

BISTRO JULIENNE

ALL DAY DINING

Breakfast: 6.30 AM to 10.30 AM

Lunch & Dinner: 11.00 AM to 22.00 PM



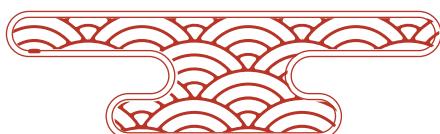
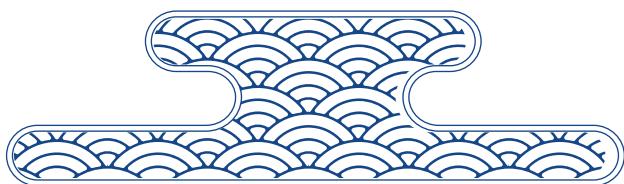
Welcome to Bistro Julienne

Rooted in the timeless craft of French cuisine, our menu is a thoughtful expression of comfort, authenticity, and refined simplicity. Each dish is designed not only to satisfy but also to inspire. It is curated with care, prepared with purpose, and presented with quiet elegance.

We invite you to begin your experience with the Grilled Octopus, delicately marinated and balanced with vibrant local ingredients. Or savor the Filet de Black Cod, where bold depth meets a whisper of citrus. More than signature offerings, these dishes are stories shaped by flavor, created to be remembered.

Whether you are seeking a moment of indulgence or a shared culinary memory, we hope your time with us is as enriching as it is delicious.

If you have any dietary preferences, our team will be delighted to personalize your experience.



SALADS

CAESAR SALAD	   	175
Romaine lettuce, croutons, bacon, Parmigiano Reggiano, poached egg, and Caesar dressing		
With your choice of:		
Grilled chicken breast (120g)	85	
Grilled spicy prawns (3 pcs)	95	
House-made marinated salmon (5 pcs)	135	

NIÇOISE SALAD		215
Tuna, haricots verts, potatoes, and mustard dressing		

LES SOUPES

LOBSTER BISQUE	 	325
Spiny Nha Trang lobster with lumpfish caviar		

WILD MUSHROOM SOUP	  	245
Assorted mushrooms with truffle oil		

LES ENTREES CLASSIQUES

GRILLED ASPARAGUS	  	175
Poached egg, grilled Parma ham, creamy egg sauce, and local herbs		

FOIE GRAS	 	395
Brioche, chives, caramelized pear, port wine, and strawberry sauce		

GRILLED OCTOPUS	 	375
Marinated octopus with turmeric, chive bulb, chili-capsicum purée, quinoa, mango salsa, and local herbs		

LES VIANDES

CASSOULET	 	365
French duck leg, baked white beans, sausage, Torchon ham, rosemary, and red wine sauce		

CHICKEN BREAST	 	295
Oven-baked chicken breast, mashed potatoes, buttered baby vegetables, and morel mushroom sauce		

BEEF BOURGUIGNON	 	355
Slow-cooked U.S. beef in bourguignon sauce, served with creamy mashed potatoes		

• LES POISSONS •

FILET DE BLACK COD     575
Burnt leek, almond-cauliflower mousse, and orange-red wine sauce

FILET DE TROUT   565
Braised lentils, grilled asparagus, and yuzu butter sauce

NOS SPÉCIALITÉS GRILLÉES

AUSTRALIAN BEEF RIB EYE  

Baked honey sweet potato corn cake, mashed potatoes, pink salt, peppercorn, and Café de Paris butter

785

AUSTRALIAN BEEF TENDERLOIN   

Filet mignon, butter-glazed Da Lat carrots, potato pavé, and Café de Paris butter

815

LAMB CHOPS  

New Zealand lamb loin, smoked eggplant purée, herb crust, asparagus, and rosemary jus

655

Steak sauce of your choice: Green pepper sauce / Red wine sauce / Black truffle jus

SIDE DISH

SHOESTRING FRIES 

105

SAUTÉED WILD MUSHROOMS 

85

SAUTÉED LOCAL MUSTARD LEAF   75

Local sausage with garlic, chili, and fish sauce

STEAMED MIXED VEGETABLES 

65

DESSERTS

CHEESE BOARD  

425

Brie, Gouda, Emmental, and Comté

 Chef's Recommendation

DIETARY RESTRICTIONS

    
Gluten Egg Dairy Vegan Nut
    
Beef Pork Chicken Sea food Fish

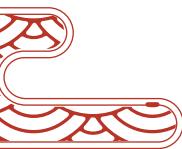
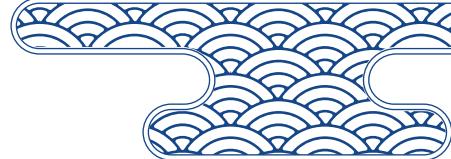
FLAMBÉ BANANA  

115

Caramelized banana flambéed with sugar and rum, served with ice cream

TROPICAL SEASONAL FRUIT 

155



• SIGNATURE COCKTAILS •

CHEESECAKE

Butter-washed Monsoon rum, dry martini, passion fruit, vanilla, foamee
245

CORAL

Lady Trieu gin, strawberry oleo, basil cordial, lime, coral tuile
265

• READY TO POUR COCKTAILS •

PHO COCKTAIL

235

DRY MARTINI

235

NEGRONI

235

OLD FASHIONED

235

ORANGE MARTINEZ

235

All prices are quoted in thousands of Vietnamese Dong (VND),
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• CLASSIC COCKTAILS •

MARGARITA

Olmeca Altos Plata, Ve De Di Triple sec, lime, agave syrup
235

MOJITO

Rhum Monsoon, lime, mint, brown sugar, soda
235

MARTINI

Gin or vodka, dry vermouth
235

MANGO DAIQUIRI

Monsoon rum, triple sec, fresh mango, lime juice, agave syrup
235

LYCHEE & ROSE MIMOSA

Skyy Vodka, lychee, rose syrup, lime juice, sparkling wine
235

APEROL SPRITZ

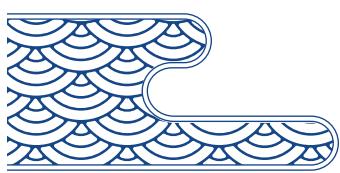
Aperol, prosecco, soda water
235

HOI AN HOLIDAY

Skyy Vodka, lemongrass, flower mix, passion fruit, rose syrup, elder flower syrup, egg white
235

HOI AN 75

Lady Trieu Hoi An Spice Road gin, lime, simple syrup, sparkling wine
235



WORLD OF COFFEE

• VIETNAMESE COFFEE •

BLACK COFFEE	
	80
CONDENSED MILK COFFEE	
	90
SALTED COFFEE	
	95
COLD BREW COFFEE	
	90
BAC XIU	
	90

• ITALIAN COFFEE •

RISTRETTO / ESPRESSO	
	65
AMERICANO / LONG BLACK	
	75
DOUBLE ESPRESSO	
	75
ESPRESSO MACCHIATO	
	75
CAPPUCINO / LATTE / FLAT WHITE	
	100
MOCHA	
	100
IRISH COFFEE	
	150

• TEA •

SHAN TUYET GREEN TEA LUC THIEN

Harvested from 1,200-year-old Shan Tuyet tea trees in the highlands of Lao Cai, this tea offers a round and delicate flavor with mild bitterness and a strong, sweet aftertaste. Its aroma blends young rice with hints of wildflowers.

135

OOOLONG TEA AN QUANG

Grown at over 1,000 meters above sea level, the Kim Tuyen oolong tea offers a delicate aroma of flowers and honey, picked fresh from the finest trees.

115

ENGLISH BREAKFAST, EARL GREY, JASMINE, PEPPERMINT, CHAMOMILE	
	100

• HEALTHY DRINKS •

GOLDEN TROPICAL

Pineapple, passion fruit, turmeric, honey

150

IMMUNE BOOSTER

Watermelon, red beetroot, ginger syrup

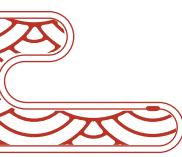
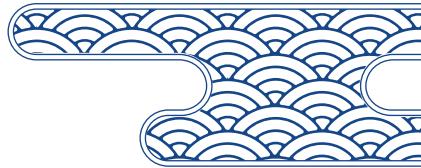
150

GREEN JUICE

Apple, celery, cucumber, mojito mint syrup

150

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• FRUITY & SWEET •

JUICY BLISS

Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup

135

• SMOOTHIES •

MANGO FUSION

Mango, pineapple, yellow orange, mango purée, honey, yogurt, chia seeds

135

SWEET STRAWBERRY

Yogurt, honey, lime, condensed milk, strawberry purée

135

• FRESH JUICE •

MANGO 105

COCONUT 105

WATERMELON 105

LIME 105

PINEAPPLE 105

PASSION FRUIT 105

ORANGE 105



WATER

& SOFT DRINKS

ALBA MINERAL WATER 450ML
90

ALBA SPARKLING WATER 450ML
90

ACQUA PANNA STILL WATER 750ML
135

SAN PELLEGRINO SPARKLING WATER 750ML
135

SOFT DRINKS

7-Up | Pepsi | Pepsi Zero | Ginger Ale | Red Bull |
Soda | Tonic

60

BEER

LOCAL DRAFT BEER

LAGER CHU TEU - ABV 4.8% (S) | (L)
80 | 110

FIVE ELEMENTS - KIM - ABV 4.6% (S) | (L)
118 | 150

LOCAL CANNED BEER

HUDA - ABV 4.7%
90

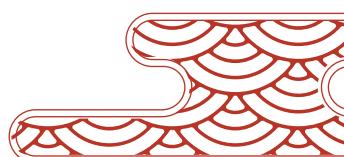
INTERNATIONAL DRAFT BEER

TIGER - ABV 6.9% (S) | (L)
118 | 150

HEINEKEN - ABV 5% (S) | (L)
118 | 150

INTERNATIONAL CANNED BEER

BUDWEISER - ABV 5%
110





SPIRIT

WHISKY

SINGLE MALT SCOTCH WHISKY		
VE DE DI DISTILLER'S CHOICE SINGLE MALT WHISKEY	163	2.000
THE GLENLIVET FOUNDER'S RESERVE	180	2.730
LAPHROAIG 10 YO	273	4.000
MACALLAN 12 DOUBLE CASK		5.900

BLENDED SCOTCH WHISKY

BALLANTINE'S FINEST	120	1.500
CHIVAS EXTRA 12 YO	136	1.730

IRISH WHISKEY

JOHN JAMESON	120	1.500
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BOURBON & TENNESSEE

JACK DANIEL'S NO. 7	120	1.500
BULLEIT BOURBON	136	1.730

VODKA

SKYY VODKA	120	1.500
ABSOLUT VODKA CITRON	120	1.500
GREY GOOSE	163	2.000

GIN

LADY TRIEU HOI AN SPICE ROAD GIN	163	2.450
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A regionally inspired Vietnamese craft gin capturing the essence of Hoi An with lively citrus notes, aromatic ginger, and a subtle smokiness from black cardamom.		
VE DE DI GOOD GIN	163	2.450
BOMBAY SAPPHIRE	120	1.500
HENDRICKS	163	2.450

RUM

SAMPAN MONSOON 43%	120	1.500
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Locally crafted in Hoi An, featuring a rich aromatic profile with floral and fresh fruit notes, a long finish, and a refreshing hint of licorice.		
SAMPAN RUM CELLAR SERIES EX-CONGAC 44.9%	370	6.150
SAMPAN RHUM CELLAR SERIES EX-COGNAC 45% 6 YO	450	6.650
SAMPAN RHUM CELLAR SERIES: COGNAC-BOURBON 45%	400	6.450

SAMPAN RHUM CELLAR SERIES 2021 VIRGIN OAK	400	6.450
VE DE DI RIGHT RHUM	130	1.650
CAPTAIN MORGAN DARK RHUM	120	1.500

BRANDY (COGNAC)

ST REMY VSOP	120	1.500
TESSERON, LOT NO.90 XO OVATION, TERROIR ASSEMBLAGE		8.000

SPIRIT

TEQUILA

OMELCA TEQUILA ALTOS PLATA	136	1.730
TEQUILA 1800 COCONUT	180	2.800

MEZCAL

MEZCAL CREYENTE 40%	230	3.360
MOTELOBOS ESPADIN 45%	230	3.360

APERITIF

D.O.M BENEDICTINE	163	1.900
CAMPARI	136	1.360
CAMPARI NEGRONI	163	1.730

APEROL APERITIVO

SAMBUCA VACCARI	136	1.730
LIMONCELLO	136	1.900

EAU DE VIE DE POIRE WILLIAMS SAINT ARBOGAST

RICARD PASTIS DE MARSEILLE	120	1.500
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DIGESTIF

IRISH BAILEYS	120	1.500
SHERRY TIO PEPE	136	1.730

DRAMBUIE

KAHLUA COFFEE	120	1.500
JAGERMEISTER	120	1.500

MALIBU

MALIBU	120	1.500
VE DE DI CREAM DE COCONUT	163	1.900

VE DE DI CREAM DE CACAO

VE DE DI COLD BREW COFFEE LIQUER	163	1.900
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WINE SELECTION

TERRE FORTI, NOVEBOLLE SPARKLING, EXTRA DRY, ROMAGNA DOC	255	1.250
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MIGUEL TORRES, LAS MULAS RESERVA ROSE

MIGUEL TORRES, LAS MULAS, SAUVIGNON BLANC	255	1.250
BARRAMUNDI, CHARDONNAY	255	1.250

VIGNETI ROMIO, PINOT GRIGIO, RUBICONE, ITALY

DE BORTOLI, THE ACCOMPLICE, SHIRAZ, RIVERINA	255	1.250
SANTA CAROLINA RESERVA	255	1.250

CHATEAU CLOU DU PIN BORDEAUX SUPERIEUR

CHATEAU CLOU DU PIN BORDEAUX SUPERIEUR	255	1.250
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