



MENU



📍 15 Nguyen Thi Minh Khai, Hoi An city, Quang Nam province

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“Step into HOI AN HEART KITCHEN, and let the aroma of home-cooked dishes embrace you. Immerse yourself in the flavors of the central region of Vietnam (Quang Nam), where life is simple, honest, and full of heart. Our rustic dishes are more than just a meal, they are a celebration of the culture and tradition that have been passed down for generations. Slow down, take a breath, and fall in love with this region all over again. Welcome to HOI AN HEART KITCHEN, where your taste buds will be right at home”

APPETIZERS KHAI VỊ!

1 CRISPY DEEP FRIED WONTON

*Hoành thánh nhân tôm thịt
chiên giòn*

Deep fried wonton topped with spring onion and tomato sauce

65.000 VND

2 HOI AN WHITE ROSE

Bánh bông hồng trắng

Special rice flour dumplings stuffed with shrimp from the "Thu Bon" river served with sweet and sour fish sauce

60.000 VND



VIETNAMESE SHRIMP SUGAR CANE

Chạo tôm cuộn mía nướng

Shrimp paste marinated on sugarcane served with rice vermicelli, local "Tra Que" herbs, pickle, and sweet and sour fish sauce

120.000 VND

FRESH SPRING ROLL

Nem cuốn tươi tôm thịt

Rice paper rolls filled with shrimp and pork, served with vegetables, fresh herbs, and sweet and sour dipping sauce

65.000 VND


HOI AN PORK DEEP FRIED SPRING ROLL

Nem chiên giòn nhân thịt heo

Minced pork and vegetables served with local "Tra Que" herbs, pickle, and sweet and sour fish sauce

70.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT



HOI AN SHREDDED CHICKEN SALAD

Gỏi gà Hội An

Shredded chicken mixed with Vietnamese cilantro, onions, spices and served with chilli sauce

80.000 VND

SALAD



BABY MUSTARD LEAF WITH BEEF

Nộm Bắp Cải non với Bò và nước sốt chanh leo

Baby mustard leaves mixed with stir-fried beef, served with passion fruit sauce

80.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT



SALAD "CANG CUA" WITH PASSION FRUIT

Gỏi rau còng cua

A familiar appetizer for the Quang Nam people served with crispy vegetables with mild sour taste and spices

90.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT



PALM HEART SALAD WITH GRILLED CHICKEN

Nộm cổ hủ dứa với gà nướng

Palm heart salad mixed with grilled chicken, served with crispy prawn crackers

75.000 VND



BANANA BLOSSOM WITH MARINATED SHRIMP

Nộm hoa chuối tôm thịt

Shredded banana flower salad and marinated shrimp served with crispy rice paper, and Vietnamese sauce dressing (nuoc man)

90.000 VND

HOI AN SPECIALTIES

ĐẶC SẢN HỘI AN

1 HOI AN " BANH XEO "

Bánh xèo giòn Hội An

Crispy fried flour pancakes filled with bean sprouts, pork, shrimp, wrapped with rice paper, served with local herbs, salad, pineapple, pickle, and dipping sauce

60.000 VND

2 CAO LAU

Cao Lầu

Thick rice noodles topped with slices of slow cooked pork, crispy rice pieces, served with pork broth, bean sprouts and "Tra Que" local herbs

55.000 VND

3 MY QUANG

Mỳ Quảng Bò

Local flat rice noodles and beef, served in beef broth, topped with peanuts, shrimp crackers and local herbs

60.000 VND

4 HOI AN CHICKEN RICE

Cơm gà Hội An

Steamed turmeric rice served with shredded chicken, Laska leaves, lemon, pepper, soy and chilli sauce

75.000 VND



The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT

SOUP

MÓN SÚP

1 HOT SOUP WITH PORK AND SHRIMP WONTONS

Súp hoành thánh

Wheat noodle soup served with pork and shrimp wontons, Bok choy and pickles

65.000 VND

2 TIGER PRAWN HOT AND SOUR SOUP

Súp tôm chua cay

Chilli and lemon grass soup, with lime leaves and tiger prawns

80.000 VND

3 CRAB MEAT AND GREEN ASPARAGUS SOUP

Súp cua măng tây

Fresh green asparagus soup with crab meat (contains egg)

75.000 VND

4 SHREDDED CHICKEN AND SWEET CORN SOUP

Súp gà xé bắp non

Sweet corn soup with shredded chicken

50.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT





MAIN COURSES MÓN CHÍNH

1 GRILLED CHICKEN WITH KING PEPPER

Gà Nướng hạt Mắc Khén

Chicken marinated with King pepper (Mak Khaen), "five spice", lemongrass and chili, served with pickled vegetables, and fragrant steamed rice

185.000 VND

2 ROASTED CRISPY DUCK AND "MAC MAT" LEAF

Vịt quay giòn hương Mắc Mật

Boneless duck, garlic, ginger, "five spice", and "Mac Mat" leaves served with pickled vegetables and fragrant steamed rice

210.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT



PEPPER BEEF IN BAMBOO TUBE

Bò nướng ống tre

Beef marinated in King pepper (Mak Khaen) and "five spice", grilled on a bamboo tube served with pickled vegetables, and fragrant steamed rice

195.000 VND

NORTHWEST SPECIAL HERB GRILLED PORK RIBS

Sườn lợn nướng gia vị đặc biệt vùng Tây Bắc

Grilled pork ribs marinated with Northwest special herbs, King pepper (Mak Khaen), cardamon and star anise, served with pickles and fragrant steamed rice

190.000 VND

BEEF "LA LOT"

Bò nướng lá lốt

Minced beef wrapped in "La Lot" leaf served with rice noodles, and local herbs

165.000 VND

SEAFOOD HẢI SẢN



1 STEAMED PRAWNS

Tôm hấp trái dừa

Tiger prawns steamed in coconut milk served with both cocktail and green chilli sauce, pickles, and fragrant steamed rice

200.000 VND

2 SPECIAL DEEP-FRIED TIGER PRAWNS

Tôm sú chiên muối sốt chanh dây

Deep-fried tiger prawns with special Hoi An Heart Kitchen secret seasoning, served with passionfruit sauce, and turmeric rice

220.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT




DEEP FRIED FISH (CATCH OF THE DAY)

Thăn cá tẩm ướp gia vị chiên

Deep fried fish fillet served with rice paper, rice noodles, pineapple, "Tre Que" herbs, and sweet and sour sauce

185.000 VND



STUFFED SQUID IN CLAY POT

Mực nhồi sốt Me

Squid stuffed with vegetables and mushrooms served with tamarind sauce in a clay pot with fragrant rice

190.000 VND



SEAFOOD CATCH OF THE DAY FISHERMAN STYLE

Đĩa hải sản tổng hợp kiểu dân chài

Fresh seafood – grilled tiger prawns, grilled scallops, pan fried fish fillet and grilled squid served with local herbs and fragrant steamed rice

215.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT



**VEGAN
MÓN CHAY**





GARDEN VEGETABLES MIXED SALAD

Gỏi rau Càng Cua trộn sốt chanh leo

Local "Càng cua" leaves, chilli, onion, carrot, rice crackers served with passionfruit sauce, topped with peanuts, and fried shallot oil

60.000 VND



DEEP FRIED VEGAN SPRING ROLLS

Nem rau chiên giòn

Deep-fried spring rolls with tofu, carrot, onion, vermicelli noodles, black mushroom served with dipping sauce (Nuoc Cham)

60.000 VND



GRILLED EGGPLANT IN SOY SAUCE

Cà tím nướng om sốt mỡ hành

Marinated eggplant, green onion, chilli, and soy sauce, served in a clay pot with a side of fragrant steamed rice

75.000 VND




FRESH VEGAN SPRING ROLLS

Mỳ Quảng tươi với rau thơm sốt bơ lạc

Fresh "Cao Lau" rice noodles mixed with tofu, bean sprouts, and crispy rice pieces, served with Vietnamese dressing

60.000 VND



STUFFED TOFU WITH VERMICELLI NOODLES

Đậu phụ nhồi miến sốt nấm hương

Deep fried tofu stuffed with mushrooms, carrot, and vermicelli noodles, served with mushroom sauce

60.000 VND



FRESH VEGAN SPRING ROLLS

Mỳ Quảng tươi với rau thơm sốt bơ lạc

Fresh rice paper rolls with herbs, and marinated tofu, served with peanut sauce

55.000 VND

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT

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SEASONAL VEGETABLES RAU THEO MÙA

- | | | |
|----------|---|-------------------|
| 1 | MORNING GLORY
<i>Rau muống</i> | 60.000 VND |
| 2 | MIXED VEGETABLE
<i>Rau thập cẩm</i> | 65.000 VND |
| 3 | POKCHOY
<i>Rau cải thìa</i> | 55.000 VND |
| 4 | PUMPKIN FLOWERS
<i>Bông bí</i> | 85.000 VND |
| 5 | GREEN BEAN
<i>Đậu cove</i> | 60.000 VND |

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DESSERT

TRÁNG MIỆNG

- 1 RAMIE LEAF RICE CAKE (HUSBAND AND WIFE CAKE)** **35.000 VND**
Bánh ít lá gai và bánh Su sê cốt dừa
Vietnamese traditional cake, flavoured with pandan leaves, served with coconut milk
- 2 TROPICAL VIETNAMESE SEASONAL FRUIT** **55.000 VND**
Đĩa hoa quả miền nhiệt đới
A selection of tropical fruits
- 3 BLACK SESAME WITH YOGURT AND CANDIED GINGER** **50.000 VND**
Chè mè đen sữa chua mứt gừng
Sweet soup cooked with black sesame, topped with yogurt and shredded candied ginger
- 4 BANANA FLAMBE AND VANILLA ICE-CREAM** **60.000 VND**
Chuối đốt với rượu và kem Vanilla
Banana flambéed in dark rum, served with Vanilla ice-cream

THANK YOU!

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT



Hoi An Heart Restaurant

House Wine

WHITE WINE

TARQUINO 150,000 650,000

Sauvignon Blanc - Mendoza, Argentina

On the nose we find aromas of tropical fruits and pears. The palate is fresh and fruity, with a vibrant finish.

BEX 190,000 890,000

Riesling - Nahe, Germany

The wine is a brilliant straw color with aromas of orange blossom, lime and white grapefruit followed by mouthwatering flavors of lime and mandarin orange.

RED WINE

TARQUINO 150,000 650,000

Malbec / Shiraz - Mendoza, Argentina

This wine is a perfect blend of Shiraz, which gives a burst of black fruit and pepper on the palate, and Malbec, which gives blackberry and toasty oak characters on the nose.

CASA SUBERCASEAUX 190,000 890,000

Cabernet Sauvignon - Central Valley, Chile

Fresh red fruits aromas, with notes of spices and tobacco. Juicy palate, with fine tannins, medium-bodied and long finish.

SPARKLING WINE

TERRE FORTI, NOVEBOLLE 150,000 650,000

SPARKLING - Romagna DOC, Italy

This wine has a delicate nose with hints of exotic fruits and floral aromas. On the palate, it's clean and elegant, fresh and tasty while the perlage is fine and persistent.

Wine by Bottle

ROSE WINE

VILLA GARREL ROSE 979,000

Cotes de Provence, France

The intense nose is dominated by pineapple. Mouth: round, well balanced with notes of strawberry. Nice finish with freshness.

CHAMPAGNE

CHAMPAGNE DELAMOTTE, BRUT 3,485,000

Champagne, France

This is a beautifully powerful champagne. A hint of citrus, white flowers, and lemon peel. Freshness and roundness merge to deliver a clean, fruity finish, with well-balanced and elegant length on the palate.

All prices are exclusive of 10% Vat



Wine by Bottle



Hoi An Heart Restaurant

WHITE WINE

TERRE FORTI

699,000

Pinot Grigio delle Venezie DOC, Italy

Distinctive perfume of white peach and grapefruit. On the palate, it is dry and well balanced.

TORRES, VINA ESMERALDA

979,000

Catalunya DO, Spain

Intense fruity and floral aroma with ripe pear, passion fruit and spices. Fresh, lively and elegant wine.

SAGA R BLANC (Domaines Barons de Rothschild - Lafite)

1,050,000

Bordeaux, France

Refined and aromatic, combining citrus notes (grapefruit, lime) with aromas of exotic fruit (passion fruit).

FAMILLE ROUX, LES COTILLES

1,150,000

Chardonnay - France

The wine shows aromas of honeysuckle, lemon-grass, and citrus fruits such as grapefruit and mandarin oranges.

RED WINE

TERRE FORTI

699,000

Montepulciano d'Abruzzo, Italy

Red fruit flavours on the nose, including strawberry and cherry. Fresh on the palate with notes of raspberry, blueberry and cherry.

SUSANA BALBO, ANUBIS

810,000

Malbec - Mendoza, Argentina

Classic, juicy, full-bodied Malbec with aromas of ripe raspberry, blackcurrant and gentle vanilla; smooth and succulent in the mouth.

DE BORTOLI, WINEMAKER SELECTION

989,000

Shiraz - South Eastern Australia

Fragrant aromas of red and blue fruits, chocolate and spice. The generous palate has raspberry and blueberry fruits, spice with a supple tannin finish.

KEN FORRESTER, PETIT

1,050,000

Pinotage - Stellenbosch, South Africa

Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, supported by smoky bacon nuances.

SAGA R ROUGE (Domaines Barons de Rothschild - Lafite)

1,050,000

Bordeaux, France

Intense, very expressive, dominated by fresh fruit aromas (red currant, raspberry) blended with discreet notes of oak.

FAMILLE ROUX, LES COTILLES

1,150,000

Pinot Noir - France

The wine delivers beautiful aromas and flavors of ripe red fruit. Tannins and fruit are very well-balanced with notes of plums, cherries and velvety spice.

All prices are exclusive of 10% Vat



Local Wine



Hoi An Heart Restaurant

AN EXCLUSIVE COLLECTION FROM NORTHERN MOUNTAINS

Organic - Handcrafted - Traditional Method

PLUM BRANDY

Plum brandy of the Viet Mountains comes from every drop of mountainous water, air, and organic plums that are derived from native trees, growing entirely organically without any human intervention, such as fertilizers or cultivation.

600,000 / 370ML

PLUM WINE

Sapa plums are handily cultivated by Red Dao and H'Mong women and are traditionally made. After fermentation with rice wine, similar to the apricots, the plum wine also bathes in the streams that create a distinct scent and flavor combined with a decent amount of fresh flower and wood fragrant.

270,000 / 370ML - 330,000 / 500ML

APRICOT WINE

Apricot wine is fermented with rock sugar, and rice wine flip. After the fermentation, the wine is lulled under the stream and the forest wind for 12- 24 months to wake up and give the aroma drops of apricot wine, pure gold charm attractive to surprise!

270,000 / 370ML - 330,000 / 500ML



All prices are exclusive of 10% Vat



Classic Cocktail

DAIQUIRI Barcadi White, Cointreau, Lime, Sugar Syrup	130,000
MARGARITA Tequila, Cointreau, Lime Juice	130,000
PINA COLADA Barcadi White, Malibu, Coconut Cream, Pineapple Juice, Condensed Milk	130,000
LONG ISLAND ICED TEA Gorden's Gin, Smirnoff Red, Barcadi White, Tequila, Cointreau, Lemon Juice, Coke	140,000
TEQUILA SUNRISE Tequila, Orange Juice, Grenadine	130,000
MOJITO Barcadi White, Lime, Mint Leaves, Soda Water	110,000
BLUE LAGOON Absolute Vodka, Blue Curacao, Lime Juice, Sprite	130,000
CAPIROSKA Smirnoff Red, Lime Wedges, Brown Sugar	120,000
BLACK RUSSIAN Absolute Vodka, Kahlua	140,000
WHITE RUSSIAN Absolute Vodka, Kahlua, Fresh Milk	145,000

All prices are exclusive of 10% Vat

Signature Cocktail

HEART SPIRIT (SIGNATURE) Absolute Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Milk	140,000
BLUE BIKINI (SIGNATURE) Bombay Gin, Blue Curacao, Peach Syrup, Lime	140,000
TOKYO ICED TEA Gorden's Gin, Smirnoff Red, Barcadi White, Tequila, Midori, Lemon Juice, Sprite	140,000
KUMQUAT SOUR Jim Beam, Kumquat, Brown Sugar	120,000
TROPICAL GREENLAND Vodka, Midori liqueur, lychee juice, lime juice, simple syrup	140,000
FALLING ROSE Tequila, sparkling wine, mulberry, simple syrup	140,000
OCEAN SPIRITS Vodka, blue curacao, pineapple juice, coconut cream, condensed milk	140,000

Spirits

GORDON'S GIN	80,000
JOHNNIE WALKER RED LABEL	80,000
JOHNNIE WALKER BLACK LABEL	100,000
JAMESON	80,000
JACK DANIELS	100,000
JIM BEAM	80,000
BOMBAY SAPPHIRE	100,000
SMIRNOFF VODKA	80,000
ABSOLUT VODKA	100,000



Tea and Coffee

BLACK LIPTON TEA	30,000
BLACK KUMQUAT TEA	35,000
VIETNAMESE GREEN JASMINE	30,000
GINGER TEA	35,000
BLACK VIETNAMESE COFFEE	30,000
WHITE VIETNAMESE COFFEE	35,000
COCONUT COFFEE	50,000
EGG COFFEE	70,000

Beer

HUDA	35,000
SAI GON	40,000
LARUE	35,000
TIGER	40,000
HEINEKEN	45,000

Soft Drink

COKE	25,000
DIET COKE	25,000
FANTA	25,000
SPRITE	25,000
TONIC	25,000
SODA	25,000
SPARKLING WATER (PERRIER 33CL)	65,000

All prices are exclusive of 10% Vat



Fruit Juice

ORANGE JUICE	55,000
LEMON JUICE	50,000
PASSION FRUIT JUICE	50,000
WATERMELON JUICE	50,000
MANGO JUICE	60,000
PINEAPPLE JUICE	60,000

Mocktail, Smoothies, Lassie

HOI AN SWEET SUNSET	100,000
Orange Juice, Apple Juice, Peach Juice, Grenadine	
PINK LADY	100,000
Mango, Red Dragon Fruit, Orange, Pineapple, Fresh Milk	
SHERLEY TEMPLE	100,000
Orange Juice, Sprite, Grenadine Syrup	
VIRGIN COLADA	100,000
Pineapple Juice, Fresh Milk, Coconut Cream	
SMOOTHIES (MANGO, BANANA, PINEAPPLE)	80,000
Fresh Fruit, Fresh Milk, Condensed Milk	
LASSIE (MANGO, BANANA, PINEAPPLE)	85,000
Fresh Fruit, Yogurt, Condensed Milk	

