








BISTRO
JULIENNE

ALL DAY DINING
Breakfast: 6.30 AM to 10.30 AM
Lunch & Dinner: 11.00 AM to 22.00 PM

SALADS

| | | | |
|---|-----|--|-----|
| CAESAR SALAD     | 205 | NIÇOISE SALAD  | 235 |
| Romaine lettuce, croutons, bacon, Parmigiano Reggiano, poached egg, and Caesar dressing | | Tuna, haricots verts, potatoes, and mustard dressing | |
| With your choice of: | | | |
| Grilled chicken breast (120g) | 95 | | |
| Grilled spicy prawns (3 pcs) | 115 | | |
| House-made marinated salmon (5 pcs) | 145 | | |

LES SOUPES







| | |
|--|-----|
| LOBSTER BISQUE   | 345 |
| Spiny Nha Trang lobster with lumpfish caviar | |

| | |
|--|-----|
| WILD MUSHROOM SOUP    | 275 |
| Assorted mushrooms with truffle oil | |

LES ENTREES CLASSIQUES

| | | | |
|--|-----|--|-----|
| GRILLED ASPARAGUS    | 205 | FOIE GRAS   | 415 |
| Poached egg, grilled Parma ham, creamy egg sauce, and local herbs | | Brioche, chives, caramelized pear, port wine, and strawberry sauce | |
| | | GRILLED OCTOPUS   | 415 |
| | | Marinated octopus with turmeric, chive bulb, chili-capsicum purée, quinoa, mango salsa, and local herbs | |

LES VIANDES



| | | | |
|---|-----|---|-----|
| CASSOULET   | 395 | CHICKEN BREAST   | 355 |
| French duck leg, baked white beans, sausage, Torchon ham, rosemary, and red wine sauce | | Oven-baked chicken breast, mashed potatoes, buttered baby vegetables, and morel mushroom sauce | |
| BEEF BOURGUIGNON   | 395 | | |
| Slow-cooked U.S. beef in bourguignon sauce, served with creamy mashed potatoes | | | |




• LES POISSONS •

FILET DE BLACK COD     625
Burnt leek, almond-cauliflower mousse,
and orange-red wine sauce

FILET DE TROUT   595
Braised lentils, grilled asparagus,
and yuzu butter sauce

NOS SPÉCIALITÉS GRILLÉES

AUSTRALIAN BEEF RIB EYE  
Baked potato gratin, mashed potatoes, pink salt, peppercorn, and Café de Paris butter
815

AUSTRALIAN BEEF TENDERLOIN   
Filet mignon, butter-glazed Da Lat carrots, potato pavé, and Café de Paris butter
835

LAMB CHOPS  
New Zealand lamb loin, smoked eggplant purée, herb crust, asparagus, and rosemary jus
695

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

• SIDE DISH •

SHOESTRING FRIES  125

SAUTEED LOCAL MUSTARD LEAF   85
Local sausage with garlic, chili, and fish sauce

SAUTÉED WILD MUSHROOMS  95

STEAMED MIXED VEGETABLES  75

• DESSERTS •

CHEESE BOARD   445
Brie, Gouda, Emmental, and Comté

FLAMBÉ BANANA   125
Caramelized banana flambéed with sugar
and rum, served with ice cream

 Chef's Recommendation

DIETARY RESTRICTIONS

    
Gluten Egg Dairy Vegan Nut
    
Beef Pork Chicken Sea food Fish

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
295

CORAL

Lady Trieu gin, strawberry oleo, basil cordial, lime, coral tuile
275



READY TO POUR COCKTAILS

PHO COCKTAIL

250

DRY MARTINI

250

NEGRONI

250

OLD FASHIONED

250

ORANGE MARTINEZ

250



CLASSIC COCKTAILS

MARGARITA

Olmecca Altos Plata, Ve De Di Triple sec, lime, agave syrup
250

MOJITO

Rhum Monsoon, lime, mint, brown sugar, soda
250

MARTINI

Gin or vodka, dry vermouth
250

MANGO DAIQUIRI

Monsoon rum, triple sec, fresh mango, lime juice, agave syrup
250

LYCHEE & ROSE MIMOSA

Skyy Vodka, lychee, rose syrup, lime juice, sparkling wine
250

APEROL SPRITZ

Aperol, prosecco, soda water
250

HOI AN HOLIDAY

Skyy Vodka, lemongrass, flower mix, passion fruit, rose syrup, elder flower syrup, egg white
250

HOI AN 75

Lady Trieu Hoi An Spice Road gin, lime, simple syrup, sparkling wine
250



WORLD OF COFFEE

VIETNAMESE COFFEE

BLACK COFFEE

100

CONDENSED MILK COFFEE

100

SALTED COFFEE

125

COLD BREW COFFEE

100

BAC XIU

100



ITALIAN COFFEE

RISTRETTO / ESPRESSO

80

AMERICANO / LONG BLACK

90

DOUBLE ESPRESSO

90

ESPRESSO MACCHIATO

90

CAPPUCINO / LATTE / FLAT WHITE

115



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.

140

OO LONG 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.

125

ENGLISH BREAKFAST, EARL GREY, JASMINE, PEPPERMINT, CHAMOMILE

105



• FRUITY & SWEET •

JUICY BLISS

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

150

• SMOOTHIES •

MANGO FUSION

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

150

SWEET STRAWBERRY

Yogurt, honey, lime, condensed milk,
strawberry purée

150

• FRESH JUICE •

| | |
|---------------|-----|
| MANGO | 110 |
| COCONUT | 110 |
| WATERMELON | 110 |
| LIME | 110 |
| PINEAPPLE | 110 |
| PASSION FRUIT | 110 |
| ORANGE | 135 |

• HEALTHY DRINKS •

GOLDEN TROPICAL

Pineapple, passion fruit, turmeric, honey

165

IMMUNE BOOSTER

Watermelon, red beetroot, ginger syrup

165

GREEN JUICE

Apple, celery, cucumber, mojito mint syrup

165

• WATER & SOFT DRINKS •

ALBA MINERAL WATER 450ML
100

ALBA SPARKLING WATER 450ML
100

ACQUA PANNA STILL WATER 750ML
165

SAN PELLEGRINO SPARKLING WATER 750ML
165

SOFT DRINKS
7-Up | Pepsi | Pespi Zero | Ginger Ale | Red Bull |
Soda | Tonic
70

• BEER •

LOCAL DRAFT BEER

LAGER CHU TEU - ABV 4.8% (S) | (L)
85 | 125

FIVE ELEMENTS - KIM - ABV 4.6% (S) | (L)
125 | 165

LOCAL CANNED BEER

HUDA - ABV 4.7%
90

INTERNATIONAL DRAFT BEER

CARLSBERG - ABV 5% (S) | (L)
125 | 160

1664 BLANC - ABV 5% (S) | (L)
125 | 160

INTERNATIONAL CANNED BEER

BUDWEISER - ABV 5%
125

• SPIRIT •

WHISKY

SINGLE MALT SCOTCH WHISKY

VE DE DI DISTILLER'S CHOICE SINGLE MALT WHISKEY 185 2.200

THE GLENLIVET FOUNDER'S RESERVE 215 3.000

LAPHROAIG 10 YO 315 4.800

MACALLAN 12 DOUBLE CASK 6.500

BLENDED SCOTCH WHISKY

BALLANTINE'S FINEST 135 1.650

CHIVAS EXTRA 12 YO 150 2.050

IRISH WHISKEY

JOHN JAMESON 135 1.650

BOURBON & TENNESSEE

JACK DANIEL'S NO. 7 135 1.750

BULLEIT BOURBON 150 2.250

VODKA

SKYY VODKA 135 2.400

ABSOLUT VODKA CITRON 135 1.650

GREY GOOSE 195 1.650

GIN

LADY TRIEU HOI AN SPICE ROAD GIN 185 2.650

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 185 2.650

BOMBAY SAPPHIRE 135 1.850

HENDRICKS 195 3.000

RUM

SAMPAN MONSOON 43% 135 1.650

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-COGNAC 44.9% 365 4.350

SAMPAN RHUM CELLAR SERIES EX-COGNAC 45% 6 YO 435 5.500

SAMPAN RHUM CELLAR SERIES: COGNAC-BOURBON 45% 395 4.950

SAMPAN RHUM CELLAR SERIES 2021 VIRGIN OAK 395 4.950

CAPTAIN MORGAN DARK RHUM 135 1.650

BRANDY (COGNAC)

ST REMY VSOP 135 1.650

TESSERON, LOT NO.90 XO OVATION,
TERROIR ASSEMBLAGE 9.000

• SPIRIT •

TEQUILA

OMELCA TEQUILA ALTOS PLATA 155 2.000

TEQUILA 1800 COCONUT 195 2.900

MEZCAL

MEZCAL CREYENTE 40% 250 3.650

MOTELOBOS ESPADIN 45% 250 3.650

APERITIF

D.O.M BENEDICTINE 185 2.200

CAMPARI 150 2.200

CAMPARI NEGRONI 180 1.850

APEROL APERITIVO 150 2.300

SAMBUCA VACCARI 150 1.850

LIMONCELLO 150 1.850

EAU DE VIE DE POIRE WILLIAMS SAINT ARBOGAST 290 2.900

RICARD PASTIS DE MARSEILLE 135 1.650

DIGESTIF

IRISH BAILEYS 135 1.650

DRAMBUIE 185 2.200

KAHLUA COFFEE 135 1.650

JAGERMEISTER 135 1.650

MALIBU 135 1.650

VE DE DI CREAM DE COCONUT 185 2.200

VE DE DI CREAM DE CACAO 185 2.200

VE DE DI COLD BREW COFFEE LIQUER 185 2.200

• WINE SELECTION •

MONTPARNASSE VIN MOUSSEUX BRUT SPARKLING,
VIN DE FRANCE 275 1.350

MAISON CASTEL, GRIS DE GRIS, PINOT GRIS, IGP D'OC 275 1.550

MIGUEL TORRES, LAS MULAS, SAUVIGNON BLANC 275 1.350

THE ACCOMPLICE CHARDONAY, AUSTRALIA 275 1.350

VIGNETI ROMIO, PINOT GRIGIO, RUBICONE, ITALY 275 1.350

DE BORTOLI, THE ACCOMPLICE, SHIRAZ, RIVERINA 275 1.350

CONCHA Y TORO, FRONTERA CABERNET
SAUVIGNON, CENTRAL VALLEY 275 1.350

CHATEAU CLOU DU PIN BORDEAUX SUPÉRIEUR 275 1.350



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





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.