



OPERATION HOURS

08AM
08PM

MENU

GRAB & GO

BANH MI    _____ **145**

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

VEGAN SANDWICH HOME-MADE BREAD    _____ **195**

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

TAM HUU ROLL    _____ **165**

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

TRA QUE ROLL   _____ **175**

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

CHAR SIU DUCK WRAP   _____ **155**

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    _____ **255**

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

PRAWN AND GREEN MANGO SALAD    _____ **245**

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

TRADITIONAL ROYAL SALAD WITH FRIED TOFU   _____ **165**

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

RICE & NOODLE

VIETNAMESE FRIED RICE WITH YOUR CHOICE OF:

Vegetables  _____ **115**

Beef  _____ **245**

Seafood  _____ **255**

STIR-FRIED EGG NOODLES WITH YOUR CHOICE OF:

Mushroom & Tofu   _____ **165**

Chicken  _____ **195**

Seafood  _____ **255**

TRADITIONAL VIETNAMESE LOCAL FLAVORS

BANH XEO     _____ **175**

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

HOI AN CHICKEN RICE  _____ **175**

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

CAO LAU HOI AN    _____ **165**

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:

Vegetarian  _____ **165**

Chicken  _____ **195**

Beef  _____ **205**

VIETNAMESE MAIN COURSES

SLOW-COOKED PORK BELLY  _____ **275**

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

STEWED BEEF   _____ **295**

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

WOK FRIED FARM RAISED CHICKEN BREAST  _____ **215**

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

BEEF 'LUC LAC'  _____ **405**

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

GRILLED GROUPER   _____ **355**

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  _____ **165**

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MENU

CLASSIC COCKTAILS

MANGO DAIQUIRI Monsoon rum, triple sec, fresh mango, lime juice, agave syrup	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

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

FRESH JUICE

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

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
ENGLISH BREAKFAST, EARL GREY, JASMINE, PEPPERMINT, CHAMOMILE	105

SIGNATURE COCKTAILS

MOIRE ESPRESSO Ve De Di Right Rum, crème de cacao, crème de coconut, coffee liqueur, Vietnamese coffee drip, saline solution, chocolate bitters	335
APRICOT BLOSSOM Lady Trieu gin, sweet vermouth, preserved apricot, passion fruit juice	335

WORLD OF COFFEE

VIETNAMESE COFFEE

BLACK COFFEE	100
CONDENSED MILK COFFEE	100
COLD BREW COFFEE	100
BAC XIU	100

SIGNATURE COFFEE

SALTED COFFEE	125
COCONUT COFFEE	150
EGG COFFEE	150

ITALIAN COFFEE

RISTRETTO / ESPRESSO	80
AMERICANO / LONG BLACK	90
DOUBLE ESPRESSO	90
ESPRESSO MACCHIATO	90
CAPPUCINO / LATTE / FLAT WHITE	115

COLD BUBBLE TEA

PASSION HIBISCUS Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	150
JASMINE LYCHEE Jasmine tea, lychee, lime, lemongrass, jelly bubble	150

WATER AND SOFT DRINKS

ALBA MINERAL WATER 450ML	100	SAN PELLEGRINO SPARKLING WATER 750ML	165
ALBA SPARKLING WATER 450ML	100	SOFT DRINKS: 7-UP PEPSI PESPI ZERO	70
ACQUA PANNA STILL WATER 750ML	165	GINGER ALE RED BULL SODA TONIC	

LOCAL DRAFT BEER

LAGER CHU TEU - ABV 4.8% (S)	85
LAGER CHU TEU - ABV 4.8% (L)	125
FIVE ELEMENTS - KIM - ABV: 4.6% (S)	125
FIVE ELEMENTS - KIM - ABV: 4.6% (L)	165

LOCAL CANNED BEER

HUDA - ABV: 4.7%	90
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INTERNATIONAL CANNED BEER

BUDWEISER - ABV 5%	125
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BEER

INTERNATIONAL DRAFT BEER

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

WINE SELECTION

	BY GLASS	BY BOTTLE
MONTARNASSE 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 ACCOMPLCE 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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