



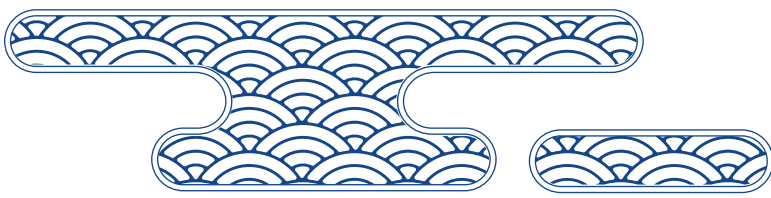
BISTRO

JULIENNE

ALL DAY DINING

Breakfast: 6.30 AM to 10.30 AM

Lunch & Dinner: 11.00 AM to 22.00 PM



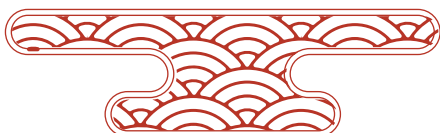
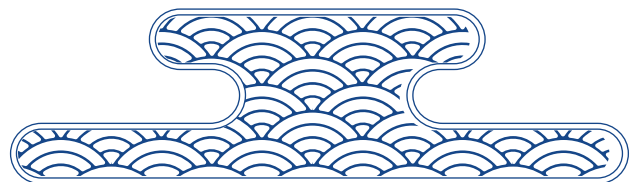
Welcome to Bistro Julienne

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



Spiny Nha Trang lobster with lumpfish caviar

325

WILD MUSHROOM SOUP



Assorted mushrooms with truffle oil

245

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

BEEF BOURGUIGNON



355

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

CHICKEN BREAST



295



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




• 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

SAUTEED 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

All prices are quoted in thousands of Vietnamese Dong (VND),
subject to service charge and government tax.

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

CLASSIC COCKTAILS

MARGARITA

Olmecca 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

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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

OOLONG 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 | Pespi 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 WHISKY	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
<i>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.</i>		

VE DE DI GOOD GIN	163	2.450
BOMBAY SAPPHIRE	120	1.500
HENDRICKS	163	2.450

RUM

SAMPAN MONSOON 43%	120	1.500
<i>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.</i>		

SAMPAN RUM CELLAR SERIES EX-COGNAC 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
MOTEOBOS ESPADIN 45%	230	3.360

APERITIF

D.O.M BENEDICTINE	163	1.900
CAMPARI	136	1.360
CAMPARI NEGRONI	163	1.730
APEROL APERITIVO	136	1.730
SAMBUCA VACCARI	136	1.730
LIMONCELLO	136	1.900
EAU DE VIE DE POIRE WILLIAMS SAINT ARBOGAST	163	2.630
RICARD PASTIS DE MARSEILLE	120	1.500

DIGESTIF

IRISH BAILEYS	120	1.500
SHERRY TIO PEPE	136	1.730
DRAMBUIE	163	2.100
KAHLUA COFFEE	120	1.500
JAGERMEISTER	120	1.500
MALIBU	120	1.500
VE DE DI CREAM DE COCONUT	163	1.900
VE DE DI CREAM DE CACAO	163	1.900
VE DE DI COLD BREW COFFEE LIQUER	163	1.900

• WINE SELECTION •

TERRE FORTI, NOVEBOLLE SPARKLING, EXTRA DRY, ROMAGNA DOC	255	1.250
MIGUEL TORRES, LAS MULAS RESERVA ROSE	295	1.450
MIGUEL TORRES, LAS MULAS, SAUVIGNON BLANC	255	1.250
BARRAMUNDI, CHARDONNAY	255	1.250
VIGNETI ROMIO, PINOT GRIGIO, RUBICONE, ITALY	255	1.250
DE BORTOLI, THE ACCOMPLICE, SHIRAZ, RIVERINA	255	1.250
SANTA CAROLINA RESERVA	255	1.250
CHATEAU CLOU DU PIN BORDEAUX SUPÉRIEUR	255	1.250

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