

STARTERS

COLD STARTERS

Goi cuon (Summer rolls)

8.00

Rice noodles, fresh vegetables and herbs wrapped in rice paper rolls, with hoisin sauce. 2pcs

- Chicken 
- Beef (popular) 
- Crispy duck 
- Shrimps (popular)  
- Tofu (vegan)  

Goi xoai, ga

9.00

Mango salad with herbs and fried chicken stripes

Goi xoai, vit

10.00

Mango salad with herbs and crispy duck

Goi dudu, ga

11.00

Papaya salad with herbs and fried chicken strips

Goi dudu, tom

12.00

Papaya salad with herbs and shrimps

Goi buoi, ga

12.00

Fresh pomelo salad with herbs and fried chicken stripes

Goi buoi, tom

14.00

Fresh pomelo salad with prawns and herbs

Spinach salad (vegan)

9.00

Baby spinach salad with red onion, sesame dressing, lime juice, chilli, and crispy tofu sheet

Allergens

 Gluten  Crustaceans  Fish  Peanuts  Sesame  Egg  Milk  Soya  Nuts
 Mollusc  Mustard  Lupin  Celery  Sulfur dioxide

STARTERS

STEAMED STARTERS

Banh bao

Steamed bao bun sandwich filled with vegetables, spring onion, and herbs, with hoisin sauce. 2pcs

- Chicken   9.00
- Beef   10.00
- Crispy duck   10.00
- Tofu    9.00

Ha cao tom

Shrimp Dim sum dumplings. 4pcs

7.00

Xiu mai tom

Flower shape Dim sum dumpling with a shrimp stuffing. 4pcs

7.00

Gyoza chay (vegan)

Vegetarian gyoza dumplings with tofu and vegetables. 3pcs

7.00

Gyoza rau den (vegan)

Spinach gyoza dumplings with cabbage and soybeans, carrots, onions. 3pcs

7.00

Gyoza tom

Gyoza dumplings with shrimps and vegetables. 3pcs

7.00

Edamame (vegan)

Whole, steamed soybeans

6.00

Allergens

 *Gluten*  *Crustaceans*  *Fish*  *Peanuts*  *Sesame*  *Egg*  *Milk*  *Soya*  *Nuts*
 *Molluscs*  *Mustard*  *Lupin*  *Celery*  *Sulfur dioxide*

STARTERS

FRIED/GRILLED STARTERS




Nem (Spring rolls) 🌾🐟	7.00
Home made fried spring rolls with glass noodles, vegetables, wood ear mushrooms, and minced pork meat. 2pcs (popular)	
Nem chay (vegan on request) 🌾🥚	6.00
Home made fried vegetarian spring rolls with fish sauce. 2pcs	
Nem 3 loai 🌾🥚🐟	10.00
3 types of fried spring rolls (meat, vegetarian, crab) with chilli dip. 4pcs	
Tom chien 🌾🥚	9.00
Crispy fried king prawns in young rice flakes with chilli dip	
Tom cun 🌾🥚🐟	8.00
Crispy fried shrimps with walnuts and mayo dip	
Muc chien 🌾🥚	9.00
Crispy fried squid rings, with chilli dip	
Cua chien 🌾🥚	12.00
Crispy fried soft crab pieces, 2pcs	
Ga popcorn 🌾	8.00
Crispy fried chicken pieces with chilli-mayo dip	
Wan tan chien 🥚🌾	8.00
Crispy fried Wan Tan dumplings with chicken and shrimps. 3pcs	
Bo la lot 🥚🐟	8.00
Pickled beef meat wrapped in a betel leaf with fish sauce. 5pcs	
Ga sate 🐟	7.00
Chicken sate served with peanut sauce. 2pcs	

Allergens











🌾 *Gluten* 🥚 *Crustaceans* 🐟 *Fish* 🥜 *Peanuts* 🥚 *Sesame* 🥚 *Egg* 🥛 *Milk* 🥚 *Soya* 🥜 *Nuts*
🐟 *Molluscus* 🥚 *Mustard* 🥚 *Lupin* 🥚 *Celery* 🥚 *Sulfur dioxide*

SOUPS

SOUPS

Hoanh thanh sup	  	7.00
Soup with Wan Tan dumplings, pak choi, green onion		
Sup ga		8.00
Chicken soup with white fungus and goji berries, spring onion, coriander		

SOUPS

Pho		
Traditional soup with strong clear beef and chicken broth with wide rice noodles, beansprouts, spring onion, coriander		
• Chicken (Vietnamese classic)		
• Beef (Vietnamese classic)	 	15.00
• Crispy duck		16.00
• Shrimps	 	17.00
• Tofu	 	19.00
		14.00
Bun bo Hue	 	16.00
Traditional soup of Hue city. Beef and chicken broth with rice noodles with beef, lemongrass, onion, bean sprouts, chilli		

MAIN DISHES

WOK

Com rang

Stir fried rice with, onion, vegetables and eggs

- Chicken   16.00
- Beef   17.00
- Crispy duck    18.00
- Shrimp    19.00
- Tofu    15.00

Pho xao

Stir fried wide rice noodles with vegetables, eggs, fried onion, and herbs

- Chicken   16.00
- Beef   17.00
- Crispy duck    18.00
- Shrimp    19.00
- Tofu    15.00

Allergens

 *Gluten*  *Crustaceans*  *Fish*  *Peanuts*  *Sesame*  *Egg*  *Milk*  *Soya*  *Nuts*
 *Molluscs*  *Mustard*  *Lupin*  *Celery*  *Sulfur dioxide*

MAIN DISHES

MAIN MEALS

Select your favorite sauce and type of meat or tofu.
Every dish comes with rice.

Curry do 🌶️🌶️

Red curry sauce with cream and coconut milk, green vegetables, eggplant, champignons

- Chicken 🥛🐟 17.00
- Beef 🥛🐟 18.00
- Crispy duck 🥛🐟🌾 19.00
- Shrimp 🥛🐟🦞 20.00
- Tofu 🥛🐟🌿 16.00

Sot lac

Peanut sauce with green vegetables, champignons

- Chicken 🥛🐟 17.00
- Crispy duck 🥛🌾🐟 18.00
- Tofu (vegan on request) 🥛🐟🌿 16.00

Sot gung 🌶️

Ginger sauce with green vegetables, champignons, and bean sprouts

- Chicken 🐟 17.00
- Beef 🐟 18.00
- Crispy duck 🐟🌾 19.00
- Shrimp 🐟🦞 20.00
- Tofu (vegan on request) 🐟🌿 16.00

Sa ot 🌶️🌶️

Lemongrass sauce with green vegetables, champignons and chilli

- Chicken 🐟 17.00
- Beef 🐟 18.00
- Crispy duck 🐟🌾 19.00
- Shrimp 🐟🦞 20.00
- Tofu (vegan on request) 🐟🌿 16.00

Allergens

🌾 Gluten 🦞 Crustaceans 🐟 Fish 🥛 Peanuts 🌿 Sesame 🥚 Egg 🥛 Milk 🌿 Soya 🌿 Nuts
🦪 Mollusc 🥛 Mustard 🌿 Lupin 🌿 Celery 🌿 Sulfur dioxide

MAIN DISHES

MAIN MEALS

Every dish comes with rice.

Sot me 🌶️

Tamarind sauce with grilled asparagus, sugar snaps, dried chilli

- Crispy chicken 🐟 18.00
- Crispy beef 🐟 19.00
- Crispy duck 🐟 20.00
- Crispy shrimp 🐟 🦞 21.00

Sot basilicum 🌶️

Basil sauce with green vegetables and champignons

- Chicken 🐟 18.00
- Beef 🐟 19.00
- Crispy duck 🐟 20.00
- Shrimp 🐟 🦞 21.00
- Tofu (vegan on request) 🐟 17.00

Sot hoisin 🌱 🦞 🌶️

Hoisin sauce with green vegetables, cashew nuts

- Chicken 🐟 17.00
- Beef 🐟 18.00
- Crispy duck 🐟 19.00
- Shrimp 🐟 🦞 20.00
- Tofu (vegan on request) 🐟 16.00

Stir fried white fungus (vegan) 🌱 🦞

17.00

Stir fried white fungus with green vegetables,
bean sprouts, crispy tofu

Allergens

🌱 Gluten 🦞 Crustaceans 🐟 Fish 🥜 Peanuts 🌱 Sesame 🥚 Egg 🥛 Milk 🦞 Soya 🥜 Nuts
🦪 Mollusc 🧴 Mustard 🌱 Lupin 🌱 Celery 🌱 Sulfur dioxide

MAIN DISHES

NOODLE SPECIALITIES

Fresh rice noodle bowl with lettuce, various vegetables, rucola, bean sprouts, mango, peanuts, herbs. Served with a refined fish sauce

Bun bo nam bo 🐟 🥜	17.00
Rice noodles with beef	
Bun nem 🐟 🥜	16.00
Rice noodles with meat spring rolls	
Bun vit 🐟 🥜 🌿	18.00
Rice noodles with crispy duck	
Bun ga 🐟 🥜	17.00
Rice noodles with stir fried chicken	
Bun tom 🐟 🥜 🥥	19.00
Rice noodles with prawns	
Bun chay (vegan on request) 🐟 🥜 🌿	16.00
Rice noodles with tofu	
Bun la lot 🐟 🥜 🥥	17.00
Rice noodles with beef betel leaf wraps and spring roll	

FISH & SEA SPECIALTIES

Ginger salmon 🐟 🌿	22.00
Grilled salmon with grilled asparagus and shiitake mushrooms, and ginger sauce, rice on side	
Sea bream filet 🐟 🌿	22.00
Crispy fried sea bream with asparagus, shiitake mushrooms, and ginger sauce, rice on side	
Grilled tiger prawns 🐟 🌿	25.00
Grilled tiger prawns (2pcs.) with green vegetables, rice on side	
Dua Xao Seafood 🐟 🦑 🌿 🥥 🌿	26.00
Spring onion, pineapple, cherry tomatoes, Jacob mussels, monk fish, squid, shrimps, ginger	
Red Pepper Jacob mussels 🐟 🌿	28.00
Jacob mussels in red pepper sauce with asparagus, string and green beans, rice on the side	

Allergens

🌿 Gluten 🦑 Crustaceans 🐟 Fish 🥜 Peanuts 🌿 Sesame 🥚 Egg 🥛 Milk 🌿 Soya 🥜 Nuts
🦑 Mollusc 🌿 Mustard 🌿 Lupin 🌿 Celery 🌿 Sulfur dioxide

DESSERTS

Mochi green tea 🍷 🍵	4.00
Green tea Japanese rice cake with ice cream	
Mochi chocolate 🍷 🍵	4.00
Chocolate Japanese rice cake with ice cream	
Ice cream (1 scoop)	4.00
Select: ginger, black sesame, green tea, or mango	
Che chuai 🍌 🍵	5.00
Banana Tapioca pudding with coconut milk, peanut, sesame	
Chuai chien 🌿	5.00
Fried banana with almond strips, mango ice cream, honey	
• with ice cream of your choice (see options above)	8.00

Allergens

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NON-ALCOHOLIC DRINKS

HOT DRINKS

Jasmin Tea Jasmin tea	4.00
Homemade Tea Lime leaf, ginger, greentea, honey	5.00
Ginger Tea Fresh ginger tea with honey	5.00
Lemongrass Tea Fresh lemongrass tea	5.00
Orange with Mint and Honey Hot orange with mint and honey	5.00
Mint tea Fresh mint tea, goji, honey	5.00
Vietnamese Coffee Filtered coffee with condensed milk	5.00

SOFT DRINKS

Juice (0,2l glass) Orange, or apple	3.00
Spezi (0,3l glass) Cola Fanta mix	3.50
FOCO Nectar (0,3l can) Choose: lychee, pomegranate, guave, passion fruit, mango, coconut	3.50
Coca Cola, Coca Cola Zero (0,2l bottle)	3.50
Fanta (0,2l bottle)	3.50
Tonic (0,2l bottle)	4.00
Ginger Ale (0,2l bottle)	4.00
Spa water(0,2l bottle) Choose: Sparkling, non-sparkling	3.00
Spa water(0,75l bottle) Choose: Sparkling, non-sparkling	6.50

NON-ALCOHOLIC DRINKS

COLD DRINKS

Virgin Mojito	8.00
Mint, lime, cane sugar, ginger ale	
Fresh Garden	8.00
Mint, Lime, sugar, orange juice, guave, passion fruit	
Lime lemonade	7.00
Fresh lime, sugar, lime sirup, soda	
Melon lemonade	7.00
Melon sirup, lime, sugar, soda	
Jasmin ice tea	7.00
Homemade jasmine ice tea, sugar	
Vietnamese iced coffee	7.00
Vietnamese coffee, condensed milk, ice	

ALCOHOLIC

BEERS

Saigon beer (Vietnamese)	4.50
Singha (Thai)	4.50
Asahi Super Dry (Japanese)	4.50
Leffe blond (Belgian)	4.00

WHITE WINE

GLASS BOTTLE

Chardonnay (France)	5.00	23
Pinot Grigio (Italy)	5.00	23
Grüner Veltliner (Austria) Light, fresh, dry wine	5.50	25
Sauvignon (France) Bold, dry wine with hints of green apple and grass	5.90	27
Grauer Burgunde (Germany) Clear, light yellow in color with ripe yellow fruit, honey and nutty notes. Full in taste, intense with nice acidity.	7.90	36
Saar Riesling (Germany) Semi dry, medium body mineral wine with peach, apple notes	8.90	40
Lugana, il Frati (Italy) Mineral dry wine with with hints of apple, peach, pear		39

ALCOHOLIC

RED WINE

	GLASS	BOTTLE
Viabore Rosso (Italy) Smooth and fruity with hints of oak	5.50	25
Malbec (Argentina) Rich fruity flavours with full body.	5.90	27
Syrah (France) Dry, full red wine with hints of apple and pear	5.90	27
Primitivo, BIO (Italy) Medium body smooth semi dry wine with red fruits aroma	6.90	31
Merlot (France) Dry, high tannic wine with wood and dark fruits notes	6.90	31
Bourgogne Pinot Noir (France) Dry smooth and light wine with cherry and earthy notes	9.90	45
Rioja (Spain) A complex and well-structured wine with black fruit and oak notes	7.90	35

ROSE WINE

HB Chevalier (France) Medium body dry wine with strawberry taste	6.50	29
Rosa Dei Frati (Italy) Fresh and tasty with hints of red berries		49

CHAMPAGNE BOTTLE

Blanc de Noirs		59
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ALCOHOLIC DRINKS

APERITIEF

Aperol Spritz	8.00
Aperol, prosecco, orange, soda	
Melon Spritz	8.00
Melon juice, prosecco, soda	
Campari Orange	10.00
Campari, fresh orange juice	
Hugo	8.00
Prosecco, elderberry, mint, lime, soda	
Rosa Chia	9.00
Prosecco, Bacardi Razz, raspberries, chia seeds, soda	

DIGESTIF

Vietnamese vodka (4cl)	4.00
Cognac, Cointreau (4cl)	6.00
Japanese Sake (100ml)	12.00

COCKTAILS

Mojito	10.00
White rum, mint, lime juice, cane sugar, soda	
• Select flavour: Classic, Ginger, Lemongrass, Raspberry	
Caipirinha	10.00
Cachaca, lime, cane sugar, lime juice	
Mai Tai	11.00
White, gold, and black rum, Cointreau, lime, almond syrup	
Cuba Libre	10.00
Rum, cola, lime	
Gin Tonic	10.00
Gin, tonic, cucumber	
Moscow Mule	10.00
Wodka, ginger beer, lime	