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Luke Digweed is a contributing writer for Vietnam Coracle. He has been living in Vietnam since 2011, mostly in Huế but also in Quy Nhơn. Quy Nhơn is an up-and-coming beach city in the south-central province of Bình Định. Historically rich and aesthetically charming

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A Vibrant Dining Scene on the South-Central Coast

This food guide features many of Quy Nhơn's essential dishes and some of my favourite places to eat during my stay in the city. A

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Quy Nhon Food Guide

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Bún Rôm (crab noodles)

LOCATIONS:

A soft, white vermicelli noodle, bún is a staple of the Vietnamese kitchen. Made from varying ratios of rice and rice starch, it's either

On my first walk around the city, I saw a sign for bún rôm. Puzzled by the second word, I asked the hotel owner: "What is rôm?".

I thought wrong. Unlike riêu, the crab isn't congealed into cakes or balls. Depending on the restaurant, the crab comes as a mince

I found bún rôm more enjoyable than the crab cakes in bún riêu. In Quy Nhơn, bún rôm is high in the rankings alongside other po

I am told that bún rôm is eaten at any time of day, but most vendors only serve it in the morning. The first place I was introduced t

IMAGES: Bún Rôm (crab noodles)

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Bún/Gỏi Sứa (jellyfish noodles/salad)

LOCATIONS:

Jellyfish noodles may not sound too appealing, but its soft-crunchy texture makes it a unique addition to a bowl of noodles. Consu

Sứa is not exclusive to Quy Nhơn, but it's more common in south-central Vietnam than most other regions. The jellyfish is cut up

Quán Bún Cá Thủy is a long-operating, family-run business with three generations on the shop floor. They have a large variety of

IMAGES: Bún/Gỏi Sứa (jellyfish noodles/salad)

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Bún Chả Cá (fishcake noodles)

LOCATIONS:

Commonly described as Vietnamese sausage, chả is ground-down, reconstituted meat accompanied by varying herbs and spices

In general, I don't eat chả cá out of enjoyment. So, for this article, I challenged a friend to show me a place where even I could ap

IMAGES: Bún Chả Cá (fishcake noodles)

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Bánh Xèo (savoury pancakes)

LOCATIONS:

Bánh xèo can be found all over central and southern Vietnam, but with each province comes a different variation. In Quy Nhơn, th

Bánh xèo is a battered rice-flour savoury 'pancake', typically containing shrimp, pork belly and bean sprouts. It's often rolled into ri

Bánh Xèo Tôm Nhảy Mọc Miền is arguably one of the fanciest bánh xèo places in Quy Nhơn. I felt embarrassed by the interior d

Bánh Xèo Cây Me lies on Nguyễn Văn Cội street, where the boundaries of tourism and inner-city industry overlap. Bánh Xèo Cây

I took a morning drive to the 'home' of bánh xèo Mệ Cang in Phước Sơn village, approximately 15km north of Quy Nhơn. Mệ Ca

There's no menu at Bà Nôm. They only serve one dish: bánh xèo tôm (shrimp pancakes). The shop is oddly furnished and the tile

IMAGES: Bánh Xèo (savoury pancakes)

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Gỏi Cá Mai (sardine salad)

LOCATIONS:

Another seaside speciality, gỏi cá mai can be found up and down the Vietnamese coast. But, in Quy Nhơn, it's especially deliciou

live can gỏi cá served in fishing communities in Lệ Ninh (Lệ Ninh) and Huế (Thị trấn An). Similarly, in Quy Nhơn there are a la