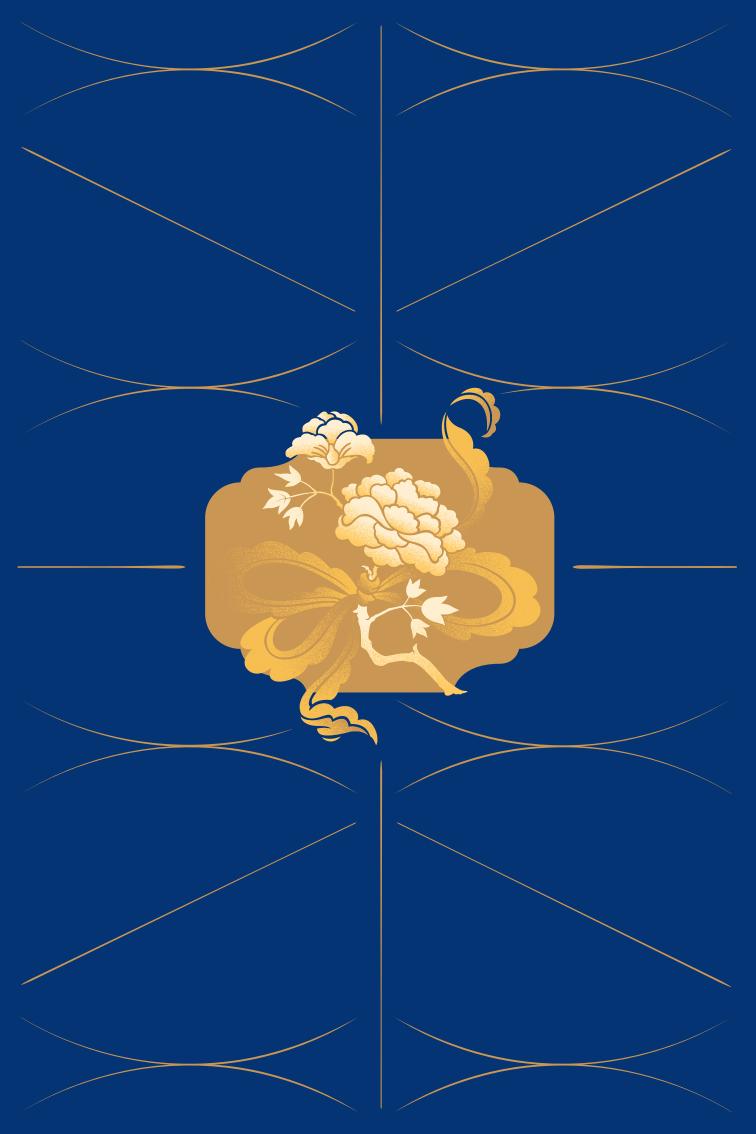
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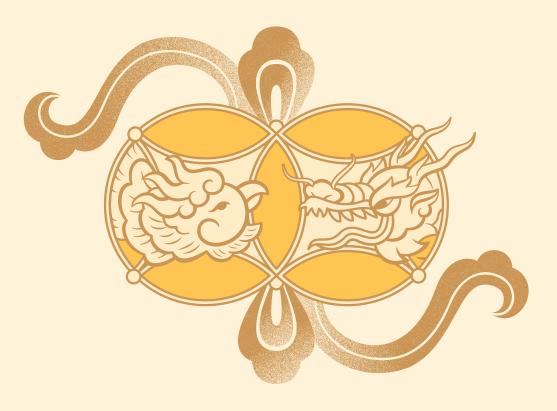


M E N U





Phú Mông ROYAL SET



1,100,000/pax

Appetizer

PHOENIX IMAGE APPETIZER

PHƯỢNG HOÀNG KHAI VỊ

DEEP FRIED SPRING ROLLS ON DRAGON BOAT

NEM RÁN CẮM THUYỀN RỒNG

POMELO SALAD WITH SOUID

GỔI BƯỚI MỰC

SAUTEED CLAM

TRÌA XÚC BÁNH TRÁNG

CRAB SOUP WITH ASPARAGUS

SÚP CUA MĂNG TÂY

Main course

GRILLED GROUPER WITH CHILI SAUCE

CÁ MÚ NƯỚNG SỐT ỚT

CITADEL CHICKEN STEAMED RICE

COM GÀ THÀNH NỘI

Dessert

SWEET SOUP WITH EIGHT TREASURES

CHÈ BÁT BỬU





Starter

KHAI VỊ

DEEP FRIED SHRIMP SPRING ROLLS NEM RÁN TÔM Rice paper, minced shrimp, pork, carrot, onion, ear mushroom, vermicelli	200,000
SAUTÉED BABY CLAM HÉN XÚC BÁNH TRÁNG Sautéed baby clam with green onion, peanut served with rice cracker	200,000
HUÉ LOCAL CUISINE BÁNH ƯỚT THỊT NƯỚNG, NEM LỤI Fresh rice paper rolled with grilled pork, grilled pork paste skewer	230,000
ASSORTED HUE SAVORY CAKE BÁNH NẬM, BÁNH LỌC, BÁNH BÈO Rice flour with minced shrimp in banana leaf, tapioca with shrimp and pork in banana leaf, steamed tiny rice cake with dried shrimp	230,000

Salad	
PALLTPÂN	

FIG SALAD	200,000
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GÓI VẢ TÔM THỊT

Fig, shrimp, pork, vegetables

200,000 BANANA BLOSSOM SALAD WITH CHICKEN

GỔI GÀ HOA CHUỐI

Chicken, banana blossom, carrot, cucumber, onion, herb, sesame, peanut



POMELO SALAD WITH SQUID 20	00,000
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GÖI BƯỞI MƯC

Pomelo, squid, sesame, peanut, herb

SHRIMP & PORK FRESH SPRING ROLLS 200.000

GÓI CUỐN TÔM THỊT

Rice paper, shrimp, pork, noddle, local herb, vegetable

DRAGON FRUIT WITH GRILLED SHRIMP 200,000 IN A LIGHT MUSTARD DRESSING

SALAD THANH LONG VỚI TÔM NƯỚNG

Tiger prawn, white dragon fruit, cucumber, grape, lime, yogurt, honey, mayonnaise sauce, mustard, potato



MÓN SÚP

CHEF'S SIGNATURE: STEWED CHICKEN 200,000 WITH LOTUS SEED SOUP

SÚP GÀ TIỀM HAT SEN

Chicken 1/4 Back Leg, dried jujubes, goji berry, shiitake mushroom, white and brown shimeji mushroom, enoki mushroom, quail eggs, fresh lotus seeds, fish sauce, onion, carrot, peppers

HUE TRADITIONAL BEEF NOODLE SOUP 200,000

BÚN BÒ HUẾ

Sliced beef shank, crab meat, pork ball and boneless pork leg with fresh rice noodle

CRAB SOUP WITH ASPARAGUS 200,000

SÚP CUA VỚI MẮNG TÂY

Crab, asparagus, chicken egg, coriander

SPICY AND SOUR SEAFOOD SOUP 200,000

SÚP CHUA CAY HẢI SẢN

Shrimp, squid, cockles, straw mushrooms

Main Course

MÓN CHÍNH - THIT

AM PHU FRIED	RICE	260.000

COM CHIÊN "ÂM PHỦ"

Fried rice with egg, shrimp, pork and cubed vegetable

IMPERIAL FRIED RICE 300.000

COM CHIÊN HOÀNG BÀO

Fried rice with shrimp, squid, crab, vegetable, egg cover

CARAMELIZED PORK & SHRIMP 320,000 WITH ROASTED SESAME

TÔM THIT RIM VÙNG

Caramelized fillet pork and shrimp topped with roasted sesame seed, served with sauteed vegetables and steamed rice

GRILLED PORK RIBS WITH CINNAMON 340,000

SƯỜN NON NƯỚNG QUẾ

Pork ribs marinated with cinnamon powder, lemongrass, garlic served with pickle, steamed rice

GRILLED BEEF TERIYAKI 590,000

BÒ SỐT TERIYAKI

Grilled beef with Teriyaki sauce served with mashed sweet potato, seasonal vegetables





GRILLED CHICKEN WITH LIME LEAF

340,000

GÀ NƯỚNG LÁ CHANH

Grilled chicken, lime leaf, served with wok-fried vegetable, steamed rice

RÔTI CHICKEN

340.000

GÀ RÔTI

Chicken with garlic and fish sauce, served with salad and steamed rice

CHICKEN ROLL

340,000

GÀ CUỘN RAU CỦ SỐT CÀ RI

Chicken roll with diced vegetables topped with curry sauce served with sautéed vegetables, fried rice

FIVE-SPICE ROASTED DUCK BREAST

300,000

ÚC VỊT NƯỚNG NGŨ VỊ

Duck breast with sautéed seasonal vegetables, black pepper sauce, mashed sweet potatoes

FREE-RANGE DUCK LEG CONFIT

300,000

ĐÙI VIT NẤU CHÂM

Duck leg confit with sautéed seasonal vegetables, ginger fish sauce, steamed rice with lotus seed

Main Course

MÓN CHÍNH - THUỶ SẢN

MỰC NƯỚNG LÁ DỬA

Grilled squid, pandan leaves with salad, steamed rice

SHRIMP WITH THAI SAUCE 450,000

TÔM SÚ SỐT CAY KIỂU THÁI ĂN KÈM CƠM LAM, CẢI CHÍP XÀO

Shrimp braised with coconut cream, chilli paste served with sautéed vegetables, Lamrice

FRIED TIGER PRAWN 450,000 WITH TAMARIND SAUCE

TÔM SÚ CHIÊN SỐT ME

Pan seared tiger prawn in tamarind sauce served with steamed rice, bok choy





GRILLED GROUPER WITH CHILI SAUCE 400,000

CÁ MÚ NƯỚNG SỐT ỚT

Grilled grouper with chili sauce, served with basil fried rice, sautéed vegetable

ROYAL STEWED FISH FILLET

340,000

CÁ OM HOÀNG GIA

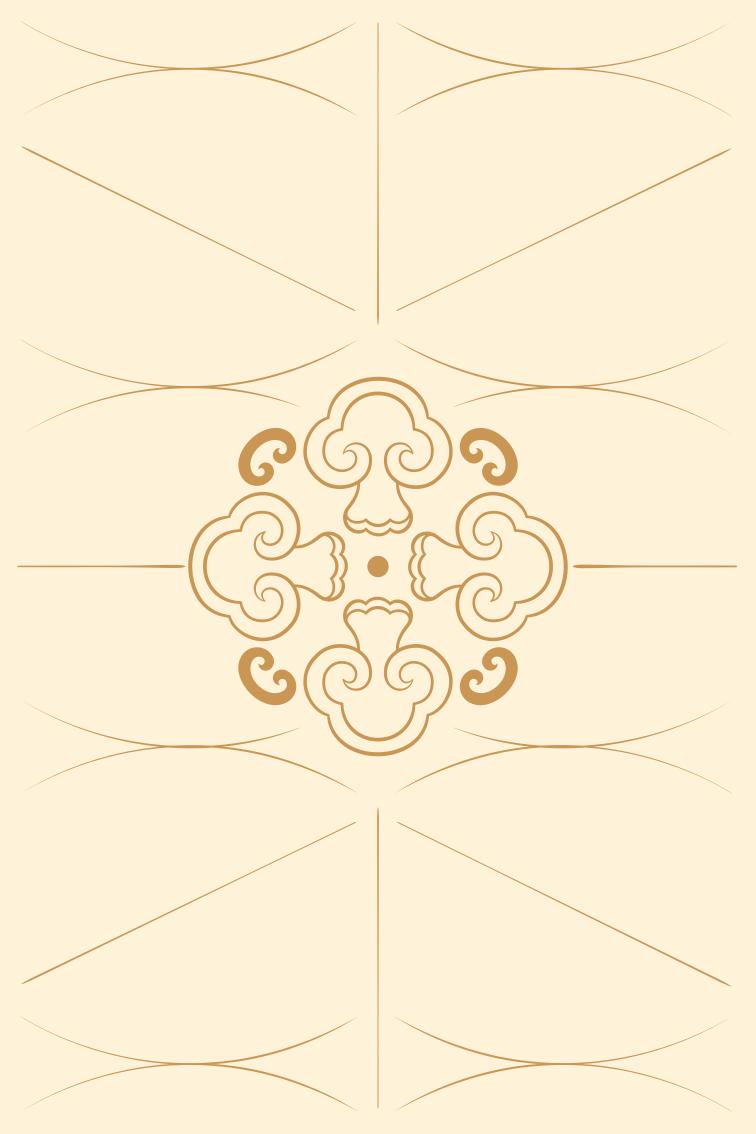
Fish with ginger, galangal, served with fresh morning glory, steamed rice

GRILLED FISH IN BANANA LEAVES

340,000

CÁ NƯỚNG LÁ CHUỐI

Fish with lemongrass and turmeric, served with sauteed vegetable, steamed rice





Vegetarian Starter

KHAI VỊ CHAY

SPRING ROLL SALAD 170,000

GỞI CUỐN

Rice paper roll, carrot, cucumber, tofu, mushroom

DEEP FRIED SPRING ROLL 170,000

NEM RÁN CHAY

Vermicelli, mushroom, herb, carrott

MUSHROOM WITH 170,000 VIETNAMESE CORIANDER

GỞI NẤM RAU RĂM

Mushroom, carrot, cucumber, tofu, vietnamese coriander





Vegetarian Soup

MÓN SÚP CHAY

MUSHROOM SOUP SÚP NÃM Mushroom, vegetable	170,000
HUE NOODLE WITH BEECH MUSHROOM BÚN HUẾ CHAY NẤM LINH CHI Fresh rice noodle, fried tofu, beech mushroom, tomato, vegetables	180,000
MUSHROOM TRADITIONAL "PHO" PHỞ NẤM Rice noodle, vegetable, mushroom	180,000

Vegetarian Main Course

MÓN CHÍNH CHAY

GRILLED	VEGETARIAN	MUSHROOM	NOODLE	180.	000
				100	

180,000

BÚN NẨM NƯỚNG

Noodle, mushroom, lemongrass, salad

SATAY VEGETABLE NOODLE
WITH MUSHROOM

MÌ XÀO SA TẾ

Egg noodle, vegetable, mushroom

VEGETARIAN "AM PHU" FRIED RICE 180,000

COM CHIÊN "ÂM PHỦ" CHAY

Fried rice with mixed vegetables, mushroom

PAD THAI VEGETARIAN 200,000

PAD THÁI CHAY

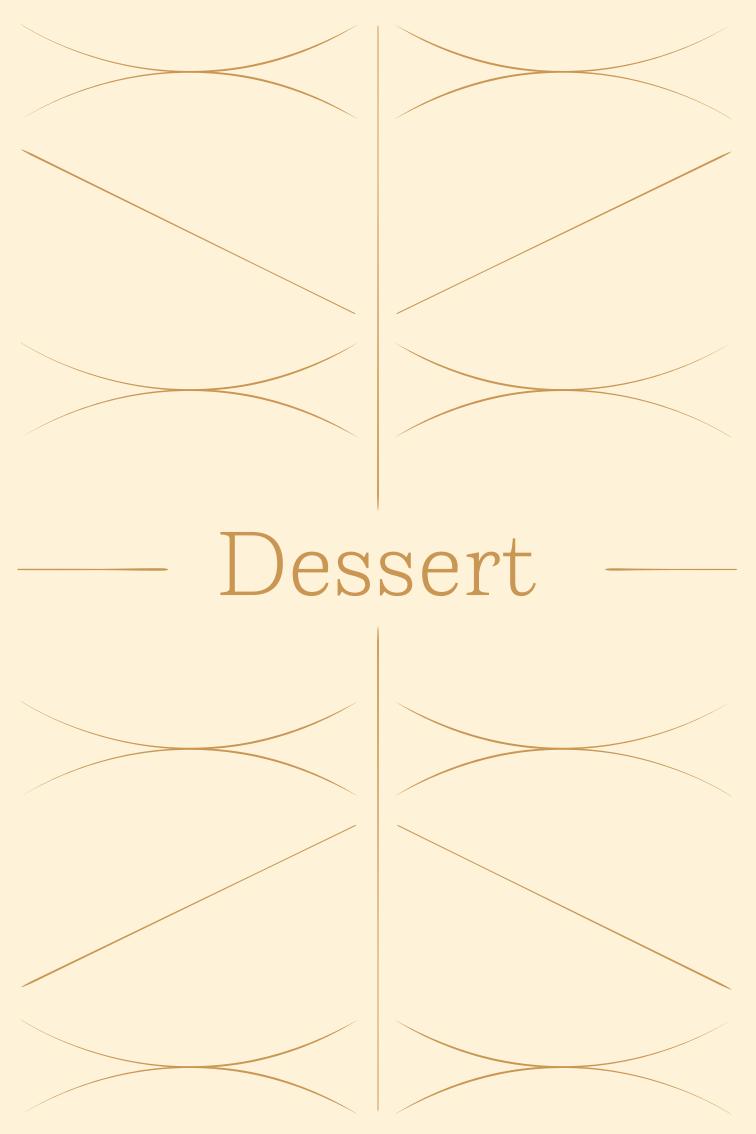
Rice noodle, topu, bean sprouts, spring onion, mushroom, egg, tamarind sauce

SPAGHETTI WITH MUSHROOM 200,000 AND TOMATO SAUCE

MÝ Ý SỐT CÀ CHUA NẤM

Pasta, mushroom, onion, tomato





ANCIENT HUÉ
GARDEN HOUSES

104/47

KIM LONG
HUÉ

Dessert

TRÁNG MIỆNG

CRÈME BRULEE BÁNH FLAN ĐỐT Cream, vanilla bean, egg yolks, sugar, salt	110,000
LONGAN AND JASMINE GREEN TEA BÁNH Ô LONG NHÃN NHÀI Longan, Jasmine, sugar	130,000
PASSION FRUIT CHEESECAKE BÁNH CHANH DÂY PHÔ MAI Cream, passion fruit, sugar	130,000
ANCIENT HUÉ ICE CREAM KEM ANCIENT HUÉ Coconut ice cream, chocola ice cream, vani ice cream	110,000
CHOCOLATE LAVA BÁNH SÔ-CÔ-LA TAN CHẢY Flour, milk, chocolate served with ice-cream	150,000
LOCAL SEASONAL FRUIT TRÁI CÂY THEO MÙA	110,000
BANANA CHOCOLATE MOUSSE CAKE BÁNH MOUSSE SÔ CÔ LA CHUỐI Eggs, wheat flour, dark chocolate, whipping cream, gelatin s banana, fresh milk, Kahlua liqueur, cocoa powder, white gra	

BÁNH TIRAMISU QUÝT

TANGERINE TIRAMISU CAKE

Tangerine, eggs, wheat flour, cream cheese, white granulated sugar, ground coffee, cocoa powder, kahlua liqueur, whipping cream

110,000

SALTED EGG SPONGE CAKE

110,000

BÁNH BÔNG LAN TRỨNG MUỐI

Salted egg, powder, cheese, ham

OPERA CAKE

110,000

BÁNH OPERA

Eggs, white granulated sugar, wheat flour, fresh milk, anchor butter, cocoa powder, dark chocolate, gelatin sheets

EIGHT TREASURES SWEET SOUP

110,000

CHÈ BÁT BỬU

Dried red dates, goji berries, fresh lotus seeds, cordyceps, bird's nest, snow fungus, snow swallow, dried longan, rock sugar

LOTUS SEED AND LONGAN SWEET SOUP

110,000

CHÈ LONG NHẪN HẠT SEN DÙA

Lotus seed, longan, rock sugar, coconut, pandan leaf



