

2025 - 2026

Exquisite Global Cuisine for Every Occasion

Vietnam Menu



Appetizers/Starter

Gỏi Cuốn (Fresh Spring Rolls)

Shrimp, pork, vermicelli, and fresh herbs wrapped in rice paper

Bánh Bèo (Steamed Rice Cakes)

Steamed rice cakes topped with mung bean paste and dried shrimp

Bò Bía (Vietnamese Jicama Rolls)

Jicama, eggs, Chinese sausage, and fresh herbs in rice paper rolls

Chạo Tôm (Shrimp on Sugarcane)

Ground shrimp wrapped around sugarcane sticks

Sò huyết Xào Me (Blood Cockles in Tamarind Sauce)

Blood cockles stir-fried in tamarind sauce

Bánh Mì Bites (Mini Vietnamese Sandwiches)

Mini baguette slices with pâté, pickled vegetables, and grilled meat

Chả Giò (Fried Spring Rolls)

Minced pork, shrimp, taro, and vegetables in crispy wrappers

Nem Nướng (Grilled Pork Sausage Skewers)

Grilled pork sausages served with pickled vegetables and rice paper

Gỏi Ngó Sen (Lotus Stem Salad)

Lotus stems, shrimp, pork, carrots, and roasted peanuts

Bánh Khọt (Mini Savory Pancakes)

Crispy rice flour pancakes topped with shrimp and scallions

Bắp Xào Tôm (Stir-fried Corn with Shrimp)

Sweet corn stir-fried with butter and dried shrimp

Nem Chua (Fermented Pork Rolls)

Fermented pork wrapped in banana leaves



Main Course



Seafood-Based Dishes

Cá Nướng Mỡ Hành (Grilled Fish with Scallion Oil)

Whole fish marinated with lemongrass and spices, grilled, and topped with scallion oil, accompanied by fresh herbs, rice paper for wrapping, and dipping sauce

Tôm Hấp Nước Dừa (Coconut Steamed Shrimp)

Jumbo shrimp steamed in coconut water, offering a sweet and savory flavor

Mực Nhồi Thịt (Stuffed Squid)

Squid stuffed with a mixture of minced pork, shrimp, and herbs, then steamed or grilled

Beef and Pork Dishes

Bò Lúc Lắc (Shaking Beef)

Tender cubes of beef stir-fried with garlic, onions, and bell peppers, served with a lime-pepper dipping sauce and rice or baguette

Thịt Kho Tàu (Caramelized Pork and Eggs)

Pork belly and boiled eggs braised in a caramelized fish sauce and coconut water with steamed rice

Sườn Nướng (Grilled Pork Ribs)

Pork ribs marinated in honey, garlic, and lemongrass, then grilled to perfection

Chả Cá Lã Vọng (Turmeric Grilled Fish)

Marinated fish fillets grilled with turmeric and dill, served with vermicelli and herbs

Chicken Dishes

Gà Kho Gừng (Braised Chicken with Ginger)

Chicken simmered with ginger, garlic, and fish sauce for a savory and aromatic dish

Gà Nướng Sả (Lemongrass Grilled Chicken)

Chicken marinated with lemongrass, garlic, and spices, then grilled until golden

Phở Gà (Chicken Noodle Soup)

Aromatic soup with chicken, rice noodles, and fresh herbs

Vegetarian/Vegan Dishes

Đậu Hũ Kho Nấm (Braised Tofu with Mushrooms)

Tofu and mushrooms simmered in a flavorful soy-based sauce

Cà Tím Nướng (Grilled Eggplant)

Eggplant grilled and topped with scallion oil and soy sauce

Rice and Noodle-Based Dishes

Cơm Tấm (Broken Rice with Grilled Pork)

Fragrant broken rice served with grilled pork chops, shredded pork skin, and a fried egg

Bún Chả (Grilled Pork with Vermicelli)

Grilled pork served with rice vermicelli, fresh herbs, and nuoc cham dipping sauce

Miến Xào Cua (Stir-fried Glass Noodles with Crab)

Glass noodles stir-fried with crab meat, vegetables, and mushrooms

Bánh Canh Cua (Crab Noodle Soup)

Thick rice noodles in a rich crab broth with fresh crab meat

Signature Soups (Main Course)

Phở Bò (Beef Noodle Soup)

Vietnam's iconic dish with tender beef, rice noodles, and aromatic broth

Canh Chua Cá (Sweet and Sour Fish Soup)

A tangy soup with fish, pineapple, tomatoes, and tamarind



Sides

Vegetable-Based Sides

Rau Muống Xào Tỏi (Stir-fried Water Spinach with Garlic)

Water spinach stir-fried with garlic and a touch of fish sauce for a simple, aromatic side

Đậu Que Xào (Stir-fried Green Beans)

Crisp green beans stir-fried with garlic and soy sauce, sometimes with minced pork

Nộm Đu Đủ (Green Papaya Salad)

Shredded green papaya tossed with carrots, herbs, shrimp, and peanuts in a tangy dressing

Canh Chua (Vietnamese Sweet and Sour Soup)

A light soup made with tamarind, pineapple, tomatoes, and fish or shrimp, served as a palate cleanser

Rice and Noodle Sides

Cơm Tấm (Broken Rice)

Fragrant broken rice served plain or topped with grilled pork, shredded pork skin, and a fried egg

Xôi Gấc (Red Sticky Rice)

Sticky rice colored with gac fruit, symbolizing happiness and prosperity

Bún Xào (Stir-fried Vermicelli)

Stir-fried vermicelli noodles with vegetables, tofu, or meat, seasoned with soy sauce and garlic

Miến Xào (Glass Noodles with Vegetables)

Stir-fried mung bean noodles with vegetables, mushrooms, and sometimes shrimp or chicken

Pickles and Salads

Dưa Món (Pickled Vegetables)

A mix of pickled carrots, daikon radish, and green papaya, served as a refreshing side

Gỏi Dưa Chuột (Cucumber Salad)

A light salad made with sliced cucumbers, herbs, and a tangy fish sauce dressing

Fried and Grilled Sides

Bánh Xèo (Vietnamese Savory Pancakes)

Crispy rice flour pancakes filled with shrimp, pork, and bean sprouts



Dessert

Sweet Soups and Puddings

Chè Trôi Nước (Glutinous Rice Balls in Ginger Syrup)

Sticky rice balls filled with mung bean paste in a warm ginger syrup

Chè Bắp (Sweet Corn Pudding)

A creamy dessert made with sweet corn, tapioca pearls, and coconut milk

Chè Ba Màu (Three-Color Dessert)

Layers of mung bean paste, red beans, and pandan jelly topped with coconut milk and crushed ice

Chè Thái (Vietnamese Fruit Cocktail)

A refreshing mix of tropical fruits, jelly, and coconut milk

Cakes and Pastries

Bánh Flan (Vietnamese Caramel Custard)

Smooth caramel custard with a creamy texture and a Vietnamese twist

Bánh Da Lợn (Layered Pandan Cake)

A chewy and colorful steamed cake made with pandan, mung bean, and coconut milk

Bánh Chuối Hấp (Steamed Banana Cake)

A soft banana cake with coconut milk sauce and toasted sesame seeds

South Indian Desserts

Bánh Cam (Sesame Balls)

Deep-fried glutinous rice balls filled with sweet mung bean paste and coated with sesame seeds

Mysore Pak

A rich, melt-in-the-mouth sweet made with gram flour, ghee, and sugar

Sticky Rice and Rice-Based Desserts

Xôi Xiêm (Sticky Rice with Coconut Custard)

Sweet sticky rice topped with rich coconut custard

Xôi Lá Cẩm (Purple Sticky Rice)

Sticky rice naturally colored with magenta leaves and flavored with coconut

Bánh Tét Ngọt (Sweet Sticky Rice Cake)
Cylindrical sticky rice cake filled with sweet mung bean or banana

Pineapple Sheera
Semolina cooked with pineapple, sugar, and ghee for a fruity twist

Fruit-Based Desserts

Rau Câu Dừa (Coconut Jelly)
A light and refreshing jelly dessert made with coconut water and layered with coconut milk

