

— Bistro —  
*Hội An*

VIETNAMESE





# XIN CHÀO VIỆT NAM

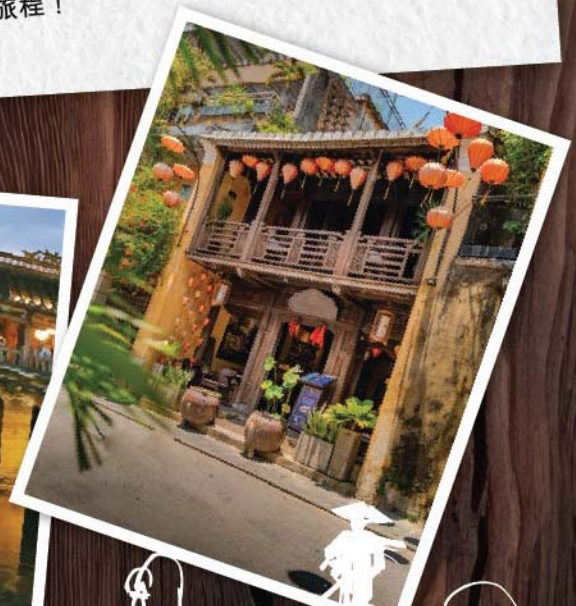


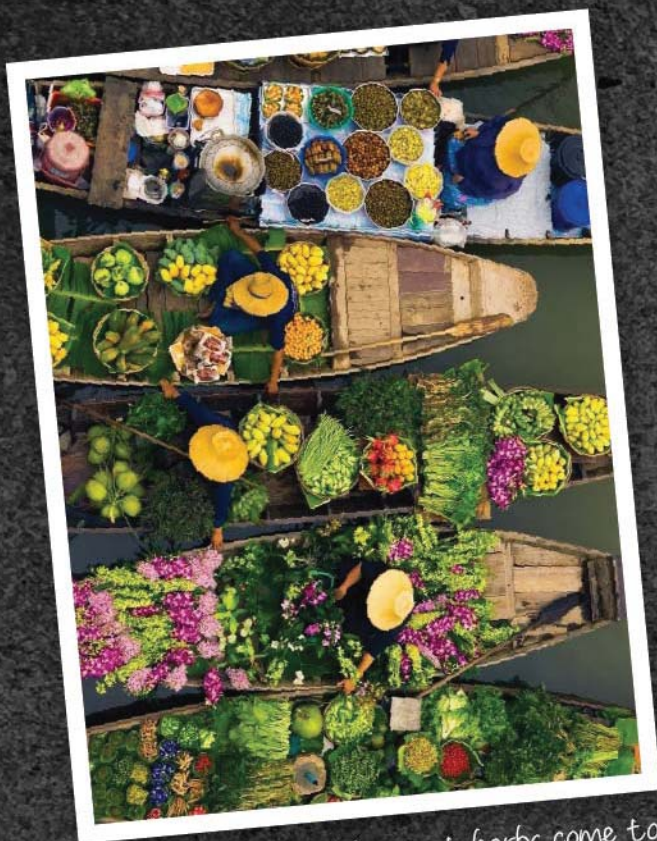
## Flavours and Heritage Converge 風味與傳承的交融

Welcome to Bistro Hoi An, where the heart of Vietnam is on your plate! Known for its vibrant culinary scene, Vietnam offers a delightful mix of fresh ingredients and bold flavours. As you wander through this ancient land, you will experience a charming blend of historic alleys and French architecture — a unique fusion that truly captures the spirit of Vietnamese culture. Inspired by the UNESCO-listed ancient town Hoi An, Bistro Hoi An embraces the warmth of its earthy walls with colourful lanterns, complemented by retro steel accents and rattan details. This unique setting captures the heart of Vietnam, transporting you to its captivating streets.

歡迎來到Bistro Hoi An，讓越南風情在您舌尖綻放！越南一向被譽為美食之都，選用最新鮮的食材與富有層次感的調味，交織出令人驚喜的滋味。當您漫步在這個千年古都裡，會發現歷史巷弄與法式建築的和諧共存，細味越南人文歷史與東西方文化的融合交流。餐廳的設計靈感源自於被聯合國教科文組織列為世界遺產的會安古城，以溫暖土牆搭配映襯五彩繽紛的燈籠，點綴復古鋼飾與藤竹元素，融合法式殖民風情與市集的蓬勃生氣，重現會安古城的神韻，讓您恍如置身越南。每道菜都訴說著故事，重現西貢繁華的街道與會安燈影搖曳的魅力。我們糅合越式經典烹調技巧與創意料理，讓每口滋味都承載著越南豐厚的飲食傳承。

Hãy tận hưởng chuyến đi!! Savour the journey! 細味旅程！





Colourful produce and fragrant herbs come together in the floating market, reflecting the rich traditions of commerce on the water  
 繽紛蔬果與芬芳香草互相輝映，體現了水上市場的深厚傳統



Discover the flavours of the street by tasting the freshly chargrilled skewers  
 品嚐新鮮炭烤串燒，探索獨特風味



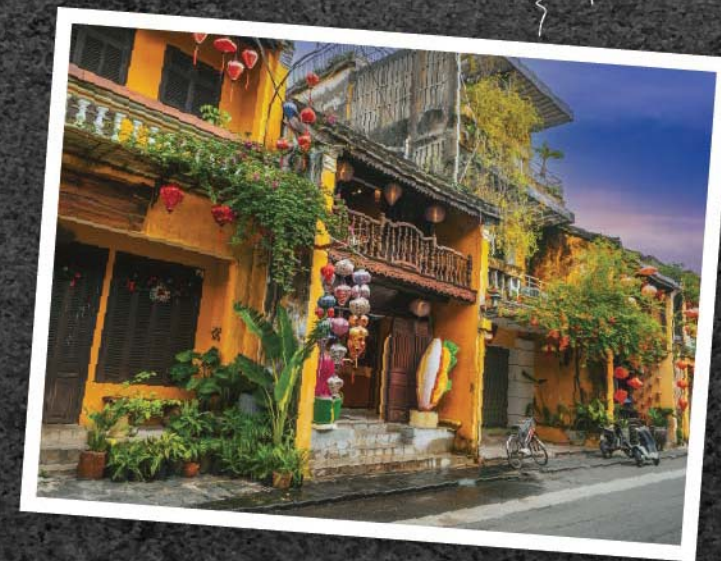
The beautiful Vietnamese lanterns, woven with culture and vibrant colours, symbolise light, hope and guidance  
 美麗的越式燈籠，編織著文化與絢麗色彩，象徵光明、希望與指引



A vibrant array of fresh ingredients at a bustling wet market showcases nature's bounty  
 於傳統市場裡，色彩繽紛的新鮮食材展現大自然的豐富饋贈



Cool off with a traditional herbal drink Nước Mót featuring a refreshing blend of lemongrass, lime, cinnamon, and more  
 會安傳統草本飲品Nước Mót，用上香茅、青檸、肉桂等調製，帶有清涼口感



The yellow houses of Hoi An have always embodied stories of wealth, luck, and celebration  
 會安的黃色屋子，象徵著富裕、幸運與歡慶

Fruits are sold in traditional gành on the street  
 以傳統擔挑盛載水果於街頭售賣



Two baskets, one pole, countless journeys. The gành represents how produce has been transported for generations in Hoi An.  
 以擔挑載滿食材，讓風味到處流傳，是會安歷代的傳統與習慣。



# MÓN KHÁT ỨT APPETISERS

## 頭盤



**1 TÔM SỐNG TÁI CHANH** 138  
**SHRIMP CEVICHE**  
 Sashimi Grade Tiger Prawn, Crispy Shallot, Calamansi Fish Sauce  
**越式生蝦刺身** 越南虎蝦、乾蔥、柑桔魚露汁

**2 BÒ TÁI CHANH** 148  
**BEEF TARTARE**  
 Youtiao, Betel Leaf, Rice Powder  
**越式生牛肉他他** 油條、檳榔葉、炒米碎

**3 CRUDO ĐUÔI VÀNG** 168  
**LIME CURED TURMERIC HAMACHI**  
 Pickled Cucumber, Rice Vermicelli Nest Salad, Dill Fish Sauce, Turmeric Tempura Bit  
**青檸薑黃風味醃清油甘魚**  
 酸青瓜、濱海、刁草魚露汁、薑黃天婦羅脆粒

**4 ĐUÔI ÉCH XÀO** 138  
**SAUTÉED VIETNAMESE BULLFROG LEG**  
 Lemongrass, Chilli, Caramel Fish Sauce  
**越式炒田雞腿** 香茅、辣椒、焦糖魚露汁



**5 CUA LỘT CHIÊN** 128  
**LIGHT BATTERED SOFT SHELL CRAB**  
 Dill, Green Papaya  
**脆炸軟殼蟹** 刁草、青木瓜

**8 CỎ HEO NƯỚNG** 105  
**CHARGRILLED PORK JOWL**  
 Green Papaya Salad, Shallot, Tamarind Sauce  
**炭燒豬頸肉** 青木瓜沙律、紅蔥頭、羅望子醬

**6 THỊT BA CHỈ NƯỚNG** 2pcs/串 78  
**CHARGRILLED PORK BELLY** 4pcs/串 135  
 Roasted Peanut, Vietnamese Caramel Sauce  
**炭燒豬腩串燒** 花生、焦糖魚露汁

**9 CHẢ GIÒ** 88  
**CRISPY PORK & TARO SPRING ROLL**  
 Fresh Herb, Lettuce, Pickle, Fish Sauce  
**香芋豬肉春卷** 香草、生菜、酸菜、魚露汁

**7 GÀ XIÊN NƯỚNG** 105  
**VIETNAMESE CHICKEN SKEWER**  
 Cilantro Pineapple Dipping Sauce  
**炭燒雞肉串燒** 香菜菠蘿醬

**10 CÁNH GÀ CHIÊN BƠ** 88  
**BUTTERED GARLIC CHICKEN WING**  
 Butter, Garlic  
**脆皮牛油雞翼** 蒜香牛油



**11 BÁNH MÌ THỊT HEO NƯỚNG** 128  
GRILLED PORK BANH MI

Saigon Baguette, Foie Gras Pate, Pickle, Fresh Herb  
越式豬肉三文治  
越式法包、香茅燒豬肉、鵝肝醬、酸菜、香草

**BÁNH MÌ GÀ** 128  
GRILLED CHICKEN BANH MI

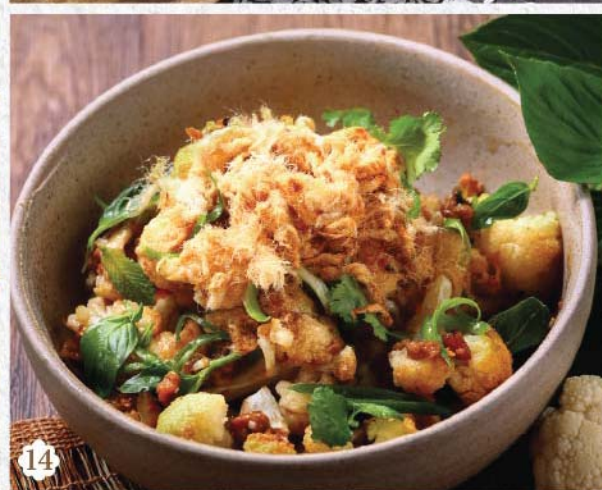
Saigon Baguette, Foie Gras Pate, Pickle, Fresh Herb  
越式雞肉三文治  
越式法包、香茅燒雞肉、鵝肝醬、酸菜、香草

**BÁNH MÌ BÒ** 138  
GRILLED BEEF BANH MI

Saigon Baguette, Foie Gras Pate, Pickle, Fresh Herb  
越式牛肉三文治  
越式法包、香茅燒牛肉、鵝肝醬、酸菜、香草

**12 BÁNH XÈO** 118  
CRISPY PANCAKE

WITH SHRIMP & PORK  
Bean Sprout, Fresh Herb, Fish Sauce  
越南鮮蝦豬肉煎薄餅  
芽菜、香草、酸菜、魚露汁



**13 BÁNH BÈO** 98  
VIETNAMESE STEAMED SAVOURY RICE CAKE

Chopped Tiger Prawn, Minced Pork, Spicy Fish Sauce, Coriander  
順化浮萍糕  
虎蝦肉、豬肉碎、香辣魚露汁、香菜

**14 SÚP LỢ** 98  
ROASTED CAULIFLOWER

Dried Shrimp, Pork Floss, Sweet Basil, Coriander, Mint Leaf  
肉碎炒椰菜花  
蝦乾、豬肉鬆、九層塔、香菜、薄荷葉

**RAU MUỐNG** 85  
MORNING GLORY

Garlic, Crispy Shallot  
炒通菜 蒜蓉、乾蔥

**RAU MUỐNG** 85  
MORNING GLORY

Sambal Paste, Crispy Shallot  
參巴醬炒通菜 乾蔥

# SALAD & QUỘN SALAD & ROLL

沙律、米紙卷



**15 GÒI TÔM** 138  
HONEY POMELO PRAWN SALAD

Crispy Coconut, Mint Leaf, Housemade Fish Sauce  
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  
烤焗茄子蟹肉沙律  
馬拉盞、蛋、花生、乾蔥

**17 GÀ XÉ PHAY** 98  
CABBAGE & SHREDDED CHICKEN SALAD

Apple, Pickle, Tofu Puff, Sesame, Roasted Peanut  
越式椰菜手撕雞絲沙律  
蘋果、酸菜、豆卜、芝麻、烤花生



**18 GÒI CUỐN CUA LỘT** 118  
SOFT SHELL CRAB RICE PAPER ROLL

Roasted Peanut, Mango, Avocado, Fresh Herb  
炸軟殼蟹芒果米紙卷  
烤花生、牛油果、香草

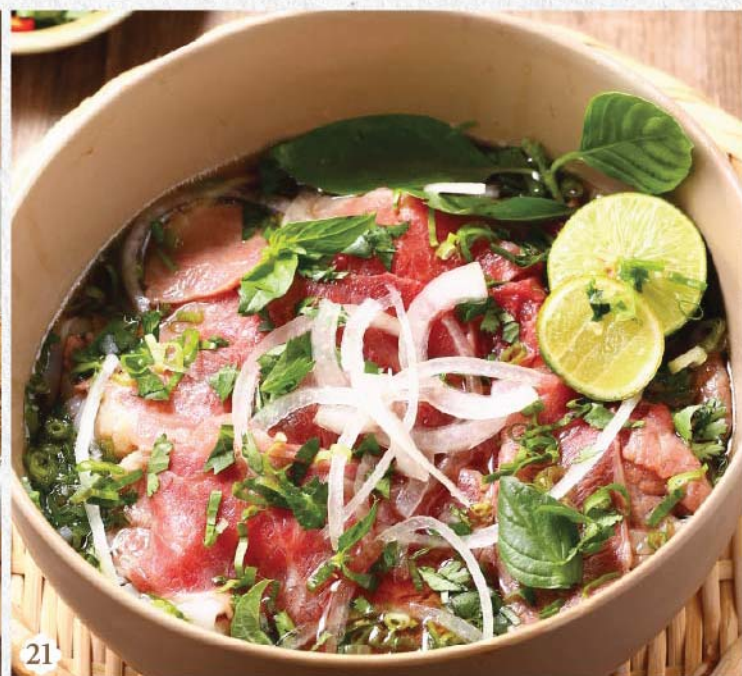
**19 GÒI CUỐN BƠ TÔM** 98  
PRAWN & AVOCADO RICE PAPER ROLL

Roasted Peanut, Cucumber, Carrot, Fresh Herb, Rice Vermicelli  
鮮蝦牛油果米紙卷  
烤花生、青瓜、甘筍、香草、檬粉

**GÒI CUỐN CHAY** 82  
MANGO & AVOCADO RICE PAPER ROLL

Roasted Peanut, Cucumber, Carrot, Rice Vermicelli  
芒果牛油果素菜米紙卷  
烤花生、青瓜、甘筍、檬粉

# SÚP MÌ NOODLE SOUP 湯麵



**20 BÚN BÒ HUẾ** 138  
**SPICY BEEF NOODLE SOUP IN HUE STYLE**  
 U.S. Beef Brisket, Sliced Short Rib, Pork Belly, Fresh Herb, Rice Noodle  
**順化風味辣牛肉米線**  
 慢燉美國牛肋肉、生牛肉、豬腩肉、香草

**22 BÚN RIÊU** 135  
**KING PRAWN & CRAB MEAT RICE NOODLE SOUP**  
 Minced Pork, Tofu Puff, Tomato, Seafood Stock, Rice Noodle  
**河內大蝦蟹肉蕃茄湯米線**  
 肉碎、豆卜、海鮮濃湯

**21 PHỞ BÒ** 95  
**THIN SLICED U.S. BEEF**  
 Onion, Culantro, Scallion, Beef Broth, Flat Rice Noodle  
**河內生牛肉湯河**  
 美國生牛肉、洋蔥、鵝芥、香蔥

**23 PHỞ GÀ** 118  
**HAND PULLED LOCAL THREE YELLOW CHICKEN**  
 Crispy Shallot, Culantro, Scallion, Chicken Broth, Flat Rice Noodle  
**河內手撕三黃雞絲湯河**  
 乾蔥、鵝芥、香蔥、雞湯

ADD YOUTIAO, DOUGH STICK 另加油條 15

Spicy 辣 Vegetarian 素食

# BÚN TRỘN VERMICELLI PLATTER 撈檬



**24 BÚN TRỘN GÀ NƯỚNG** 115  
**GRILLED CHICKEN VERMICELLI PLATTER**  
 Vietnamese Herb, Housemade Pickle, Roasted Peanut, Shallot Chip, Caramelised Onion  
**香茅燒雞肉撈檬**  
 香草、自家製酸菜、烤花生、乾蔥、炒洋蔥

**BÚN TRỘN BÒ NƯỚNG** 125  
**GRILLED BEEF VERMICELLI PLATTER**  
 Vietnamese Herb, Housemade Pickle, Roasted Peanut, Shallot Chip, Caramelised Onion  
**香茅燒牛肉撈檬**  
 香草、自家製酸菜、烤花生、乾蔥、炒洋蔥

**BÚN TRỘN THỊT HEO NƯỚNG** 115  
**GRILLED PORK VERMICELLI PLATTER**  
 Vietnamese Herb, Housemade Pickle, Roasted Peanut, Shallot Chip, Caramelised Onion  
**香茅燒豬肉撈檬**  
 香草、自家製酸菜、烤花生、乾蔥、炒洋蔥

**25 BÚN CHAY** 108  
**EGGPLANT, AVOCADO & BEAN CURD VERMICELLI PLATTER**  
 Vietnamese Herb, Housemade Pickle, Roasted Peanut, Shallot Chip, Caramelised Onion  
**烤茄子牛油果豆腐卜撈檬**  
 香草、自家製酸菜、烤花生、乾蔥、炒洋蔥

# CÀ RI CURRY 咖喱



**26 CÀ RI CUA LỘT** 198  
**SOFT SHELL CRAB IN SPECIAL EGG CURRY**  
 Soft Shell Crab, Fresh Herb, Sweet Basil, Baguette  
**特色蛋咖喱炒軟殼蟹**  
 軟殼蟹、香草、九層塔、法包

**27 CÀ RI TÔM HÙM** 268  
**KING PRAWN IN SPECIAL EGG CURRY**  
 Tiger Prawn, Sweet Basil, Baguette  
**特色蛋咖喱炒大蝦**  
 虎蝦、九層塔、法包

**28 CÀ RI CHAY** 128  
**GARDEN VEGGIES CURRY**  
 Seasonal Vegetable, Culantro, Sweet Basil, Baguette  
**田園素咖喱**  
 時令蔬菜、鵝芥、九層塔、法包



29



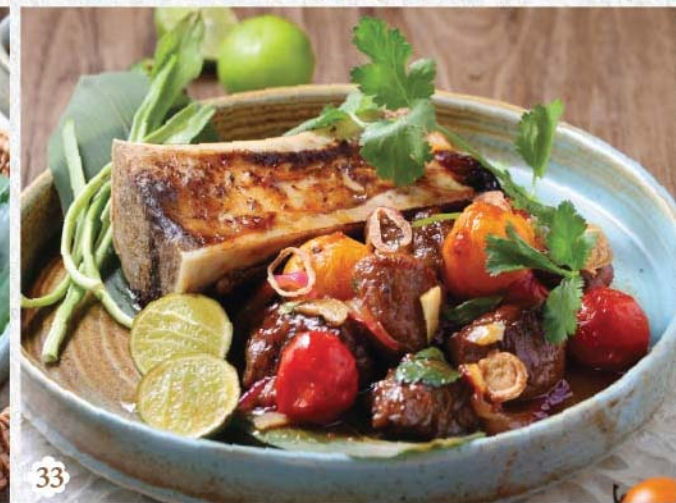
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32



33

29 HEO SỮA ĐÚT LÒ 298

HOI AN SUCKLING PIG

Housemade Pickle, Fresh Herb, Sriracha Hoi Sin Sauce

會安烤乳豬

自家製酸菜、香草、是拉差海鮮醬

30 CÁ NƯỚNG NGHỆ 238

TURMERIC WHOLE SEABASS

Roasted Peanut, Lettuce, Pomelo, Rice Vermicelli

薑黃烤原條鱸魚

烤花生、生菜、蜜柚、檬粉

31 BÒ WAGYU NƯỚNG THAN 348

CHARGRILLED

WAGYU BAVETTE

Sticky Beef Sauce, Housemade Pickle, Shallot Chip, Lemongrass, Youtiao

炭燒和牛後腰脊

焦糖牛肉汁、自家製酸菜、乾蔥、香茅、油條

32 GÀ RÔ-TI 186

ROASTED

THREE YELLOW CHICKEN (HALF)

Lemongrass, Caramelised Palm Sugar Crumb, Three-flavoured Sauce

香茅椰糖烤三黃雞(半隻)

會安三風味汁

33 BÒ LÚC LẮC 228

SHAKEN BEEF & BONE MARROW

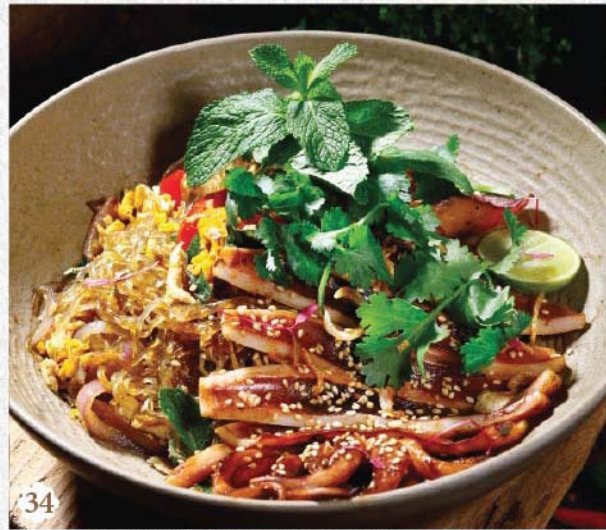
Tomato, Red Onion, Garlic, Black Pepper Sauce

鑊仔安格斯牛柳粒、烤牛骨髓

蕃茄、紅洋蔥、蒜子、黑胡椒汁

# COM, MI VÀ CÁC MÓN ĂN KÈM

## RICE & NOODLE 飯、麵



**34 MIẾN XÀO MỰC** 188  
**WOK FRIED SEMI-DRIED SQUID GLASS NOODLE**  
 Egg, Lime, Shallot, Sweet Basil, Special House Sauce  
**烤一夜乾魷魚炒越南粉絲**  
 蛋、青檸、乾葱、九層塔、特色自家製醬汁

**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、青檸、乾葱、九層塔、特色自家製醬汁

**35 COM NIÊU GÀ** 158  
**ROASTED LEMONGRASS CHICKEN RICE**  
 Pickled Mustard Greens, Kho Quet  
**香茅燒雞臘腸飯**  
 味菜、蝦米肉碎汁

**36 COM CHIÊN CUA** 158  
**HOI AN CRAB MEAT FRIED RICE**  
 Preserved Sausage, Cabbage, Chilli, Fresh Herb  
**招牌蟹肉炒飯**  
 臘腸、椰菜、辣椒、香草

**37 BÁNH ĐA** 38  
**CRISPY SESAME RICE CRACKER**  
**芝麻米紙脆片**

**BÁNH PHÒNG TÔM** 38  
**VIETNAMESE PRAWN CRACKERS**  
**越式脆炸蝦片**

**GIÒ CHÁO QUẦY** 18  
**YOUTIAO, DOUGH STICK**  
**油條**

**COM** 18  
**STEAMED RICE**  
**香苗白飯**



# MÓN TRÁNG MIỆNG

## DESSERT 甜品



**38 KEM CHUỐI BÔNG NGÔ** 72  
**CARAMELISED POPCORN BANANA**  
 Lotus Biscoff Gelato, Raspberry  
**焦糖爆谷香蕉**  
 比利時焦糖餅雪糕、紅桑子

**39 KEM XOÀI DỪA** 72  
**COCONUT ICE CREAM**  
 Mango, Pomelo, Peanut, Lime, Honeycomb  
**香芒蜜柚椰子雪糕**  
 花生、青檸、蜂巢脆糖

**40 CÀ PHÊ VIỆT, KEM AFFOGATO** 72  
 Lotus Biscoff Gelato, Vietnamese Espresso  
**越式濃縮咖啡雪糕**  
 比利時焦糖餅雪糕  
 另加 Add Amaretto / Kahlúa / Baileys +30

**KEM TỰ LÀM** 68  
**HOUSEMADE ICE CREAM**  
**COCONUT ICE CREAM**  
**LOTUS BISCOFF ICE CREAM**  
 Choice of 2 Scoops  
**自家製雪糕**  
**椰子雪糕 / 比利時焦糖餅雪糕**  
 自選兩球

Cake cutting fee is charged at HK\$150 per cake | 切餅費每個港幣150元  
 All bills will be rounded to the nearest dollar | 所有帳單將以四捨五入至最接近的整數

Spicy 辣 Vegetarian 素食

Prices are in HKD • 10% service charge applies • Photos are for reference only | 所有價目以港幣計算 • 另收加一服務費 • 圖片只供參考

SHOP 1A, G/F, GOLD COAST PIAZZA, 1 CASTLE PEAK ROAD, TUEN MUN  
屯門青山公路 | 號黃金海岸商場地下 | A號舖

☎ 3421 0060

SHOP R002-003, CIVIC SQUARE, METAL ZONE, ELEMENTS,  
1 AUSTIN ROAD WEST, TSIM SHA TSUI  
尖沙咀柯士甸道西 | 號ELEMENTS圓方金區演藝廣場R002-003號舖

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