



IMPERIAL HUE

BANQUET

49 per person
Minimum of 2 people

STARTER

Tasting Platter - To Share

Gỏi Cuốn - Tofu Rice Paper Roll (Vegan, GF, Contains Nut)

Gà Lăn Cốm - Crispy Green Chicken Popcorn (DF)

Mực Chiên Giòn - Crispy Calamari (DF)

Chả Giò - Hanoi Styles Fried Vegetable Spring Roll (Vegan, GF)

Xíu Mại - Pork & Prawn Shumai Dumpling (DF)

MAIN COURSE

Select one main per guest:

Bánh Xèo - Vietnamese Crispy Savoury Pancake

Lacy thin, crispy crepe-like pancake made from rice flour, coconut milk & turmeric. Stuffed with tofu & mushroom with seasonal vegetables, cabbage, carrot, cauliflower & broccoli. Served with fresh herbs, salads and dipping sauce. (Vegan, GF)

Cá Hồi Áp Chảo - Yin & Yang Pan-fried Salmon

Marinated with ginger, turmeric & lemongrass. Served with coriander pesto (yin), golden kumara puree (yang), & stir-fried Asian greens. (GF, DF)

Gà Xả Ớt - Grilled Chilli Lemongrass Chicken

Served with stir-fried Asian greens, & rice. (GF, DF)

Tôm Rim - Kaffir Lime Coconut Prawn

Served with stir-fried wong bok cabbage, seasonal vegetables, & rice. (GF, DF)

Bún Đậu - Braised Tofu Vermicelli Noodle

With crispy vegetable spring roll, lettuce, fresh herbs, pickled carrot, crushed peanuts & Vietnamese soy dressing. (GF, Vegan, Contains Nut)

Sides to share: Jasmine Rice



OLD TOWN HOIAN

BANQUET

59 per person
Minimum of 4 people

STARTER

Tasting Platter - To Share

Gỏi Cuốn - Tofu Rice Paper Roll (Vegan, GF, Contains Nut)

Mực Chiên Giòn - Crispy Calamari (DF)

Chả Giò - Hanoi Styles Fried Vegetable Spring Roll (Vegan, GF)

Xíu Mại - Pork & Prawn Shumai Dumpling (DF)

Gà Lăn Cốm - Crispy Green Chicken Popcorn (DF)

Bánh Gỏi Chay - Crispy Pillows Dumplings (Vegan, DF)

Há Cảo Chay - Mushroom & Bamboo Dumplings (Vegan, DF)

MAIN COURSE

Select one main per guest:

Bánh Xèo - Vietnamese Crispy Savoury Pancake

Lacy thin, crispy crepe-like pancake made from rice flour, coconut milk & turmeric. Stuffed with tofu & mushroom with seasonal vegetables, cabbage, carrot, cauliflower & broccoli. Served with fresh herbs, salads and dipping sauce. (Vegan, GF)

Cá Hồi Áp Chảo - Yin & Yang Pan-fried Salmon

Marinated with ginger, turmeric & lemongrass. Served with coriander pesto (yin), golden kumara puree (yang), & stir-fried Asian greens. (GF, DF)

Tôm Rim - Kaffir Lime Coconut Prawn

Served with stir-fried wong bok cabbage, seasonal vegetables, & rice. (GF, DF)

Gà Xả Ớt - Grilled Chilli Lemongrass Chicken

Served with stir-fried Asian greens, & rice. (GF, DF)

Cà Ri Vịt - Roast Duck Curry

Green kaffir lime curry with bamboo shoot, kumara, potato, carrot, & cherry tomato. (GF, DF Contains Nut)

Bún Đậu - Braised Tofu Vermicelli Noodle

With crispy vegetable spring roll, lettuce, fresh herbs, pickled carrot, crushed peanuts & Vietnamese soy dressing. (GF, Vegan, Contains Nut)

Sides to share: Roti Bread & Jasmine Rice