



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 hữu' 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  

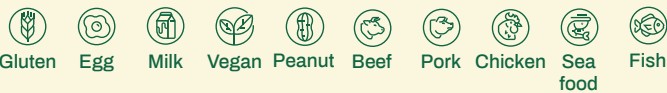
DAKLAK AVOCADO  

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.



OPEN HOURS
08AM
08PM

MENU

COCKTAIL

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, passion & vanilla or apple	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
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, cinamon 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 COCKTAIL

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

FRUITY AND SWEET

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

SMOOTHIE RANGE

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

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

COLD BREW COFFEE

ICED COFFEE	85
LYCHEE	95
ORANGE & LEMONGRASS	95

FRESH JUICE

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		SOJU	
PASSION HIBISCUS	150	CHAMISUL FRESH	320
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble		GREEN GRAPE	320
JASMINE LYCHEE	150	PLUM	320
Jasmine tea, lychee, lime, lemongrass, jelly bubble		KOMBUCHA	
MANGO LIME	150	SPIRULINA	260
Peppermint tea, mango puree, lime, maple syrup		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				BEER
LAGER CHU TEU - ABV: 4.8% (S) / (L)	90 / 120			
FIVE ELEMENTS- KIM - ABV: 4.6% (S)	130			
FIVE ELEMENTS- KIM - ABV: 4.6% (L)	165			
HEART OF DARKNESS DREAM ALONE (S)	150			
PALE ALE - ABV: 5.7% IBU: 37				
HEART OF DARKNESS DREAM ALONE (L)	205			
PALE ALE - ABV: 5.7% IBU: 37				
HEART OF DARKNESS KURTZ'S (S)	150			
INSANE IPA- ABV: 7.1% IBU: 102	205			
HEART OF DARKNESS KURTZ'S (L)				
INSANE IPA - ABV: 7.1% IBU: 102				
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 - ABV: 5% IBU: 18		190		
INTERNATIONAL BEER				
BUSWEISER BEER - ABV: 5%		120		

SPIRIT					
WHISKY			BRANDY (COGNAC)		
SINGLE MALT SCOTCH WHISKY			ST REMY VSOP	90	1200
THE GLENLIVET FOUNDER'S RESERVE	200	3.000	TESSERON, LOT NO.90 XO OVATION,		8900
LAPHROAIG 10 YEARS	300	4.400	TERROIR ASSEMBLAGE		
MACALLAN 12 DOUBLE CASK		6500			
BLENDED SCOTCH WHISKY			TEQUILA		
BALLANTINE'S FINEST	100	1.300	OMELCA TEQUILA REPOSADO	90	1300
CHIVAS EXTRA 12 YEARS OLD	120	1.700	OMELCA TEQUILA ALTOS PLATA	130	1900
THE FAMOUS GROUSE	100	1.300	TEQUILA 1800 COCONUT	200	3100
IRISH WHISKEY			MEZCAL		
JOHN JAMESON	100	1.300	MEZCAL CREYENTE 40%	250	3700
BUSHMILLS 12		3200	MOTELOBOS ESPADIN 45%	250	3700
BOURBON & TENNESSEE			APERITIF		
JACK DANIEL'S NO 7	100	1.400	D.O.M BENEDICTINE	140	2100
BULLEIT BOURBON	140	1.900	CAMPARI	90	1300
VODKA			CAMPARI NEGRONI	130	1500
WYBOROWA	90	1300	APEROL APERITIVO	110	1600
ABSOLUT VODKA CITRON	90	1300	SAMBUCA VACCARI	90	1300
GREY GOOSE	150	2200	LIMONCELLO	130	1900
SKYY VODKA	90	1300	EAU DE VIE DE POIRE WILLIAMS SAINT ARBOGAST	180	2900
GIN			RICARD PASTIS DE MARSEILLE	110	1500
LADY TRIEU HOI AN SPICE ROAD GIN	180	2700	DIGESTIF		
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.			IRISH BAILEYS	90	1300
BEEFEATER LONDON DRY GIN	90	1300	SHERRY TIO PEPE	120	1800
BOMBAY SAPPHIRE	90	1300	DRAMBUIE	160	2300
HENDRICKS	180	2700	KAHLUA COFFEE	90	1300
RUM			JAGERMEISTER	90	1300
SAMPA RUM 43%	170	2500	MALIBU	90	1300
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.			AVERNA	200	3000
HAVANA CLUB ANEJO 3 ANOS	90	1200	HOUSE WINE		
CAPTAIN MORGAN	90	1200	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

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