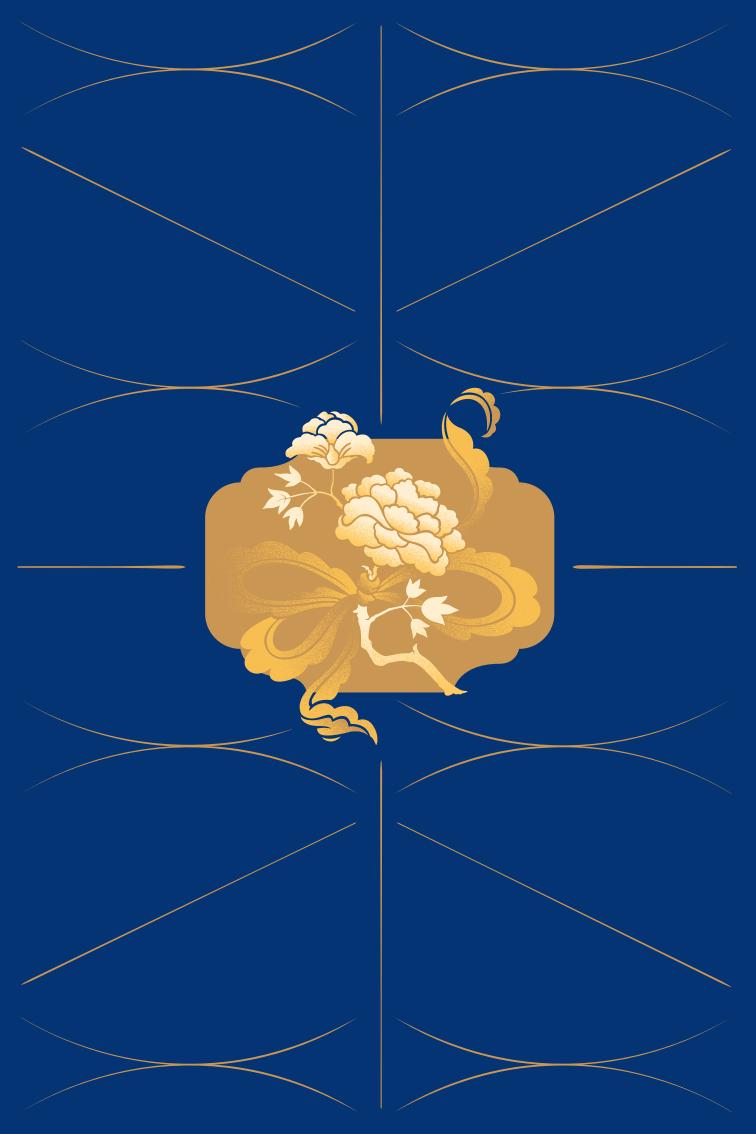
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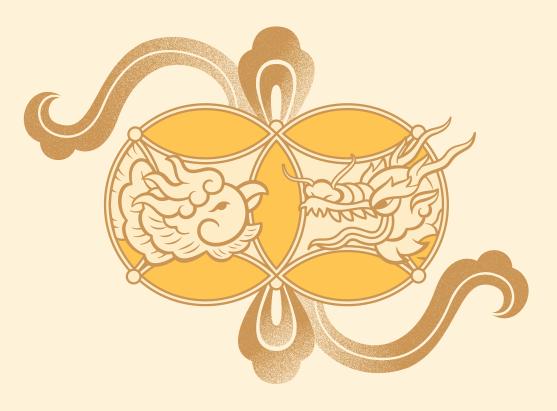


M E N U





# 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

#### LOTUS SEED AND LONGAN SWEET SOUP

CHÈ LONG NHÃN HẠT SEN





## Starter

KHAI VỊ

<b>DEEP FRIED SHRIMP SPRING ROLLS NEM RÁN TÔM</b> 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

Sal	<b>a</b>	d

RAU TRỘN

FIG SALAD 2	00,	000
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GÓI VẢ TÔM THỊT

Fig, shrimp, pork, vegetables

# BANANA BLOSSOM SALAD 200,000 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

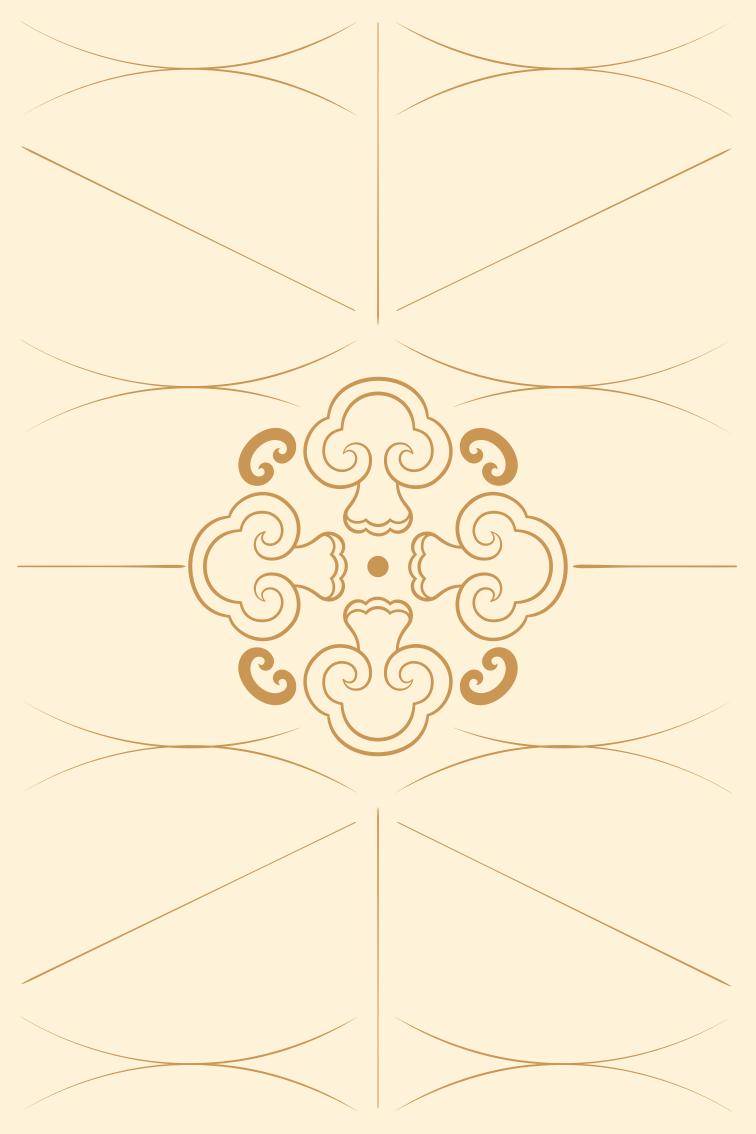
Fish with ginger, galangal, served with fresh morning glory, steamed rice

#### 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** 

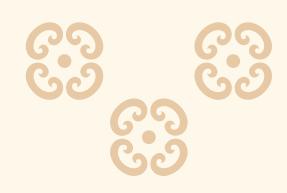
Vermicelli, mushroom, herb, carrott

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	<b>VEGETARIAN</b>	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

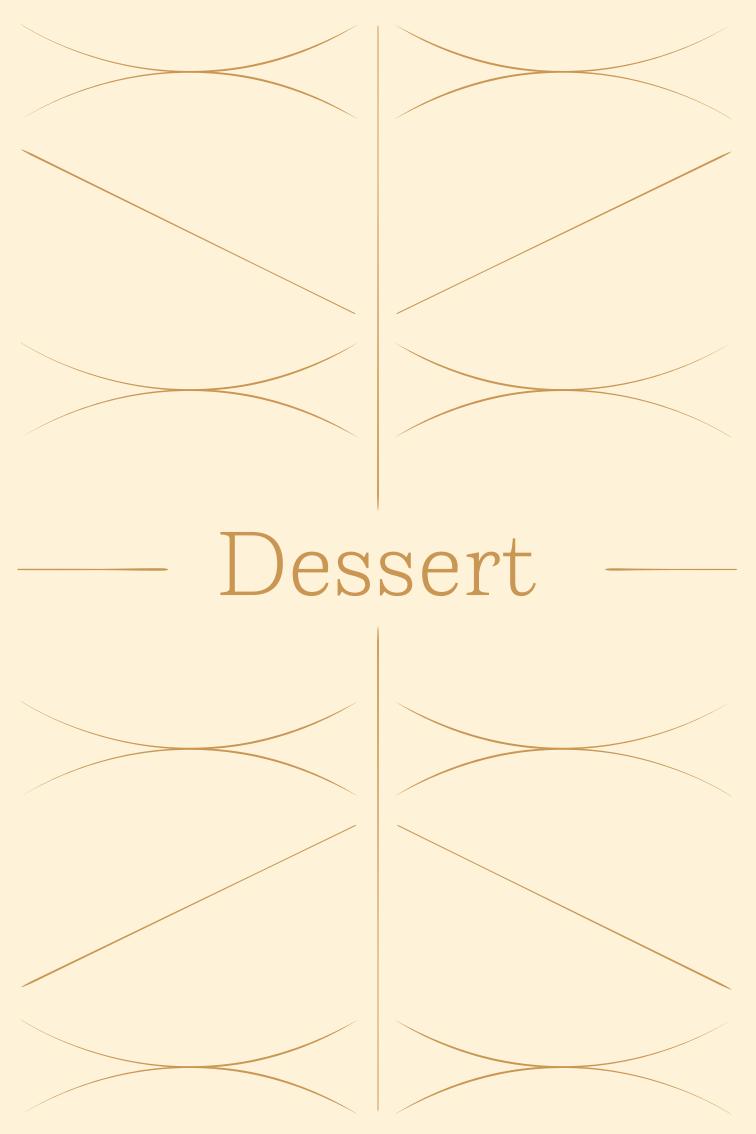
Rice noodle, topu, bean sprouts, spring onion, mushroom, egg, tamarind sauce

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

110,000

TRÁI CÂY THEO MÙA

#### BANANA CHOCOLATE MOUSSE CAKE

110,000

#### BÁNH MOUSSE SÔ CÔ LA CHUỐI

Eggs, wheat flour, dark chocolate, whipping cream, gelatin sheets, banana, fresh milk, Kahlua liqueur, cocoa powder, white granulated sugar

#### **OPERA CAKE**

110,000

#### BÁNH OPERA

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

#### LOTUS SEED AND LONGAN SWEET SOUP

110,000

#### CHÈ LONG NHẪN HẠT SEN

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



