



OPERATION HOURS

08AM  
08PM

# MENU

## GRAB & GO

**BANH MI**     \_\_\_\_\_ **135**

Vietnamese baguette with pork pâté, aioli sauce, cucumber, charsiu pork, pickled vegetables, and Tra Que herbs

**VEGAN SANDWICH HOME-MADE BREAD**    \_\_\_\_\_ **165**

Grilled vegetables on house-made bread with olive tapenade and cheese

**HOI AN ROSE CAKE STEAMED**   \_\_\_\_\_ **165**

Steamed rice dumpling with pork & shrimp minced served with sweet fish sauce

**TAM HUU ROLL**    \_\_\_\_\_ **145**

Tam Hũu – Tra Que herbs rolled with prawn & pork belly

**TRA QUE ROLL**   \_\_\_\_\_ **155**

Fresh spring rolls with charsiu pork, prawn & Tra Que herbs

**CHAR SIU DUCK WRAP**   \_\_\_\_\_ **145**

Roasted duck char siu wrapped in house-made mandarin-flavored pancakes, served with spring onions, cucumber, coriander, and plum sauce

## APPETIZERS & SALAD

**CALAMARI & POMELO SALAD**    \_\_\_\_\_ **235**

Grilled calamari with buttermilk and pomelo salad, dried sesame, peanuts, mixed herbs, and tamarind sauce

**PRAWN AND GREEN MANGO SALAD**    \_\_\_\_\_ **215**

Grilled regional prawns sautéed in French butter with green mango salad and sweet and sour fish sauce

**TRADITIONAL ROYAL SALAD WITH FRIED TOFU**   \_\_\_\_\_ **155**

Dried mountain vegetable salad mixed with fried tofu, Tra Que herbs, soy dressing, and peanuts

## RICE & NOODLE

**VIETNAMESE FRIED RICE WITH YOUR CHOICE OF:**

Seafood  \_\_\_\_\_ **235**

Beef  \_\_\_\_\_ **215**

Vegetables  \_\_\_\_\_ **115**

**STIR-FRIED EGG NOODLES WITH YOUR CHOICE OF:**

Chicken  \_\_\_\_\_ **175**

Seafood  \_\_\_\_\_ **235**

Mushroom & Tofu   \_\_\_\_\_ **155**

## TRADITIONAL VIETNAMESE LOCAL FLAVORS

**BANH XEO**     \_\_\_\_\_ **165**

Crispy traditional pancake with pork belly, shrimp, and peanut sauce

**HOI AN CHICKEN RICE**  \_\_\_\_\_ **165**

Farm-raised chicken with rice, pickled green papaya, onion, and laksa leaves

**CAO LAU HOI AN**    \_\_\_\_\_ **155**

Traditional Hoi An noodles with char siu pork, pork dipping sauce, Tra Que herbs, rice cracker, and Hoi An chili sauce

### PHO

Traditional Vietnamese noodle soup with fresh herbs. Your choice of:

Beef  \_\_\_\_\_ **185**

Chicken  \_\_\_\_\_ **175**

Vegetarian  \_\_\_\_\_ **145**

## VIETNAMESE MAIN COURSES

**SLOW-COOKED PORK BELLY**  \_\_\_\_\_ **255**

Braised pork belly in fresh young coconut juice, served with steamed rice

**STEWED BEEF**   \_\_\_\_\_ **285**

Cooked beef shank with local herbs, vegetables, and coconut milk, served with steamed rice

**WOK FRIED FARM RAISED CHICKEN BREAST**  \_\_\_\_\_ **195**


Chicken breast stir-fried with Vietnamese spices and garden vegetables, served with steamed rice

**BEEF 'LUC LAC'**  \_\_\_\_\_ **385**











Wok-fried Australian beef with black pepper, hoisin sauce, and bell peppers, served with French fries

**GRILLED GROUPER**   \_\_\_\_\_ **325**

Marinated grouper fish with turmeric, local chives, and fish sauce, served with steamed rice

 Chef's Recommendation

### DIETARY RESTRICTIONS

Gluten Egg Dairy Vegan Nut Beef Pork Chicken Sea food Fish

## DESSERT

**"CHE BAP" HOI AN**  \_\_\_\_\_ **75**

Slow-cooked Hoi An sweet corn with light corn syrup

**OLD TOWN SOYA PUDDING**   \_\_\_\_\_ **75**

Soya pudding served with brown sugar, ginger sugar syrup

**FRESH FRUITS PLATTER**  \_\_\_\_\_ **155**

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## CLASSIC COCKTAILS

<b>MANGO DAIQUIRI</b> Monsoon rum, triple sec, fresh mango, lime juice, agave syrup	235
<b>HOI AN HOLIDAY</b> Skyy Vodka, lemongrass, flower mix, passion fruit, rose syrup, elder flower syrup, egg white	235
<b>HOI AN 75</b> Lady Trieu Hoi An Spice Road gin, lime, simple syrup, sparkling wine	235

## READY TO POUR COCKTAILS

<b>PHO COCKTAIL</b>	235
<b>DRY MARTINI</b>	235
<b>NEGRONI</b>	235
<b>OLD FASHIONED</b>	235
<b>ORANGE MARTINEZ</b>	235

## FRESH JUICE

<b>MANGO</b>	105	<b>PINEAPPLE</b>	105
<b>COCONUT</b>	105	<b>PASSION FRUIT</b>	105
<b>WATERMELON</b>	105	<b>ORANGE</b>	105
<b>LIME</b>	105		

## FRUITY AND SWEET

<b>JUICY BLISS</b>	135
Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup	

## SIGNATURE COCKTAILS

<b>MOIRE ESPRESSO</b>	300
Ve De Di Right Rum, crème de cacao, crème de coconut, coffee liqueur, Vietnamese coffee drip, saline solution, chocolate bitters	
<b>APRICOT BLOSSOM</b>	245
Lady Trieu gin, sweet vermouth, preserved apricot, passion fruit juice	

## WORLD OF COFFEE

### VIETNAMESE COFFEE

<b>BLACK COFFEE</b>	80
<b>CONDENSED MILK COFFEE</b>	90
<b>COLD BREW COFFEE</b>	90
<b>BAC XIU</b>	90

### SIGNATURE COFFEE

<b>SALTED COFFEE</b>	95
<b>COCONUT COFFEE</b>	135
<b>EGG COFFEE</b>	145

### ITALIAN COFFEE

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

## COLD BUBBLE TEA

<b>PASSION HIBISCUS</b>	135
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	
<b>JASMINE LYCHEE</b>	135
Jasmine tea, lychee, lime, lemongrass, jelly bubble	

## HEALTHY DRINKS

<b>GOLDEN TROPICAL</b>	150
Pineapple, passion fruit, turmeric, honey	
<b>IMMUNE BOOSTER</b>	150
Watermelon, red beetroot, ginger syrup	
<b>GREEN JUICE</b>	150
Apple, celery, cucumber, mojito mint syrup	

## WATER AND SOFT DRINKS

<b>ALBA MINERAL WATER 450ML</b>	90	<b>SAN PELLEGRINO SPARKLING WATER 750ML</b>	135
<b>ALBA SPARKLING WATER 450ML</b>	90	<b>SOFT DRINKS: 7-UP   PEPSI   PESPI ZERO</b>	60
<b>ACQUA PANNA STILL WATER 750ML</b>	135	<b>GINGER ALE   RED BULL   SODA   TONIC</b>	

### LOCAL DRAFT BEER

<b>LAGER CHU TEU - ABV 4.8% (S)</b>	80
<b>LAGER CHU TEU - ABV 4.8% (L)</b>	110
<b>FIVE ELEMENTS - KIM - ABV: 4.6% (S)</b>	118
<b>FIVE ELEMENTS - KIM - ABV: 4.6% (L)</b>	150

### LOCAL CANNED BEER

<b>HUDA - ABV: 4.7%</b>	90
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### INTERNATIONAL CANNED BEER

<b>BUDWEISER - ABV 5%</b>	110
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## BEER

### INTERNATIONAL DRAFT BEER

<b>TIGER - ABV 6.9% (S)</b>	118
<b>TIGER - ABV 6.9% (L)</b>	150
<b>HEINEKEN - ABV 5% (S)</b>	118
<b>HEINEKEN - ABV 5% (L)</b>	150

## TEA

<b>SHAN TUYET GREEN TEA LUC THIEN</b>	135
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.	
<b>OO LONG TEA AN QUANG</b>	115
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.	
<b>ENGLISH BREAKFAST, EARL GREY, JASMINE, PEPPERMINT, CHAMOMILE</b>	100

## WINE SELECTION

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

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