

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.

Appetizers

Cá hồi muối củ dền (S)

Beetroot cured salmon roll with fresh herb garlic mayo

Bánh mì (G)

Banh mi Vietnam with grilled chicken, chicken ham, chicken paté, carrot and white radish, pickles, cucumber, coriander, red chilli, mayonnaise and lettuce

Chạo tôm (S, N)

Sugarcane with king prawn

Bánh Khọt (S, N)

Vietnamese mini pancakes with chicken, fish sauce and pickles

Banh Beo (S)

Vietnamese steamed shrimp and seafood rice cake, homemade XO fish sauce

Vịt cuốn lá lốt (N)

Grilled foie gras sausages and peanuts wrapped in pepper leaves, served with homemade nước chấm sauce

Gà nướng sả (N)

Grilled chicken skewer with lemongrass

Fresh Vietnamese Summer Rolls and Hot Spring Rolls

Gỏi cuốn tôm (S)

Vietnamese rice paper roll with shrimps served with homemade fish sauce

Gỏi cuốn gà (S)

Vietnamese rice paper roll with chicken served with homemade fish sauce

Nem hải sản chiên giòn (S)

Deep-fried crispy spring rolls with crab and shiitake mushrooms

Nem gà chiên giòn

Crispy organic chicken spring rolls, homemade ginger orange sauce

Nem rau chiên giòn

Deep-fried vegetable spring rolls served with sweet chilli sauce

Soup

Phở bò Việt Nam (B)

Traditional Vietnamese soup with beef or chicken with assorted vegetables and chilli

Vegetable Pho soup

Vegetable hot and sour soup

Salad

Gỏi đu đủ (S) (N)

Green papaya, shrimps, cherry tomatoes, herbs with lime dressing

Gỏi gà bắp cải (N, S)

Chicken and cabbage salad, fish sauce dressing

Dessert

Sorbet

Mango soup with coconut ice cream

Deep fried banana with honey (G)

Sliced Seasonal Fresh Fruit

Packages

AED 199 per person inclusive of soft drinks

AED 299 per person inclusive of house beverages

AED 399 per person inclusive of premium beverages

Main Course

Muc xao(S) (G)

Wok-fried spicy squid

Cá hấp chanh (S)

Steam fish with lime sauce

Gà xào sả ớt(S) (C)

Wok-fried organic chicken, lemongrass and chilli

Bò nướng sả sốt tiêu đen (B) (G)

Grilled beef striploin in black pepper sauce

Việt Nam cà ri chay (V)

Vietnamese curry in coconut milk, chilli, basil with vegetables and noodles

Cơm Rang Hội An (S)

Fried rice with prawns

HOI AN