



**Súp cua nấu măng tây**

*Asparagus and Crab Meat Soup*

**129,000**

*Ocean crab meat and fresh asparagus soup*



**Súp bí đỏ phô ma**

*Pumpkin Cream & Cheese Soup*

**129,000**

*Local pumpkin cream soup with parmesan cheese and crouton*



**Súp gà xé**

*Shredded Chicken Soup*

**129,000**

*Shredded chicken soup with corn, mushroom*



**Hoành Thánh Chiên Giòn**

*Crispy deep fried Wonton*

**99,000**

*Deep fried fresh wonton stuffed mince pork dipping sweet & sour tomato sauce*



**Chả giò**

*Crispy Spring Roll*

**109,000**

*Select your favorite spring roll: pork / shrimp / vegetarian*



**Gỏi cuốn**

*Fresh Handrolls*

**109,000**

*Fresh handrolls with pork, shrimp and lettuce*



**Bánh Hoa Hồng và bánh bao chay**

*White Rose & Dumpling*

**109,000**

*Hoi An specialty white rose with minced prawn, vegetable dumpling and homemade sauce*



**Bánh xèo Hội An**

*Hoi An Pancake*

**129,000**

*Hoi An classic pancake with pork and seafood, bean sprout, spring onion and homemade sauce*



**Gỏi bưởi trộn mực và mực nướng**

*Duo of Calamari*

**139,000**

*Pomelo and calamari salad, grilled calamari, local herbs*



**Gỏi hoa chuối hải sản**

*Banana Blossom Salad with Seafood*

**139,000**

*Banana blossom salad with seafood and local herb, prawn cracker*



**Gỏi xoài hải sản**

*Spicy White Tuna and Prawn Mango Salad*

**159,000**

*Marinated white tuna fillet in chili and lemongrass, pan fried tiger prawn, green mango salad, prawn cracker and local herbs*



**Sườn heo chua ngọt**

**Sweet and Sour Pork ribs**

**219,000**

*Wok- fried boneless pork ribs, bell pepper, onion, tomato, pineapple in homemade sweet and sour sauce. Served with steamed rice*



**Faifo “Cao lầu’ và súp hoành thánh**

**Duo of Pork**

**219,000**

*Hoi An “ Cao Lau” noodle with char-siu pork & roasted pork rib, wonton and bokchoy soup*



**Mực xào dứa và ớt xanh**

**Sauteed Calamari**

**239,000**

*Sauteed calamari, pineapple, bell pepper in homemade sauce, calamari salad, pandan leave steamed rice*



**Vịt xào xả gừng và rau thơm**

**Stir-fried Duck in lemongrass and ginger**

**239,000**

*Stir-fried duck with lemon grass, ginger and herbs served with wok- fried vegetables and steamed rice*



**Gà kho gừng**

**Simmered Chicken and ginger**

**239,000**

*Simmered chicken fillet in ginger, steamed vegetables, steamed rice*



**Bò lúc lắc**

**Local Beef “luc lac”**

**269,000**

*Stir-fried local beef fillet, bell pepper, onion in garlic and oyster sauce served with French fried or steamed rice*



**Cà Ry Bò**

*Beef curry*

**269,000**

*Chunky Beef cubes simmered with potato, carrot, onion, coconut milk, served with steamed rice*



**Cá hấp lá chuối**

*Steamed Fish in banana leaf*

**269,000**

*Steamed Fillet Snapper with vermicelli, shitake mushroom and julienne vegetables in banana leaf*



**Sườn Heo nướng**

*BBQ / BBQ Pork ribs*

**279,000**

*Grilled Pork ribs in homemade BBQ sauce served with steamed vegetables and steamed rice*



**Tôm sốt me**

*Tiger Prawn tamarind*

**299,000**

*Pan-fried Tiger prawn in tamarind sauce, steamed vegetables and coconut steamed rice*



**Vịt quay sốt ngũ vị**

*Roasted country Duck*

**319,000**

*Roasted country duck breast in five- spice sauce, Hoi An duck salad, ginger steamed rice*



**Tôm nướng bơ tỏi**

*Grilled Tiger Prawn in garlic*

**329,000**

*Grilled Tiger prawn in garlic, stir-fried vegetables in butter garlic, trio chef's sauce*



Món Khai Vị

*Appertijer*

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Price is quoted in VND and included 10% VAT tax

SET MENU:

INDIVIDUAL SET MENU NHẬT XƯA  
582.000vnd/ pax

Amuse Bouche

*White rose cake and cracker with minced prawn/Bánh hoa hồng và bánh tráng nướng  
tôm thịt*

Appetizer

Ancient Faifo appetizer / Khai vị kiểu Faifo

*Traditional prawn spring roll, vegetables hand roll, minced beef wrapped in "la lot",  
grilled calamari in chili, market fresh lettuce, homemade soya and fish sauce*

Soup

Party's shredded Chicken and sweet Corn soup

*Súp bắp thịt Gà xé và hành chiên giòn*

*Boiled Chicken stock with shred chicken meat, Corn kernel, Roux Eggs and thicken  
with Corn starch and onion rings*

Main course

Duo of pork/ Sườn non hầm, xá xíu, Faifo 'Caolầu' và súp hoành thánh

*Char siu boneless pork ribs and braised pork shoulder with Hoi An noodles, wonton  
soups and banana blossom herbs salad*

Dessert

Crepes with fruit salad, "xu xê" cake and coco coriander ice cream

*Bánh xèo ngọt cuộn trái cây trộn, bánh xu xê và kem dừa hương ngò*

→ Link photo menu Nhật Xưa: <https://drive.google.com/open?id=1NqKFCz9y-QS06jlQdLQhCaZRiXMIg7Wo>



## INDIVIDUAL SET MENU NHẬT XƯA II

678.000vnd/ pax

### Amouse

Cripy wonton with pork pork/ *Bánh hoành thánh chiên giòn.*  
*Wonton skin, pork meat, tomato sauce, dry shallot & spring onion*

### Starter

Dou of calamari/ *Gỏi mực.*

*Water cress, pomelo, steamed calamari, onion, herbs, calamari skewer, shallot oil & roasted peanut.*

### Soup

Beef mushroom soup/ *Súp bò.*

*Minced beef, mushroom, carrot, eggs, spring onion, cream corn*

### Sobert

*Passion sobert*

### Main couse

Trio chicken rice/ *Cơm gà.*

*Chicken salad, chicken warpped in lemon grass, roasted chicken leg & steamed rice.*

Tamarind king prawn & steamed vegetable/ *Tôm sốt me và rau củ.*

*Prawn, onion, vegetable, tamarind sauce, herbs, red chili & dry shallot.*

### Dessert

Mango opera & coconut ice cream/ *Bánh xoài và kem dừa.*

Link photo Nhật Xưa II: [https://drive.google.com/open?id=1ThqiPQQdHJAs3-Bh\\_qJhR\\_ild-JmFexc](https://drive.google.com/open?id=1ThqiPQQdHJAs3-Bh_qJhR_ild-JmFexc)

## INDIVIDUAL SET MENU THÀNH CỐ

438.000 vnd / person

### Amuse Bouche

White rose cake and cracker with minced prawn  
*Bánh hoa hồng và bánh tráng nướng tôm thịt*

### Starter

Ancient Faifo appetizer/ *Khai vị kiểu Faifo*

*Traditional prawn spring roll, vegetables hand roll, minced beef wrapped in "la lot",  
grilled calamari in chili , market fresh lettuce, homemade soya and fish sauce*

### Soup

Pumpkin cream soup/ *Súp bí đỏ*

### Main course

Prawn tamarind/ *Tôm sốt me và mì Quảng xào giá đỗ*

*Wok-tossed Tiger prawn in tamarind sauce, stir-fried Quảng noodle with beansprout  
and mixed green salad*

### Dessert

Crepes with fruit salad, fruit skewer and young coconut ice cream  
*Bánh crepe cuộn trái cây, trái cây xiên que và kem dừa non*

Link photo Menu Thành Cố : <https://drive.google.com/open?id=19Y-ehITFPFjQgpq-hyixXNcfxl-vC0p>





Món Khai Vị

*Appertijer*

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