



HỘI AN WONDER

THE ESSENCE OF
VIETNAMESE CUISINE

The top of the page is framed by an ornate, dark brown border. On the left and right sides, there are illustrations of traditional Vietnamese lanterns hanging from the border. The background of the page has a subtle, aged parchment texture.

INTRODUCTION

Nestled within Hoiana, Hoi An Wonder unfolds as a gentle reflection of Hoi An's old town—where space, cuisine, and culture come together in a warm and unhurried rhythm. Inspired by iconic elements such as the Japanese Covered Bridge, lantern-lit streets, bamboo basket boats, and coconut forests, the restaurant evokes the feeling of strolling through Hoi An's pedestrian streets as evening falls.

The menu at Hoi An Wonder is a journey through Vietnamese cuisine, with a strong focus on the bold yet refined flavors of Central Vietnam. Complementing this foundation is a carefully selected range of specialties from other regions across the country, allowing each dish to tell the story of its place of origin.

At Hoi An Wonder, every dish is prepared with respect for tradition, ingredients, and the dining experience itself. Within this rustic and welcoming setting, we invite you not only to enjoy a meal, but to immerse yourself in a moment of Hoi An—calm, authentic, and memorable.

SPECIAL LOCAL FOOD

HOI AN CHICKEN RICE

CƠM GÀ XÉ

190k

A beloved Hoi An specialty featuring tender free-range chicken, gently shredded and lightly seasoned, served with fragrant yellow rice cooked in chicken broth for a comforting and authentic local flavor.



“QUANG” NOODLES

MÌ QUẢNG

190k

A signature specialty of Central Vietnam, featuring tender rice noodles served with savory broth, shrimp and pork, fresh herbs, roasted peanuts, and crispy rice crackers, delivering a perfect balance of richness, freshness, and texture unique to Hoi An cuisine.



HÀ NỘI BEEF PHO

PHỞ BÒ

290k

An iconic Northern Vietnamese soup featuring clear, aromatic broth slowly simmered with beef bones and spices, served with tender beef slices, flat rice noodles, and fresh herbs for a clean, balanced, and timeless flavor.



HANOI GRILLED PORK VERMICELLI

BÚN CHẢ HÀ NỘI

250k

A classic Northern Vietnamese dish featuring charcoal-grilled pork patties and slices, served with fresh rice vermicelli, fragrant herbs, and a light sweet-sour dipping sauce, capturing the balanced and authentic flavors of Hanoi cuisine.



STARTER

FRENCH FRIES



KHOAI TÂY CHIÊN

150k

Crispy golden fries, hand-cut from premium potatoes and lightly seasoned.

CORN SPRING ROLLS



RAM BẮP

150k

Crispy fried spring rolls filled with sweet corn, wrapped in rice paper and served hot.

WONDER TOFU



250k

ĐẬU HŨ NON WONDER

Smooth silken tofu, lightly prepared in Wonder's signature style with teriyaki.

BASA FISH TOFU



250k

ĐẬU HŨ BASA

Soft tofu combined with basa fish, lightly seasoned and delicately savory, offering a smooth and gentle texture.

FRIED PORK FLOSS TOFU



280k

ĐẬU HŨ CHIÊN CHÀ BÔNG

Crispy fried tofu topped with savory pork floss, light yet flavorful with a fragrant finish.

HOI AN SPRING ROLLS



250k

CHẢ GIÒ HỘI AN

Crispy spring rolls filled with pork, egg, and wood ear mushrooms, a signature specialty of Hoi An.

HANOI SPRING ROLLS



280k

NEM RÁN HÀ NỘI

Crispy golden spring rolls filled with a classic Hanoi-style pork and vegetable mixture.

FRIED WONTONS



290k

HOÀNH THÁNH CHIÊN

Crispy golden wontons filled with savory pork, lightly fried and served as a classic appetizer.

STARTER

STIR-FRIED MORNING GLORY

190k

RAU MUỐNG XÀO TỎI

Fresh morning glory quickly wok-fried with fragrant garlic, delivering a crisp texture and clean, savory finish.

STIR-FRIED ZUCCHINI BLOSSOMS

250k

BÍ NỮ XÀO TỎI

Young pumpkin blossoms gently cooked with garlic, offering a tender texture and natural sweetness.

ASSORTED VEGETABLES

260k

NGŨ QUẢ KHO QUỆT

A selection of fresh vegetables served with traditional caramelized fish sauce dip, rich and savory with a touch of sweetness.

STIR-FRIED ABALONE - BABY BOK CHOY

390k

BÀO NGU' XÀO CÁI CHÍP

Abalone slices quickly cooked with tender baby bok choy, preserving a clean texture and highlighting the natural sweetness of the seafood.

CHICKEN HERB SALAD

290k

GỎI GÀ BÓP THẦU

Shredded chicken tossed with fresh herbs, onions, and a light sweet-sour dressing for a balanced, refreshing flavor.

BANANA BLOSSOM SALAD

240k

GỎI HOA CHUỐI DU THUYỀN

Shredded banana blossom tossed with fresh herbs and a light, well-balanced dressing, offering a refined and refreshing taste.

MANGO SEAFOOD SALAD

290k

GỎI XOÀI XANH HẢI SẢN

Crunchy green mango tossed with fresh seafood, herbs, and a light sweet-sour dressing for a vibrant tropical taste.

PRAWN POMELO SALAD

350k

GỎI BƯỞI TÔM

Fresh pomelo tossed with succulent shrimp, aromatic herbs, and a light sweet-sour dressing for a refreshing balance of flavors.

MAIN COURSE

COCONUT-BRAISED PORK

390k

HEO OM TRÁI DỪA



Slow-cooked pork & egg gently braised in fresh coconut & green pepper, yielding tender meat with a subtly sweet, rich finish.

GRILLED BETEL LEAF BEEF

290k

BÒ NƯỚNG LÁ LÓT



Seasoned beef wrapped in aromatic betel leaves and grilled over open heat, releasing a smoky fragrance and herb-forward flavor with each bite.

GRILLED LEMONGRASS BEEF

390k

BÒ CUỘN SẢ



Thinly sliced beef rolled with fragrant lemongrass and grilled over open heat, delivering a smoky aroma and bright herbal notes.

SHAKING AUKOBE & POTATOES

590k

BÒ LÚC LẮC KHOAI TÂY



Premium AuKobe beef cut into tender cubes, seared over high heat and paired with golden potatoes.

5-SPICE GRILLED BEEF AUKOBE

890k

BÒ NƯỚNG NGŨ VỊ



AuKobe beef marinated in a fragrant five-spice blend and grilled over open heat, delivering warm aromas, subtle sweetness, and a richly layered finish.

SATAY STIR-FRIED CHICKEN

290k

GÀ XÀO SA TẾ



Tender chicken wok-cooked with satay spices, delivering a warm, savory aroma with a gentle chili kick.

SALT & PEPPER CRISPY CHICKEN

490k

GÀ RANG MUỐI



Crispy chicken pieces coated in fragrant salt seasoning, delivering a savory crunch and a rich, aromatic finish.

RUSTIC GRILLED CHICKEN

690k

GÀ NƯỚNG MỌI



A half of chicken marinated simply and grilled over open flame, allowing natural juices and smoky aroma to shine.

MAIN COURSE

GINGER-STEAMED SQUID

590k

MỰC HẤP GỪNG



Fresh squid gently steamed with sliced ginger, delivering a clean taste, tender texture, and a light aromatic finish.

SATAY GRILLED SQUID

590k

MỰC NƯỚNG SA TÊ

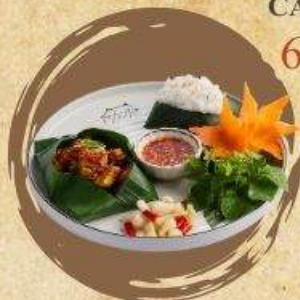


Char-grilled squid brushed with satay spices, delivering a smoky aroma, gentle heat, and a savory, lingering finish.

GRILLED SEABASS

CÁ CHÈM NƯỚNG LÁ CHUỐI

690k



Fresh barramundi wrapped in banana leaves and grilled, locking in moisture while imparting a gentle herbal aroma and clean, naturally sweet flavor.

TERIYAKI SEABASS

CÁ CHÈM SÓT TERIYAKI

790k



Pan-seared barramundi glazed with a smooth teriyaki sauce, offering a harmonious balance of savory sweetness and tender, flaky texture.

SALT-ROASTED STURGEON

CÁ TÀM RANG MUỐI

1.190k



Sturgeon pieces fried until lightly crisp and tossed in fragrant roasted salt, delivering a savory crunch with a clean, rich fish flavor.

GRILLED STURGEON

CÁ TÀM NƯỚNG MỎI

1.190k



Fresh sturgeon grilled over open flame with minimal seasoning, allowing its firm texture and natural richness to shine with a gentle smoky aroma.

GRILLED OYSTERS

HÀU NƯỚNG MỠ HÀNH

290k



Fresh oysters grilled and topped with fragrant scallion oil, rich, savory and lightly smoky.

SOY SAUCE-STEAMED GROUPER

1.990k

CÁ MÚ HẤP XÌ DẦU



Delicately steamed grouper finished with light soy sauce. Enjoy by wrapping tender fish in thin rice paper with fresh herbs for a balanced, aromatic bite.

MAIN COURSE

FRIED PRAWN BALLS

290k TÔM CHIÊN BÁCH HOA

Crispy fried prawns coated with a delicate minced shrimp mixture, golden and aromatic.



SATAY GRILLED PRAWNS

500k TÔM NƯỚNG SA TẾ

Fresh prawns brushed with satay spices and grilled over open heat, delivering a smoky aroma with a gentle, lingering spice.



TAMARIND GLAZED SHRIMP

590k TÔM RANG ME

Juicy shrimp stir-fried in a rich tamarind sauce, balancing sweet and sour flavors with a glossy finish. A vibrant and comforting Vietnamese favorite, fragrant and deeply satisfying.



COCONUT-STEAMED PRAWNS

590k TÔM HẤP TRÁI DỪA

Succulent prawns gently steamed inside fresh coconut, absorbing a subtle natural sweetness and delivering a clean, delicate finish.



CHEESE-GRILLED LOBSTER

TÔM HÙM NƯỚNG PHÔ MAI

2.490k

Fresh lobster grilled to perfection and topped with melted cheese, creating a rich, creamy layer that enhances the lobster's natural sweetness.



GARLIC BUTTER GRILLED LOBSTER

TÔM HÙM NƯỚNG BƠ TỎI

2.490k

Fresh lobster grilled and finished with fragrant garlic butter, delivering rich aroma and a smooth, savory depth that highlights its natural sweetness.



MAIN COURSE

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SPECIAL LOCAL FOOD

CAO LAU NOODLES



190k

CAO LAU

A signature Hoi An noodle dish with firm noodles, savory pork, fresh herbs, and crispy rice crackers.

GRILLED PORK VERMICELLI



190k

BÚN THỊT NƯỚNG

Rice vermicelli served with fragrant grilled pork, fresh herbs, and a light sweet-sour dressing.

BEEF PANCAKE



280k

BÁNH XÈO BÒ

Crispy rice pancake filled with seasoned beef, herbs, and bean sprouts, served hot and fragrant.

SHRIMP & PORK PANCAKE



280k

BÁNH XÈO TÔM

Crispy rice pancake filled with shrimp and pork, herbs, and bean sprouts for a balanced savory taste.

HOI AN GRILLED PORK



340k

THỊT NƯỚNG HỘI AN

Marinated pork grilled to aromatic perfection, served with fresh herbs and local flavors.

GRILLED BEEF



390k

BÒ CUỘN SẢ

Minced beef seasoned and wrapped around fresh lemongrass stalks, then grilled to release a fragrant, smoky aroma.

PORK RICE PAPER ROLLS



290k

BÁNH TRÁNG CUỘN THỊT HEO

Sliced pork served with fresh herbs and vegetables, wrapped in soft rice paper and enjoyed with a savory dipping sauce.

STEAMED RICE CAKES



150k

BÁNH BÈO

Soft, delicate rice cakes served moist with light savory sauce, reflecting the gentle flavors of Hoi An cuisine.

SPECIAL LOCAL FOOD

WHITE ROSE DUMPLINGS

BÁNH BÔNG HỒNG TRẮNG

280k

Delicate steamed dumplings with a translucent wrapper and lightly seasoned shrimp filling, a Hoi An specialty.

HOI AN TRIO ROLL

TAM HỮU

280k

A traditional Hoi An specialty featuring shrimp, pork, and fresh Tra Que herbs delicately rolled together, delivering a fragrant and authentic taste of local heritage.

FRIED PRAWN BALLS

290k TÔM CHIÊN BÁCH HOA

Crispy fried prawns coated with a delicate minced shrimp mixture, golden and aromatic.

3-FLAVOR ROLLS

390k

CUÓN TƯƠI TAM VỊ

Freshly rolled shrimp, pork, and aromatic herbs, offering a light, refreshing taste inspired by traditional Vietnamese flavors.

SPECIAL VIỆT NAM FOOD

HANOI PHO ROLLS

280k

PHỞ CUỐN HÀ NỘI



Soft "Phở" sheets rolled with tender beef and fresh herbs, served with a light dipping sauce for a clean and refreshing Northern flavor.

SMOKED BUFFALO MEAT

290k

TRÀU GÁC BẾP



Traditional smoked buffalo meat, rich and savory, with a distinctive smoky aroma and a mildly spicy finish.

EEL NOODLES

290k

MỠ LƯỜN



Signature Quang-style noodles topped with tender eel, lightly coated in a turmeric-infused broth, highlighting the earthy sweetness and Central Vietnamese character.

HORSE MEAT TRÉ

290k

NEM NGỰA



Traditional fermented horse meat, mildly tangy and savory, with a distinctive local flavor.

CHICKEN PHO

250k

PHỞ GÀ



A clear, aromatic broth simmered with spices, served with tender chicken, flat rice noodles, and fresh herbs for a light and comforting Northern flavor.

BEEF PHO

290k

PHỞ BÒ



An iconic Northern Vietnamese soup with clear, aromatic broth, tender beef, flat rice noodles and fresh herbs, offering a clean, balanced and timeless flavor.

SALMON PHO

390k

PHỞ CÁ HỒI



A light, fragrant broth served with fresh salmon slices, flat rice noodles, and herbs, offering a delicate and modern twist on traditional pho.

BRAISED PORK BELLY

490k

KHÂU NHỤC



Traditional slow-braised pork belly, richly seasoned and cooked until exceptionally tender, offering deep savory flavors and a soft, melt-in-the-mouth texture.

RICE & NOODLES

KIMCHI FRIED RICE

CƠM CHIÊN KIM CHI

190k

Stir-fried rice with fermented kimchi, delivering a savory depth and gentle spice.

HOI AN CHICKEN RICE

CƠM GÀ XÉ

190k

A beloved Hoi An specialty of tender shredded free-range chicken, lightly seasoned and served with fragrant yellow rice cooked in chicken broth.

ROTISSERIE CHICKEN RICE

CƠM GÀ RÔ TI

210k

Glazed rotisserie-style chicken served over fragrant rice, offering a savory-sweet finish and tender, juicy texture.

STIR-FRIED BEEF NOODLES

MỠ XÀO BÒ

250k

Wok-fried noodles with tender beef and fresh vegetables, seasoned to highlight rich, savory flavors.

JADE FRIED RICE

CƠM CHIÊN NGỌC BÍCH

290k

Fragrant fried rice infused with fresh green vegetables, lightly seasoned for a clean and refreshing finish.

PINEAPPLE ISLAND FRIED RICE

CƠM CHIÊN ĐÀO DỨA

390k

Golden fried rice served in a pineapple style, combining gentle sweetness, subtle acidity, and savory grains for a lively, tropical-inspired bite.

STIR-FRIED CHICKEN NOODLES

MỠ XÀO GÀ

290k

Wok-tossed noodles with tender chicken and crisp vegetables, lightly seasoned for a savory, balanced finish.

STIR-FRIED SEAFOOD NOODLES

MỠ XÀO HẢI SẢN

350k

Springy noodles tossed with fresh seafood, quickly seared to lock in sweetness and finished with a savory glaze that highlights the ocean-forward character of the dish.

HOT POT

MIXED MUSHROOM HOTPOT

LÀU NẤM THẬP CẨM

790k

A wholesome hotpot featuring a selection of fresh mushrooms gently simmered in a light, aromatic broth. Each variety contributes its own texture and natural sweetness, creating a clean, comforting flavor that is both nourishing and satisfying.



CHICKEN HOTPOT WITH GIANG LEAVES

LÀU GÀ LÁ GIANG

990k



A traditional hotpot featuring tender chicken simmered in a lightly sour broth infused with aromatic giang leaves. Bright, refreshing acidity balances the richness of the chicken, creating a comforting yet vibrant flavor, perfect for having together.

STURGEON HOTPOT

LÀU CÁ TÀM

1.290k

Fresh sturgeon cut into generous portions, gently cooked to maintain its firm yet tender texture. The naturally rich flavor of the fish is complemented by a subtly seasoned broth, offering depth without heaviness and a refined dining experience.



THAI SEAFOOD MUSHROOM HOTPOT

LÀU NẤM THÁI HẢI SẢN

1.690k

A vibrant hotpot combining fresh seafood and assorted mushrooms in a Thai-inspired broth. Bright citrus notes, gentle spice, and herbal aromas create a lively balance, enhancing the sweetness of seafood while keeping the broth light and refreshing.



HOT POT

MINERAL BROTH POMFRET HOT POT

CÁ CHIM TẨM SUỐI KHOÁNG

1.290k



Fresh silver pomfret is carefully selected and gently cooked in a clear, delicate mineral-inspired broth, allowing the fish's natural sweetness to shine through. The broth is slowly simmered with bones and aromatic herbs, creating a light yet flavorful base that enhances rather than overpowers the freshness of the fish.

Served with seasonal vegetables and fresh rice vermicelli, this hot pot offers a soothing and balanced dining experience—perfect for sharing, where purity of flavor and quiet comfort come together at the table.

SOUP & CONGEE

CHICKEN RICE PORRIDGE

CHÁO GÀ

150k

Comforting chicken rice porridge simmered until smooth and fragrant, featuring tender chicken and a light, savory broth.

BEEF RICE PORRIDGE

CHÁO BÒ

150k

Warm and comforting rice porridge simmered until smooth, topped with tender beef and gently seasoned for a rich yet delicate flavor.

SHRIMP RICE PORRIDGE

CHÁO TÔM

190k

Smooth and comforting rice porridge cooked with fresh shrimp, lightly seasoned to highlight its natural sweetness and delicate flavor

SALMON RICE PORRIDGE

CHÁO CÁ HÒI

350k

Creamy rice porridge gently simmered with fresh salmon, offering a rich, delicate flavor and a nourishing, comforting finish.

WONTON SOUP

SOUP HOÀNH THÁNH

290k

Clear, savory broth served with delicate pork-filled wontons, lightly seasoned and comforting, a classic Asian soup favorite.

TOM YUM SOUP

SOUP TOM YUM

390k

Classic Thai hot and sour soup with fragrant herbs, lemongrass and lime, delivering a bold, refreshing and aromatic flavor.

ABALONE SOUP

SOUP BÀO NGƯ

390k

Clear, refined soup featuring tender abalone, delicately seasoned to highlight its natural sweetness and elegant flavor.

SET MENU



VIETNAMESE HOME-STYLE MEAL 990k

FOR 2 PAX

A well-balanced Vietnamese set meal featuring refreshing chicken salad, stir-fried mixed vegetables, grilled fish wrapped in banana leaves, and light cabbage & shrimp soup. Served with steamed rice and seasonal fruits, this set offers a comforting taste of everyday Vietnamese home cooking.



1.290k

SOUTHERN SIGNATURE MEAL

FOR 3 PAX

A flavorful Southern Vietnamese set featuring refreshing banana flower salad, Hoi An-style fried spring rolls, stir-fried morning glory with garlic, and slow-braised pork cooked in fresh coconut. Served with tangy sour fish soup, steamed rice, and finished with Wonder-style steamed banana cake for a satisfying local dining experience.



1.490k

VIETNAMESE FLAVOR HARMONY MEAL

FOR 4 PAX

A vibrant Vietnamese set meal featuring refreshing green mango salad with seafood, crispy fried shrimp, bok choy in mushroom sauce, sweet and sour fish, and five-spice grilled beef. Served with minced pork soup, steamed rice, and chewy sweet potato dessert, this set delivers a balanced harmony of fresh, savory and comforting flavors.

SET COMBO



HOI AN HERITAGE PLATTER

690k

SET ĐẶC SẢN HỘI AN

A thoughtfully curated Hoi An tasting platter featuring aromatic grilled pork, delicate White Rose dumplings, and crispy fried wontons. This trio brings together rich, savory flavors and contrasting textures, offering a well-rounded introduction to Hoi An's most beloved local specialties.

SAIGON FRESH PLATTER

SET HƯƠNG VỊ SÀI GÒN

790k

A refreshing Southern Vietnamese platter featuring fresh trio spring rolls, aromatic lemongrass beef rolls, and vibrant shredded chicken salad. Light, fragrant and well-balanced, this combination highlights the fresh herbs, bright flavors and relaxed spirit of Southern Vietnamese cuisine.



HA NOI FLAVOR PLATTER

890k

SET TINH HOA HÀ NỘI

A classic Northern Vietnamese platter featuring crispy fried spring rolls, delicate rolled pho noodles, and Hanoi-style grilled pork with vermicelli. Rich, comforting and well-balanced, this combo captures the authentic flavors and culinary traditions of Northern Vietnam.



SET COMBO

TAY BAC HERITAGE PLATTER MỆT TÂY BẮC

1.190k

A distinctive Northwest Vietnam platter featuring fermented horse meat rolls, traditional mountain sausage, and smoked dried buffalo meat. Rich, savory and deeply aromatic, this platter reflects the bold flavors and rustic culinary heritage of Vietnam's Northwest highlands.



CHICKEN TRIO PLATTER MỆT GÀ 3 MÓN

990k

A curated platter featuring three signature chicken preparations: crispy salt-roasted chicken, rustic open-flame grilled chicken, and savory fish sauce-glazed fried chicken. Served with fragrant rice, fresh herbs, pickles, and house-made dipping sauces for a complete sharing experience.



PREMIUM SASHIMI PLATTER

1.590k

COMBO SASHIMI

A beautifully arranged sashimi platter featuring fresh salmon and assorted seasonal seafood, delicately sliced and presented with crisp vegetables, herbs and traditional garnishes. Clean, fresh flavors and elegant presentation, ideal for sharing

DESSERTS

ICE CREAM CUP



80k

A refreshing selection of creamy ice cream, served simply in a cup for a light and satisfying finish.

KEM CUP

STEAMED BANANA CAKE



90k

A traditional Vietnamese dessert made with ripe bananas, gently steamed for a soft texture and natural sweetness.

BÁNH CHUỐI HẤP

CREME BRULEE



120k

A classic French dessert featuring silky vanilla custard topped with a thin, caramelized sugar crust.

KEM BRULE

CHEWY SWEET DESSERT



120k

A comforting Vietnamese dessert made with soft, chewy sweet potato pieces gently simmered in a lightly sweetened broth.

CHÈ KHOAI ĐỎ

CHEESECAKE



190k

A smooth and creamy dessert with a rich cheese filling and a delicate, lightly sweet finish.

BÁNH PHÔ MAI

NIPA PALM SWEET SOUP



190k

A traditional Hoi An dessert made with tender nipa palm fruit, gently simmered in a lightly sweetened coconut broth.

CHÈ DỪA NƯỚC

SEASONAL FRESH FRUIT



190k

A selection of fresh fruits, carefully chosen and served according to the season to ensure the best natural flavor.

TRÁI CÂY THEO MÙA

COCONUT ROLLED ICE CREAM



250k

A refreshing coconut-based ice cream, freshly rolled on a chilled surface for a smooth texture and delicate tropical flavor.

KEM ĐÁO DỪA