

VIETNAM VOYAGE

CENTRAL VIETNAM CUISINE
VND 1,900,000++/SET/2 GUEST

Step into an enchanting culinary journey through the captivating flavors of central Vietnam, where each dish reflects the region's deep-rooted traditions and heartfelt commitment to culinary excellence.



LUA
GRILL & BAR



APPETIZER | 360

Ninh Hoa Grilled Pork Sausage,
Fine Rice Vermicelli, Pork, Herbs

Nem nướng, originated in the alleys of Hue, is one of the most famous street snacks in all of Vietnam today. Crafted from marinated minced pork grilled over charcoal, its aroma is simply irresistible and pairs exquisitely with fresh vegetables, vermicelli, and dew-soaked rice paper.

SOUP | 440

Phu Yen Ocean Tuna Eye Soup

A specialty in the fishing region of Phu Yen, the Ocean Tuna Eyes soup is a unique dish that is both delightful and intimidating. Yet, once people summon the courage to taste this delicacy, they're enchanted by the fresh flavors and irresistible richness. Additionally, this soup boasts exceptional nutritional value, brimming with Omega-3 and DHA, both renowned for their benefits to eye and brain health.



MAIN COURSE | 850

Chili Hot Pot, Beef, Tiger Prawn, Baby Squids, Centella, Bitter Melon, Crown Daisy, Egg Noodle, Rice Noodle

Beef dipped in chili sauce is a Da Nang specialty and constitutes a local version of beef hot pot. Using both lean and fatty beef shanks, thinly sliced and dipped in hot and sour sauce, this specialty brings a very special, local twist to the traditional hot pot.



DESSERT | 180

Hue Plain Rice Flan

In Vietnam, there's a proverb that goes, "vo chong ta banh duc" (us husband and wife are like girdle cake and steamed rice cake). Vietnamese steamed rice cake are rustic dishes that symbolize a genuine, tight-knit relationship that remains steady with time. Particularly, banh duc is a nostalgic food that is close to the heart of those born in the countryside, bringing childhood memories and a soothing sweet feeling to both mind and body.

