

— Bistro — Hoi An

即時發佈

揉合越式經典美食及創意料理 新派越南餐廳 **Bistro Hoi An** 即將登陸黃金海岸商場



(香港 – 2022 年 12 月 23 日) 越南一向是美食之都，亦是香港人喜愛的菜式之一。新派越南餐廳 **Bistro Hoi An** 將於 12 月 24 日登陸屯門黃金海岸商場。餐廳秉承越南菜的特色，以酸、辣、鹹、鮮、甜五味為主，選用新鮮食材配搭入饌，讓食客尤如置身於被列為世界文化遺產的會安古城中。在平靜的氛圍與色彩斑斕的燈籠下，品嚐揉合越式經典美食及創意料理，來一趟悠閒寫意的美食之旅。

Bistro Hoi An 設有露天雅座，特高樓底令空間感十足，適合二人世界、三五知己或一家大小樂聚天倫。

創意料理

開胃前菜主打選用新鮮生蠔入饌的**炭燒生蠔**（港幣 158/198 元，4/6 隻），以特製的魚露汁提升味道，既能品嚐肥美蠔肉的飽滿感，亦能嚐到海水鮮味與魚露中鹹、酸、苦、甜的巧妙融合，絕對能令胃口大開。

炭燒豬腩串燒（港幣 78/135 元，2/4 串）用上特選厚切豬腩肉，每一啖散發炭燒肉香極之惹味，加入鹹魚、八角及椰糖烹煮過的魚露焦糖汁，給食客味覺與嗅覺的體驗。

大廚選擇以法式手法配以越式材料呈獻**越式生牛肉他他**（港幣 148 元），將法國生牛肉剁碎後加入 40 度魚露、辣椒和香菜等拌勻，嫩滑牛肉配上脆卜卜油條和檳榔葉一同享用，多重口感，味道驚喜！



炭燒生蠔
(港幣 158/198 元，
4/6 隻)



炭燒豬腩串燒
(港幣 78/135 元，
2/4 串)



越式生牛肉他他
(港幣 148 元)

主菜有爽彈多汁的**炭燒八爪魚** (港幣 228 元)，原條八爪魚鬚伴上薑黃薯仔、車厘茄及焦糖洋蔥，淋上河內蕃茄蟹肉濃汁，味道清新之餘更鮮味滿滿。

香茅椰糖烤三黃雞 (港幣 186 元，半隻) 以香茅、椰糖及青檸葉醃製 24 小時，即叫即放入烤爐焗製並細心控制火候，讓雞件保持肉質嫩滑，配上羅望子汁及青檸葉享用，齒頰留香。

喜愛吃魚的食客，必試**薑黃烤鱸魚** (港幣 228 元)，廚師將鱸魚以薑黃粉醃製後烤至外皮焦脆，既能將肉汁鎖住，又能提升魚香味，更可配搭新鮮生菜、檬粉、蜜柚及兩款醬汁一同享用，滋味非常！

除以上菜式，Bistro Hoi An 更有**特式蛋咖哩炒軟殼蟹** (港幣 198 元)、**會安烤乳豬** (港幣 268 元)、**鑊仔安格斯牛柳粒牛骨髓** (港幣 228 元)、**慢煮和牛後腰脊** (港幣 325 元) 等，款款吸引。



炭燒八爪魚 (港幣 228 元)



香茅椰糖烤三黃雞
(港幣 186 元，半隻)



薑黃烤鱸魚
(港幣 228 元)

經典美食

要數越南經典美食當然不少得越南湯河及撈檬，首選是**順化牛肉湯檬**（港幣 138 元），以大量牛骨熬製超過 12 小時，另加炒香過的香茅、蔥頭、蝦醬、魚露同煮，令湯底香辣中帶有一絲甜味，加上軟腩的牛腩、豬腩肉、生牛肉及盡收湯底精華的檬粉，充滿越式風味。

河內蕃茄蟹肉大蝦湯檬（港幣 128 元）亦是必食之選，湯底以鮮甜的本地花蟹熬成濃湯，再加入大量新鮮蕃茄熬煮而成，配上蟹肉、大蝦及豬肉碎作配料增加口感，味道香濃。

三款**越式三文治**以香脆小法包分別地盛載著香茅豬肉（港幣 128 元）、烤雞肉（港幣 128 元）及香茅燒牛肉（港幣 138 元），加上自家製雞肝醬、酸菜、香葉及蛋黃醬夾在其中，賣相精緻又充滿地道風味，適合與親友分享。



河內蕃茄蟹肉大蝦湯檬
（港幣 128 元）



越式三文治
（港幣 128-138 元）

餐牌上還有甜品以供選擇，其中**越南咖啡香茅奶凍**（港幣 68 元）用上新鮮香茅烹煮過的奶凍，口感幼滑之餘亦能嚐到奶香，配上濃醇越南咖啡粉、鮮甜粟米塊及茴香蜜餞，味道層次豐富。

另有與 Lotus Biscoff 焦糖脆餅雪糕組合而成的**焦糖爆谷香蕉**（港幣 68 元）亦不能錯過，雪糕由本地工場自家製作，焦糖餅雪糕奶滑香濃，與焦糖香蕉互相襯托著，伴以爆谷及紅莓一同享用，能中和雪糕及香蕉的甜度，可滿足甜品控們的不同需要。



越南咖啡香茅奶凍
(港幣 68 元)



焦糖爆谷香蕉 (港幣 68 元)

所有價目堂食另收加一服務費
圖片只供參考

下載高解像度圖片：<http://bit.ly/3G2Nnzt>

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電話: 3421 0060

Facebook: <https://www.facebook.com/BistroHoiAn.hk>

Instagram: <https://www.instagram.com/BistroHoiAn.hk/>

關於 Cafe Deco Group

Cafe Deco Group 是香港最優秀的餐飲集團之一，分別在香港及悉尼擁有超過 26 間餐廳及酒吧。我們專業的廚師及服務團隊以多姿多彩的國際佳餚和貼心殷勤的服務，為賓客打造完美的餐飲體驗。集團旗下品牌包括集傳統、趣味及創新於一體的日本創作料理餐廳 **OZAKAYA**、來自日本京都的吉列牛排專門店「牛カツ京都勝牛」、以招牌經典原汁紅燒牛肉為主打的**段純貞牛肉麵**、旨在將經典泰式美食以現代手法詮釋的**Bamboo Thai**、悠閒時尚的德國餐廳 **Beerliner**、主打各款煙燻肉類及燒烤美食的**Smokehouse Bar & Grill**、匯集越式經典美食及新派創意料理的**Bistro Hoi An**、極具航海風情的**Stormies**、體現創意無限的**Cafe Deco Pizzeria**、以精緻點心及巧手小菜聞名的**點一龍**、帶來歐陸體驗的**Pivo Czech Bar**，以及充滿活力的型格酒吧 **Tonic** 等，用心帶領客人味遊世界。

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Immediate Release

Combining authentic Vietnamese cuisine with innovation Bistro Hoi An is now open at Gold Coast Piazza



(Hong Kong – January 10, 2023) - Vietnam is and has long been renowned for its diverse cuisine and always been popular among the local foodies. Bistro Hoi An, a contemporary Vietnamese restaurant at Gold Coast Piazza in Tuen Mun, will take guests on a culinary journey with hearty dishes that combines 5 fundamental tastes of Vietnamese cuisine: sourness, spiciness, savor, freshness and sweetness.

Hoi An means a peaceful meeting place. At Bistro Hoi An, guests can indulge in the iconic picturesque lanterns along with the authentic and innovative cuisine, or sit back and relax in the al fresco dining area perfect to catch up with groups of friends and families.

Recipes Reimagined

Foodies will get their appetite ready with the signature appetizer **Grilled Oyster** (HK\$158 for 4 pcs or HK\$198 for 6 pcs) where homemade fish sauce is added to the freshly shucked and succulent oysters resulted in a mix of salty, sour, bitter and sweet which elevates the aftertaste.

Meat lovers must try the **Chargrilled Pork Belly** (HK\$78 for 2 pcs or HK\$135 for 4 pcs). The thick-cut pork belly is chargrilled with Vietnamese caramel sauce mixed with salted fish, star anise and coconut sugar. Grilled to a crispy surface yet remaining juicy inside, the aromatic charcoal flavors and sweetness is the taste a foodie will come back for.

Inspired by the French classic dish, **Beef Tartare** (HK\$148) is the perfect Vietnamese twist using 40°N fish sauce, chili and cilantro that go perfect with the minced beef, crispy youtiao and betel leaves, all together making it a wonderful combination of East meets West.



Grilled Oyster
(HK\$158 for 4 pcs or
HK\$198 for 6 pcs)



Chargrilled Pork Belly
(HK\$78 for 2 pcs or
HK\$135 for 4 pcs)



Beef Tartare
(HK\$148)

A highlight from the Bigger Bites selection includes **Chargrilled Octopus** (HK\$228), a refreshing dish with turmeric potato, caramelized onion, cherry tomato and bun rieu reduction while fish lovers will be satisfied by **Turmeric Whole Seabass** (HK\$228), a flavorful dish that appeals to the taste buds.

Another highlight is **Roasted Three Yellow Chicken** (HK\$186, half portion). The chicken is marinated with lemongrass, caramelized palm sugar crumb and lime leaves for 24 hours. Chicken is then roasted to its perfection serving with tamarind sauce and lime leaves,.

Other exciting and popular dishes include **Soft Shell Crab in Special Egg Curry** (HK\$198), **Hoi An Suckling Pig** (HK\$268), **Shaken Beef & Bone Marrow** (HK\$228) and **Chargrilled M9 Wagyu Bavette** (HK\$325).



Chargrilled Octopus
(HK\$228)



**Roasted Three Yellow
Chicken**
(HK\$186, half portion)



Turmeric Whole Seabass
(HK\$228)

Classic Flavors

Pho is definitely the gem of Vietnamese cuisine. The broth of **Bun Bo Hue** (HK\$138) is slowly simmered with beef bones and various ingredients for over 12 hours, resulting in rich broth with layers of flavours. While meat enthusiasts will indulge in the tender beef brisket, pork belly and rare beef in the bowl, seafood lovers will be satisfied by **Bun Rieu** (HK\$128) which the broth is simmered with local blue crab and fresh tomatoes, topped with crab meat, prawn and minced pork.

Another national food of Vietnam is Banh Mi. Bistro Hoi An offers 3 kinds of Banh Mi with **Grilled Pork** (HK\$128), **Roasted Chicken** (HK\$128) and **Grilled Beef** (HK\$138) and finish off with homemade liver pate, pickles, fresh herbs and mayonnaise, making it a perfect substantial snack to share with family and friends.



Bun Rieu (HK\$128)



Banh Mi (HK\$128-138)

Fun and creative desserts lead to a perfect ending to a meal. Bistro Hoi An offers **Lemongrass Panna Cotta** (HK\$68), a fresh and silky panna cotta with dark roasted Vietnamese coffee powder, sweet corn and fennel jam or **Caramelized Popcorn Banana** (HK\$68) with homemade Lotus Biscoff gelato and raspberries which definite elevate the sweetness to the next level.



**Lemongrass Panna Cotta
(HK\$68)**



**Caramelized Popcorn
Banana (HK\$68)**

All prices are subject to 10% service charge for dine-in.
Photos are for reference only.

For high resolution photos: <http://bit.ly/3G2Nnzt>

Address: Shop 1A, G/F, Gold Coast Piazza, Tuen Mun

Tel: 3421 0060

Facebook: <https://www.facebook.com/BistroHoiAn.hk>

Instagram: <https://www.instagram.com/BistroHoiAn.hk/>

About Cafe Deco Group

Cafe Deco Group is one of Hong Kong's leading and most successful bar and restaurant groups, operating over 26 restaurants, bars and lounges in popular dining locations in Hong Kong and Sydney. With internationally recognised brands including fun and innovative Japanese restaurant **OZAKAYA**, gyukatsu specialty shop **Kyoto Katsugyu**, classic beef noodles restaurant **Duan Chun Zhen**, the modern Thai cuisine dining experience **Bamboo Thai**, the popular German restaurant **Beerliner**, smoked meat expert **Smokehouse Bar & Grill**, classic and creative Vietnamese cuisine **Bistro Hoi An**, nautical-themed watering hole **Stormies**, innovative dining spot **Cafe Deco Pizzeria**, contemporary Cantonese expert **Dim Sum Bar**, the unique and exclusive Central European experience **Pivo Czech Bar** and trendy bar and lounge **Tonic**, the Group takes diners to an exquisite gourmet tour around the world.

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