



Tan Phuoc Menu

<https://menulist.menu>
209 Canley Vale Rd, Sydney, Australia
+61423035665



The restaurant from Sydney offers 144 different meals and drinks on [the menu](#) at an average price of A\$11.

What [User](#) likes about Tan Phuoc:

I go to eat here at least 3 times a week, it's cool sometimes they give me free stuff that they're trying and ask for feedback. I've almost tried every dish and am planning to try everything [read more](#). Traditional menus are prepared in the kitchen of Tan Phuoc in Sydney with typical Asian spices delicious, In addition, numerous guests look forward to enjoying **traditional Vietnamese menus** with the perfect hint of Southeast Asian flavor during a stop at the Tan Phuoc. Even the **versatile, delicious Chinese cuisine** is very popular among guests, Additionally, they provide you *authentic Australian menus* with products like bush tomatoes and finger limes.

Tan Phuoc Menu



Soups

SOUP GA A\$5

Main courses

CRAB

Starters & Salads

SHRIMP

Chicken

HONEY CHICKEN

Main Course

BBQ PORK

Don Buri

DUI GÀ DON A\$10

Tea/Koffee/Milk

MILK TEA

Fried Rice

FRIED RICE

Yaki-Grill Menü

PRAWN

Beverages

WATER BOTTLE A\$3

Hot drinks

TEA

Coffee

COFFEE

Juices & Soft Drinks

SCHWEPPE LEMONADE A\$3

Drinks

DRINKS

Condiments and Sauces

MUSHROOM

An Them-Extra

TRUNG CHIEN A\$2

These types of dishes are being served

NOODLES

Uncategorized

ICE WATER A\$1

Appetizers

SPRING ROLLS

FRIED TOFU

New T.P Items

TAN PHUOC SPECIAL RICE COMBINATION A\$20

SUGAR CANE DRINK (NUOC MIA) A\$3

Tan Phuoc Menu



Restaurant Category

DESSERT

BBQ

Non alcoholic drinks

COCA ZERO A\$3

SPRITE A\$3

FANTA A\$3

Soft drinks

LEMON LIME BITTER A\$5

DIET COKE A\$3

COCA-COLA A\$3

To Share

B 225;NH H 7887;I 272; 7863;C BI 7879;T (T 7921; CU 7889;N) A\$20

B 225;NH H 7887;I CH 7841;O T 244;M (T 432; 803; CU 244; 769;N) A\$20

B 225;NH H 7887;I B 242; CHI 234;N B 417; (T 432; 803; CU 244; 769;N) A\$18

B 225;NH H 7887;I TH 7883;T N 432; 7899;NG (T 432; 803; CU 244; 769;N) A\$17

Wet Egg Noodles

M 236; H 7911; TI 7871;U X 224;O 272; 7891; BI 7875;N A\$15

M 236; H 7911; TI 7871;U X 224;O TH 7853;P C 7849;M A\$15

M 236; H 7911; TI 7871;U X 224;O B 242; G 224; KH 244; A\$14

M 236; H 7911; TI 7871;U X 224;O 272; 7853;U H 7911; A\$14

Udon Noodle

B 225;NH CANH 272; 7891; BI 7875;N A\$12

B 225;NH CANH GI 242; HEO A\$12

B 225;NH CANH G 224; A\$12

B 225;NH CANH CUA CH 7841;O T 244;M A\$14

B 225;NH CANH CUA CH 7843; C 225; A\$13

Fried Rice Dishes- Cơm Chiên

C 417;M CHI 234;N D 432; 417;NG CH 226;U A\$15

C 417;M CHI 234;N TH 7853;P C 7849;M A\$15

C 417;M CHI 234;N 272; 7853;U H 7911; A\$14

C 417;M CHI 234;N 272; 7891; BI 7875;N A\$15

C 417;M CHI 234;N B 242; A\$14

C 417;M CHI 234;N G 224; C 225; M 7863;N A\$14

Congee

CH 225;O G 7887;I G 224; A\$13

CH 225;O G 7887;I V 7883;T A\$14

CH 225;O C 225; A\$13

CH 225;O 272; 7891; BI 7875;N A\$13

CH 225;O TH 7853;P C 7849;M A\$13

CH 225;O H 7897;T V 7883;T B 225;CH TH 7843;O A\$13

CH 225;O H 7897;T V 7883;T MU 7889;I A\$13

Tan Phuoc Menu



Beef Noodle Soup - Phở

PH 7903; 272; 7863;C BI 7879;T	A\$14
PH 7903; T 225;I	A\$12
PH 7903; T 225;I B 242; WAGYU	A\$18
PH 7903; T 225;I B 242; VI 234;N	A\$13
PH 7903; T 225;I 272;U 244;I B 242;	A\$16
PH 7903; G 224;	A\$12
PH 7903; 272; 7863;C BI 7879;T B 242; G 224;	A\$16
PH 7903; RAU C 7843;I 272; 7853;U H 7911;	A\$12

Extras

HOP TRUNG TRAN	A\$3
HOP HUYET	A\$3
HOP MONG	A\$3
CHEN BO VIEN	A\$5
CAY CHAO TOM	A\$6
MIEN SUON NUONG	A\$6
SOUP BO	A\$5
SOUP HUE	A\$5
COM TE	A\$3

Thin Rice Vermicelli with Fish Sauce

B 250;N 272; 7863;C BI 7879;T	A\$18
B 250;N CH 7841;O T 244;M	A\$18
B 250;N S 432; 7901;N N 432; 7899;NG	A\$14
B 250;N G 224; D 242;N	A\$13
B 250;N G 224; N 432; 7899;NG	A\$13
B 250;N TH 7883;T N 432; 7899;NG CH 7843; GI 242;	A\$14

B 250;N CH 7843; GI 242;	A\$13
B 250;N CH 7843; GI 242; CHAY	A\$12
M 236; KH 244; B 242; LU 769;C L 7855;C	A\$15
B 250;N B 242; X 224;O	A\$14

Noodle Soup- Món Nước

M 236;/H 7911; TI 7871;U DAI/ M 7873;M HO 224;NH TH 225;NH (N 432; 7899;C/KH 244;	A\$12
M 236; H 7911; TI 7871;U DAI M 7873;M T 244;M TH 7883;T (N 432; 7899;C KH 244;	A\$13
M 236; H 7911; TI 7871;U DAI M 7873;M G 224; D 242;N (N 432; 7899;C KH 244;	A\$13
M 236; H 7911; TI 7871;U DAI M 7873;M 272; 7891; BI 7875;N (N 432; 7899;C KH 244;	A\$13
M 236; H 7911; TI 7871;U DAI M 7873;M G 224; N 432; 7899;NG (N 432; 7899;C KH 244;	A\$13
M 236; H 7911; TI 7871;U DAI M 7873;M S 432; 7901;N N 432; 7899;NG (N 432; 7899;C KH 244;	A\$13
M 236; H 7911; TI 7871;U DAI M 7873;M H 7843;I NAM (N 432; 7899;C KH 244;	A\$13

B 250;N B 242; HU 7871; 272; 7863;C BI 7879;T (MILD OR SPICY)	A\$14
B 250;N B 242; HU 7871; (MILD OR SPICY)	A\$12
B 250;N M 259;NG G 224; V 7883;T	A\$14
B 250;N RI 234;U	A\$13

Ingredients Used

CHICKEN
EGG

Tan Phuoc Menu



MILK
SAUSAGE
VEGETABLE

HONEY
COCONUT
TOFU
TRAVEL
BEEF
PORK MEAT

Rice Dishes - Cơm Đĩa

C 417;M T 7845;M 272; 7863;C BI 7879;T	A\$14
C 417;M G 224; D 242;N	A\$13
C 417;M S 432; 7901;N N 432; 7899;NG	A\$13
C 417;M G 224; N 432; 7899;NG	A\$13
C 417;M G 224; H 7843;I NAM	A\$13
C 417;M B 242; L 250;C L 7855;C	A\$15
C 417;M G 224; X 224;O X 227; 7898;T	A\$15
C 417;M S 432; 7901;N RANG M 7863;N	A\$15
C 417;M G 224; X 224;O M 7853;T ONG	A\$15
C 417;M S 432; 7901;N X 224;O CHUA NG 7885;T	A\$15
C 417;M G 224; RANG MU 7889;I	A\$15
C 417;M C 225; RANG MU 7889;I	A\$15
C 417;M S 432; 7901;N RANG MU 7889;I	A\$15
C 417;M M 7921;C RANG MU 7889;I	A\$15
COM 272; 7853;U H 7911; RANG MU 7889;I	A\$15

C 417;M X 224;O 273; 7891; BI 7875;N A\$15

C 417;M X 224;O B 242; G 224; A\$15

Entree - Khai Vi

G 7887;I CU 7889;N	A\$10
CH 7841;O T 244;M CU 7889;N	A\$11
CH 7843; GI 242; R 7871; T 244;M CUA	A\$10
CH 7843; GI 242; CH 7843; GI 242; CHAY	A\$10
HO 224;NH TH 225;NH CHI 234;N	A\$10
CHIM C 250;T RANG MU 7889;I	A\$16
G 7887;I S 7913;A T 244;M TH 7883;T	A\$18
G 7887;I B 242; T 225;I CHANH T 244;M RANG MU 7889;	A\$18
M 7921;C RANG MU 7889;I	A\$18
S 432; 7901;N HEO X 224;O CHUA NG 7885;	A\$18
G 224; X 224;O M 7853;T ONG	A\$18
G 224; RANG MU 7889;I	A\$18
S 432; 7901;N RANG MU 7889;I	A\$18
C 225; RANG MU 7889;I	A\$18
272; 7853;U H 7911; RANG MU 7889;I	A\$18
C 7843;I R 7893; D 7847;U H 224;O/ X 224;O T 7887;I	A\$13
RAU C 7843;I X 224;O TH 7853;P C 7849;M	A\$15

Drinks - Nước

FRESH LEMON DRINK WITH WATER/SODA) 272; 225; CHANH/ SODA CHANH)	A\$4
COCONUT JUICE (N 432; 7899;C D 7915;A)	A\$4

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LEMON ICED TEA (TR 224; CHANH)	A\$4	STRAWBERRY SHAKE (SINH T 7889; D 226;U)	A\$6
PENNYWORT (RAU M 225;	A\$4	LYCHEE SHAKE (SINH T 7889; TR 225;I V 7843;I)	A\$6
GREEN SYRUP MILK (S 226;M D 7913;A S 7919;A)	A\$5	ICED TEA (TR 224; 272; 225;	A\$2
THAI MILK TEA (TR 224; S 7919;A)	A\$5	LONGAN DRINK (NH 227;N NH 7909;C)	A\$5
PINK SYRUP MILK (SIRO D 226;U)	A\$4	VIETNAMESE EGG SODA (SODA S 432; 771;A H 244; 803;T GA 768;	A\$6
SOYA MILK (HOT/COLD) (S 7919;A 272; 7853;U N 224;NH)	A\$4		
FRESHLY SQUEEZED ORANGE JUICE (N 432; 7899;C CAM T 432; 417;I)	A\$4		
SWEET MUNG BEAN SHAKE (SINH T 7889; 272; 7853;U XANH)	A\$6		
MUNG BEAN SWEET (CH 232; 272; 7853;U XANH)	A\$6		
RED BEAN SWEET (CH 232; 272; 7853;U 272; 7887;	A\$5		
CENDOL SWEET (CH 232; B 225;NH L 7885;T)	A\$5		
THREE COLOUR SWEET (CH 232; 3 M 224;U)	A\$5		
C 224; PH 234; S 7919;A 272; 225;	A\$5		
C 224; PH 234; 272;EN 272; 225;	A\$5		
C 224; PH 234; S 7919;A N 243;NG	A\$5		
C 224; PH 234; 272;EN N 243;NG	A\$5		
JACKFRUIT CUSTARD APPLE SHAKE (SINH T 7889; M 237;T M 227;NG C 7847;U)	A\$6		
JACKFRUIT SHAKE (SINH T 7889; M 237;T)	A\$6		
WATERMELON SHAKE (SINH T 7889; D 432;A H 7845;U)	A\$6		
TARO SHAKE (SINH T 7889; KHOAI M 244;N)	A\$6		
CUSTARD APPLE SHAKE (SINH T 7889; M 227;NG C 7847;U)	A\$6		
DURIAN SHAKE (SINH T 7889; S 7847;U RI 234;NG)	A\$6		
AVOCADO SHAKE (SINH T 7889; B 417;	A\$6		

Tan Phuoc Menu



GLASS OF ICE

A\$1

Tan Phuoc Menu



Tan Phuoc

209 Canley Vale Rd, Sydney,
Australia

Opening Hours:

Monday 09:00 -23:00
Tuesday 09:00 -23:00
Wednesday 09:00 -23:00
Thursday 09:00 -00:00
Friday 09:00 -00:00
Saturday 08:00 -00:00
Sunday 08:00 -22:00

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