

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 OIII (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 interrupt 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



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

NORTH SIDE

BÁNH CUỐN LASAGNA
MẮC KHÉN SPAGHETTI
PHỞ QUẢNG
BÚN CHÀ

MIDDLE SIDE

MỠ QUẢNG
CAO LẦU
PHỞ SẦN

SOUTH SIDE

CÀ RI GÀ
BÒ LÚC LẮC
BÒ KHO



This map shows the inspiration and ideas behind our dishes.

Our menu brings back forgotten classics, traditional ingredients that are no longer as common, and new twists on Vietnamese dishes rooted in tradition.

We choose not to follow the usual famous recipes, because we hope that beyond Vietnam, you will also visit the street food places that carry the true soul of Vietnamese cuisine.

Traditional and modern, this is a Vietnamese kitchen developed by a younger generation that still deeply values tradition. We are not trying to turn this place into "fusion". We simply hope to make Vietnamese food more approachable for international travellers, and to add another story to their journey through Vietnamese cuisine, rather than just retelling the same one.

For Vietnamese guests, it may feel familiar, but just a little different, so it does not feel boring.

"Viet Nôm" is the way "Việt Nam" is pronounced in the Quảng Nam and Đà Nẵng accent. Nomnom Vietnamese food, leaning slightly towards the flavours of Central Vietnam.

Welcome to Vietnam



ALL DAY BREAKFAST

Fun fact: we eat anything for breakfast, usually soupy stuffs easy to get down, or more filling for labor workers, including broken rice, sticky rice or bread. Below is popular breakfast dish, also look for things that have sunrise..When in Vietnam Brekky the Viet way! 🌅

Bò Lúc Lắc 220

Flash-seared Black Angus beef cubes, bell pepper, zucchini, onion, pineapple in Peppery sauce, served with bread or rice

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.

Bò Né * Vietnam Steak & Eggs 165

Thin sliced lemongrass skirt beef steak, 3 fried eggs, beef Vietnam pate and Viet spinach served with banh mi baguette and peppery vinaigrette side salad

Breakfast Sake Crepes 135

Not the alcohol one, Sake is a type of fruit aka breadfruit, tricky to use them but when done right they taste like sweet potato, even better. Ripe Sake together with just a tiny bit of potato, rice flour and normal crepes batter stuffs (milk, egg, butter,...) Introducing something very random Vietnam sake crepes.

***Salty Tooth:** Bo kho pulled beef, pickled onions, crispy char siu bacon bit, onion, mushroom, sunny side egg.

🌿**Sweet Tooth:** Sake crepes, vietnom pandan kaya sauce, served with fruit bowl and hot vietnom kaya coffee **gluten free**

Sticky Rice 85

Sticky rice (Xôi) is the ultimate Vietnamese breakfast staple, representing a deeply rooted culinary tradition that balances speed, budget, and high energy. Everything served with kimchi & Quails eggs. Choose: *Roti Chicken (Viet Rotisserie) *BBQ Pork

NOODLES

Bún Thịt Nướng 115

Danang specialty, very nom, done here with no peanut and no liver. Game changer, a little gift from us to all peanut allergies soul. Rice noodles with cashew sauce, sate chili paste, pickled papaya carrot, cucumber, herbs,..

🌿**Betel Leaf Wrapped Vegetarian Sausage, Deep-Fried Tofu with Fermented Soybean Sauce**

*Grilled pork belly, beef in betel leaves

Bún Nghệ 150

The real deal out there for this dish is with pig intestine (a bit chewy but actually pretty good ;)) here same thing but with fish <3 Silver Pomfret, tumeric, chives, rice noodles, carrot, leaks, wild garlic in peanut oil & salad

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, cilantro

Phở Sắn 95

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

Bánh Hỏi 115

Direct translation - Question cake - another form of rice noodle, chives, bean sprout, fried shallots, lettuce, pickle carrot & papaya, fresh herb, cucumber served with garlic chilli fish sauce

*Crispy Pork + Spring Roll

*Grilled Pork + Beef in Betel Leaf

🌿 Cao Lầu Udon Noodles 85

Mushroom, radish and veggie broth with Cao Lau Noodles (similar texture to Udon) topped with veggie goodness

Bún Bò Xào 120

Refreshing summer rice noodle salad with mixed veggies, lemongrass beef, sprouts, pickled carrot & papaya tossed in Vietnam fish sauce

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

GOURMET SALADS

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

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

🌅 = All day Brekky

🌿 = Veggie

UMAMMAMIA 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 dont 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 * 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, chive oil, cucumber, fried shallots, salad, pickle papaya carrot, mint and dipping sauce

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 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, pickle shallot with birds eye chilli. 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 doesnt 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 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 and egg. *for more similar texture to the og version with a bit chew change to pho San

Mi Quang Ý Spaghetti 95

Quang noodles resemble Fettucine, still featuring classic minced beef Bolognese but with Vietnamese twist, fish sauce and mắc khén northern seed (to all Italian friends, please forgive us this time, love youuuuuuuuu <3). The noodles have a lighter, more delicate texture, and they blend seamlessly with the globally renowned Italian cuisine

🌿 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: Rainbow salad dressing 628 kcal

RICE



Fried Rice 130

Served with popped rice & pickled melon.

Choose your Protein:

*Garlic Prawn *Lemongrass Pineapple Beef

Xin Chàò Krapow 115

Vietnamese Krapow same same but different

Choose your Protein (comes with fried egg):

* Viet Basil Pork * Viet Basil Chicken

(No Spicy / Little Spicy / Spicy / Very Spicy)

Char Siu Omelette 130

Omelette with Sticky pork Charsiu on top of a bed of rice with pickled melon and Viet Kimchi. Comfort food central!

Vietnom Platter

Grilled sticky rice served in bamboo tube, pickle melon, two Vietnamese speciality dipping sauces served with a fresh side salad.

*Grilled Silver Pomfret Fish 280

*Grilled lemongrass Pork Belly 180

Super Baby Bowl 90

Sushi rice, salmon floss, corn, avocado, roasted sesame sauce, nori seaweed, house teriyaki sauce, olive oil.



Choose your base

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

POKE



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 or Tuna | Secret marinade, wasabi mayo, teriyaki

Toppings: Tobiko, tamago, wakame salad, edamame, scallions, corn, radish, gari ginger, onsen egg (for M & L sizes), 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 (for M & L sizes), 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

Add or swap protein : Salmon / Tuna (+60)

SUSHI TACOS



Crispy double fried nori shells stuffed with flavor goodness

Tuna 70

Sriracha Mayo, Sushi Rice, Wakame, Tobiko, Cucumber, Sesame, Shoyu

Salmon 70

Wasabi Mayo, Sushi Rice, Tobiko, Pickled Onions, Cucumber, Sesame, Shoyu

Wakame 55

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

BAOGER



Breakfast Baoger 85

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



Veg Baoger 85

Fried panko coated patty filled with forest mushrooms, turmeric onions, tofu & carrot with sriracha chilli jam mayo, hollandaise and pickles

Pork Baoger 85

Char Siu slowcooked pork, lettuce, tomato, cucumber, starfruit, pickled papaya & carrot all topped with viet hollandaise



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



BITES

Banh Xeo Nachos 125

Calling all crisp and crunch lovers with seasoned Banh Xeo Nacho Chips served with herbs, tomato, onion, bell pepper carrot, papaya, mango, purple cabbage, starfruit, jalapenos, pickle onion and Vietnom Queso cheese sauce choose protein:

*Charsiu Pork *Sauteed Beef *Mushroom blend

Crispy Fish Skin 65

Lemon & Salted Egg coated salmon skin



Crispy Fried Sake 70

Crispy fried Sake in a chive batter. Sake is a Vietnamese fruit that almosts tastes like a sweet potato. Same same but very different. Served with Chili Mayo!

Trimmings Cup 85

Crispy seasoned salmon 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.

Spring Roll 95

*Minced pork & prawn inside

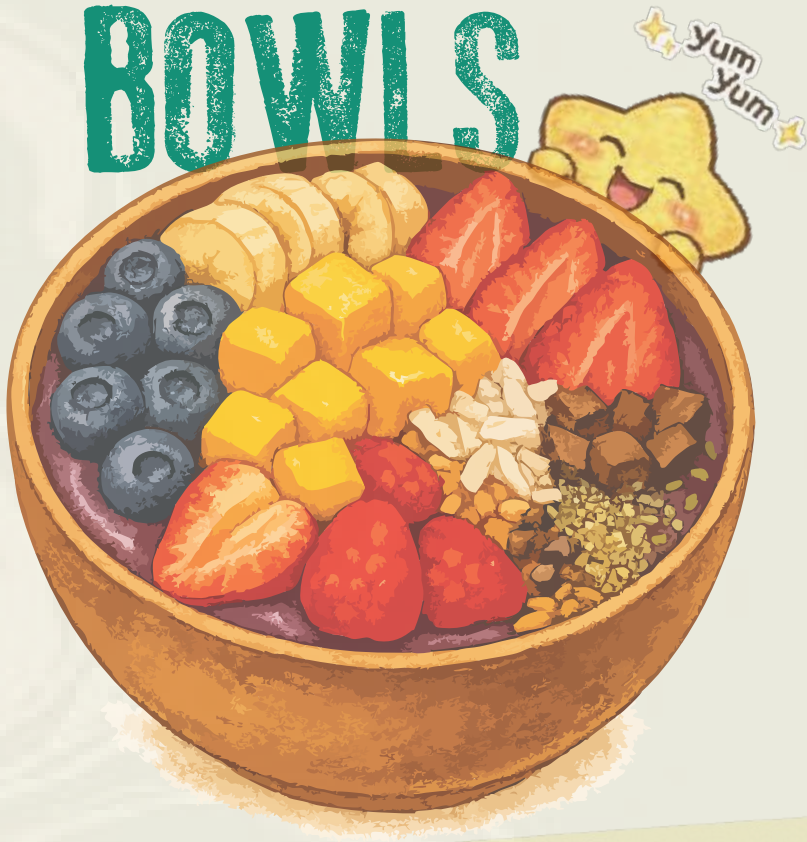
*Veggie Goodness

served with salad to roll with, pickled carrot papaya and chili garlic fish sauce (roll it yourself <3)

Chicken Bites 115

Crispy Chicken Bites with Vietnamese turmeric and herb batter

SMOOTHIE BOWLS



AVOCOCONUT 90
Base: Avocado, Kale, Coconut Cream, Frozen Yogurt
Toppings: Kiwi, Mango, Banana, Coconut Flakes, Chia Seed

RAINBOWL 120
Base: Blueberry, Rasberry, Strawberry, Banana, Acai & Protein Powder, Frozen Yogurt
Toppings: Banana, Mango, Grape, Muesli, Coconut Flakes, Chocolate Chunks, Hemp Seed

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, Collagen Powder with Frozen Yogurt
Toppings: Strawberry, Granola, Coconut Flake, Cashew, Almond

KING KONG 90
Base: Banana, Mango, Pineapple, Turmeric, Frozen Yogurt
Toppings: Dragon Fruit, Strawberry, Aloe Vera, Muesli, Coconut Flake, Chia Seeds

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

Dessert

BANH XEO CHURRO 70
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 topped with your choice of toppings: Mango, Choco Chunks, Strawberry, Coconut Flakes, Avocado, Chia Seeds, Granola

BANANA STICKY RICE 85
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/Decaf

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

VIETNOM SAKE CREPE 80
Sake crepes, vietnom pandan kaya sauce, served with in house coconut ice cream
****gluten free****

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.

FRUITY BOOZE

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

APRICOT ALLEY 90
Vietnom Plum Peach Liquor, Gin, Lime

MOJICHA 90
Classic Mojito with Honey and Kombuchas

HUNTERS MEDICINE 105
Jägermeister, ginger, pineapple, and lime. Jägermeister is a strong herbal liqueur made with 56 botanicals. It was once promoted as a "hunter's tonic" to help relieve coughs and stomach aches.

Jager Mango Smash 105
Jagermeister, lime juice, mango juice, ginger, honey, soda

Beer Snacks
Crispy Raibowl Salmon Skin
dusted with salted egg powder
70k



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...

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.

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



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

Apple Coconut 65

Celery, Cucumber, Apple, Coconut, Lime

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.

Popeye 65

Spinach, Green apple, Pineapple, Cucumber, Lime, Ginger

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

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 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

Strawberry Pineapple 55

Strawberry, pineapple, orange

Warm up Beet (no ice) 65

Beetroot, turmeric, ginger, pineapple, apple, lime, cayenne, chia seed

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 right before brekky 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



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

Brain Power

Mango, Passionfruit
Pineapple, Turmeric
70

Collagen Star

Mango, Strawberry
Banana, Blueberry,
Raspberry, Collagen
80

Tropical Green

Pineapple, Banana,
Kale, Coconut cream
65

Choco Protein

Banana, Protein,
Coconut Cream,
Cacao Powder
90

Queen Power

Blueberry, Strawberry,
Passion Fruit, Protein,
Collagen
90

Vitamin Energy

Mango, Pineapple, Orange,
Strawberry
65

Banana PeanutButter

You can guess what
is inside hihi
55

Coconut Kaya Milkshake 85

Coconut Pandan Kaya, house coconut ice cream

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
COCONUT KAYA COFFEE	45
BLACK COFFE	30
VIET MILK COFFEE	35
VIET LATTE	40
SALT COFFEE	45
COLD BREW	50

TEA

SIGNATURE FRUIT ICED TEA 	50
TAMARIND ICED TEA 	50
MATCHA LATTE	60
GINGER LEMON HONEY	50
VIETNOM TEA	50
Cordyceps, Longan, Goji berry, Red date, Rose, Jasmine Stevia	
ICED COCONUT MATCHA	65
CLASSIC KOMBUCHA	50
Please choosse: Mango Starfruit Pineapple Turmeric Hibiscus F1 (First Ferment)	40

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

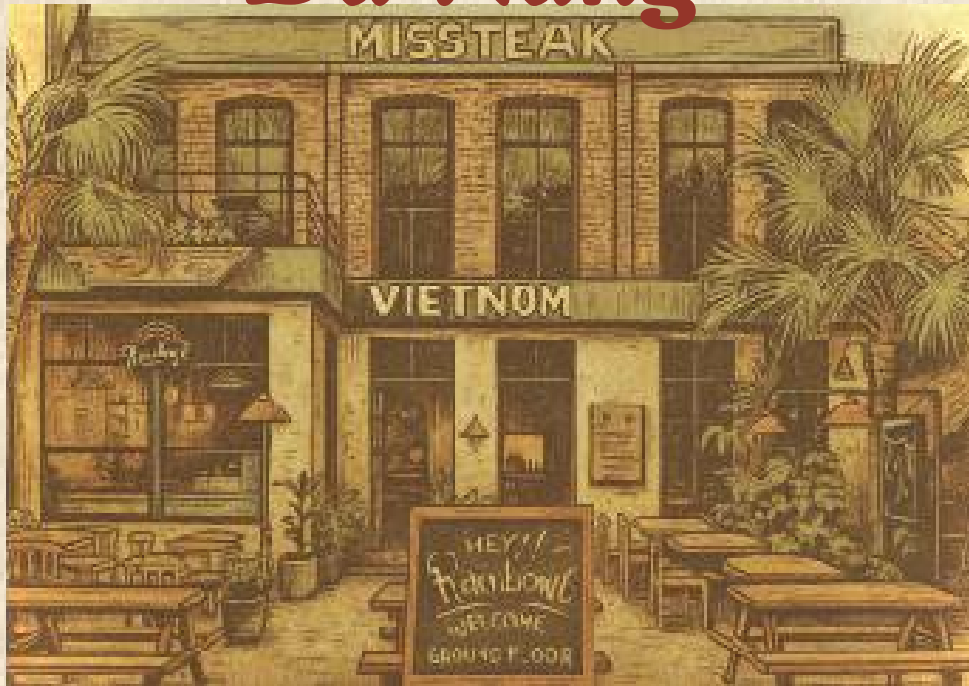
Change to Arabica bean +5 | Decaf +10 |
Soy Milk +0đ | Almond Milk +15



FIZZ

MANGO OIII	65
Mango, Guava, Lime, Kumquat, Tonic, Basil	
PINKY ORANGE	65
Water melon, Orange, Lime, Kumquat, Tonic	
Vietnom Isotonic Water	55
Fizzy natural isotonic drink, lime, plum, natural sea salt crystal, sugar cane	
Bee Grapeful	65
Grape, cucumber, lime, honey, soda	

Da Nang



Menews Danang, Vietnam 2026

Come up with the name Vietnam, it took us a while but after that, the pride of us and the weight of our country's food culture that we carry under the name (We think if we have different name we would not do it this way) wakes us up and pushes us to learn more, to dig deeper, to do better to deserve that name - Vietnam. We even talk to ourself, if we do not do it properly we would give up the brand to someone else better because we carry our country's name.

With that at the back of our mind, learning about the food culture, finding more ingredients and inspiration especially for our second restaurant Hoi An - Our mind has opened up. This magical land carries so much history.

Finding those dishes & stories that have been lost by time, Phở Sầu is one of those, Mỳ Quảng made by Huyền Trân Princess and our restaurant in Hoi An was on that road, Cao Lầu noodles tell us about high floor dining where middle class and high

class Viet people back in the day enjoy Viet fine dining with a view,..... and so much more. 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.

The flow of that inspiration going strong. 2 years and a half, all we can say is we just started to understand a bit deeper about our food culture, we realize that Viet cuisine learn from all over the world and we change it with the ingredients we find locally, all influences that we get in contact with and some of that we learn through the hard ways, through the wars, the ruled over from other countries,.... We are very different, from world famous Italian cuisine for example, their culture is the great opposed to us. That's why you see us, quite fusion, our restaurant Vietnam make it more extreme but to be honest it is the way viet food culture is.

Featuring famous Viet dishes, Central Viet *Quảng Nôm* dishes, Viet food through history (only a bit for now), introduce very traditional local specialities for people with food allergies. It is something we want to do because Viet we don't have food allergies and we realized our culture with everything on one dish make it hard for travelers.

Still playing around with all our ideas, still finding the niche, the gap to fill in to make Viet food more appealing to travelers and bring Viet food a bit further and more friendly to all.

We are a team of young and creative little chefs (not big one yet ^^) and mumma style home cooked food from our aunties who has been through the history even during the war.

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

This is our tiny little steps so far on our way to slowly fullfill our dream and ideas.
New menews coming soon...

Hoi An



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)



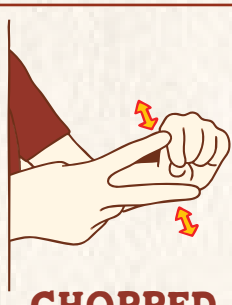
WATER



BILL



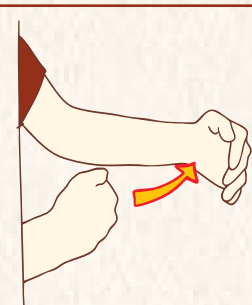
SALT, PEPPER



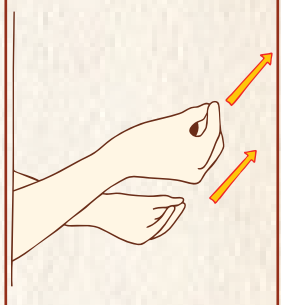
CHOPPED
CHILLI



DELICIOUS



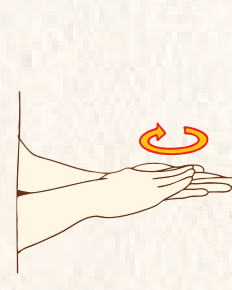
FULL?



TAKE AWAY



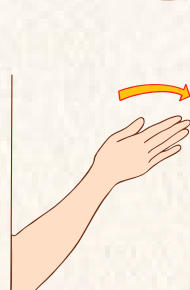
NO
YES/NO QUESTION?



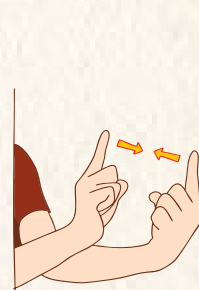
SORRY



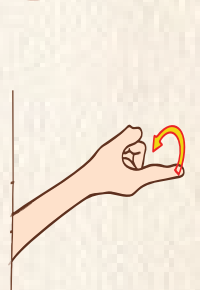
THANK YOU



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