



Khairi Vi Brunch

HOI AN

Khái Vi Brunch



Bringing a refreshing twist to the weekend brunch concept, Hoi An features an unlimited selection of Vietnamese dishes freshly cooked-to-order and mouth-watering versions of our best-selling dishes best paired with your favorite beverage.

STARTERS

Bánh mì (G, D)

Served with pickles, Vietnamese pate, sausage and vegetable herbs

Nộm vịt Duck salad (N, G)

Smoked duck, mix green lettuce
Vietnamese herbs and miso sauce
dressing

Gỏi tôm (S)

Vietnamese spring roll with tiger prawn
Fresh spring roll with lettuce and
cucumber, Vietnamese herbs

Gỏi thịt gà (S)

Vietnamese spring roll with chicken
Roll lettuce ibices Vietnamese herbs,
chicken and bun noodle, fish sauce
dressing

Nem hải sản

Crispy seafood spring roll (S)
Mixed of shrimp and crab meat, black
fungus, shitake mushroom, carrot,
spring onion, coriander

Nem gà

Chicken spring roll (G)

Spring roll with taro and mixed mushroom
served with sweet chili chicken sauce

Nem rau

Vegetable spring roll (G, N, D)

Mixed vegetable with glass noodle
served with peanut sauce

Vịt cuốn lá lốt

Duck sausage (D,N)

Grilled minced Duck, foie Gras in betel
leaf and ginger sauce

Gà xiên nướng

Chicken satay (D,N)

Grilled Chicken skewer with papaya salad,
peanut sauce

Packages

AED 325 per person inclusive of soft drinks

AED 499 per person inclusive of house beverages

YOUR CHOICE OF ONE (1) SOUP

Phở beef (S)

Traditional Rice noodles,
Australian Prime beef tenderloin,
beef cheek, spring onion and
basil leaf

Phở chicken (S)

Traditional Rice noodles, chicken breast,
spring onion and basil

Canh rau chay

Vegetable soup (V, G)

Vegetable bouillon with mushroom,
asparagus and broccoli

YOUR CHOICE OF ONE (1) DESSERT

Kem xoài phở cổ

Vietnamese Mango soup with
ice cream (D)

Chuối chiên và kem

Crispy banana with coconut
ice cream (G, D)

WOK-FRIED MAIN COURSE

Gà xào sả ớt

Spicy wok-fried chicken lemongrass (G)

Spicy chicken with capsicum and white
onion lemongrass

Cà ri gà

Spicy Red curry with chicken

Thai red curry with chicken, eggplant
and coconut milk, Thai basil

Cà ri chay

Spicy Vegetable curry (V, G, N)

Red curry Cauliflower and Bok Choy
and mushroom, tofu, Thai basil

Cơm rang bò

Beef Fried rice (N, G, E)

Work-fried rice, vegetables
with beef and soya

Cơm rang rau

Vegetable fried rice (V, N)

Work-fried rice carrot, sweet corn
and broccoli

Beverages

RED WINE

Wolf Blass Eagle Hawk Merlot

WHITE WINE

Wolf Blass Eagle Hawk Chardonnay

ROSE WINE

Henri Fabre Cotes De Provence Cuvee Serpolet

HOUSE SPIRITS

Johnnie Walker Red Label

Bombay Sapphire Gin

Russian Standard Vodka

Bacardi Superior Rum

Jose Cuervo Silver Tequila

BEER

Heineken

Tiger

COCKTAIL

Classic Martini (Gin or Vodka)

Vietnamese Espresso Martini

MOCKTAIL

Vietnamese Lemonade

SOFTDRINKS

Coca Cola (Regular or Diet), Sprite, Schweppes (Soda, Tonic or Ginger Ale)

PACKED OR CANNED JUICE

Orange, Pineapple, Apple, Cranberry or Mango