



— Bistro —
Hội An

VIETNAMESE





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1 HẦU SỐNG TÀI CHANH

FRESH OYSTER

Spicy Herb Sauce
新鮮生蠔 香茅辣汁

4pc 158
6pc 198

148

2 HẦU NƯỚNG

GRILLED OYSTER

Nuoc Cham
炭燒生蠔 魚露汁

4pc 158
6pc 198

3 BÒ TÀI CHANH

BEEF TARTARE

Youtiao, Betel Leaves, Rice Powder
越式生牛肉他他 油條、檳榔葉、炒米碎

148

4 TÔM SỐNG TÀI CHANH

SHRIMP CEVICHE

Sashimi Grade Tiger Prawn, Calamansi Nuco Cham
越式生蝦刺身 越南虎蝦、乾蔥、柑桔魚露汁

138

Appetizers



5



6



7



8



9

5 BÁNH BÈO

STEAMED SAVORY RICE CAKE

Garlic Shrimp, Minced Pork, Dried Shrimp

越式蒸小米糕 蒜香虎蝦、豬肉碎、蝦米

98

6 TÔM NƯỚNG THAN HOA

CHARGILLED KING PRAWNS

Green Chili Paste

炭燒大蝦串燒 青辣椒汁

148

7 THỊT BA CHỈ NƯỚNG

CHARGILLED PORK BELLY

Roasted Peanut, Vietnamese Caramel Sauce
炭燒豬腩串燒 花生、魚露焦糖汁

2pc 78
4pc 135

CUA LỘT CHIÊN

LIGHT BATTERED SOFT SHELL CRAB

Herb Green Papaya Salad

脆炸軟殼蟹 香茅青木瓜沙律

128

8 CỐ HEO NƯỚNG

CHARGILLED PORK JOWL

Green Papaya Salad, Shallots, Tamarind Sauce

炭燒豬頸肉 青木瓜沙律、羅望子醬

102

9 GÀ XIÊN NƯỚNG

VIETNAMESE CHICKEN SKEWERS

Cilantro Pineapple Dipping Sauce

炭燒雞肉串燒 香茅菠蘿醬

105



10



11



12

10 CHẢ GIÒ 88

CRISPY PORK & TARO SPRING ROLLS
Fresh Herbs, Lettuce, Pickles, Nuoc Cham Sauce
香芋猪肉春卷 香葱生菜, 酸菜

11 SÚP LÒ 98

ROASTED CAULIFLOWER
Dried Shrimp, Pork Floss, Sweet Basil, Coriander, Mint
肉碎炒椰菜花 蝦乾, 猪肉鬆, 香葱, 九層塔

12 RAU MUỐNG 85

MORNING GLORY Chili Shrimp Paste
蝦米炒通菜

13 CÁNH GÀ CHIÊN BƠ 88

BUTTERED GARLIC CHICKEN WINGS
Butter, Garlic
牛油雞翼 蒜香牛油



13



14

14 BÁNH MÌ THỊT NƯỚNG 128

GRILLED PORK BANH MI
Saigon Baguette, Liver Pate, Pickles, Fresh Herbs
越式猪肉三文治
越式法包, 香茅猪肉, 肝醬, 酸菜, 香葱

BÁNH MÌ GÀ 128

ROASTED CHICKEN BANH MI
Saigon Baguette, Liver Pate, Pickles, Fresh Herbs
越式雞肉三文治
越式法包, 香茅燒雞肉, 肝醬, 酸菜, 香葱

BÁNH MÌ BÒ 138

GRILLED BEEF BANH MI
Saigon Baguette, Liver Pate, Pickles, Fresh Herbs
越式牛肉三文治
越式法包, 香茅燒牛肉, 肝醬, 酸菜, 香葱



15



18

15 GỎI TÔM 138

HONEY POMELO PRAWN SALAD
Crispy Coconut, Mint, House Made Nuoc Mam
越南蜜柚燒蝦沙律
脆椰絲, 薄荷葉, 椰糖魚露汁

16 CÀ TÍM NƯỚNG 118

EGGPLANT & CRAB MEAT SALAD
Belachan, Egg, Peanut, Crispy Shallot
烤茄子蟹肉沙律
馬拉盞, 蛋, 花生, 乾蔥

17 GÀ XE PHAY 98

CABBAGE & SHREDDED CHICKEN SALAD
Apple, Pickles, Bean Curd, Sesame, Roasted Peanut
西青牙車快
手撕雞柳蓉沙律, 蘋果, 豆卜, 芝麻, 花生



16



17



19

18 GỎI CUỐN CUA LỘT 118

SOFT SHELL CRAB RICE PAPER ROLLS
Roasted Peanut, Mango, Avocado, Fresh Herbs
炸殼殼蟹芒果米紙卷
花生, 香葱, 牛油果

19 GỎI CUỐN BƠ TÔM 98

PRAWN & AVOCADO RICE PAPER ROLLS
Roasted Peanut, Cucumber, Carrot, Rice Vermicelli
鮮蝦牛油果米紙卷
花生, 香葱, 青瓜

GỎI CUỐN CHAY 82

MANGO AVOCADO RICE PAPER ROLLS
Roasted Peanut, Cucumber, Carrot, Rice Vermicelli
芒果牛油果素菜米紙卷
花生, 香葱, 青瓜, 櫻粉



BÚN BÒ HUẾ 138
US BEEF BRISKET, RARE BEEF, PORK BELLY
Crispy Shallot, Fresh Herbs, Vermicelli, Beef Broth
順化牛肉湯麵 美國牛肉、牛腩、豬腩、香茅

20 PHỞ BÒ 95
THIN SLICED U.S BEEF
Onion, Culantro, Scallion, Flat Rice Noodle, Beef Broth
河內生牛肉湯麵 美國生牛肉、鵝芥、香茅

PHỞ BÒ 138
U.S ANGUS BONELESS BEEF SHORT RIB
Onion, Culantro, Scallion, Flat Rice Noodle, Chicken Broth
安格斯牛肉湯河 安格斯牛小排、鵝芥、香茅

21 BÚN RIÊU 128
CRAB & TOMATO RICE VERMICELLI SOUP
Crab Meat, King Prawn, Minced Pork, Seafood Stock
河內蕃茄蟹肉大蝦湯麵
蟹肉、豬肉、海鮮濃湯

22 PHỞ GÀ 118
HAND PULLED LOCAL
THREE YELLOW CHICKEN
Onion, Culantro, Scallion, Flat Rice Noodle, Chicken Broth
河內三黃雞絲湯河
脆乾蔥、鵝芥、香茅



23 BÚN TRỘN GÀ NƯỚNG 115
GRILLED CHICKEN VERMICELLI PLATTER
Viet Herbs, Pickles, Roasted Peanuts, Shallot Chips, Caramelized Onion
香茅燒雞肉撈麵
香茅、自家製酸菜、花生、乾蔥、炒洋蔥

BÚN TRỘN BÒ NƯỚNG 125
GRILLED BEEF VERMICELLI PLATTER
Viet Herbs, Pickles, Roasted Peanuts, Shallot Chips, Caramelized Onion
香茅燒牛肉撈麵
香茅、自家製酸菜、花生、乾蔥、炒洋蔥

BÚN TRỘN THỊT NƯỚNG 115
GRILLED PORK VERMICELLI PLATTER
Viet Herbs, Pickles, Roasted Peanuts, Shallot Chips, Caramelized Onion
香茅燒豬肉撈麵
香茅、自家製酸菜、花生、乾蔥、炒洋蔥

BÚN CHAY 98
EGGPLANT AVOCADO BEAN CURD
VERMICELLI PLATTER
Viet Herbs, Pickles, Roasted Peanuts, Shallot Chips, Caramelized Onion
烤茄子牛油果豆腐卜撈麵
香茅、自家製酸菜、花生、乾蔥、炒洋蔥



24 CÀRI CUA LỘT 198
SOFT SHELL CRAB IN
SPECIAL EGG CURRY
Crab Meat, Sweet Basil, Baguette
特式蛋咖哩炒軟殼蟹
蟹肉、九層塔、法包

CÀRI CHAY 128
GARDEN VEGGIES CURRY
Seasonal Vegetables, Culantro, Baguette
田園素咖哩
時令蔬菜、香茅、九層塔、法包



25



26



27



28



29



30

25 BACH TUỘC NƯỚNG

CHARGILLED OCTOPUS

Turmeric Potato, Caramelized Onion, Cherry Tomato,
Bun Riêu Reduction

炭燒八爪魚

薑黃薯仔、車厘茄、焦糖洋蔥、河內蕃茄蟹肉濃汁

228

28 GÀ RÒ-TÌ

ROASTED THREE YELLOW CHICKEN Half pc

Lemongrass, Caramelized Palm Sugar Crumb, Tamarind

香茅椰糖烤三黃雞 半隻

羅望子汁

186

26 BÒ WAGYU NƯỚNG THAN

CHARGILLED M9 WAGYU BAVETTE

Sticky Beef Sauce, House Pickles, Shallot Chips

炭燒和牛後腰脊 焦糖魚露汁、自家制酸醬

325

29 HEO SỮA ĐÚT LÒ

HOI AN SUCKLING PIG

Pickled Vegetables, Fresh Herbs, Sriracha

雷安烤乳豬 手工醃菜、香茅、是拉差辣醬

268

27 CÁ NƯỚNG NGHỆ

TURMERIC WHOLE SEABASS

Roasted Peanuts, Lettuce, Pomelo, Rice Vermicelli,
Three Flavor Sauce

薑黃烤鱸魚 花生、香茅、蜜柚、檬粉

228

30 BÒ LÚC LẮC

SHAKEN BEEF & BONE MARROW

Tomato, Red Onion, Garlic, Black Pepper Sauce

鐘仔安格斯牛柳粒、烤牛骨髓

蕃茄、紅洋蔥、蒜子、黑胡椒汁

228



31

31 CƠM NIÊU 158

ROASTED LEMONGRASS CHICKEN RICE

Lup Cheong, Pickled Mustard Green, Kho Quet

香茅焗雞臘腸飯

臘腸、味菜、蝦米、肉碎



32 MIẾN XÀO CUA LỘT 178

WOK FRIED SOFT SHELL CRAB GLASS NOODLE

Egg, Lime, Shallot, Sweet Basil, Special House Sauce

軟殼蟹炒越南粉絲

蛋、乾蔥、香菜、九層塔

BÁNH ĐÁ 30

CRISPY SESAME RICE CRACKERS

芝麻米紙脆片

QUAY 20

YOUTIAO, DOUGH STICKS

油條

CƠM 18

STEAMED RICE

香苗白飯



33

33 CÀ PHÊ SỮA ĐÔNG 68

LEMONGRASS PANNA COTTA

Sweet Corn, Fennel Jam, Dark Roasted Vietnamese Coffee Powder

越南咖啡香茅奶凍

甜栗、茴香蜜餞

34 CHUỐI BÔNG NGỎ 68

CARAMELIZED POPCORN BANANA

Biscoff Ice Cream, Raspberry

焦糖爆谷香蕉

蓮花焦糖餅香糕、紅莓

35 KEM XOAÍ DỪA 68

COCONUT SHERBET

Mango, Pomeelo, Peanut, Lime, Honeycomb

香芒蜜柚椰子雪葩

花生、青檸、蜂巢脆糖

KEM TỰ LÀM 68

HOME MADE ICE CREAM

自家制雪糕

Choice 2 Scoop 自選兩球

COCONUT SHERBET

椰子雪葩

LOTUS BISCOFF ICE CREAM

蓮花焦糖餅雪糕



34



35

