



**HỘI AN SENSE**  
Central Vietnamese Cuisine

## SET LUNCH



**SET LUNCH**  
**MENU 01**  
(Minimum 02 Persons)

**Chả Cá Bao Cốm**

Crispy Fish Cake Coated with Green Rices Flakes

**Gỏi Cuốn Huế Tôm Chua**

Hue Style Rolls with Pork and Pickled Shrimp

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**Bò Xào Hội An**

Sautéed Beef "Hoi An" Style

**Rau Muống Xào Tỏi**

Sautéed Water Morning Glory with Garlic

**Cơm Hấp Nước Dừa**

Coconut Steamed Rice

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**Trái Cây Theo Mùa**

Seasonal Fresh Fruit Platter

**SET LUNCH**  
**MENU 02**  
(Minimum 02 Persons)

**Chả Cá Bao Cốm**

Crispy Fish Cake Coated with Green Rice Flakes

**Chả Giò Hải Sản**

Seafood Spring Rolls

**Gỏi Ngó Sen Tôm Thịt**

Lotus Stem Salad with Shrimps and Pork

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**Cá Chiên Xốt Cay**

Fried Fish with Spicy Sauce

**Bó Xôi Xào Tỏi**

Sautéed Vietnamese Spinach with Garlic

**Cơm Hấp Nước Dừa**

Coconut Steamed Rice

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**Bánh Flan**

Cream Caramel Flan Cake

SET LUNCH  
**MENU 03**  
(Minimum 02 Persons)

**Súp Dừa Hải Sản Rong Biển Chua Cay**  
Hot and Sour Seafood Soup in Coconut

**Bánh Hoa Hồng**

White Rose Rice Cakes

**Chả Giò Hội An**

Spring Rolls "Hoi An" Style

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**Gà Nướng Lá Dứa**

Grilled Chicken in Pandanus Leaves

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**Cá Hấp Cùng Nấm Và Thịt**

Steamed Fish with Mushrooms and Pork

**Cơm Chiên Cá Mặn Làng Chài**

Fried Rice with Special Salted Dry Fish Floss

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**Chè Hoàng Hậu**

Queen Style Sweet Soup