

NAMI MENU 2026
Vietnamese concept

ẨM THỰC VÙNG MIỀN
Vietnamese Regional Cuisine

Khám phá hương vị Việt Nam từ Bắc đến Nam. Ẩm thực vùng miền Việt Nam của chúng tôi quy tụ những món ăn đặc sắc từ mỗi vùng miền với hương vị nhẹ nhàng, tinh tế từ miền Bắc, các món đặc sản đậm đà, cay nồng của miền Trung, và các món ăn ngọt ngào, thơm phức từ miền Nam

Discover the taste of Vietnam from north to south. Our Vietnamese regional cuisine brings together iconic dishes from each region with: light and delicate flavours from the North, bold and spicy Central specialties, Sweet and aromatic dishes from the South

MÓN ĐẶC SẢN MIỀN BẮC
Northern Vietnam Cuisine

PHỞ CUỐN (S)

Pho noodle rolls with beef, herbs and lettuce, served with chili and garlic fish sauce

PHỞ BÒ

Hanoi beef noodle soup, aromatic broth and sliced beef

CHẢ CÁ LÃ VỌNG (S)

Grilled cobia fillet with turmeric, spring onions and dill

CHẢ MỰC CỐM XANH

Crispy squid patties coated with young green rice flakes

CHÂN GIÒ OM CHUỐI ĐẬU

Braised pork trotter, green bananas, soft tofu, fragrant turmeric sauce and fermented shrimp paste

MÓN ĐẶC SẢN MIỀN TRUNG
Central Vietnam Cuisine

GỎI VẢ TRỘN TÔM THỊT (N)

Hue green fig salad with pork, shrimps and local herbs

MÌ QUẢNG GÀ (N)

Quang noodles, boneless chicken, herbs, peanuts and rice crackers, served with chicken broth

NEM LỤI (N) (P)

Danang grilled pork lemongrass skewers. herbs, rice paper and peanut sauce

DÊ PHƯỚC SƠN UM NÉN

Phuoc Son goat meat, slow-braised with aromatic “củ nén” (wild shallot–garlic), lemongrass and local spices

(V) Vegetarian

(P) Contains Pork

(N) Contains Nut

(S) Signature

MÓN ĐẶC SẢN MIỀN NAM
Southern Vietnam Cuisine

GỎI CUỐN TÔM THỊT (P)

Spring rolls with pork, prawns, local herbs in Vietnamese rice paper

GỎI CỎ HỦ DỪA TRỘN HẢI SẢN (N)

Young coconut heart salad with shrimps, squid, carrots, herbs and crackers

BÁNH XÈO NAM BỘ

Rice pan-cake with beef, bean sprouts, rice paper and herbs

CANH CHUA NAM BỘ VỚI HẢI SẢN

Sweet and sour seafood broth with tomatoes, pineapple, okra and bean sprouts

VỊT NẤU CHAO

Braised duck with fermented tofu, taro, coconut water and aromatic herbs,
Served with Vietnamese baguette

MÓN CHAY
Vegetarian dish

GỎI NẤM TUYẾT TRỘN (V)

Snow mushroom salad with jicama and local herbs

CÀ TÍM OM NỒI ĐẤT (V)

Claypot-braised eggplant simmered with trumpet mushroom and soy sauce

GỎI CUỐN CHAY VỚI NẤM VÀ ĐẬU KHUÔN (V)

Chilled mixed vegetable spring rolls, tofu, herbs, and sesame soya sauce

CƠM CHIÊN CHAY (V)

Mixed vegetable fried rice

MÌ XÀO RAU CỦ (V)

Wok fried noodles with trumpet mushrooms and vegetables

MÓN TRÊN CẠN
From the land

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BÊ NON ĐẠI LỘC XÀO LÁ LỐT

Wok fried Dai Loc veal with wild betel leaves and onions

THỊT ĐÀ ĐIỀU BÀ NÀ XÀO LÚC LẮC

Wok-seared Bana ostrich meat with onions and capsicum

GÀ CHIÊN MẮM

Crispy-fried local chicken with chili fish sauce

BA CHỈ HEO GIÒN DA

Crispy pork belly, with herbs, pickle and fish sauce

SƯỜN NƯỚNG SẢ ỚT

Grilled pork ribs with five spice, lemongrass and chili

ĐUÔI BÒ UM TIÊU XANH

Braised local oxtail with Phu Quoc green peppercorns, gravy and Vietnamese baguette

MÓN HẢI SẢN

From the sea

GỎI CUỐN CUA LỘT

Soft shell crab spring roll with tamarind sauce

TÔM SÚ XỐT ME KIỂU NAMI (5pcs)

Wok fried prawns with Nami tamarind sauce

NGHÊU HẤP SẢ

Steamed clams with lemongrass and local basil

ỐC BƯU NHỒI TIÊU XANH

Steamed stuffed apple snails with minced pork and Phu Quoc green peppercorns

CÁ BỚP KHO TỘ

Braised cobia fish fillet in caramel fish sauce

HẢI SẢN NƯỚNG

Fresh selection of seafood, marinated lightly and grilled to perfection, served with house dipping sauce

❖ Tôm sú nướng bơ tỏi/Tiger Prawns with herb butter

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- ❖ Mực nướng sa tế/ Squid with satay sauce
- ❖ Cá bớp nướng nghệ/ Turmeric cobia fillet
- ❖ Hàu nướng mỡ hành/ Oyster with spring onion sauce (6pcs)

MÓN CƠM, MỠ **Rice and Noodles**

CƠM CHIÊN CUA BẾ

Fried rice with crab meat and egg

MÌ XÀO HẢI SẢN

Fried egg noodles with seafood and vegetables

XÔI CHIÊN PHỒNG (V)

Deep fried sticky rice cakes

CƠM TRẮNG

Steamed jasmine rice

MÓN ĂN KÈM **Side dish**

XÀ LÁT RAU XANH ĐÀ LẠT VỚI XỐT CHANH DÂY (V)

Da Lat mixed green leaves with passion fruit dressing

RAU CỦ LUỘC (V)

Steamed mixed vegetables

BÔNG CẢI BABY XÀO TỎI

Baby broccoli with garlic

RAU MUỐNG XÀO TỎI (V)

Wok fried morning glory with garlic

CANH RAU TẬP TÀNG NẤU TÔM

Mixed local green leaves broth with shrimps

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MÓN TRÁNG MIỆNG Vietnamese Dessert

BÁNH FLAN CARAMEL MUỐI

Flan with sea salt caramel

CHÈ CHUỐI CHỪNG (N)

Banana and sago in sweet coconut milk and roasted peanuts

BÁNH DA LỢN

Traditional Vietnamese rice layer cake with pandan coconut sauce

CHÈ HẠT SEN LONG NHÃN

Longan and lotus seed sweet soup

TRÁI CÂY ĐỊA PHƯƠNG THEO MÙA

Seasonal local fruits

KEM NHÀ LÀM TỰ CHỌN

A variety of homemade ice cream with local flavours served by the scoop as

- ❖ Lime Sorbet
- ❖ Ben Tre chocolate
- ❖ Southern durian
- ❖ Dak Lak coffee
- ❖ Da Lat berry