



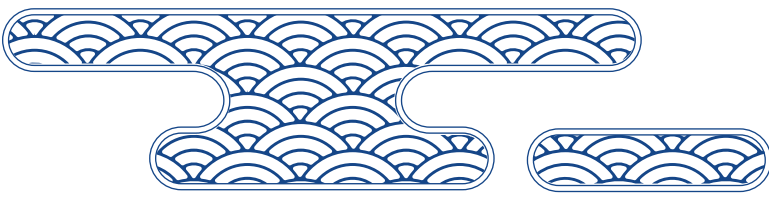
BISTRO

JULIENNE

TIME OPEN ALL DAY DINING

Breakfast: 6.30am to 10.30.am

Dining: 11.00pm to 22.00pm



Welcome to Bistro Julienne.

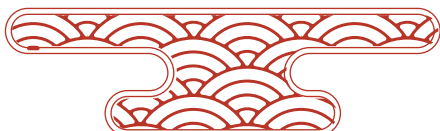
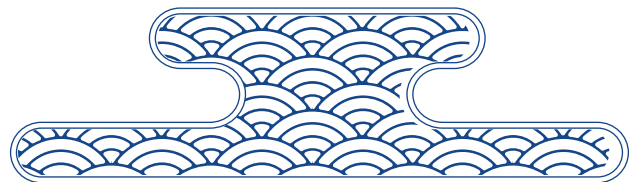
My aim as Executive Chef with our menu is to bring you the best flavours of the region, focusing on organic and natural produce from local and regional food suppliers.

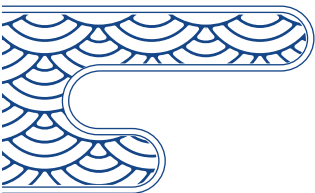
Our menu features both traditional and modern style cuisine, showcasing dishes and tastes unique to Hoi An and the neighboring regions such as Cu Lao and Da Lat.

I would recommend you try our Hoi An Duck Breast, Slow Cooked Pork Belly or the Cu Lao Prawn & Tamarind main courses for something tasty and delicious (and don't forget to leave some room for dessert such as Che Bap Hoi An).

If you have any dietary requirements please do share with our team so our chefs can arrange a menu to your preference.

I wish you a most memorable dining experience with us at Bistro Julienne.





• APPETIZERS & SALADS •

GREEK SALAD

Tra Que green salad with capsicum, cucumber, onion, olive, tomato, feta cheese and lime dressing.

230

GRILLED CHICKEN SALAD

Farm-raised chicken with artichoke, tomato, olive and lime dressing

275

SCALLOP & FENNEL

Pan-seared Hokkaido scallop salad with fennel and mango salsa

370

E&S CAESAR SALAD

Crispy romaine leaves, crunchy bacon, croutons, shaved parmesan dressed with boiled quail eggs and our secret caesar dressing.

Add our homemade smoked salmon or grilled chicken or grilled prawns for VND 70  

210

BURRATA & ANRUGULA

Burrata cheese with arugula, cherry tomato, shallots, balsamic glaze

340

• MEDITERRANEAN SOUPS •

CARROT AND GINGER

Roasted Da Lat carrot and ginger, slow cooked in vegetable stock

140

MUSSEL & RED SNAPPER FISH

Cu Lao green mussels and red snapper in fish stock with vegetables, served with garlic bread

280

KIMCHI

Stewed kimchi soup with pork belly, carrot & onion served with steamed rice & daikon pickle

230

• SEA & LAND MAIN COURSES •

BAKED FARM RAISED CHICKEN BREAST

Freshly oven-baked chicken breast with sautéed pasta, garlic and olive

360

GRILLED BEEF TENDERLOIN

Grilled Australian beef tenderloin with red wine sauce, mashed potato, sautéed asparagus and vegetables

790

SCALLOP & SPAGHETTI

Pan-seared Hokkaido scallop with garlic, butter, sautéed spaghetti pesto sauce

655

SALMON & ZUCCHINI

Pan-seared Norwegian salmon with pesto zucchini noodles, tomato & olive

635

HOI AN DUCK BREAST

Char-grilled Hoi An duck breast with garlic, rosemary, green pea puree, sautéed pine nuts, asparagus and orange sauce

385



SANDWICHES & BURGERS

EE'S WAGYU BEEF BURGER 360

A juicy 100% wagyu beef patty, lettuce, tomato, red onions, cheddar cheese, bacon, fried egg and cocktail sauce

HOI AN CHICKEN BURGER 310

Succulent Hoi An farm raised chicken leg meat, yellow mustard, cabbage salad, tomato, and sautéed onion served in a soft bun

CLASSIC CLUB SANDWICH 290

Triple decker toasted white bread with grilled chicken breast, bacon, tomato, eggs, lettuce and thousand island dressing

MOIRE FRENCH BAGUETTE 330

Our crispy French style baguette filled with smoked ham, goat's cheese, juicy tomato slices, arugula and olive oil

All sandwiches and burgers are served with thin cut fries.

PIZZAS

MARGHERITA

Burrata and prosciutto with cream cheese, parma ham, arugula, cherry tomato, parmesan & pine nuts

250

VEGETABLE

Artichoke, sun-dried tomato, olives, feta and mozzarella cheese (V)

280

PEPPERONI

Tomato sauce, mozzarella cheese and sliced pepperoni

340

PESTO CHICKEN

Chopped chicken, bell pepper, olives, fennel, mushroom, pesto sauce and mozzarella cheese

310

CU LAO SEAFOOD

Mixed Cu Lao Island seafood of scallop, mussels, prawns & calamari with mozzarella cheese

360

KOREAN BULGOGI

Korean inspired beef bulgogi, mushrooms, olives bell pepper and mozzarella cheese

330

PASTA

Design your pasta bowl by choosing your: choose your type of pasta from: spaghetti, fettuccine or penne and then add your sauce from

CREAMY MUSHROOM



260

MEDITERRANEAN WITH SAUTÉED ARTICHOKES, OLIVES, CHILI, GARLIC OLIVE OIL AND PESTO



310

CU LAO ISLAND SEAFOOD IN MARINARA SAUCE



330

HOI AN & VIETNAMESE FAVORITES

HOI AN CHICKEN RICE



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

180

CAO LAU HOI AN



Traditional Hoi An noodles with char siu pork served with pork dipping sauce, Tra Que herbs, cracker & Hoi An chilli sauce

155

'PHO' BEEF, CHICKEN OR VEGETARIAN



Traditional Vietnamese noodle soup with fresh herbs, with your choice of vegetarian, beef or chicken with garden greens

165

'BÒ NÉ'



Sizzling beef fillet, egg, and pâté 'bò né', served with baguette

210

RED SNAPPER IN SOUR & SWEET SOUP



Sweet & sour soup with red snapper fillet, spring onion, chili and dill

280

SLOW COOKED PORK BELLY



Slow-cooked pork belly in fresh young coconut juice served with steamed rice

260

WOK FRIED FARM-RAISED CHICKEN BREAST



Chicken breast fried in the wok with Vietnamese spices and garden vegetables

270

BEEF 'LUC LAC'



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

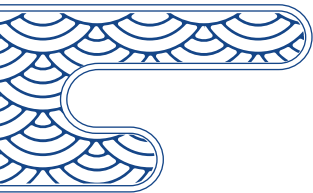
280

'CU LAO' PRAWN & TAMARIND



Sautéed tiger prawns with spicy tamarind chili sauce served with pandan steamed rice

300



DESSERTS

CLASSIC CRÈME BRÛLÉE  

110

APPLE TARTE TATIN   

130

AFFOGATO  

Vanilla ice cream with espresso, chocolate shavings and coconut cracker

135

'CHE BAP' HOI AN 

95

3 hour slow cooked Hoi An sweet corn with a light corn syrup

OLD TOWN SOYA PUDDING 

95

Soya pudding served with brown sugar and a ginger and pineapple syrup

FRESH FRUIT PLATTER

90

ICE CREAM

1 Scoop: 55

2 Scoops: 100

BEN TRE COCONUT  

DAKLAK AVOCADO  

GIA LAI DURIAN  

PHU QUOC CHOCOLATE  

DA LAT STRAWBERRY  

DIETARY RESTRICTIONS

    
Gluten Egg Milk Vegan Peanut
    
Beef Pork Chicken Sea food Fish

All prices are in thousands of Vietnam Dong (VND)
and inclusive of a 5% service charge & applicable government VAT.



• COCKTAILS •

MARGARITAS

Your choice of salted rim:
Charcoal, Himalayan, chili, Vietnamese sour plum
Your choice of flavor:
Original, dracontomelon, star gooseberry, kumquat
230

MOJITOS

Passion fruit, sugar cane, calamansi or strawberry
230

MARTINIS

Espresso, gin, vodka, apple, passion & vanilla
230

CLASSIC MANGO DAIQUIRI

Rum, triple sec, fresh mango, lime juice, agave syrup
230

LYCHEE & ROSE MIMOSA

Vodka, lychee, rose syrup, lime juice, sparkling wine
230

APEROL SPRITZ

Aperol, prosecco, soda water
230

MANHATTAN

Bourbon whiskey, sweet vermouth, angostura bitter
230

HOI AN HOLIDAY

Vodka, lemongrass, flower mix, passion
230

OLD FASHIONED

Bourbon, sugar syrup, angostura bitters, orange peel
230

WHISKY SOUR

Jameson, lime, sugar syrup, egg foam
230

PINEAPPLE MINT JULEP

Bourbon whiskey, lemon, pineapple, mint leaf, cinnamon syrup
230

FRENCH 75

Gin, lime, simple syrup, sparkling wine
230

BLOODY MARY

Vodka, tomato, lime, tabasco, worcestershire sauce, Hoi An chili, Sa Huynh salt, celery, green olive
230

• SIGNATURE COCKTAILS •

DAISY

Olmecca reposado, green apple, maraschino, sambuca, sour mix
240

CHEESECAKE

Butter-washed havana 3 años, captain morgan black, passionfruit, vanilla, foamee
240

CORAL

Beefeater, strawberry and earl grey oleo, basil cordial, lime, coral tuile
240

• VIETNAMESE COFFEE •

CA PHE DEN

(Black coffee)
80

CA PHE SUA

(Condensed milk coffee)
90

CA PHE MUOI

(Salted coffee)
120

CA PHE DUA

(Coconut coffee)
120

• ITALIAN COFFEE •

We use locally sourced coffee beans from Hoi An Roastery for our brews. To upgrade to Italian Lavazza, add VND 20 per cup. Decafinated coffee is available

RISTRETTO/ ESPRESSO

70

AMERICANO / LONG BLACK

80

DOUBLE ESPRESSO

80

ESPRESSO MACCHIATO

110

CAPPUCINO/LATTE/ FLAT WHITE

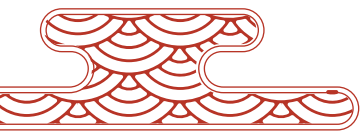
110

MOCHA

130

IRISH COFFEE

160



SPIRIT

WHISKY



SINGLE MALT SCOTCH WHISKY

THE GLENLIVET FOUNDER'S RESERVE	200	3.000
LAPHROAIG 10 YEARS	300	4.400
MACALLAN 12 DOUBLE CASK		6.500

BLENDED SCOTCH WHISKY

BALLANTINE'S FINEST	100	1.300
CHIVAS EXTRA 12 YEARS OLD	120	1.700
THE FAMOUS GROUSE	100	1.300

IRISH WHISKEY

JOHN JAMESON	100	1.300
BUSHMILLS 12		3.200

BOURBON & TENNESSEE

JACK DANIEL'S NO 7	100	1.400
BULLEIT BOURBON	140	1.900

VODKA

WYBOROWA	90	1.300
ABSOLUT VODKA CITRON	90	1.300
GREY GOOSE	150	2.200
SKYY VODKA	90	1.300

GIN

LADY TRIEU HOI AN SPICE ROAD GIN	180	2.700
<i>A regionally inspired Vietnamese craft gin that captures the essence of Hoi An. With lively citrus notes, aromatic ginger, and a subtle smokiness from black cardamom, this gin creates an exceptional gin and tonic.</i>		
BEEFEATER LONDON DRY GIN	90	1.300
BOMBAY SAPPHIRE	90	1.300
HENDRICKS	180	2.700

RUM

SAMPA RUM 43%	170	2.500
<i>Locally crafted in Hoi An, this rum features a rich aromatic profile, highlighted by vivid floral and fresh fruit notes. It offers a remarkably long finish on the palate, with a touch of spice and a refreshing hint of licorice. The intense fruity aroma adds a layer of sweetness and a nostalgic warmth.</i>		
HAVANA CLUB ANEJO 3 ANOS	90	1.200
CAPTAIN MORGAN	90	1.200

SIGNATURE COCKTAILS

DAISY

Olmecca reposado, green apple, maraschino, sambuca, sour mix
240

CHEESECAKE

Butter-washed havana 3 años, captain morgan black, passionfruit, vanilla, foamee
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Beefeater, strawberry and earl grey oleo, basil cordial, lime, coral tuile
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CA PHE DEN (Black coffee)

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CA PHE SUA (Condensed milk coffee)

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CA PHE MUOI (Salted coffee)

120

CA PHE DUA (Coconut coffee)

120

ITALIAN COFFEE

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RISTRETTO/ ESPRESSO 70

AMERICANO / LONG BLACK 80

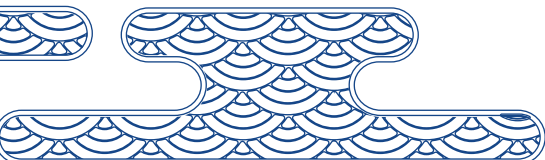
DOUBLE ESPRESSO 80

ESPRESSO MACCHIATO 110

CAPPUCINO/LATTE/ FLAT WHITE 110

MOCHA 130

IRISH COFFEE 160



• SPIRIT •

WHISKY

SINGLE MALT SCOTCH WHISKY

THE GLENLIVET FOUNDER'S RESERVE	200	3.000
LAPHROAIG 10 YEARS	300	4.400
MACALLAN 12 DOUBLE CASK		6500

BLENDED SCOTCH WHISKY

BALLANTINE'S FINEST	100	1.300
CHIVAS EXTRA 12 YEARS OLD	120	1.700
THE FAMOUS GROUSE	100	1.300

IRISH WHISKEY

JOHN JAMESON	100	1.300
BUSHMILLS 12		3.200

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CAPTAIN MORGAN	90	1.200

• SPIRIT •

BRANDY (COGNAC)

ST REMY VSOP	90	1.200
TESSERON, LOT NO.90 XO OVATION, TERROIR ASSEMBLAGE		8.900

TEQUILA

OMELCA TEQUILA REPOSADO	90	1.300
OMELCA TEQUILA ALTOS PLATA	130	1.900
TEQUILA 1800 COCONUT	200	3.100

MEZCAL

MEZCAL CREVENTE 40%	250	3.700
MOTELOBOS ESPADIN 45%	250	3.700

APERITIF

D.O.M BENEDICTINE	140	2.100
CAMPARI	90	1.300
CAMPARI NEGRONI	130	1.500
APEROL APERITIVO	110	1.600
SAMBUCA VACCARI	90	1.300
LIMONCELLO	130	1.900
EAU DE VIE DE POIRE WILLIAMS SAINT ARBOGAST	180	2.900
RICARD PASTIS DE MARSEILLE	110	1.500

DIGESTIF

IRISH BAILEYS	90	1.300
SHERRY TIO PEPE	120	1.800
DRAMBUIE	160	2.300
KAHLUA COFFEE	90	1.300
JAGERMEISTER	90	1.300
MALIBU	90	1.300
AVERNA	200	3.000

WINE BY GLASS

VEUVE AMBAL METHODE	275	1.300
TRADITIONNELLE BLANC DE BLANCS		
BARRAMUNDI CHARDONNAY	260	1.200
MIGUEL TORRES SAUVIGNON BLANC	260	1.200
DE BORTOLI, THE ACCOMPLICE, SHIRAZ	260	1.200
CHATEAU CLOU DU PIN BORDEAUX SUPERIEUR	260	1.200

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