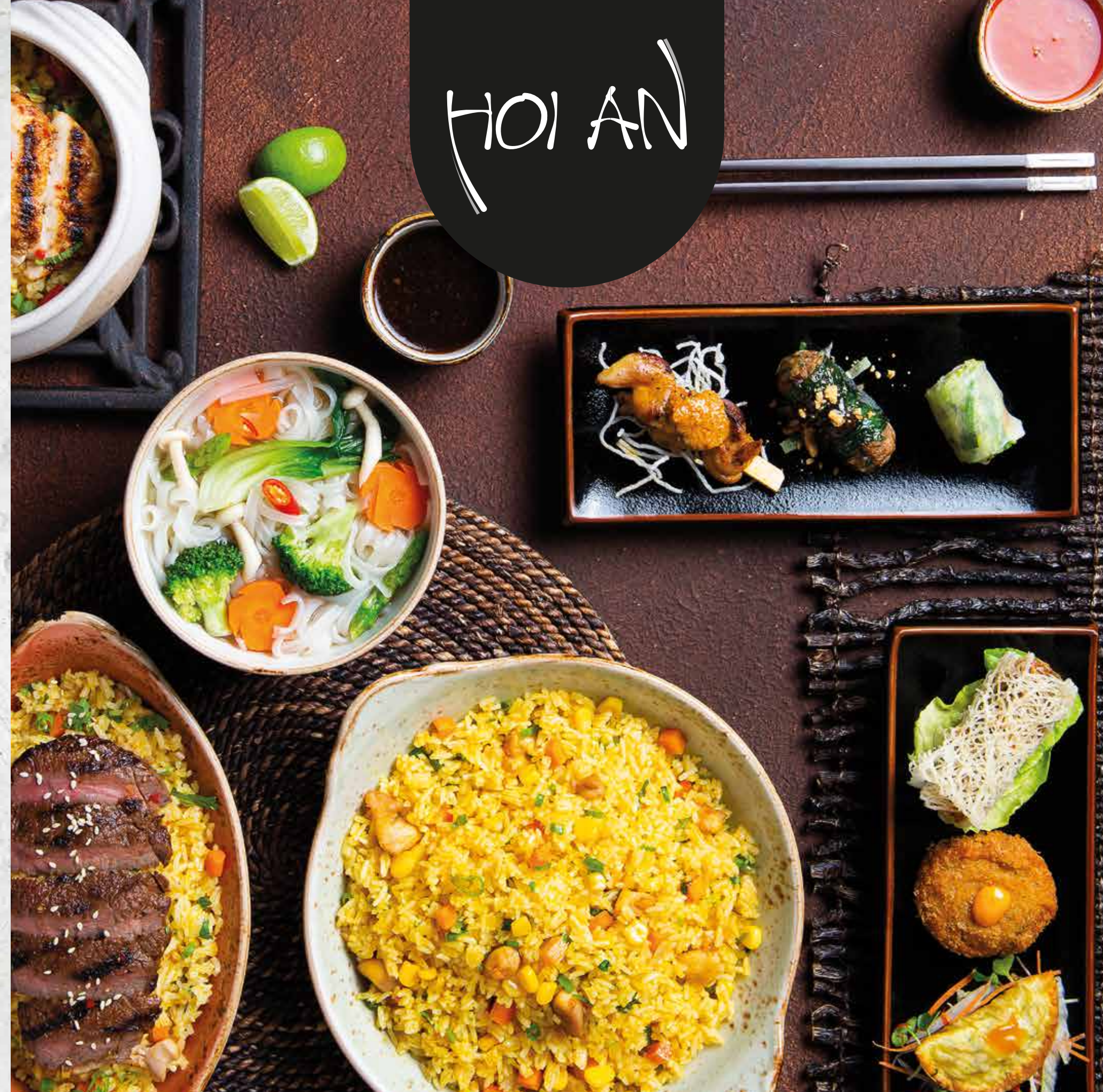


Hoi An

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Gỏi cuốn cua lột

Bò kho kiểu Sài Gòn

Angus beef tenderloin

From our Chef Fresh Vietnamese Summer Rolls

AED

Gỏi cuốn cá hồi (SF, G) _____ **65**
Salmon roll

Gỏi cuốn cá hồi (SF, G) _____ **85**
Deep-fried soft shell crab roll

Gỏi cuốn cuố lột (SF, G) _____ **65**
Tiger prawn roll

Lựa chọn nước sốt

Choice of:

Hoisin và nước sốt đậu phộng (V, N)

Hoisin and peanut sauce

Or

Nước mắm chấm (SF)

Homemade fish sauce

Salads

Gỏi vịt truyền thống bắp cải và nước mắm gừng (N) _____ **70**
Twice-cooked duck, cabbage, fresh herbs and ginger

Gỏi xoài, bưởi, rau mùi và cua lột chiên giòn (SF, G) _____ **75**
Green mango, pomelo, soft-shell crab, lemon dressing

Soups

Các loại phở Việt Nam

Traditional Vietnamese soup

Fresh herbs, leaf vegetables, chilli and hoisin sauce

Choice of:

Angus beef tenderloin 100g _____ **65 | 130**

Or

Organic chicken _____ **55 | 85**

Or

Tiger prawns _____ **60 | 115**

Sup hải sản

 (SF, SP)

Hot and sour soup with diver scallops, prawns, shimeji, galangal and kaffir lime _____ **65**


Main Courses

Cá nướng lá sen (SF) _____ **149**

Oven-baked seabass, wrapped in lotus leaf, served with kumquat compote and mixed herbs

Bò kho kiểu Sài Gòn (RIN, G) _____ **165**

Saigon style braised Australian beef cheek, onion pearl and carrot

(N) Contains nuts (V) vegetarian  rooted in nature (SP) spicy
(SF) contains seafood (G) contains gluten (D) contains dairy



Thập cẩm



Bánh Khọt



Nem hải sản chiên giòn



Hải sản cuốn lá chuối nướng
chấm với mắm me và rau sống

Starters

Thập cẩm "Hoi An's" signature tasting platter (N, SF, G) Six appetisers selected by the Chef	80
Hải sản cuốn lá chuối nướng chấm với mắm me và rau sống (SF, SP) Stuffed banana leaf with seafood, lemongrass, coriander, tamarind sauce, rice noodles	58
Vịt cuốn lá lốt (N, SF) Grilled duck and foie gras sausage wrapped in betel leaf, homemade nước chấm sauce	62
Nem hải sản chiên giòn (SF, G) Deep-fried crispy spring rolls, stuffed with shrimps and shiitake mushrooms, rice noodles	65
Bánh khọt (SF, G) Vietnamese banh khot, mini pancakes, rice flour, shrimps, yellow bean, mix herbs, fish sauce and pickles	58

Salads

Nộm Du Dủ (S) Green papaya and shrimp salad with cherry tomatoes, herb and lime dressing	55
Gỏi bò nướng (N, SF) Grilled beef tenderloin, cucumber, tomato, onion, fish sauce dressing	68
Vietnamese Charcoal Grilled Satay Skewers Các loại xiên nướng	
Thập cẩm nướng (N, SF) Grilled mixed satay platter	95
Mực nướng sả (N, SF) Grilled cuttlefish with lemongrass, chilli, seafood sauce	60
Gà nướng ướp với riềng, lá chanh ăn kèm với sốt đậu phộng (N) Organic chicken skewer, marinated with galangal and kaffir lime leaf, peanut sauce	58
Bò Úc nướng ướp với nước tương riềng, tỏi, ăn kèm với sốt đậu phộng (N) Marinated Australian beef tenderloin with peanut sauce	95



Tôm hùm rang muối tiêu



Cá nướng lá sen



Vietnamese Curry

Việt Nam Cà Ri

Vietnamese curry in coconut milk, chilli, and basil with choice of:

Thăn bò _____ 140

Beef tenderloin

Tôm 11-15 _____ 150

Prawn

Gà vàng _____ 115

Yellow curry with chicken

Chef's Special Live Wok-Fried Seafood (Price per KG)

Preparation time: 30 Minutes

Cua chiên sốt toi ot (SP) _____ 355

Mangrove crab with chilli, spring onion and lemongrass

Cua sốt tiêu đen _____ 355

Mud crab with sweet basil, black pepper sauce

Tôm hùm sốt me _____ 325

Canadian lobster with tamarind sauce

Tôm hùm rang muối tiêu _____ 325

Canadian lobster with five spices crispy garlic



Cá chẽm xào với sốt cà RI



Tôm rang me



Cà tím kho tộ



Cơm rang Hội an XO sốt

Mains from the Sea

Cá hồi nướng với chilli sambal 130

Grilled salmon fillet, poached green beans, baby carrot and chilli sambal

Cá nướng lá sen 149

Oven-baked seabass, wrapped in lotus leaf, served with kumquat compote and mixed herbs

Tôm rang me (G) 185

Wok-fried king prawn, tamarind sauce, fresh basil, chilli

Cá chẽm xào với sốt cà RI (G) 165

Wok-fried sea bream, curry sauce, baby eggplant, fresh basil

Mains from the Land

Gà Nướng mật ong chanh 125

Grilled corn-fed chicken leg, marinated with honey and lemon, assorted vegetables

Bò Kho kiểu sài gòn 🌿 (G) 165

Saigon-style braised Australian beef cheek, onion pearl and carrot

Gà xào sả ớt (N, G) 125

Wok-fried chicken with lemongrass and chilli

Dui Vịt ham (G) 165

Slow-cooked duck leg with Vietnamese five spice

Bò nướng sả sốt nấm (G) 225

Grilled marinated Australian beef tenderloin, sweet potato, asparagus and black truffle sauce

Fried Rice and Noodles

Cơm rang Hội An XO sốt 60

HỘI An fried rice with XO sauce, shrimps and vegetables, served in lotus leaf

Phở xào sò điệp (SE, G) 75

Wok-fried rice noodles with scallops, tofu, basil and bean sprouts

Bún thịt nướng (N, SF) 65

Vermicelli with char-grilled chicken, prawn cake, crispy spring roll, mix herbs and fish sauce

From the Earth

Ngũ nấm xào tỏi với dầu hào 60

Five types of sautéed mushrooms, garlic in oyster sauce (SF)

Cà tím kho tộ (G) 65

Clay pot of wok-fried eggplant with tofu, mixed mushrooms, mint and coriander

Cải rổ xào tỏi (N) 45

Sautéed kai-lan with garlic and



Traditional Phở Rau Việt Nam



Ngũ nấm xào tỏi với dầu hào

Vegetarian Dishes

Starters

Nem rau chiên giòn (G, D) 40
Deep-fried crispy spring rolls, stuffed with onion and mushrooms

Bánh Khọt (G) 45
Vietnamese banh khọt, rice flour mini pancakes, yellow bean, mixed herbs, soya sauce and pickles

Fresh Vietnamese Summer Rolls

Gỏi cuốn rau 38
Tofu and vegetables spring roll

Salad

Nộm Du Dủ (N) 40
Green papaya salad

Xà Lách Trộn 35
Green salad and crunchy vegetable spring rolls with soya dressing

Soup

Súp Rau
Hot and sour soup with tofu, vegetables, shimeji, galangal and kaffir lime

Traditional Phở Rau Việt Nam 45
Fresh herbs and leaf vegetables, rice noddles, chilli and hoisin sauce

Vietnamese curry

Việt Nam Cà Ri chay 45
Vietnamese curry in coconut milk, chilli, basil with vegetables and noodles

Fried rice and noodles

Cơm rang rau 48
Fried rice, garlic, carrot, mushroom, spring onion and asparagus

Phở xào chay 45
Wok-fried rice noodles with vegetables, onion, tofu, basil and bean sprouts

Desserts

Kem Soai Nước Cốt Dừa (N) 42
Chilled mango soup with coconut milk and coconut ice cream

Chè củ năng 3 màu 45
Three colored sweet water chestnuts, mixed fruit and vanilla ice cream

Sốt và kem lá dứa với chuối, gừng ngào đường 48
Banana ginger syrup, coconut pandan sauce with pandan ice cream

Chocomissu 52
Mascarpone cream, caramel Bavaroise, coffee sponge and coffee ice cream

Coconut and Lemon 50
Lemon cigar, coconut cream on a sable biscuit, with popping candy



Việt Nam Cà Ri chay

