



# MENU



Hoi An Heart Restaurant



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***Hoi An Heart Restaurant - The Taste of Hoi An***  
***It is a place where guests can experience the taste of home, a place to slow down and appreciate the warmth of the sincere, simple, and hospitable people of Central Vietnam, along with traditional, rustic dishes deeply connected to the culture and daily life of the locals***

Là nơi để những thực khách cảm nhận vị của quê hương, nơi cho mình sống chậm lại để nhận thấy yêu hơn với người Miền Trung chân thật giản dị hiếu khách và những món ăn dân dã truyền thống gắn liền với văn hóa cũng như cuộc sống con người nơi đây.

# APPETIZERS KHAi VI!

## STEAMED RICE ROLLS

### *Phở Cuốn*

Steamed rice flour rolled with sweet and sour pickled vegetables and fresh rice noodles. Tra Que herbs, served with fermented soybean sauce.

**70.000 VND**

## VEGETARIAN FRIED SPRING ROLLS

### *Nem Chiên Chay*

Vegetarian fried spring rolls filled of vegetables, tofu, and mushrooms, wrapped in rice paper and deep-fried until crispy.

**55.000 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 fish sauce

**65.000 VND**

## CRISPY SPRING ROLLS HOI AN NEM RÁN HỘI AN

A traditional appetizer with a soft, sweet filling of meat blended with a harmonious mix of vegetables, served with fresh herbs and a tangy-sweet dipping sauce.

**70.000 VND**

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

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1

**SWEET AND SOUR BEEF SALAD**

*Gỏi Bò Chua Ngọt*

The beef tenderloin is grilled and mixed with pickled vegetables, featuring the unique addition of green banana and starfruit, served with ginger fish sauce.

**90.000 VND**

2

**GRILLED PORK SALAD WITH KUMQUAT SAUCE**

*Gỏi Rau Củ và Heo Nướng Sốt Tắc*

A combination of grilled pork and vegetables such as butterhead lettuce, cherry tomatoes, cucumbers, pineapple, green bell peppers, onions and enhanced by a signature kumquat sauce from Hội An.

**90.000 VND**

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

**SALAD "CANG CUA" WITH BEEF & PASSIONFRUIT SAUCE**

*Gỏi rau cang cua*

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

**90.000 VND**

**VEGETARIAN SALAD WITH PASSION FRUIT SAUCE**

*Nộm rau củ và nấm hương Sapa*

A combination of Sa Pa shiitake mushrooms and vegetables such as butterhead lettuce, cherry tomatoes, cucumbers, pineapple, green bell peppers, and onions, paired complemented by passion fruit sauce.

**80.000 VND**

**PALM HEART SALAD WITH GRILLED SQUID**

*Nộm cổ hũ dừa với Mực nướng*

The core of coconut trees from the Mekong Delta, favored by the Vietnamese people combined with Cham Island fishery style grilled squid, served with the local sour sweet fish sauce.

**90.000 VND**

1

2

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

# HOI AN SPECIALTIES

## ĐẶC SẢN HỘI AN

### MY QUANG WITH BEEF

*Mỳ Quảng Bò*

A speciality of Hoi An, combination of local rice noodle beef broth, green chili, green pepper and Trà Quế herbs.

**90.000 VND**

### CHEF'S BANH XEO

*Bánh Xèo Mực*

This dish is a harmonious blend of fresh squid and rice, elevated by a unique twist. The rice flour is mixed with ink bag of squid, served with rice paper, vegetables and fish sauce.

**95.000 VND**

### WHITE ROSE HOI AN

*Bánh Bông Hồng Trắng*

Hoi An White Rose dumplings filled with shrimp from the Thu Bồn River, served with a tangy-sweet fish sauce.

**60.000 VND**

### 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**

### 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

**60.000 VND**

### FRIED WONTON

*Hoành Thánh Chiên*

Fried wontons filled with shrimp and ground pork, served with a tomato sauce.

**65.000 VND**

### 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

**70.000 VND**

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## GRILLED PORK SKEWERS

*Xiên Heo Nướng*

It is a famous street food from Hội An, served with Trà Quế herbs and a special soya sauce.

**120.000 VND**



## GRILLED CHICKEN SKEWERS

*Xiên Gà Nướng*

It is a famous street food from Hội An, served with Trà Quế herbs and a special soya sauce.

**120.000 VND**



## GRILLED BEEF SKEWERS

*Xiên Bò Nướng*

It is a famous street food from Hội An, served with Trà Quế herbs and a special soya sauce.

**130.000 VND**



# SOUP MÓN SÚP

## LOOFAH SOUP WITH FRESH SQUID

*Súp mướp hương và mực tươi*

Loofah soup cooked in a rustic "home-cooked meal" style.

**80.000 VND**



## YOUNG PUMPKIN AND PORK SOUP

*Súp Bí Non Thịt Heo*

Young pumpkin and pork soup combines the natural sweetness of young pumpkin and tender pork, and green pepper.

**80.000 VND**



## Hoi An Traditional DUMPLING SOUP

*Súp Bánh Gạo Hội An*

Hoi An traditional dumplings soup with a sweet and tangy flavor, paired with Trà Quế aromatic herbs served with seafood.

**80.000 VND**



## SOUR CHICKEN SOUP

*Súp Gà Lá Giang (Chua)*

The mild tanginess of Giang leaves, combined with chicken, tofu, and shiitake mushrooms, creates a unique and sophisticated flavor in the soup.

**80.000 VND**



# MAIN COURSE

## MÓN CHÍNH

### GRILLED SHRIMP PASTE ON BOOMBOO STICK

*Chạo Tôm Xiên*

Fresh shrimp is finely ground with pork and wrapped around bamboo sticks, served with rice noodles and aromatic herbs from Trà Quế.

**120.000 VND**

### GRILLED PORK PASTE WITH BLACK PEPPER

*Chạo Heo Xiên*

Grilled pork paste skewers flavored with black pepper, garlic, and herbs.

**120.000 VND**

### DUCK CONFIT WITH PEACH ROSÉ SAUCE

*Vịt Tiềm Rượu Hồng Đào*

Duck meat simmered in the traditional style with peach rosé wine, served with our steamed rice.

**230.000 VND**

### 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 vegetables, and steamed rice

**195.000 VND**

### BEEF CORDON BLEU STYLE WITH BLACK PEPPER

*Bò Cuộn Sốt Nấm Tiêu Đen*

Pan-seared beef tenderloin rolled with Tra Que aromatic herbs, served with black pepper sauce and our restaurant's signature grilled rice.

**200.000 VND**

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

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**GRILLED PORK RIBS WITH GREEN PEPPER SAUCE**  
*Xườn Heo Nướng Sốt Tiêu Xanh*

Pork ribs marinated grilled with green pepper sauce with local pickle and restaurant's signature grilled rice.

**220.000 VND**



**BRAISED PORK IN CLAY POT WITH STEAMED RICE**  
*Thịt Heo Kho Tộ*

Pork tenderloin braised with traditional Central Vietnamese spices, paired with steamed rice.

**190.000 VND**

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



**ROASTED CHICKEN LEG WITH RICE**  
*Đùi Gà Sốt Mắm*

Crispy fried chicken drumsticks combined with char siu sauce, served with turmeric rice.

**180.000 VND**



**CHICKEN CORDON BLEU - VIETNAMESE STYLE**  
*Đùi gà cuộn sốt sả lá chanh*

The deboned chicken thigh is marinated with traditional spices, rolled with fragrant Tra Que herbs, and served with a tangy lemongrass lime sauce. It pairs perfectly with turmeric rice.

**190.000 VND**

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



**PAN-SEARED SQUID WITH CHILI SAUCE**  
**Mực Sốt Ớt**

Pan-seared tender squid with flavorful ingredients and served with a spicy sauce and restaurant's signature grilled rice.

**210.000 VND**

**SEAFOOD**  
**HẢI SẢN**

**STUFFED SQUID WITH TAMARIND SAUCE**

*Mực Nhồi Thịt*

Squid stuffed with minced meat and mushrooms, served with squid ink sauce, pickled vegetables, and our restaurant's signature grilled rice.

**220.000 VND**

**SOUR SALTED PRAWN STIR-FRY**

*Tôm Rang Muối Chua*

Tiger prawn stir-fried with a mild sour salt, served with butter lettuce, pineapple, tomatoes, cucumbers, and turmeric rice.

**220.000 VND**

**STIR-FRIED PRAWN WITH CHILLI AND TANGY FRUIT SAUCE**

*Tôm Rang Sốt ớt*

Prawn stir-fried with chilli sauce, served with fruit salad and grilled rice.

**220.000 VND**

**11. GRILLED RED TILAPIA  
FISH IN BANANA LEAVES**  
*Cá Diêu Hồng Nướng Lá Chuối*

Grilled red tilapia wrapped in banana leaves with turmeric sauce, served with Quang noodles from Hoi An.

**195.000 VND**

**PAN-SEARED RED TILAPIA  
FISH FILLET**

*Cá Diêu Hồng Áp Chảo với Mắm*

Pan-seared red tilapia fillet with Cu Lao Cham fish sauce, served with pickled vegetables and restaurant's signature grilled rice.

**195.000 VND**

**VEGAN**  
*MÓN CHAY*

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

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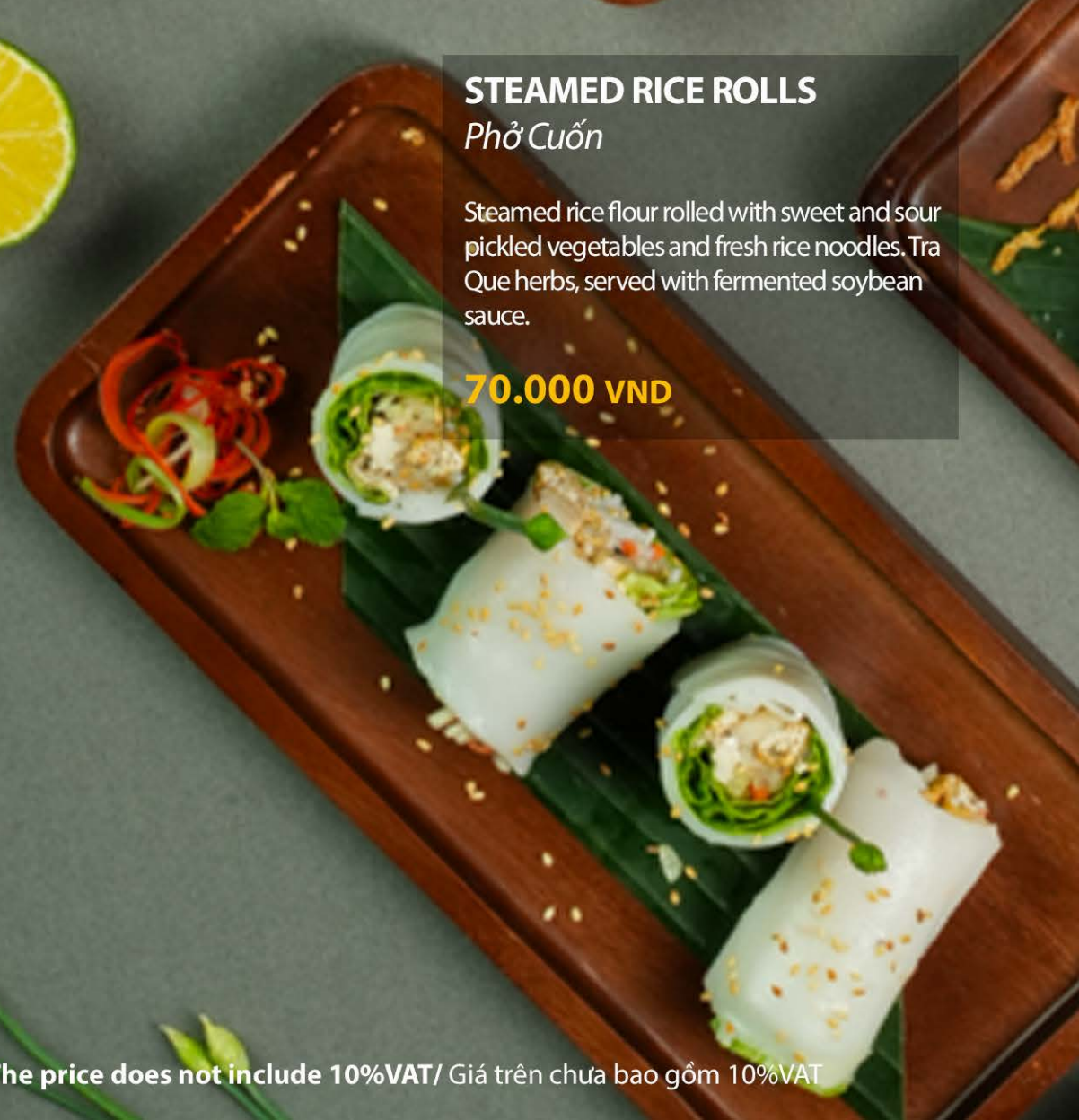


**VEGETARIAN FRIED SPRING ROLLS**

*Nem Chiên Chay*

Vegetarian fried spring rolls filled of vegetables, tofu, and mushrooms, wrapped in rice paper and deep-fried until crispy.

**55.000 VND**



**STEAMED RICE ROLLS**

*Phở Cuốn*

Steamed rice flour rolled with sweet and sour pickled vegetables and fresh rice noodles. Tra Que herbs, served with fermented soybean sauce.

**70.000 VND**




**GRILLED EGGPLANT IN SOY SAUCE**

*Cà tím nướng om sốt mỡ hành*

Marinated smoking grilled eggplant, green onion, chilli, and soy sauce, served in a clay pot with steamed rice

**75.000 VND**




**VEGETARIAN SALAD WITH PASSION FRUIT SAUCE**

*Rau Củ, Nấm Hương và Sốt Chanh Dây*

A combination of Sa Pa shiitake mushrooms and vegetables such as butterhead lettuce, cherry tomatoes, cucumbers, pineapple, green bell peppers, and onions, paired complemented by passion fruit sauce.

**80.000 VND**



**SOFT TOFU WITH SPICY MUSHROOM SAUCE**

*Đậu Hũ Non Sốt Nấm Hương*

Soft tofu Braised with spicy mushroom sauce in clay pot sever with steamed rice.

**85.000 VND**

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## SEASONAL VEGETABLES *RAU THEO MÙA*

- 1 STIR-FRIED BOK CHOY WITH SHIITAKE MUSHROOMS** **55.000 VND**  
*Rau cải thìa*
- 2 STIR-FRIED MORNING GLORY WITH GARLIC** **60.000 VND**  
*Rau muống*
- 3 STIR-FRIED YOUNG PUMPKIN WITH GARLIC** **85.000 VND**  
*Bông bí*

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

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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 HOI AN CẨM KIM CORN DANACOTA** **50.000 VND**  
*Danacota chè bắp Cẩm Kim*  
It is a fusion of Western and Vietnamese cuisines, combine corn sweet soup and western ingredients that create a unique and distinctive flavor for our restaurant.
- 3 BANANA FLAMBE AND VANILLA ICE-CREAM** **50.000 VND**  
*Chuối đốt với rượu và kem Vanilla*  
Banana flambeed in dark rum, served with Vanilla ice-cream
- 4 BLACK SESAME SWEET SOUP WITH YOGURT** **60.000 VND**  
*Chè Mè Đen Sữa Chua*  
Black sesame sweet soup is smooth and nutty, perfectly balanced with the slight tanginess of yogurt.

# Thank you !