



OPEN HOURS
08AM
08PM

MENU

GRAB & GO

BANH MI VIET NAM _____ **135**

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

HAM & CHEESE CROISSANT _____ **110**

Crispy croissant with honey ham and melted camembert cheese

VEGAN SANDWICH _____ **140**

Grilled vegetables on sourdough bread with olive tapenade and cheese

FOCACCIA & MORTADELLE _____ **180**

Italian-style focaccia bread with mortadella, sliced tomatoes, Tra Que lettuce, balsamic dressing and mozzarella cheese.

TAM HUU ROLL _____ **140**

'Tam hũu' mixed herbs from Tra Que rolled with prawns, pork belly and Vietnamese dressing

VEGAN FRESH SPRING ROLL _____ **120**

Sliced avocado wrapped with lettuce, baby mustard, cucumber, tomatoes, mixed herbs and tahini sauce

TRA QUE ROLL _____ **170**

Fresh bbq pork and prawn rolls with Tra Que herbs

HOI AN DUCK WRAPS _____ **155**

Hoi An duck char siu wraps with spring onions, cucumber, coriander and plum sauce

TRADITIONAL VIETNAMESE LOCAL FLAVORS

VIETNAMESE PAN CAKE _____ **140**

Crispy traditional pancake with pork belly, shrimps, bean sprouts, local herbs and peanut soybean sauce

DEEP-FRIED WONTON _____ **120**

Deep-fried wontons with mixed seafood, bell peppers, pineapple and sweet & sour sauce

'BÒ NÉ' _____ **210**

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

HOI AN CHICKEN RICE _____ **180**

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

"CAO LAU" HOI AN _____ **155**

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

'PHO' BEEF OR CHICKEN OR VEGETARIAN _____ **165**

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

CHARCUTERIE BOARD _____ **280**

Comté Le Montagnard cheese, brie cheese, coppa ham, pistachio ham with fresh and dried fruits, pickles, olive tapenade and mini baguette

DESSERT

CLASSIC CRÈME BRÛLÉE _____ **110**

APPLE TARTE TATIN _____ **130**

AFFOGATO _____ **135**

Vanilla ice cream with espresso, chocolate shavings and coconut cracker

"CHE BAP" HOI AN _____ **95**

3 hour slow cook 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



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



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MENU

COCKTAIL

- MARGARITAS** 230
 Your choice of salted rim:
 Charcoal, Himalayan, chili, Vietnamese sour plum
 Your choice of flavor:
 Original, dracontomelon, star gooseberry, kumquat
- MOJITOS** 230
 Passion fruit, sugar cane, calamansi or strawberry
- MARTINIS** 230
 Espresso, gin, vodka, passion & vanilla or apple
- CLASSIC MANGO DAIQUIRI** 230
 Rum, triple sec, fresh mango, lime juice, agave syrup
- LYCHEE & ROSE MIMOSA** 230
 Vodka, lychee, rose syrup, lime juice, sparkling wine
- MANHATTAN** 230
 Bourbon whiskey, sweet vermouth, angostura bitter
- HOI AN HOLIDAY** 230
 Vodka, campari, passion fruit, lime, pineapple, maraschino
- OLD FASHIONED** 230
 Bourbon, sugar syrup, angostura bitters, orange peel
- WHISKY SOUR** 230
 Jameson, lime, sugar syrup, egg foam
- PINEAPPLE MINT JULEP** 230
 Bourbon whiskey, lemon, pineapple, mint leaf, cinamon syrup
- FRENCH 75** 230
 Gin, lime, simple syrup, sparkling wine
- BLOODY MARY** 230
 Vodka, tomato, lime, tabasco, worcestershire sauce, Hoi An chili, Sa Huynh salt, celery, green olive

SIGNATURE COCKTAIL

- HOI AN COLLINS** 270
 Lady Triệu gin, ginger, cinamon, nitrogen herbal batching
- APRICOT BLOSSOM** 270
 Lady Triệu gin, sweet vermouth, preserved apricot, passion fruit juice
- BANANAS** 270
 Rum, banana, elderflower, shiitake rosso, coconut cracker

FRUITY AND SWEET

- APPLE BERRY** 150
 Maple syrup, strawberry puree, apple juice, lime juice
- JUICY BLISS** 150
 Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup

SMOOTHIE RANGE

- MANGO FUSION** 150
 Mango, pineapple, yellow orange, mango puree, honey, yogurt, chia seed
- SWEET STRAWBERRY** 150
 Yogurt, honey, lime, condensed milk, strawberry puree
- DA LAT DELIGHT** 150
 Banana, blueberry puree, chia seeds, almond flakes, Da Lat milk, maple syrup

WORLD OF COFFEE VIETNAMESE COFFEE

- CA PHE DEN (Black Cofffee) 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 20,000 VND per cup. Decafinated coffee is available

- RISTRETTO/ ESPRESSO 70
- AMERICANO / LONG BLACK 80
- DOUBLE ESPRESSO 80
- ESPRESSO MACCHIATO 80
- CAPPUCINO/LATTE/ FLAT WHITE 110
- MOCHA 110
- AFFOGATO 130
- IRISH COFFEE 160

SIGNATURE COFFEE

- ICED TARO 190
 Taro, condensed milk and Vietnamese coffee
- MANGO LATTE 190
 Mango puree, fresh milk and espresso layer
- COFFEE CLOUD 190
 Your choice of americano, capuccino, latte served with cotton candy cloud
- COCOPRESSO 190
 Coconut juice, coconut meat and espresso
- ORANGE AMERICANO 190
 Fresh green orange juice and espresso
- TANGO TRIO 280
 An intriguing trio of signature flavours which brings the tastes of taro, mango and orange to a harmonious blend

COLD BREW COFFEE

- ICED COFFEE 85
- LYCHEE 95
- ORANGE & LEMONGRASS 95

FRESH JUICE

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|------------|-----|---------------|-----|
| MANGO | 115 | PINEAPPLE | 115 |
| COCONUT | 115 | PASSION FRUIT | 115 |
| CARROT | 115 | ORANGE | 150 |
| WATERMELON | 115 | STRAWBERRY | 150 |
| CELERY | 115 | POMELO | 150 |
| CUCUMBER | 115 | APPLE | 150 |
| LIME | 115 | | |

TEA

- SHAN TUYET GREEN TEA LUC THIEN 150
- LOTUS TEA 130
- OOLONG TEA AN QUANG 130
- ENGLISH BREAKFAST, EARL GREY, JASMINE, PEPPERMINT, CHAMOMILE 110

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
MANGO LIME Peppermint tea, mango puree, lime, maple syrup	150

SOJU

CHAMISUL FRESH	320
GREEN GRAPE	320
PLUM	320

KOMBUCHA

SPIRULINA	260
TURMERIC	260
GINGERBEET	260

WATER AND SOFT DRINK

ALBA MINERAL WATER 450ML (S)	95	ACQUA PANNA STILL WATER 750ML	145
ALBA MINERAL WATER 750ML (L)	130	SAN PELLEGRINO SPARKLING WATER 750ML	145
ALBA SPARKLING WATER 450ML (L)	95	7-UP PEPSI PESPI ZERO GINGER ALE/	65
ALBA SPARKLING WATER 750ML (L)	130	RED BULL SODA TONIC	

LOCAL DRAFT BEER

HUDA- ABV: 4.7% (S)/ (L)	90
FIVE ELEMENTS- KIM - ABV: 4.6% (S)	120
FIVE ELEMENTS- KIM - ABV: 4.6% (L)	130
HEART OF DARKNESS DREAM ALONE (S)	165
PALE ALE - ABV: 5.7% IBU: 37	150
HEART OF DARKNESS DREAM ALONE (L)	205
PALE ALE - ABV: 5.7% IBU: 37	150
HEART OF DARKNESS KURTZ'S (S)	150
INSANE IPA- ABV: 7.1% IBU: 102	205
HEART OF DARKNESS KURTZ'S (L)	205
INSANE IPA - ABV: 7.1% IBU: 102	205

BEER

LOCAL BOTTLE BEER

ROOSTER BEER BLONE- ABV: 5% IBU: 18	190
ROOSTER BEER DARK - ABV: 5% IBU: 24	190
ROOSTER BEER PALE - ABV: 6% IBU: 32	190
ROOSTER BEER IPA- : 5% IBU: 18	190

INTERNATIONAL BEER

BUSWEISER BEER- ABV: 5%	120
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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		3200

BOURBON & TENNESSEE

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

VODKA

WYBOROWA	90	1300
ABSOLUT VODKA CITRON	90	1300
GREY GOOSE	150	2200
SKYY VODKA	90	1300

GIN

LADY TRIEU HOI AN SPICE ROAD GIN <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>	180	2700
BEEFEATER LONDON DRY GIN	90	1300
BOMBAY SAPPHIRE	90	1300
HENDRICKS	180	2700

RUM

SAMPA RUM 43% <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>	170	2500
HAVANA CLUB ANEJO 3 ANOS	90	1200
CAPTAIN MORGAN	90	1200

BRANDY (COGNAC)

ST REMY VSOP	90	1200
TESSERON, LOT NO.90 XO OVATION,		8900
TERROIR ASSEMBLAGE		

TEQUILA

OMELCA TEQUILA REPOSADO	90	1300
OMELCA TEQUILA ALTOS PLATA	130	1900
TEQUILA 1800 COCONUT	200	3100

MEZCAL

MEZCAL CREYENTE 40%	250	3700
MOTELOBOS ESPADIN 45%	250	3700

APERITIF

D.O.M BENEICTINE	140	2100
CAMPARI	90	1300
CAMPARI NEGRONI	130	1500
APEROL APERITIVO	110	1600
SAMBUCA VACCARI	90	1300
LIMONCELLO	130	1900
EAU DE VIE DE POIRE WILLIAMS SAINT ARBOGAST	180	2900
RICARD PASTIS DE MARSEILLE	110	1500

DIGESTIF

IRISH BAILEYS	90	1300
SHERRY TIO PEPE	120	1800
DRAMBUIE	160	2300
KAHLUA COFFEE	90	1300
JAGERMEISTER	90	1300
MALIBU	90	1300
AVERNA	200	3000

HOUSE WINE

VEUVE AMBAL METHODE	275	1300
TRADITIONNELLE BLANC DE BLANCS		
BARRAMUNDI CHARDONNAY	260	1200
MIGUEL TORRES SAUVIGNON BLANC	260	1200
DE BORTOLI, THE ACCOMPLICE, SHIRAZ	260	1200
CHATEAU CLOU DU PIN BORDEAUX SUPERIEUR	260	1200

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