

Rainbowl Poké.

598 kcal / 852 kcal

Big in Japan

692 kcal / 852 kcal

Funky Town

512 kcal / 710 kcal

708 kcal / 910 kcal

Spicy Caycay

730 kcal / 942 kcal

Maui Wowie

490 kcal / 650 kcal

Miso Salmon

**B** Tamari Town

**Suuuperfood** 

parmesan flakes, mixed greens

Sauce: Tamari dressing 540 kcal

Sauce: Miso ginger dressing 610 kcal

roasted sweet potato, mint, parsley, mix greens

Sauce: Rainbowl salad dressing 628 kcal

Double Rainbowl

radish, gari ginger, onsen egg, mango

papaya & carrot, pico-de-gallo, kimchi

Feature: Salmon or Tuna | Secret marinade + roasted sesame sauce Toppings: Tobiko, wakame salad, edamame, tamago, cucumber, corn, radish, pickled onions, pico-de-gallo, shoyu quail egg, guacamole, Crunchies: Roasted sesame, crispy shallots & garlic, nori seaweed

on | Secret marinade, wasabi mayo, teriyaki Toppings: Tobiko, tamago, wakame salad, edamame, scallions, corn,

Crunchies: Roasted sesame, fried shallots, fried garlic, nori seaweed

Toppings: Tobiko, tamago, wakame salad, scallions, cucumber, pickled

Crunchies: Roasted sesame, crispy shallots & garlic, nori seaweed

Feature: Salmon and Tuna | Secret marinade + sriracha mayo

radish, scallions, pickled onions, gari ginger, pico-de-gallo

Crunchies: Roasted sesame, crispy shallots, nori seaweed

Feature: Tuna | Spicy marinade + sriracha mayo

Crunchies: Popped brown rice, nori seaweed

pickled onions, pickled jalapenos, pico-de-gallo

**\$** • **\$** • **\$** • **\$** 

Gourmet Salads

All our salads are tossed to order with our premium

dressings. We don't fluff our salads. We pack them!

Our mix: Garlic seared salmon, diced avocado, purple cabbage, edamame,

cucumber, roasted sweet potato, seasame seeds, fried shallots, mixed greens.

Our mix: Quinoa, lentil, carrot, cherry tomatoes, roasted walnut pieces 10

Our min: Quinoa, lentil, avocado, apple, cherry tomato, raw broccoli, 110

Crunchies: Roasted sesame, nori seaweed, wasabi peas

wakame, seasame oil, seasame seeds

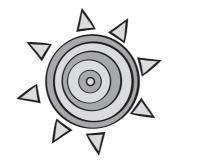
Feature: Tuna | Shoyu + wasabi mayo

Toppings: Tobiko, onsen egg, guacamole, edamame, corn, cucumber,

Toppings: Tobiko, avocado, edamame, cucumber, scallions, nori seaweed,

Toppings: Tobiko, shoyu quail eggs, wakame salad, corn, pineapple,

Feature: Salmon or Tuna | Flame seared + Rainbowl sauce



S/M/L

70/150/200

70/150/200

70/150/200

80/160/210

70/150/200

70/150/200

### Choose your base

Sushi Rice | Brown Rice | Mixed Greens | Half & Half



### Veggie Bowl

Same same but different, poke without the fish..

A little bit of this ... little bit of that ... the key to life is balance

**E** Tofu Panda 60/110/150 Feature: Fried tofu | Sesame shoyu + roasted sesame sauce Toppings: Guacamole, corn, cucumber, radish, edamame, scallions, pickled onions, pickled papaya & carrot, pico-de-gallo, gari ginger, nori seaweed, crispy shallots 602 kcal / 795 kcal

Sauce: Sesame shoyu

378 kcal

Shroom Bros Feature: Broccoli + mushroom | Black pepper sauce The Rest: Brown rice, corn, cucumber, radish, edamame, scallions, pineapple, pickled onions, pico-de-gallo, gari ginger, nori seaweed, crispy shallots

**Miso** Hungie Feature: Fried tofu + eggplant | Miso stir-fried The Rest: Sushi rice, mixed greens, corn, cucumber, radish, edamame, scallions, pickled onions, pickled papaya & carrot, pico-de-gallo, gari ginger, nori seaweed, crispy shallots Sauce: Roasted seasame 615 kcal

**E** Californication 110 Feature: Cauliflower + sweet potato | Tempura The Rest: Sushi rice, mixed greens, corn, radish, pickled onions, pickled jalapenos, kimchi, pico-de-gallo, mango cabbage slaw, nori seaweed, crispy shallots Sauce: Teriyaki, seasame shoyu 580 kcal

Add on (+60) or swap Protein: Wagyu Beef Cubes +75 | Crispy Pork | Garlic Prawn Passionfruit Chicken | Salmon | Tuna |

### Sushi Tacos

Tuna

Sriracha Mayo,

Sushi Rice, Wakame,

Tobiko, Cucumber,

Sesame, Shoyu

Crispy double fried nori shells stuffed with flavor goodness

Salmon

Wasabi Mayo,

Pickled Onions,

Shoyu

@ Wakame Sushi Rice, Guacamole, Sushi Rice, Tobiko Pickled Carrot and Papaya, Wakame, Cucumber, Seasame, Edamame, Sesame, Shoyu **55** 



OF YOUR CHOICE and 1 WAKAME

170

Crispy Nori Tempura chips to dip into our

# Newbies

000

Tartare Dipping Nachos

160

### OPEN HOURS 9:00 AM TILL 10 PM

# the

Most of us here speak sign language hence your experience will be a bit different <3

#aquietplacelifestyle







**ENGLISH** 

### WE ARE?

Three brands with different missions, drives and purposes but all coming together here since Christmas 2023. We come from different places, bringing our own experiences and stories. No matter what those stories are, we're a group of people who are on this journey together in this peaceful place! We're a lil group together with Light House Hostel, Bikini Bottom Express, and Missteak. We're a bigger family than normal, just a few normal people together trying to do normal things the best way that we possibly can < 3

### WE HOPE...

We can bring you a quiet place, peaceful space, good food, nourishing drinks surrounded by happy people. Then you can forget about chaos, clear your head, hear your soul and keep going:)

Please feel free to talk, laugh or even sing, we want you all to have fun, this place is not about coming here and being quiet, no pressure, just let it be.

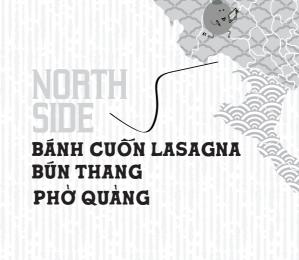
Please view us the same as you would any other restaurants <3

Speak on our behal if you can, reviews helps us massively and help other people find us like you did (honest review pleaseee)



# TRAVEL BY BELLY

A NEW WAY OF TRAVELLING ..... BY BELLY! LOW COST AND ZERO TIME CONSUMED



MY QUANG **BÚN NGHÊ** COM LAM MUÕI KNIA PHO SAN

BÁNH HÒI **BÒ KHO** CÀ RI GÀ BÒ LÚC LẮC

This map shows where the inspiration and idea of our dishes came from. The menu revisits forgotten classic and introduces unique twist of traditional dishes. We choose to skip the usual famous recipe as we hope apart from here, you can visit other street food places that carry the heart and soul of Viet cuisine. Viet Nom is Viet Nam in Quang Nam accent. Nomnom Viet Food, a bit of central Vietnam flavour. Welcome to Vietnom < 3

### **VIETNOM-LOCAL EATERY**

Trang **2-3** 

RAINBOWL-POKE

**QUIET PLACE-JUICE BAR** 









Mi Quang is our cultural heritage, the everyday staple of Quang Nam, Da Nang. Love and the understanding of this noodle allows us to introduce new and quirky dishes with with Mi Quang at the heart.

#### Mi Quang Tron

85

Your choice of topping with bean sprouts, lettuce, purple cabbage in sesame sauce, herbs, rice paper, fried shallots, classic garlic chili fish sauce

Choose: (spicy | very spicy | not spicy at all)

- \* Char Siu, minced pork, prawn and quail eggs
- Mushroom, fried tofu and veggies

#### Wok Fried Mi Quang

85

Aka Mỳ Quảng áp chảo gang. Viet version of drunken noodles, flat noodles, sprouts, chives

- \* Charred Beef
- Wegetarian Mushroom and Tofu

#### Mi Quang Roll

85

Rolled Mi Quang Noodle stuffed with your choice of filling, lettuce, pickled papaya carrot,.. served with knia seed and cashew dipping sauce instead of traditional Danang version containing liver and peanut.

- \* Grilled Pork
- & Mushroom & Tofu

#### Mi Quang Chien

Deep fried crispy noodles topped with Char Siu pork and greens balanced with our palate cleanser summer mix of cucumber, starfruit, carrot, papaya, purple cabage, cilantro with in house dressing and fried shallots.

#### Mi Quang Cao Lau

85

Quang noodles, fried noodles, char siu, bean sprouts, pickled onions and bird eyes chilies, fresh herbs, salad, cilantro and traditional Cao Lau sauce. Especially for those who are not too familiar with the firm texture of Cao Lau.

### Mì Quảng Spaghetti

Quang noodles, minced beef, Vietnom tomato sauce,... The Quang noodles resemble Fettucine, still featuring minced beef Bolognese but with a Vietnamese twist. The al dente noodles have a lighter, more delicate texture, and they blend seamlessly with the globally renowned Italian cuisine...

#### Phở Quảng

85

The soul of Vietnamese Cuisine. My Quang is a staple in Central so we're merging the two together. Two country's cultural heritage in one. Topped with sprouts, sawtooth corriander, viet basil, fried shallots.

\* Char Siu Pork and Rare beef

Mushroom

# All DAY BREAKFAST

#### Vietnom Chicken Curry

85

Chicken curry with coconut cream, potatoes, carrots, served with rice or bread.

#### 🛎 Bò Kho

Beef stew, carrot, potato, quail eggs, with rice or bread.

#### Bò Lúc Lắc

Flash-seared flat iron beef cubes, bell pepper, onion, pineapple in Peppery sauce, served with bread or rice

#### 🛎 Bánh Cuốn Lasagna

Your choice of fillings in between layers of flat sheet rice noodles, sauteed onion, topped with chives, friedshallots, veggies, papaya carrot pickles, herbs and dipping sauce.

- \* Mince pork, wood ear mushroom
- & Two types of mushrooms, carrot

#### & Hummusish Vietnom

95

Saucy mushroom base topped with tomato, bell peppers, onion, cucumber, jalapenos, and olive oil inspired by Mediterranean hummus, served with garlic butter bread and cilantro.

#### Bun Thang

The dish which got forgotten as was outshined by Pho. Refreshing chicken based broth topped with shredded chicken, omelette, pork ham, prawn, minced pork, friedshallot rau ram. Recommmened with a bit of og shrimp paste

#### Bun Thit Nuong

95

Grilled pork belly, pork in betel leaves, salad, herbs, cilantro, pickled carrot papaya, fried shallots, sate chili paste, Knia sauce - Vietnom version made with Central highland seeds, cashews and minced meat. Our version instead traditional Danang peanut one.

#### Bun Nghe

Tumeric & chives noodles, pan fried Snakehead white fish marinated in tumeric, wild garlic and galangal served with a side salad, pickled onion, starfruit, cucumber.

# Nomnom Dishes

#### Summer Phở Sắn Roll

95

95

95

Pho san noodle, grilled pork belly, minced pork in betel leaves, lettuce, purple cabage, pickled carrot papaya, served with chili garlic fish sauce.

#### Thở Sắn

Fried spring rolls on a bed of casava noodle salad, minced pork, purple cabage salad, herbs. Pho san is speciality of Quang Nam but get forgotten.

#### Bánh Hỏi

Direct translation - Question cake- another form of rice noodle serve with crispy pork, spring rolls, chives, fried shallots, serve with garlic chili fish sauce.

#### Salad Càng Cua

120

130

Pepper elder salad, stir fried beef with tomato, pickle onion, fried shallot, sesame tossed in vinagrette

### RICE DISHES

#### Vietnom Fried Rice

(topped with crispy rice and comes with side soup)

Choose your Protein:

\*Salted Salmon \*Garlic Prawn \*Crispy Pork \*Beef Lemongrass Pineapple

#### Xin Chao Krapow

115

Vietnamese Krapow same same but different Choose your Protein (comes with fried egg): \*Basil Pork \* Passionfruit Roti Chicken

### SNACKS

### TVietnom Chicken Bites

Flavor packed, light batter chicken bites \* Garlic \* Special Galangal

#### Spring Roll

95

Prawn, Pork & Wood Ear Mushroom in 3 different ways served with mustard leaves, pickled carrot papaya and chili garlic fish sauce (roll it yourself < 3)

#### Sweet Potato Fries

**50** 

Crispy sweet potato fries with our in house seasoning, served with chilli sauce and mayo.

# VIETNOMS CREATIONS

Even though we are very different the strength of our team comes from each individual, together we are truly unique. We've created a kitchen that's both Vietnamese and not so Vietnamese, both traditional and modern, both slow and meticulous yet fast and strong.

We don't have a specific "concept"; we are simply ourselves, making food that we love—carrying the Viet spirit that runs strong in us, together with all the beautiful people we've met along the way who chose to stay with us on this

Almost two years old, we are constantly learning and evolving. The menu you have in hand right now is our original version, the same as the one in Da Nang, introducing all the OG flavors at the start of our new journey in Hoi An. Soon, we'll introduce our Hoi An—inspired version... coming soon (we just don't know how soon, hihi <3).

We value your feedback—however small—as well as any ideas you'd like to share (if you don't mind :) ). We hope you eat deliciously, leave with a smile on your face, and look forward to seeing you again! Hopefully very, very soon <3

#### Breakfast Baoger

85

Flashed seared beef, fried eggs, Viet hollandaise, pickled onion in between bao bun

#### Pork Baoger

85

Char Siu slowcooked pork, Viet hollandaise, lettuce, tomato, cucumber, starfruit, pickled onion, pickled papaya & carrot

### Weg Baoger

Mushrooms stuffing with carrots, leeks, sriracha mayo, mushroom sauce, pickled, avocado, pickled onion.

### **PLATTERS**

Ba Chi Mot Nang

150

Grilled one sun pork belly. Secret marinate, served with lettuce, pickle carrot papaya, herbs + sun on all senses

#### Com Lam Muoi Knia

180

Grilled rice in bamboo tube served with Knia salt from the Central Highlands, lemongrass grilled pork, and salad.

#### BBQ Pork Ribs

Vietnom seasoned BBQ pork ribs, sweet potato fries, sesame, in house dipping sauce, side salad.