

Vietnamese food is one of the most varied and seductive on the planet – a delicious mix of the food of its colonial visitors and age-old native flavours and techniques. Many forces of climate, trade, history and immigration have influenced Vietnamese cuisine.

The key ingredients used in Vietnamese cooking (along with fish sauce, sugar and rice) are very similar to its closest neighbours, Thailand and Cambodia; yet Vietnamese cooking has a distinct style all of its own. It tends to be less spicy, lighter, fragrant and fresh. Meals are leisurely affairs, with many shared dishes served all at once.

Appertizer & Salad

MÓN KHAI VI

Món Cuốn Hội An	225
<i>Hoi An Wrap & Roll, wrap your own rolls with the most popular and tasty Hoi An street food selection combined of rice pancake, crispy shrimp spring rolls, grilled pork and pork satay, along with fresh herbs, pickled vegetables, rice paper and dipping sauce.</i>	
Bánh Xèo	105
<i>Rice Pancake, Pork, Shrimps, Bean Sprouts, Homemade Sauce</i>	
Gỏi Cuốn Tôm	135
<i>Fresh Rolls, Prawn, Homemade "Kim Chi", Fresh Herbs, Sweet and Sour Fish Sauce</i>	
Chả Giò Chay	105
<i>Fried Vegetarian Rolls, Tofu, Mushroom, Taro, Chilli Plum Sauce</i>	
Chả Giò Tôm Thịt	125
<i>Crispy Spring Rolls, Pork, Shrimps, Vermicelli, Ear Mushroom, Peanut Sauce</i>	
Chả Cua Chiên	165
<i>Fried Crab Cake, Sweet Chilli and Ginger Sauce, Garden Salad</i>	
Nghêu Hấp Sả	185
<i>Steamed Clams, Lemongrass, Chilli, Ginger, Fresh Herbs</i>	
Gỏi Hoa Chuối Vịt Quay	145
<i>Banana Blossom Salad, Roasted Duck, Sweet and Sour Dressing</i>	
Gỏi Rau Càng Cua Tôm Tươi	145
<i>Watercress Salad, Wok Fried Prawns, Homemade Vinaigrette</i>	
Gỏi Bưởi Chay	165
<i>Pomelo Salad, Shiitake Mushroom, Fresh Herbs, Vegetarian Dressing</i>	

Soup & Broth

MÓN SÚP & CANH

Súp Hải Sản Chua Ngọt <i>Sweet and Sour Seafood Broth, Seafood, Vegetables</i>	95
Súp Gà Hạt Sen <i>Double-boiled Chicken Herbal Broth, Lotus Seeds, Fresh Herbs</i>	95
Canh Cải Xanh Thịt Bằm <i>Green Mustard Leaves Broth, Minced Pork</i>	85
Canh Chua Cá Hồng <i>Hot and Sour Fish Broth, Red Snapper, Tomato, Pineapple, Fresh Herbs</i>	105
Canh Bí Đao Nấu Nấm <i>Winter Melon Broth, Straw Mushrooms, Fresh Herbs</i>	85

Main Courses

MÓN CHÍNH

Đậu Khuôn Kho Tộ <i>Stewed Crispy Tofu, Leek, Chilli, Fresh Ginger</i>	145
Cà Tím Nướng Mỡ Hành <i>Grilled Eggplant, Spring Onion, Soya Sauce</i>	145
Ba Chỉ Kho Tiêu <i>Braised Pork Belly, Garlic, Chilli, Black Pepper</i>	185
Sườn Nướng Mật Ong <i>BBQ Pork Rib, Spicy Honey Sauce</i>	205
Bò Nướng Ngũ Vị <i>Grilled Five-Spiced Marinated Ribeye Steak, Wok Fried Vegetables</i>	265
Bắp Bò Hầm Tiêu Xanh <i>Stewed Beef Shank, Curry Powder, Green Pepper</i>	245
Gà Xào Xả Ớt <i>Wok Fried Chicken Slices, Onion, Chilli, Lemongrass, Fresh Herbs</i>	185
Tôm Xào Sốt Me <i>Sauteed King Prawns, Onion, Fresh Herbs, Tamarind Sauce</i>	245
Tôm Nướng Bơ tỏi <i>Grilled King Prawns, Garlic, Butter, Cang Cua Salad</i>	245

TẤT CẢ MÓN CHÍNH PHỤC VỤ KÈM RAU XÀO VÀ CƠM TRẮNG
ALL THE MAIN COURSES SERVED WITH STEAMED RICE AND YOUR CHOICE OF WOK FRIED VEGETABLES

All prices are in (,000) VND and subject to 10% VAT and 5% service charge
Giá ở trên được tính bằng (,000) tiền đồng Việt Nam, chưa bao gồm 10% VAT, 5% PPV

Main Courses

MÓN CHÍNH

Cá Hồng Kho Tộ <i>Stewed Red Snapper, Chilli, Fresh Turmeric</i>	185
Cá Thu Chiên Sốt Ớt Tỏi <i>Fried Mackerel, Spring Onion, Shallot, Garlic-Chilli Fish Sauce</i>	205
Cá Mú Hấp Nguyên Con <i>Steamed Whole Grouper, Soya Sauce, Greens, Rice Paper, Homemade Sauce</i>	395
Mực Xào Thơm Cà <i>Wok-fried Calamari, Tomato, Pineapple, Ginger, Fresh Herbs</i>	225
Chíp Chíp Xào Sả Ớt <i>Stir-fried Local Mussels “Chip Chip”, Onion, Chilli, Lemongrass</i>	185
Lẩu Hải Sản <i>Spicy Seafood Broth, King Prawns, Clams, Calamari, Red Snapper, Fresh Rice Noodles, Herbs, Vegetables and Dips. Enjoy the freshest seafood from the sea with organic vegetables and herbs from Tra Que village and experience the best Vietnamese cooking style.</i>	395
Hải Sản 5 Món Nướng <i>Fresh King Prawns, Clams, Calamari, Red Snapper, Sweet Potato Chips, Grilled Vegetables and Sauces. Celebrate the memorable moment with your loved one and let our talented chef prepares the most delicious food for you.</i>	465

TẤT CẢ MÓN CHÍNH PHỤC VỤ KÈM RAU XÀO VÀ CƠM TRẮNG
ALL THE MAIN COURSES SERVED WITH STEAMED RICE AND YOUR CHOICE OF WOK FRIED VEGETABLES

Rice & Noodles

CƠM & MÌ

- Cơm Gà Hội An** **125**
Hoi An Chicken Rice, Free Range Chicken, Pickled Green Papaya, Vietnamese Coriander, Soya Sauce, Hoi An Chilli Paste. Though chicken rice is popular nationwide and worldwide, Hoi An people have really created a chicken rice that is unlike any other.
- Cao Lầu** **125**
Cao Lau Noodles, Char Siu Pork, Spicy Sauce, Cao Lau Crackers, Bean Sprouts, Fresh Herbs. The best of Hoi An street food everyone must try.
- Mì Quảng** **125**
Quang Noodles, Free Range Chicken, Spicy Chicken Sauce, Vegetables, Fresh Herbs
- Phở Bò** **145**
Pho Noodle, Herbal Beef Broth, Thin Sliced Beef, Bean Sprouts, Fresh Herbs
- Mì Xào Hải Sản** **145**
Wok Fried Egg Noodles, Medley of Seafood, Vegetables
- Cơm Chiên Hạt Sen** **125**
Vegetarian Fried Rice, Cubed Vegetables, Lotus Seed

Dessert

MÓN TRÁNG MIỆNG

Chè Long Nhãn Hạt Sen <i>Lychee Sweet Soup, Lotus Seeds, Fresh Ginger</i>	85
Chuối Nướng Nước Cốt Dừa <i>Grilled Banana, Peanut, Coconut Cream Sauce</i>	75
Kem “Sorbet” Hương Chanh, Trà Xanh, Chanh Leo <i>Homemade Sorbet, Lime, Green Tea, Pasion Fruit Flavour</i>	75
Kem Flan Trái Cây <i>Cream Caramel, Fruits Salad</i>	75
Trái Cây Tươi <i>Fruit Platter, Watermelon, Dragon Fruit, Pineapple, Passion Fruit</i>	75