



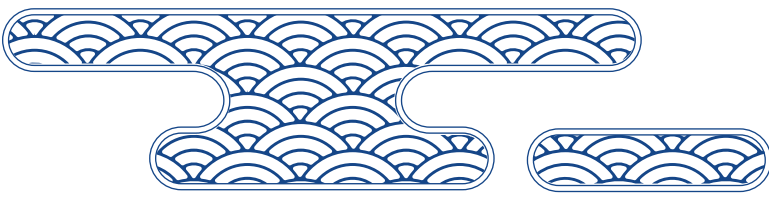
# BISTRO

## JULIENNE

TIME OPEN ALL DAY DINING

Breakfast: 6.30am to 10.30.am

Dining: 11.00pm to 22.00pm



Welcome to Bistro Julienne.

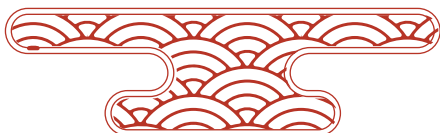
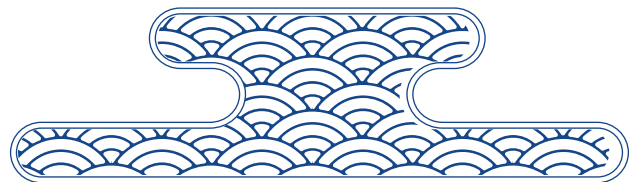
My aim as Executive Chef with our menu is to bring you the best flavours of the region, focusing on organic and natural produce from local and regional food suppliers.

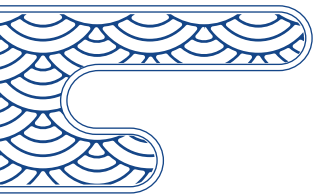
Our menu features both traditional and modern style cuisine, showcasing dishes and tastes unique to Hoi An and the neighboring regions such as Cu Lao and Da Lat.

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 •

### WARM FRENCH GOAT'S CHEESE SALAD 290

Warm goat's cheese, fried in breadcrumbs, set atop garden lettuce, beetroot, tomatoes, crispy bacon, pine nuts, and a Balsamico vinaigrette dressing

### SCALLOPS COQUILLES 360

Pan-seared scallops marinated in white wine and mushroom cream sauce, served with fennel, Đak Lāk avocado, and pomegranate salad

### GRAVLAX SALMON SALAD 310

Marinated salmon with beetroot, arugula, tomatoes, and olives, tossed in a herby vinaigrette, served with a warm petite Parmesan baguette

### CLASSIC CAESAR SALAD 260

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  

### CHARCUTERIE BOARD 380

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

## • SOUPS •

### TRADITIONAL FRENCH ONION SOUP

Slow-cooked caramelized onion soup, French style, served with cheese bread

210

### TOMATO AND BASIL SOUP

Provençal tomato and basil soup, served with garlic bread

190



## SEA & LAND MAIN COURSES

### DUCK LEG CONFIT

Slow-cooked duck leg confit served with mashed potatoes, asparagus, baby carrots, and orange sauce

390

### BURGUNDY CHICKEN COQ AU VIN

Stewed whole chicken leg braised in red wine with bacon and mushrooms, served with bread

330

### STEAK FRITES

Char-grilled U.S. beef tenderloin topped with béarnaise butter, served with French fries, Đà Lạt vegetables, and your choice of mushroom, red wine, or Phú Quốc peppercorn sauce

890

### CLASSIC FRENCH BEEF BOURGUIGNON

Slow-cooked U.S. beef in Bourguignon sauce, served with creamy mashed potatoes

420

### MOULES MARINIÈRES

Steamed Cù Lao Island mussels with white wine, onions, herbs, and cream, served with French fries

360

### MARSEILLE BOUILLABASSE SOUP

Stewed regional seafood in a fragrant fish stock with herbs, served with garlic bread

360

### MUSHROOM & CARROT LAGU

Stewed fresh shiitake mushrooms with baby carrots, Bourguignon-style, served with sourdough bread

390

## WESTERN MAIN COURSES

### HOI AN FARM-RAISED CHICKEN BREAST

Baked chicken breast, served with mashed potatoes, sautéed garlic asparagus, baby carrots, and a creamy morel mushroom sauce

380

### PAN-SEARED SALMON FILLET

Seared salmon fillet, accompanied by sautéed zucchini noodles in passion fruit sauce, topped with an apple, radish, and fennel salad

440

### IBERICO PORK CHOP

Char-grilled Iberico pork chop served with pumpkin mash, organic baby broccoli, and grilled peach with apple gravy jus.

550

## GRANISH

### RATATOUILLE

120

### CREAMY MASH POTATO

120

### SAUTÉED MUSHROOMS

90

### HONEY BABY CARROTS

90





## VIETNAMESE CUISINE APPETIZERS & SALAD

### 'CUA DAI' CALAMARI & POMELO SALAD

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

240

### 'CU LAO' PRAWN & GREEN MANGO SALAD

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

210

### TRADITIONAL ROYAL SALAD WITH FRIED TOFU

A mix of dried mountain vegetables and fried tofu, complemented by fresh herbs from the Trà Quế garden, served with soy dip and crushed peanuts.

160

## VIETNAMESE MAIN COURSES

### SLOW-COOKED PORK BELLY

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

310

### WOK-FRIED FARM RAISED CHICKEN BREAST

Chicken breast stir-fried with Vietnamese spices and garden vegetables

270

### BEEF 'LUC LAC'

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

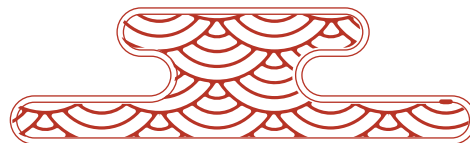
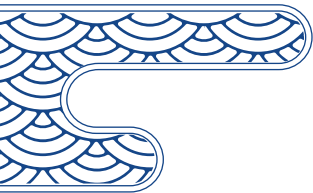
340

### 'CU LAO' PRAWN & TAMARIND

Sautéed tiger prawns in a spicy tamarind chili sauce, served with pandan-infused steamed rice

370





## DESSERTS

CLASSIC CRÈME BRÛLÉE  

125

APPLE TARTE TATIN   

145

AFFOGATO  

Vanilla ice cream with espresso, chocolate shavings and coconut cracker

135

'CHE BAP' HOI AN 

100

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 

95

## 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 Nut  
      
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.



## • 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

## • 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

# WORLD OF COFFEE

## 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

## COLD BREW COFFEE

ICED COFFEE

85

LYCHEE

95

ORANGE & LEMONGRASS

95

## FRUITY & 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

## FRESH JUICE

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



## 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, delicate flavor with a mild bitterness and a strong, sweet aftertaste. Its aroma blends young rice with hints of wildflowers.

150

### LOTUS TEA

Crafted from the rare Hue lotus variety, traditionally reserved for royalty, this whole-flower lotus tea combines exquisite beauty and flavor. Its cool, gentle taste soothes the mind and purifies the body.

150

### OOLONG 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.

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

## WATER & SOFT DRINK

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

## KOMBUCHA

### SPIRULINA

260

### TURMERIC

260

### GINGERBEET

260

## SOJU

### CHAMISUL FRESH

320

### GREEN GRAPE

320

### PLUM

320

## BEER

### LOCAL DRAFT BEER

#### LAGER CHU TEU - ABV: 4.8% (S) | (L)

90 | 120

#### FIVE ELEMENTS - KIM - ABV: 4.6% (S) | (L)

130 | 165

#### HEART OF DARKNESS DREAM ALONE PALE ALE

ABV: 5.7% | IBU: 37 (S) | (L)

150 | 205

#### HEART OF DARKNESS KURTZ'S INSANE IPA

ABV: 7.1% | IBU: 102 (S) | (L)

150 | 205

### 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

#### 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	130	1.300
CHIVAS EXTRA 12 YEARS OLD	150	1.700
THE FAMOUS GROUSE	130	1.300

#### IRISH WHISKEY

JOHN JAMESON	130	1.300
BUSHMILLS 12		3.200

#### BOURBON & TENNESSEE

JACK DANIEL'S NO 7	130	1.400
BULLEIT BOURBON	150	1.900

### VODKA

WYBOROWA	130	1.300
ABSOLUT VODKA CITRON	130	1.300
GREY GOOSE	150	2.200
SKYY VODKA	130	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	130	1.300
BOMBAY SAPPHIRE	130	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	130	1.200
CAPTAIN MORGAN	130	1.200

## • SPIRIT •

### BRANDY (COGNAC)

ST REMY VSOP	130	1.200
TESSERON, LOT NO.90 XO OVATION, TERROIR ASSEMBLAGE		8.900

### TEQUILA

OMELCA TEQUILA REPOSADO	130	1.300
OMELCA TEQUILA ALTOS PLATA	150	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	130	1.300
CAMPARI NEGRONI	150	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	130	1.300
SHERRY TIO PEPE	120	1.800
DRAMBUIE	160	2.300
KAHLUA COFFEE	130	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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