

**OPERATION HOURS****08AM  
08PM****MENU****GRAB & GO**

<b>BANH MI</b>	● ● ●	135
Vietnamese baguette with pork pâté, aioli sauce, cucumber, charsiu pork, pickled vegetables, and Tra Que herbs		
<b>VEGAN SANDWICH HOME-MADE BREAD</b>	● ● ●	165
Grilled vegetables on house-made bread with olive tapenade and cheese		
<b>HOI AN ROSE CAKE STEAMED</b>	● ●	165
Steamed rice dumpling with pork & shrimp minced served with sweet fish sauce		

**TRADITIONAL VIETNAMESE LOCAL FLAVORS**

<b>BANH XEO</b>	● ● ● ●	165
Crispy traditional pancake with pork belly, shrimp, and peanut sauce		
<b>HOI AN CHICKEN RICE</b>	●	165
Farm-raised chicken with rice, pickled green papaya, onion, and laksa leaves		
<b>CAO LAU HOI AN</b>	● ● ●	155
Traditional Hoi An noodles with char siu pork, pork dipping sauce, Tra Que herbs, rice cracker, and Hoi An chili sauce		
<b>PHO</b>		
Traditional Vietnamese noodle soup with fresh herbs. Your choice of:		
Beef	●	185
Chicken	●	175
Vegetarian	●	145

**VIETNAMESE MAIN COURSES**

<b>SLOW-COOKED PORK BELLY</b>	●	255
Braised pork belly in fresh young coconut juice, served with steamed rice		
<b>STEWED BEEF</b>	● ●	285
Cooked beef shank with local herbs, vegetables, and coconut milk, served with steamed rice		
<b>WOK FRIED FARM RAISED CHICKEN BREAST</b>	●	195
Chicken breast stir-fried with Vietnamese spices and garden vegetables, served with steamed rice		
<b>BEEF 'LUC LAC'</b>	●	385
Wok-fried Australian beef with black pepper, hoisin sauce, and bell peppers, served with French fries		
<b>GRILLED GROUPER</b>	● ●	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
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**APPETIZERS & SALAD**

<b>CALAMARI &amp; POMELO SALAD</b>	● ● ●	235
Grilled calamari with buttermilk and pomelo salad, dried sesame, peanuts, mixed herbs, and tamarind sauce		
<b>PRawn AND GREEN MANGO SALAD</b>	● ● ●	215
Grilled regional prawns sautéed in French butter with green mango salad and sweet and sour fish sauce		
<b>TRADITIONAL ROYAL SALAD WITH FRIED TOFU</b>	● ● ●	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

**DESSERT**

<b>"CHE BAP" HOI AN</b>	●	75
Slow-cooked Hoi An sweet corn with light corn syrup		
<b>OLD TOWN SOYA PUDDING</b>	● ●	75
Soya pudding served with brown sugar, ginger sugar syrup		
<b>FRESH FRUITS PLATTER</b>	●	155

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OPERATION HOURS

08AM  
08PM

# MENU

## CLASSIC COCKTAILS

MANGO DAIQUIRI	235
HOI AN HOLIDAY	235
HOI AN 75	235

## SIGNATURE COCKTAILS

MOIRE ESPRESSO	300
APRICOT BLOSSOM	245

## READY TO POUR COCKTAILS

PHO COCKTAIL	235
DRY MARTINI	235
NEGRONI	235
OLD FASHIONED	235
ORANGE MARTINEZ	235

## FRESH JUICE

MANGO	105	PINEAPPLE	105
COCONUT	105	PASSION FRUIT	105
WATERMELON	105	ORANGE	105
LIME	105		

## FRUITY AND SWEET

JUICY BLISS	135
Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup	

## WORLD OF COFFEE

### VIETNAMESE COFFEE

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

### SIGNATURE COFFEE

SALTED COFFEE	95
COCONUT COFFEE	135
EGG COFFEE	145

### 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

## COLD BUBBLE TEA

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

## HEALTHY DRINKS

GOLDEN TROPICAL	150
Pineapple, passion fruit, turmeric, honey	

IMMUNE BOOSTER	150
Watermelon, red beetroot, ginger syrup	

GREEN JUICE	150
Apple, celery, cucumber, mojito mint syrup	

## WATER AND SOFT DRINKS

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

## LOCAL DRAFT BEER

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

## BEER

### INTERNATIONAL DRAFT BEER

TIGER - ABV 6.9% (S)	118
TIGER - ABV 6.9% (L)	150
HEINEKEN - ABV 5% (S)	118
HEINEKEN - ABV 5% (L)	150

## TEA

SHAN TUYET GREEN TEA LUC THIEN	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.	
OOLONG TEA AN QUANG	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.	

ENGLISH BREAKFAST, EARL GREY, JASMINE, PEPPERMINT, CHAMOMILE	100
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## WINE SELECTION

	BY GLASS	BY BOTTLE
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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