

# THE MENEWS

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

#AQUIETPLACELIFESTYLE

## #Aquietplacelifestyle

- Only people with Em oi t shirt will response to your EM OIIII (it means the same as excuse me in English). The rest won't. It is just the way it is. You can waveee ♡♡  
- no music simply because a few of us can still hear beat or random noise and it will interupt our own comfort zone (quietness)  
In here you have the chance to use your other sense more hihi.  
-Reading, writing and sign is a big thing here!

## WE ARE

More of us under one roof is cosier than separately. Thats why we are all here - 3 separate brands with different missions. We've been squeezing together since Dec 2023 - Da nang and Again Sep 2025 - Hoi An <3  
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.  
You can find us here:  
- Ground floor 95-97-99 Mai Thuc Lan Da Nang  
- Second floor 115-117-119 Tran Quang Khai, Hoi An

DA NANG



HOI AN



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

# TRAVEL BY BELLY

## NORTH SIDE

BÁNH CUỐN LASAGNA  
BÚN THANG  
PHỞ QUẢNG  
BÚN CHÀ



## MIDDLE SIDE

MỸ QUẢNG  
CAO LÂU  
PHỞ SẴN



## SOUTH SIDE

CÀ RI GÀ  
BÒ LÚC LẮC  
BÒ KHO



\*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 Vietnam <3

VIETNOM-LOCAL EATERY



RAINBOWL-POKÉ






QUIET PLACE-JUICE BAR







# VIETNOM


Local Eatery

 = All day Brekky  
 = Longer wait time  
 = Veggie

## NOODLES

 **Bún Thang** 85  
The dish which got forgotten as was outshined by Pho. Refreshing chicken based broth topped with shredded chicken, omelette, prawn, minced chicken, fried shallots, rau ram. Recommended with a bit of og shrimp paste


 **Bún Thịt Nướng** 115  
Grilled pork belly, beef in betel leaves, salad, herbs, cilantro, pickled carrot papaya, fried shallots, sate chili paste, Knia sauce - Vietnam version made with Central highland seeds, cashews and minced meat

**Bún Nghê** 115  
Fresh Tumeric & chives noodles, leeks, wild garlic, carrot, tossed in a touch of peanut oil  
3 types of mushrooms, tofu, veg  
 Green Bone Fish - Local sea speciality & Salad \*\*150

**Summer Phở Sắn Roll** 95  
Pho san noodle sheet, grilled pork belly, minced beef in betel leaves, lettuce, purple cabbage, pickled carrot papaya, served with chili garlic fish sauce.


**Phở Sắn** 95  
Fried spring rolls on a bed of casava noodle salad, minced pork, purple cabbage salad, herbs. Pho san is speciality of Quang Nam but get forgotten

**Bánh Hỏi** 115  
Direct translation - Question cake - another form of rice noodle, chives, fried shallots, served with garlic chilli fish sauce  
\*Crispy Pork + Spring Roll  
\*Grilled Pork + Beef in Betel Leaf


 **Cao Lầu Udon Noodles** 85  
Mushroom, raddish and veggie broth with Cao Lau Noodles (similar texture to Udon) topped with veggie goodness

**Bún Chả Hối** 115  
One of the most well known Vietnamese dishes, with Banh Hoi instead of noodles, less messy and more flavor :). Charred Pork in warm Nuoc Mam broth (Viet Holy Water) pickled papaya & carrot and veggies

## CLASSICS

 **Bò Kho** 135  
12 hour braised beef stew inspired by beef bourguignon from when the French ruled over Vietnam, now becoming a classic traditional dish. Served with chunky carrots, potatoes and quail eggs, **with rice or bread.**

**Meat Me Platter** 180  
Your choice of pork with grilled sticky rice served in bamboo tube, pickle carrot papaya, sesame cashew lemongrass dipping salt, Viet salt sauce and fresh side salad.  
\*Grilled Lemongrass Pork Belly 180  
\*One Sun Pork Belly (taste the sun) 220

 **Bò Lúc Lắc** 220  
Flash-seared Wagyu beef cubes, bell pepper, zucchini, onion, pineapple in Peppery sauce, served with bread or rice

## BITES

**Vietnom Chicken Bites** 95  
Special Galangal, flavor packed, light batter chicken bites


**Spring Roll** 95  
Prawn, Pork & Wood Ear Mushroom in 2 different ways served with pickled carrot papaya and chili garlic fish sauce (roll it yourself <3)




## SIGNATURE MY QUANG



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.

**Mì Quảng Trộn** 90  
Your choice of topping with bean sprouts, lettuce, purple cabbage in vinegarette, 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

**Mì Quảng 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, fried tofu and veggies

**Mì Quảng Cao Lầu** 90  
Quang noodles, fried noodles, char siu, bean sprouts, fresh herbs, salad and traditional Cao Lau sauce. Especially for those who are not too familiar with the firm texture of Cao Lau.

**Phở Quảng** 95  
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. Rare beef Topped with sprouts, sawtooth coriander, viet basil, fried shallots. Normally Mi Quang is not used because the broth doesn't get into the noodles, but here we treat the noodles <3

**TanTan Noodles** 115  
Chicken based broth, sesame, cashew, miso, hoi an bean paste, minced pork, mi quang, minced chicken, topped with sprouts Viet spinach. No soya or peanut compared to the OG version, for nutty nut fans. Nutritious but not heavy :)


**Pad Việt** 125  
Similar to our super famous neighbour pad Thai but made Vietnamese, more umami with mam ruoc, tamarin and my quang. Topped with sticky tamarin shrimp, shredded chicken, sprout, chives, viet spinach and egg.  
\*for more similar texture to the og version with a bit chew change to pho San

## UMAMAMIA TOWN



The greatest invention of seasoning history. Made its way to Vietnam since the 19th century and been sneaking into every kitchen every household. If you are big fan of msg, the world famous make sh\*t good powder don't look elsewhere. If not please skip this section <3 \*\*less than 1gram every dish

**Vietnom Chicken Curry** 105  
Chicken curry with coconut cream, potatoes, carrots, served with rice or bread

**Wok Fried Mì Quảng** 85  
Aka Mỳ Quảng áp chảo gang. Viet version of drunken noodles, flat noodles, sprouts, chives  
\* Charred Beef  
 Mushroom, fried tofu

**Bánh Cuốn Lasagna** 95  
Mince pork, wood ear mushroom in between layers of flat rice sheet noodles, sauteed onion, topped with chives, fried shallots, salad, pickle papaya carrot, mint and dipping sauce

## VIETNOM'S CREATION



**BANH XEO NACHOS** 125  
Calling all crisp and crunch lovers with seasoned Banh Xeo Nacho Chips (oh yes!) Served with herbs, tomato, onion, bell pepper carrot, papaya, purple cabbage and Vietnam Queso cheese sauce choose protein:  
\*Charsiou Pork \*Sauteed Beef  
\*Mushroom blend

**KHO QUET** 125  
Boiled al dente seasonal veggies and rice tots with the holy water of Vietnamese dipping sauces, sticky shrimp and pork caramelised sauce. Dipping is life.  
Current veg: Viet spinach, cauliflower, broccoli, zucchini, cabbage, bitter melon  
"Vegan version available"



# BAO GER



**Veg Baoger** 85  
Forest mushrooms, turmeric onions, tofu & carrot fried panko patty, topped with sriracha chilli jam mayo, pickles

**Pork Baoger** 85  
Char Siu slowcooked pork, wild garlic/nen mayo, lettuce, tomato, cucumber, starfruit, pickled papaya & carrot

**Breakfast Baoger** 85  
Flashed seared beef, fried eggs, Viet hollandaise, pickled onion in between bao bun

# RICE

\*All cooked in house pork lard\*

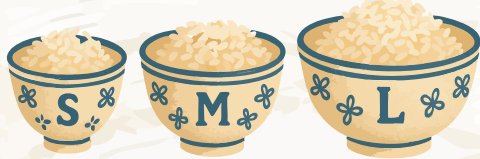
**Vietnom Fried Rice** 130  
Choose your Protein:  
\*Garlic Prawn \*Crispy Pork  
\*Beef, pineapple & pickled mustard leaf  
\* Salted fish and shredded chicken  
(all topped with crispy brown rice)

**Xin Chao Krapow** 115  
Vietnamese Krapow same same but different  
Choose your Protein (comes with fried egg):  
\*Viet Basil Pork \* É leaf Chicken  
Choose No Spicy / Little Spicy/ Spicy / Very Spicy



## Choose your base

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



= veggie

**Rainbowl Poké** 70/150/200  
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, gari ginger  
Crunchies: Roasted sesame, crispy shallots & garlic, nori seaweed  
598 kcal / 852 kcal

**Big in Japan** 70/150/200  
Feature: Salmon | Secret marinade, wasabi mayo, teriyaki  
Toppings: Tobiko, tamago, wakame salad, edamame, scallions, corn, radish, gari ginger, onsen egg, mango  
Crunchies: Roasted sesame, fried shallots, fried garlic, nori seaweed  
692 kcal / 852 kcal

**Funky Town** 70/150/200  
Feature: Salmon or Tuna | Flame seared + Rainbowl sauce  
Toppings: Tobiko, tamago, wakame salad, scallions, cucumber, pickled papaya & carrot, pico-de-gallo, kimchi  
Crunchies: Roasted sesame, crispy shallots & garlic, nori seaweed  
512 kcal / 710 kcal

**Double Rainbowl** 80/160/210  
Feature: Salmon and Tuna | Secret marinade + sriracha mayo  
Toppings: Tobiko, onsen egg, guacamole, edamame, corn, cucumber, radish, scallions, pickled onions, gari ginger, pico-de-gallo  
Crunchies: Roasted sesame, crispy shallots, nori seaweed  
708 kcal / 910 kcal

**Spicy Caycay** 70/150/200  
Feature: Tuna | Spicy marinade + sriracha mayo  
Toppings: Tobiko, avocado, edamame, cucumber, scallions, nori seaweed, wakame, sesame oil, sesame seeds  
Crunchies: Popped brown rice, nori seaweed  
730 kcal / 942 kcal

**Maui Wowie** 70/150/200  
Feature: Tuna | Shoyu + wasabi mayo  
Toppings: Tobiko, shoyu quail eggs, wakame salad, corn, pineapple, pickled onions, pickled jalapenos, pico-de-gallo  
Crunchies: Roasted sesame, nori seaweed, wasabi peas  
490 kcal / 650 kcal



## Gourmet Salads

All our salads are tossed to order with our premium dressings. We don't fluff our salads. We pack them!

**Miso Salmon** 150  
Our mix: Garlic seared salmon, diced avocado, purple cabbage, edamame, cucumber, roasted sweet potato, sesame seeds, fried shallots, mixed greens.  
Sauce: Miso ginger dressing  
610 kcal

**Tamari Town** 110  
Our mix: Quinoa, lentil, carrot, cherry tomatoes, roasted walnut pieces, parmesan flakes, mixed greens  
Sauce: Tamari dressing  
540 kcal

**Suuuperfood** 110  
Our mix: Quinoa, lentil, avocado, apple, cherry tomato, raw broccoli, roasted sweet potato, mint, parsley, mix greens  
Sauce: Rainbowl salad dressing  
628 kcal

## 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

**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

**Shroom Bros** 110  
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  
Sauce: Sesame shoyu  
378 kcal

**Miso Hungie** 110  
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 sesame  
615 kcal

**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, sesame shoyu  
580 kcal

~~~~~  
Add or swap protien :  
Prawn / Salmon / Tuna (+60)  
~~~~~

**\*NEW\* Salmon Trimmings Cup** 85  
Crispy seasoned fish skin with in house salmon jerky. Served with two dipping sauces.

**Tartare Dipping Nachos** 160  
Crispy Nori Tempura chips to dip into our salmon, tuna and avocado tartare bowl.

## Sushi Tacos

Crispy double fried nori shells stuffed with flavor goodness

2 OF YOUR CHOICE and 1 WAKAME

170

**Tuna** 70  
Sriracha Mayo, Sushi Rice, Wakame, Tobiko, Cucumber, Sesame, Shoyu

**Salmon** 70  
Wasabi Mayo, Sushi Rice, Tobiko, Pickled Onions, Cucumber, Sesame, Shoyu

**Wakame**  
Sushi Rice, Guacamole, Pickled Carrot and Papaya, Wakame, Edamame, Sesame, Shoyu







# Smoothie Bowls

## AVOCOCONUT 90

**Base:** Avocado, Kale, Coconut Cream, Frozen Yogurt  
**Toppings:** Kiwi, Mango, Banana, Coconut Flakes, Chia Seed

## KING KONG 90

**Base:** Banana, Mango, Pineapple, Turmeric, Frozen Yogurt  
**Toppings:** Dragon Fruit, Strawberry, Aloe Vera, Muesli, Coconut Flake, Chia Seeds

## RAINBOWL 120

**Base:** Blueberry, Rasberry, Strawberry, Banana, Acai & Protein Powder, Frozen Yogurt  
**Toppings:** Banana, Mango, Grape, Muesli, Coconut Flakes, Chocolate Chunks, Hemp Seed

## NUTJOB (Vegan) 120

**Base:** Banana, Medjool Dates, Peanut Butter, Cocoa Powder, Almond Milk, Baobab & Vegan Protein Powder  
**Toppings:** Banana, Muesli, Chocolate Chunks, Chia Seed, Almond, Walnut

## TROPICAL TANGO 90

**Base:** Mango, Strawberry, Frozen Yogurt  
**Toppings:** Strawberry, Dragon Fruit, Granola, Coconut Flake, Chia Seed.

## POWER BOWL (UNBLENDED) 90

**Including:** Banana, Mango, Dragon Fruit, Pear, Granola, Almond, Cashew, Coconut Flakes, Chia Seeds, Soft- Serve Yogurt

## BLUE OCEAN 120

**Base:** Banana, Blueberry, Coconut Cream, Butterfly Pea, Amla & Protein Powder, Frozen Yogurt  
**Toppings:** Strawberry, Kiwi, Muesli, Coconut Flake, Pumpkin Seed, Goji Berry

## CHOCO BERRY 120

**Base:** Banana, Strawberry, Chocolate Chunks, Cacao, MSM & Collagen Cowder with Frozen Yogurt  
**Toppings:** Strawberry, Granola, Coconut Flake, Cashew, Almond

# Dessert

## BANANA STICKY RICE 65

Sticky rice wrapped with sweet banana in banana leaf, topped with creamy coconut sauce and toasted sesame, Viet version of famous mango sticky rice

## HOMEMADE COCONUT AFFOGATO 75

Few scoops of homemade coconut creamy ice cream topped with Espresso

## BOUNTY BANANA FREEZE 55

As in the old days, no machine needed. Coconut milk combined with soft grilled chubby bananas (yes in vietnam it is a thing). Dipped in milky dark chocolate. Topped with knia seed and shredded coconut. **Vegan version : just the ice cream no chocolate**

## BANH XEO CHURRO 65

Rice Flour Based Fried Custard Dough, a bit softer than og version but carry it's own charming soul (+gluten free), with a side of dipping caramelized Ong Tho milk & chocolate

## HOMEMADE FROYO 50

In house froyo toppped with your choice of toppings : Mango, Choco Chunks, Strawberry, Coconut Flakes, Avocado, Chia Seeds, Granola



# Smoothie

Blended with frozen yoghurt. For vegan version please ask our staff. Never any ice or added sugar!

**Men's Health**  
Avocado, Banana, Macca Medjool Date, Cashew Milk & Butter, Ashwagandha 90

**Choco Protein**  
Banana, Protein, Coconut Cream, Cacao Powder 90

**Tropical Green**  
Pineapple, Banana, Spinach, Coconut cream 65

**Brain Power**  
Orange, Mango, Chia seed, blueberry Pineapple, Turmeric 70

**Queen Power**  
Blueberry, Strawberry, Passion Fruit, Protein, Collagen 90

**Vitamin Energy**  
Mango, Pineapple, Orange, Strawberry 65

**Collagen Star**  
Mango, Strawberry Banana, Blueberry, Raspberry, Collagen 80

**HeartBeat**  
Beetroot, Strawberry, Banana, Olive Oil, Black Garlic, Chia seeds, Cashew butter 90

**Banana PeanutButter**  
You can guess what is inside hihi 55



# JUICE

FIVE ELEMENTS APPEARS IN EVEN FOOD AND INSIDE OUR BODY. EASTERN MEDICINE BELIEVES FOOD IS CAPABLE OF HEALING, NOURISHING AND IMPROVING GENERAL HEALTH. FIVE ELEMENTS TRIES TO FIND HARMONY AND BALANCE, THE YIN AND YANG, MAKES US HEALTHY FROM WITHIN. EMBRACE THE KNOWLEDGE, SOMETHING WE GREW UP WITH. WE INTRODUCE THE NEW WAY TO SEE HOW NATURE CAN HELP US, THE LEARNING OF US STILL CONTINUES...

If any drinks have this symbol it means they have a little natural raw cane sugar inside to enhance flavor + health benefits with moderate consumption



## WATER ELEMENT

BLUE/ BLACK color: salty flavor. Nourishes the kidneys, balances hydration, improves memory, and relieves fatigue. The Water element restores inner calm and emotional depth.



**Vietnom Isotonic Water 55**  
Fizzy natural isotonic drink, lime, plum, natural sea salt crystal, sugar cane

**Pineapple Salt Ginger 55**  
Pineapple, ginger, natural sea salt crystal simple but effective

**Grape Blueberries 65**  
Grape, blueberries, coconut water, chia seed, natural sea salt crystal

## METAL ELEMENT

WHITE color : carries a hint of spice. Supports lung and respiratory health, Detoxifies through breath, soothes the skin, and balances hormonal breakouts. Metal brings clarity, purity, and focus to your mind and body.

**Pear cantaloupe 50**  
Pear, cantaloupe, ginger, lime, chia seeds

**Apple Pear Ginger 50**  
Apple, pear, ginger, natural sea salt crystal

**Coconut Lemon Basil 55**  
Coconut water, lemon, basil

**Pear Lemon Garlic 55**  
Pear, lemon, honey, black garlic

METAL



## WOOD ELEMENT

GREEN color - sour taste. Detoxifies the liver, good for eyes , and balances emotions. Wood symbolizes growth and renewal. Helping your body regenerate, release tension, rest better.

**June Plum Guava 50**  
June plum, guava, apple, mint

**Pear Pineapple 50**  
Pear, Pineapple, Kale, Celery, Ginger, Apple Cider

**Spinach Cucumber 55**  
Spinach, kale, cucumber, apple, lime

**Grape Pear Kale 55**  
Pear, Kale, Grape, Lime, Cucumber

WOOD

## EARTH ELEMENT

BROWN color - slightly sweet flavor. Strengthens the stomach and spleen, Improves digestion, nutrient absorption, and supports immunity. The Earth element grounds and nourishes you with comfort and stability.

**Guava passion 50**  
Guava, pineapple, passion fruit, mint

**Carrot orange 55**  
Carrot, Orange, Pineapple, Ginger, Turmeric

**Mandarin cantaloupe 50**  
Mandarin, cantaloupe, apple, ginger

**Mango Apple 50**  
Mango, apple, passion fruit

FIRE  
Opposing

## FIRE ELEMENT

RED color - slightly bitter. Supports heart health, enhances blood circulation, boosts positive energy. Fire warms your body, sparks joy, love, and connection.

**Beetroot apple 50**  
Beetroot, Apple, Orange, Carrot, Lime

**Orange Turmeric 50**  
Orange, Carrot, Turmeric, natural sea salt crystal

**Bell pepper carrot 50**  
Bell Pepper, Carrot, Pineapple, Orange, Ginger

**Strawberry pineapple 55**  
Strawberry, pineapple, orange

## HEALTHY SHOT



Very strong flavors, down the hatch in one....! Recommend one shot per day two week straight

**GINGER 45**  
Kale, Ginger, Turmeric, Lime, Cinnamon

**CELERY 45**  
Celery, Blueberry, Beetroot, MSM Powder

**CIDER TURMERIC 45**  
Apple Cider Vinegar, Black Garlic, Cayenne, Maple Syrup, Turmeric

**MORNING SHOT 45**

A cooked-down blend of garlic, lime, ginger, apple cider vinegar and honey. Best enjoyed on an empty stomach for a gentle detox and multiple health benefits. Let us know if you have any digestive sensitivities, and we'll water it down for you



# COFFEE

The fertile land of Vietnam yields exceptional coffee beans, all locally sourced from Dak Lak Province in the Central Highlands. Grown and produced by the Jarai ethnic group, these beans meet export quality standards — a rare achievement for a business run by an ethnic minority in Vietnam.

## CLASSIC

ESPRESSO/ AMERICANO	45
LATTE	50
CAPPUCCINO	50
ICED COCONUT AMERICANO	60
BLACK COFFE	30
VIET MILK COFFEE	35
VEGAN VIET MILK COFEE	40
VIET LATTE	40
SALT COFFEE	45
COLD BREW	50


## TEA

SIGNATURE FRUIT ICED TEA 	50
TAMARIND ICED TEA 	50
VIETNOM TEA Cordyceps, Longan, Goji berry, Red date, Rose, Jasmine Stevia	50
ICED COCONUT MATCHA	65
CLASSIC KOMBUCHA Please choosse: Mango Starfruit  Pineapple Turmeric   Hibiscus   F1 (First Ferment)	50 40

## NAUGHTY DRINKS

For naughty moments, just in case you need one.  
2x Stronger than usual (at least)

\*\* Can cause naughty behavior after 5 of these \*\*

CUTECUMBER TEQUILEAN	125
Tequila, Cucumber, Triple Sec, Lime	
VIETNOM THUNDER 	125
Tamarin Margarita, Chili Salt Rim	

## BEER

GUINNESS(440ML)	140
Irish Stout, low calories, rich in iron, healthy-ish beer option. A bit pricey as imported but definitely worth a try <3	
HUDA	35
Brewed in Hue, the old capital of Vietnam. Most of us believe the name stands for a blend of "Hue" and "Da Nang." Smooth, light, refreshing lager.	

## SPECIAL

EGGPRESSO BRULEE	65
Our version of caphe Trung, egg coffee.	
TIRAMISU COFFEE	65
Ice Americano topped with Mascarpone Tiramisu Creammmmm	
AVOCADO COFFEE	65
Avocado Smoothie with Coffee. Lightly sweet and creamy	
CARAMEL BANANA COFFEE	70
Salted caramel, banana, whipping,milk with espresso, topped with crispy banana skin	
AMERICANO HONEY LEMON	60
HOUSE COCONUT AFFOGATO	75

Change to Arabica bean +5 | Decaf +10 |  
Soy Milk +0đ | Almond Milk +15

## FIZZ

MANGO OIII	65
Mango, Guava, Lime, Kumquat, Tonic, Basil	
PINKY ORANGE	65
Water melon, Orange, Lime, Kumquat, Tonic	
PLUM KOMBUCHA	70
Fizzy plum flavor kombucha mocktail	
TAMARIN KOMBUCHA	70
Fizzy tamarin flavor kombucha mocktail	

## FRUITY BOOZE

Healthy-ish cocktails. A bit of this, a bit of that every  
now and then. The key to life is balance ^^

MIMOSA	85
Mandarin, Sparkling Wine, Lemongrass	
MOJICHA	90
Classic Mojito with Honey and Kombucha	
TIPSY STAR 	90
Tequila and Tonic, Homemade Star fruit Syrup, Lime	
DAIQUIRI OII 	90
Rum based classsic Daiquiry with Guava	
TROPIFIZZ 	95
Vodka and Tonic, Pineapple and Grape, Kombucha, Honey, Lime, Mint	

All alcoholic drinks come with a little snack.

### Extra options:

Home pork crackling / Anchovy whitebait

(M: 35k | L: 65k)

Rainbowl seaweed chips with salmon mayo

(M: 60k | L: 110k)





Oct 2025 a few days after our 2nd location opened in Hoi An. While waiting for your food to come you can read this as there's also no music to let yourself go with rhythm flow. The journey of finding more ingredients and inspiration for our second restaurant plus entering a new land – Hoi An. Our mind has opened up. The magical land carries so much history that makes us keep following and learning to see, digging deeper into the culture and the history of Viet cuisine. Finding those dishes that have been lost by time.

We realize its not all about ingredients. Its also about the past, the history and the root. From Champa (2nd Century) to French 19th Century and 1000 years of China, Vietnam has been through it all.

From Cao Lau that inspired us about high floor dining where middle class and high class Vietpeople used to back in the day enjoy Viet fine dining with a view.

The flow of that inspiration going strong. Finishing the construction part we right away came back to our first kitchen. Changing it completely as only now after almost 2 years we understand a bit deeper about our food culture, taking inspiration from many other countries too. Featuring Vietnam dishes, Viet Quang Nom dishes, Viet food through history, and a Lau Cao (high floor) food menu. Now its time for us all to play around with all our ideas, together with a team of young and creative little chefs we bring history with a bit of a twist to Central Vietnam.

We're always tweaking and changing, trying to make things better. If you have any feedback please do let us know :)

This is our first attempt on our way to slowly fullfill our dream and ideas. New coming soon...



## VIETNAM FRIED RICE

**BAO GER**

**BUN CHA HOI**

**MÌ QUẢNG TRỘN**

**SPRING ROLL**

**WOK FRIED MI QUANG**

Please view us the same as you would any other restaurants <3 Speak on our behalf if you can, reviews helps us massively and help other people find us like you did (honest review pleaseee)

**DA NANG VIETNAM**

**RAINBOWL POKE DA NANG**

**HOI AN VIETNAM**

**RAINBOWL POKE HOI AN**





# MORE SAUCE

WITHOUT CHILLI

WITH GARLIC & CHILLI

VIET CHILI

VIET KETCHUP

FRESH CHILI  
PASTE

MAYONAISE

SOYA SAUCE

FISH SAUCE



## POINT HERE



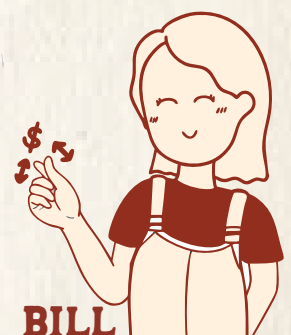
HOT(DRINK)



ICE(DRINK)



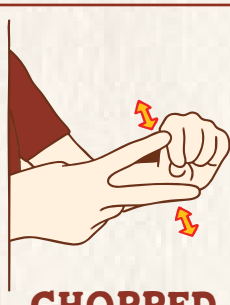
WATER



BILL



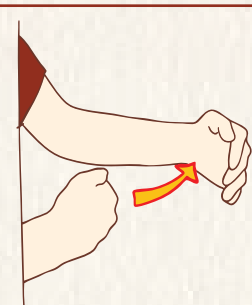
SALT, PEPPER



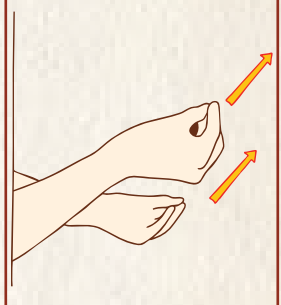
CHOPPED  
CHILLI



DELICIOUS



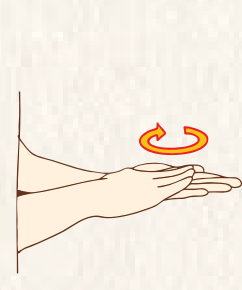
FULL?



TAKE AWAY



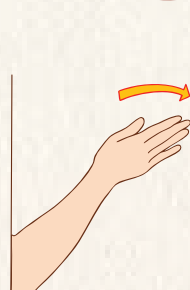
NO  
YES/NO QUESTION?



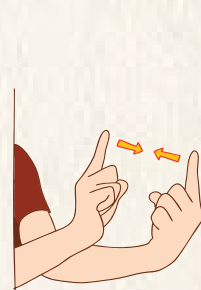
SORRY



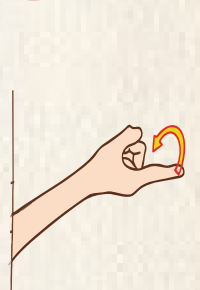
THANK YOU



SEE



YOU



AGAIN

## PLEASE CHOOSE

NON VERBAL  
QUIET PLACE'S WAY.  
JUST POINT AND NOTE

VERBAL COMMUNICATION  
SOME ONE WILL COME  
AND TALK TO YOU

### FUN FACT

To be able to communicate in sign language, the only thing you need to learn is alphabet. Just spell every letters.

Take time a bit but well worth it as a start.

Call us if you need AN on the spot class. ask us specific words if you like and you'll be good at sign very soon.



A



B



C



D



E



F



G



H



I



J



K



L



M



N



O



P



Q



R



S



T



U



V



W



X



Y



Z