✓

Served with crisp lettuce & Vietnamese herbs

DUCK PANCAKES

25

Four traditional Saigon style pancakes with Tran's special duck & thinly sliced vegetables, served with Hoisin sauce



Duck pancakes & Hoi An Vegetable Curry

main

HOI AN VEGETABLE CURRY **✓** 19

A mild full flavoured traditional curry made with seasonal vegetables, tofu, creamy coconut milk & fresh Vietnamese basil

GREEN BUDDHA **✓**

20

Wok-tossed Brussels sprouts, French green beans, king oyster mushrooms, with coriander & Tran's house made lemon pepper sauce

CHARGRILLED EGGPLANT **✓**

21

Skinless eggplant with tofu in a lemongrass, soy & ginger sauce

CASSAVA RICE NOODLES **✓**

19

Glassy rice noodles, crisp wok-tossed bok choy greens, tofu & shallots with a pungent combination of herbs

BROWN RICE BUDDHA **✓**

19

Brown rice transformed with a medley of traditional vegetables & herbs tossed in a soy & ginger sauce

BO LUC LAC

29

Tenderised, wok-tossed Wagu beef combined with capsicum, shallot & chilli served on a bed of watercress with Tran's lemon & pepper sauce

ORGANIC GOAT CURRY

27

Mild, dry minced goat curry made with spices & garlic chive pickles served with a plate sized handmade black sesame rice cracker

LEMONGRASS & GINGER CHICKEN

27

Lemongrass, kaffir lime leaves, chilli, tamarind & bok choy greens combine to create a fresh, light, pungent dish of corn fed chicken

CRISPY BONELESS DUCK

30

TRAN'S HOUSE SPECIALTY

Tender sliced duck is served on wok-tossed Gai choy greens with a choice of Plum & Ginger

OR Sesame & Soy sauce



CHICKEN CURRY 26

Lemongrass, kaffir lime, coriander with chickpeas, potato & carrot in a coconut curry with rice noodles & lemon

BUN THIT NUONG

27

Chargrilled thinly sliced pork belly flavoured with lemongrass served on a bed of rice noodles, fresh mints, Vietnamese pickles & Tran's dressing

HANOI FISH

29

Fresh Trevally marinated in turmeric, pan fried with dill & chives served over a bed of rice noodles & fresh Vietnamese herbs & salad

FISH OR PRAWN CURRY

29

A choice of fish or prawn curry made with traditional spices in a mild coconut curry sauce with kaffir lime leaves & coriander

sides

Broccolini with roasted sesame & soy dressing 10

Truffle organic baby corn 10

Steamed vegetables 10

Oven roasted Brussels sprouts with onion, garlic & toasted coconut flakes 10

Steamed jasmine rice 3

Steamed brown rice 5

dessert

Black sticky rice 10
served with fresh banana, black eyed beans, coconut ice cream & slivered almonds

Lanna's childhood tapioca 10
tapioca with lotus seed & sweet banana stewed in coconut cream served with shaved roast coconut

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