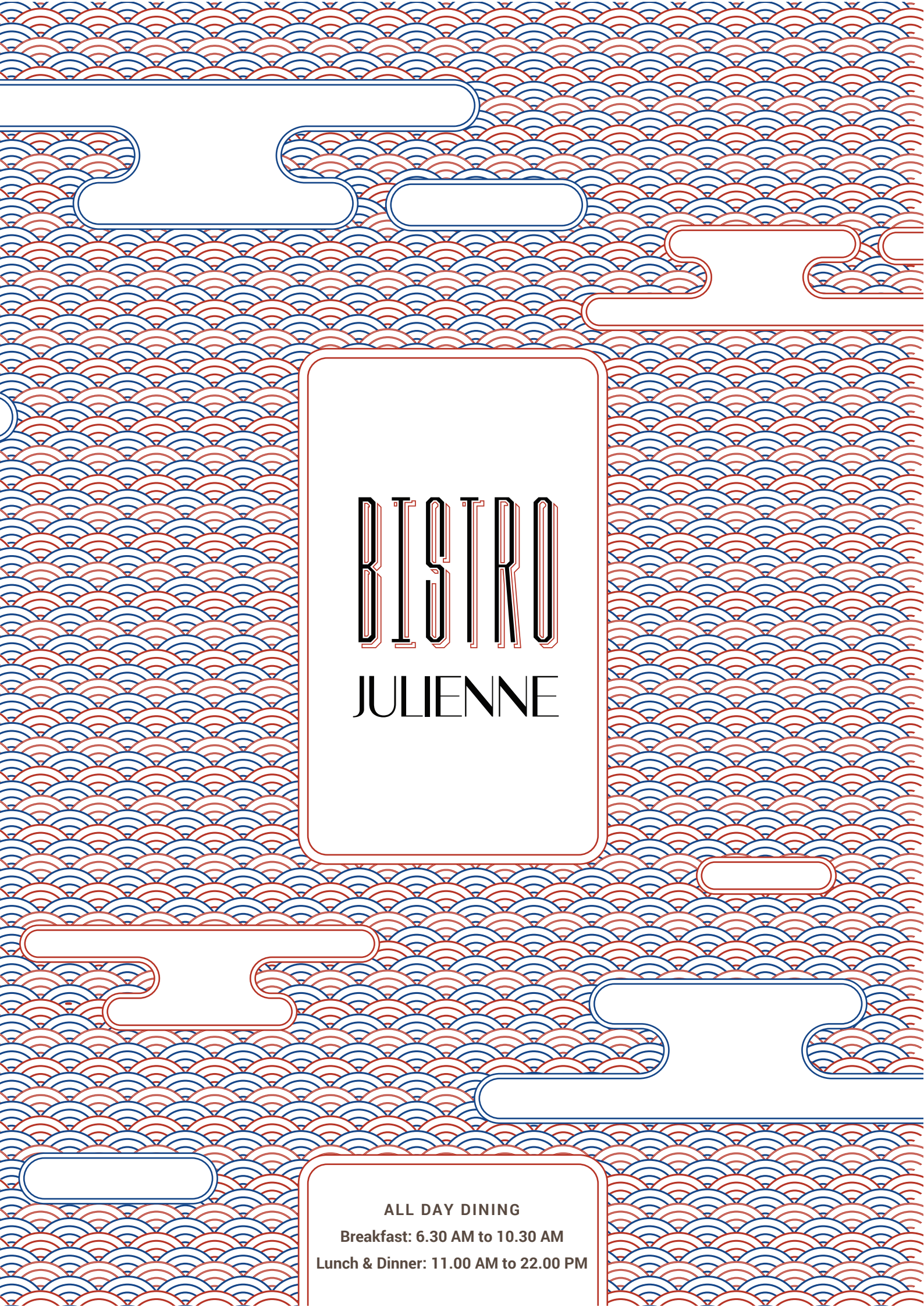




BISTRO

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
Romaine lettuce, croutons, bacon, Parmigiano Reggiano, poached egg, and Caesar dressing
With your choice of:
Grilled chicken breast (120g) 95
Grilled spicy prawns (3 pcs) 115
House-made marinated salmon (5 pcs) 145

NIÇOISE SALAD  235
Tuna, haricots verts, potatoes, and mustard dressing

LES SOUPES

LOBSTER BISQUE  
Spiny Nha Trang lobster with lumpfish caviar
345

WILD MUSHROOM SOUP   
Assorted mushrooms with truffle oil
275

LES ENTREES CLASSIQUES

GRILLED ASPARAGUS    205
Poached egg, grilled Parma ham, creamy egg sauce, and local herbs

FOIE GRAS   415
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
French duck leg, baked white beans, sausage, Torchon ham, rosemary, and red wine sauce

BEEF BOURGUIGNON   395
Slow-cooked U.S. beef in bourguignon sauce, served with creamy mashed potatoes

CHICKEN BREAST   355
Oven-baked chicken breast, mashed potatoes, buttered baby vegetables, and morel mushroom sauce

• 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

SAUTÉED WILD MUSHROOMS  95

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

STEAMED MIXED VEGETABLES  75

• DESSERTS •

CHEESE BOARD   445
Brie, Gouda, Emmental, and Comté

 Chef's Recommendation

DIETARY RESTRICTIONS

    
Gluten Egg Dairy Vegan Nut
    
Beef Pork Chicken Sea food Fish

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

TROPICAL SEASONAL FRUIT  165

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

335

CORAL

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

335

READY TO POUR COCKTAILS

PHO COCKTAIL

250

DRY MARTINI

250

NEGRONI

250

OLD FASHIONED

250

ORANGE MARTINEZ

250

CLASSIC COCKTAILS

MARGARITA

Olmeca 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

Sky Vodka, lychee, rose syrup, lime juice, sparkling wine

250

APEROL SPRITZ

Aperol, prosecco, soda water

250

HOI AN HOLIDAY

Sky 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 | Pepsi 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
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BOURBON & TENNESSEE

JACK DANIEL'S NO. 7	135	1.750
BULLEIT BOURBON	150	2.250

VODKA

SKYY VODKA	135	1.650
ABSOLUT VODKA CITRON	135	1.650
GREY GOOSE	195	2.400

GIN

LADY TRIEU HOI AN SPICE ROAD GIN	185	2.650
<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	185	2.650
BOMBAY SAPPHIRE	135	1.850
HENDRICKS	195	3.000

RUM

SAMPAN MONSOON 43%	135	1.650
<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%	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
MOTEOBOS 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	180	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 •

MONT-PARNASSE VIN MOUSSEUX BRUT SPARKLING, VIN DE FRANCE	275	1.350
MAISON CASTEL, GRIS DE GRIS, PINOT GRIS, IGP D'OC	275	1.350
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



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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.