

## SPRING SEAFOOD SEASON

## Signature Mud Crab

**AED 385** 

Mud Crab is a beloved Vietnamese specialty, widely enjoyed across the country. Known for its delicate and sweet meat, it is a true delicacy when served whole and in its shell. Our Mud Crabs weigh between 800g and 1000g, perfect for sharing. Each crab is carefully steamed and then wok-fried, offering a choice of four delectable sauces:

Cua biển Sốt Tiêu Đen (SF) (D) Black Pepper Sauce

Cua biến rang me (SF) Tamarind Sauce

Cua biển rang bơ tỏi (D) (SF) Garlic Butter Cua biển sốt ớt (SF) (SOY) Chili Sauce

Mỳ trứng xào hải sản (SF) (E)

**Wok-fried Seafood Noodles** 

**AED 80** 

Egg noodles, king prawns, scallops, mussels, leek, celery, shitake mushroom

Mực nhồi sốt cà chua (SF)

Stuffed Whole Calamari

**AED 85** 

Roasted vegetables, tomato sambar sauce

Sò điệp nướng mỡ hành (SF) (N)

**Grilled Scallops** 

**AED 95** 

Ginger, roasted peanuts, spring onion confit, garlic

Cua bấy bở tỏi (D) (SF)

**Wok-fried Softshell Crab** 

**AED 105** 

Garlic butter, curry leaves

Tôm càng xanh nướng (SF)

**Grilled Mekong Prawns** 

**AED 195** 

Chili-lemongrass sauce, green mango, Vietnamese greens

Cá diêu hồng hấp (SF) (SOY)

**Steamed Red Snapper** 

**AED 235** 

Lemongrass, ginger, spring onion, coriander, homemade soya sauce

Thập cẩm hải sản xào (SF)

Vietnamese "Boodle Fight" (recommended for two people)

**AED 295** 

Wok-fried scallops, mussels, razor clams, tiger prawns, shrimp, red snapper corn, pineapple, Vietnamese greens

Experience our unique take on the traditional Filipino "Boodle Fight" at Hoi An, where Vietnamese flavors and local seafood elevate the communal feast, reflecting the essence of Vietnamese culture.