



**HỘI AN SENSE**  
Central Vietnamese Cuisine

# SET MENU



SIGNATURE MENU  
“HOI AN SENSE DISCOVERY”  
(Minimum 02 Persons)

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

**Bánh Hoa Hồng Trắng**  
White Rose Rice Cake

**Chả Giò Cá Rô Đồng**  
Perch Fish & Pork Spring Rolls

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**Tôm Càng Hấp Tỏi**  
Steamed King Prawn with Garlic

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**Cá Hấp Cùng Nấm Và Thịt**  
Steamed Fish with Mushrooms and Pork

**Hoa Thiên Lý Xào Tỏi**  
Sautéed Thien Ly Flowers with Garlic

**Cơm Hấp Lá Sen**  
Steamed Rice with Pork BBQ wrapped in Lotus Leaf

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**Chuối Đốt Rượu Rum Cùng Với Kem**  
Banana Flambé with Rum & Ice Cream

# MENU 01

(Minimum 02 Persons)

## **Bánh Ướt Thịt Nướng**

Grilled Pork Wrapped in Steamed Rice Flour Rolls

## **Gỏi Đu Đủ Thịt Bò Khô Gác Bép**

Green Papaya Salad with Homemade Beef Jerky

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## **Cua Lột Chiên Xốt Tắc Muối**

Deep Fried Battered Soft Shell Crab with Salted Kumquat Sauce

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## **Bò Xào Hội An**

Sautéed Beef "Hoi An" Style

## **Bó Xôi Xào Tỏi**

Sautéed Vietnamese Spinach with Garlic

## **Cơm Chiên Cá Mặn Làng Chài**

Fried Rice with Special Salted Dry Fish Floss

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## **Bánh Flan**

Cream Caramel Flan Cake

# MENU 02

(Minimum 02 Persons)

**Bánh Quai Vạc Nhân Tôm và Sò Điệp**  
Steamed Tapioca Flour Dumplings with  
Shrimps and Scallops

**Chả Giò Hải Sản**

Seafood Spring Rolls

**Gỏi Mít Trộn Hến Xúc Bánh Tráng**  
Jackfruit Salad with Baby Clams & Rice Crackers

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**Tôm Càng Xốt Me**

Sautéed King Prawn with Tamarind Sauce

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**Gà Nướng Lá Dứa**

Grilled Chicken in Pandanus Leaves

**Cơm Hến Vĩ Dạ**

Steamed Rice with Sautéed Baby Clams  
"Vi Dạ" Style

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**Chè Hoàng Hậu**

Queen Style Sweet Soup

# MENU 03

(Minimum 02 Persons)

## **Bánh Hoa Hồng Trắng**

White Rose Rice Cake

## **Gỏi Cuốn Tôm Thịt**

Fresh Spring Rolls with Shrimp and Pork

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## **Gỏi Mít Trộn Hến Xúc Bánh Tráng**

Jackfruit Salad with Baby Clams & Rice Cracker

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## **Tôm Hùm Hấp Tỏi**

Steamed Lobster with Garlic

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## **Sườn Nướng Thảo Mộc**

Grilled Pork Ribs with Dried Herbs

## **Cao Lầu Phố Xưa**

The Traditional "Hoi An" Noodles

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## **Chè Hoàng Hậu**

Queen Style Sweet Soup

# MENU 04

(Minimum 02 Persons)

**Bánh Lá cùng Chả Phượng**  
Steamed Savory Rice Flour and Rolls  
with Shrimp Paste

**Chả Giò Hội An**  
Spring Rolls "Hoi An" Style

**Gỏi Bưởi Tôm Thịt**  
Pomelo Salad with Shrimps and Pork

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**Bò Nướng Dừa Cuốn Bánh Tráng**  
Beef in Coconut Flambé

**Tôm Hùm Hấp Tỏi**  
Steamed Lobster with Garlic

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**Bó Xôi Xào Tỏi**  
Sautéed Vietnamese Spinach with Garlic

**Miến Xào Cua Nồi Đất**  
Sautéed Vermicelli with Crab Meat in Clay Pot

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**Bánh Flan**  
Cream Caramel Flan Cake

# MENU 05

(Minimum 02 Persons)

## **Súp Yến Nấu Cua Tiềm Trái Dừa**

Bird's Nest and Crab Meat Soup in Coconut

## **Gỏi Cuốn Huế Tôm Chua**

Huế Style Rolls with Pork and Pickled Shrimp

## **Bánh Cuốn Hấp Lá Sen**

Steam Rice Flours Rolls in Lotus Leaf

## **Gỏi Bưởi Tôm Thịt**

Pomelo Salad with Shrimps and Pork

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## **Tôm Hùm Xốt Kiểu Cung Đình**

Sautéed Lobster "Imperial" Style

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## **Vịt Quay Chả Xốt Tắc Muối**

Roasted Duck with Salted Kumquat Sauce

## **Cơm Hến Vĩ Dạ**

Steamed Rice with Sautéed Baby Clams  
"Vi Da" Style

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## **Chuối Đốt Rượu Rum Cùng Với Kem**

Banana Flambé with Rum & Ice Cream

# MENU 06

## “MEAT & POULTRY”

(Minimum 02 Persons)

### **Súp Atiso Tiềm Thịt Gà Hạt Sen**

Double Boiled Artichoke Soup with Chicken and Lotus Seeds

### **Gỏi Cuốn Tôm Thịt**

Fresh Spring Rolls with Shrimp and Pork

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### **Gỏi Đu Đủ Thịt Bò Khô Gác Bép**

Green Papaya Salad with Homemade Beef Jerky

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### **Sườn Nướng Thảo Mộc**

Grilled Pork Ribs with Dried Herbs

### **Cơm Hấp Lá Sen**

Steamed Rice with Pork BBQ wrapped in Lotus Leaf

### **Rau Muống Xào tỏi**

Sautéed Water Morning Glory with Garlic

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### **Tào Phớ Đường Phèn**

Vietnamese Traditional Sweet Tofu with Ginger Syrup



# MENU 07

## “SEAFOOD”

(Minimum 02 Persons)

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

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**Bánh Cuốn Sò Điệp Áp Chảo**  
Pan Fried Rice Flour Rolls with Scallops  
**Gỏi Bưởi Tôm Thịt**  
Pomelo Salad with Shrimps and Pork

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**Tôm Càng Xốt Me**  
Steamed King Prawn with Tamarind Sauce

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**Ba Rọi Cuộn Cá Chẻm Nướng Sả Cây**  
Grilled Seabass Wrapped by Pork Belly on  
Lemongrass Stalk  
**Bó Xôi Xào Tỏi**  
Sautéed Vietnamese Spinach with Garlic  
**Cơm Chiên Hải Sản Trong Trái Thơm**  
Fried Rice with Seafood in Pineapple

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**Bánh Flan**  
Cream Caramel Flan Cake

# MENU 08

## “GALA DINNER”

(Minimum 02 Persons)

### **Súp Vi Cá Kiểu Cung Đình**

Shark's Fin Soup “Imperial” Style

### **Khai Vị Hoàng Gia**

Combination Appetizer “Imperial” Style

### **Bào Ngự Hải Sâm**

Sliced Abalone with Sea Cucumber

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### **Tôm Hùm Hấp Tỏi**

Steamed Lobster with Garlic

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### **Vịt Xốt Nấm Kiểu Hội An**

Roasted Duck with Mushroom “Hoi An” Style

### **Măng Tây Xào Tỏi**

Sautéed Asparagus with Garlic

### **Cơm Chiên Hải Sản Trong Trái Thơm**

Fried Rice with Seafood in Pineapple

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### **Xoài Đốt Rượu Rum Cùng Với Kem**

Mango Flambé with Rum and Ice Cream

MENU  
“VEGETARIAN”  
(Minimum 02 Persons)

**Súp Nấm Với Rau Củ**  
Mushroom Soup with Vegetables  
**Gỏi Cuốn “Hương Tích”**  
Fresh Spring Rolls “Huong Tich” Style  
**Chả Giò Hạt Sen**  
Vegetarian Lotus Seed Spring Rolls

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**Gỏi Miến Phù Vân**  
Vermicelli Salad "Phu Van" Style

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**Đậu Hủ Xốt Nấm**  
Sautéed Tofu with Mushroom Sauce  
**Cơm Chiên Lá Sen**  
Fried Rice with Vegetables in Lotus Leaf

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**Trái Cây Theo Mùa**  
Seasonal Fresh Fruit Platter