

Menu 2023



HOME HOIAN  
HOIAN AUTHENTIC CUISINE

“Never cut a tree down in the wintertime. Never make a negative decision in the low time. Never make your most important decisions when you are in your worst moods. Wait. Be patient. The storm will pass. The spring will come.”

- Gillian Anderson -

*Months have passed and seasons have changed, but one thing remains, Home Hoi An is still your home away from home. With fresh new ingredients, an improved process of traditional home cooking, and familiar faces that make your meals more memorable, Home is here to bring you on a journey through time that delight your taste buds.*



WOK-FRIED CRAB WITH  
CHILLI ROCK SALT

CUA RANG MUỐI ỚT



GRILLED BEEF  
AND PIPER LOLOT ROLLS

BÒ NƯỚNG LÁ LỐT

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TRADITIONAL HOI AN  
NOODLES WITH CHAR SIU PORK

CAO LẦU BÁ LỄ

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## HOI AN STREET


### MÓN KHAI VỊ

Marinated Banana Blossom Salad with Prawn and Pork 115.000  
Gỏi hoa chuối tôm thịt

Sweet and Sour Beef and Aroma Salad 115.000  
Gỏi bò trộn rau thơm Trà Quế

Green Mango and Seafood Salad 115.000  
Gỏi xoài trộn hải sản rừng Dừa

Marinated Mushroom and Tofu Salad  105.000  
Gỏi nấm trộn váng đậu

Poached Okra and Young Coconut Salad  105.000  
Gỏi đậu bắp trộn dừa non

Rolled Pork and Shrimp with Local Herbs 115.000  
Rau diếp cuốn tôm thịt

Herbal Mushroom Fresh Spring Rolls  105.000  
Cuốn nấm Tịnh Tâm

“Quảng” Deep-fried Seafood Spring Rolls 125.000  
Chả giò rế hải sản xứ Quảng

Deep-fried Shrimp Spring Rolls 125.000  
Ram tôm cuộn hành chiên

Herb and Mushroom Vegetarian Spring Rolls  115.000  
Chả rau Trà Quế

Deep-fried Vegetarian Wonton with Mushroom Sauce 105.000  
Hoành thánh chiên sốt nấm 

Grilled Oyster with Spring Onion Salsa 155.000  
Hàu nướng mỡ hành

Traditional Hoi An Noodles with Char Siu Pork 125.000  
Cao lầu Bá Lễ

Traditional Hoi An Noodles with Prawn and Char Siu Chicken 125.000  
Mì Quảng

Hot and Sour Mushroom Soup  105.000  
Súp nấm chua cay





## HOI AN MARKET

## MÓN MẶN

## CRAB/Cua bể

Wok-fried Crab with Chilli Rock Salt 705.000  
Cua rang muối ớt

Stir-fried Crab with Hoi An Chilli Sauce 705.000  
Cua sốt tương ớt Hội An

Deep-fried Soft-shell Crab with Tamarind Sauce 355.000  
Cua lột chiên mắm me

## SEABASS/Cá chẽm

Stir-fried Seabass Fillet with Pineapple Salsa 295.000  
Cá chẽm sốt trái thơm chua ngọt

Crispy Seabass Fillet with Chilli Rock Salt 295.000  
Cá chẽm rang muối sả ớt

Grilled Seabass Fillet with Banana Leaf 295.000  
Cá chẽm nướng lá chuối



## SEMI-DRIED SQUID/Mực câu

Steamed Stuffed Squid with Pork Paste 255.000  
Mực dồn thịt heo hấp sốt tương xí muối

Char-grilled Squid with Hoi An Spices 255.000  
Mực nướng than hoa

Crispy Deep-fried Squid with Chilli Rock Salt 255.000  
Mực chiên xù rắc muối ớt

## TIGER PRAWN/Tôm sú

Grilled Prawn with Chilli Rock Salt 405.000  
Tôm sú nướng muối ớt

Stir-fried Prawn with Coconut and Salted Egg Sauce 405.000  
Tôm sú sốt trứng muối sữa dừa

Steamed Herbal Prawn on Hot Stone 405.000  
Tôm hấp rượu dừa

## BEEF/Thịt bò

Grilled Beef and Piper Lolot Rolls 255.000  
Bò cuộn lá lốt nướng

Grilled Herbal Beef on Hot Stone 255.000  
Bò nướng đá lửa







## PORK/Thịt heo

Char-grilled Herbal Char Siu Pork 225.000  
Thăn heo nướng than hoa

Char-grilled Pork Spare Ribs with Hoi An Spices 225.000  
Sườn heo nướng chĩa

## CHICKEN/Thịt gà

Grilled Herbal Chicken Thigh with Lime Leaf 225.000  
Gà nướng lá chanh

Deep-fried Chicken Thigh with Chilli Rock Salt 225.000  
Gà rang muối ớt

## DUCK/Thịt vịt

Hoi An Roasted Duck with Five Spices 275.000  
Vịt quay ngũ vị

Braised Duck with Mushroom Sauce 275.000  
Vịt tiềm xốt nấm Phố Hội

## HOI AN HOME TASTE

### MÓN NHÀ

Stewed Chicken with Ginger and Lemongrass 165.000  
Gà kho gừng sả

Braised Pork Spare Ribs with Black Pepper 165.000  
Sườn heo ram mặn

Stewed River Fish in Clay Pot 165.000  
Cá đồng kho nghệ

Stewed Mushroom with Black Pepper in Clay Pot 🌿 145.000  
Nấm rơm kho tiêu

Caramelized Mushroom with Chilli and Garlic 125.000  
Nấm cháy tỏi ớt

Braised Eggplant in Tomato Jus 🌿 105.000  
Cà tím om cà chua

Stir-fried Seasonal Vegetable with Garlic 🌿 105.000  
Rau theo mùa xào tỏi

Stir-fried Seasonal Vegetable with Beef 125.000  
Rau tập tàng xào bò



Wok-fried Noodles with Seafood Mì xào hải sản	155.000
Pineapple and Veggies Fried Rice 🌿 Cơm chiên trái thơm rau củ	115.000
Egg Fried Rice 🌿 Cơm chiên trứng	115.000
Hoi An Steamed Rice 🌿 Cơm gạo tám Thái	25.000
Steamed Broken Rice 🌿 Cơm gạo tấm	25.000
Hot and Sour Clam Soup Canh nghêu nấu chua	125.000
Pork Spare Ribs and Vegetable Soup Canh sườn rau củ	125.000
Prawn and Vegetable Soup Canh tôm nấu rau theo mùa	125.000
Lotus Seed and Mushroom Soup 🌿 Canh hạt sen nấm rơm	105.000



## HOI AN SWEET MÓN TRÁNG MIỆNG

Braised Banana in Coconut Milk Chuối chưng sữa dừa	85.000
Home-made Ice Cream (1 scoop) Kem hoa quả tự chọn (1 viên)	75.000
Seasonal Fresh Fruit Platter Đĩa trái cây theo mùa	105.000
Roasted Pineapple with Wild Honey and Coconut Ice Cream Dứa nướng mật ong và kẹo gạo	115.000
Chilled Mango and Coconut Parfait Kem xoài ép đá sữa dừa	115.000
Hoi An Coffee Jelly and Matcha Ice Cream Thạch cà phê phủ kem trà xanh	115.000





## HOME HANOI

WE ALSO HAVE A HOME  
IN HANOI!

The fusion of old world splendor and cutting edge sophistication defines Home Hanoi. We have blended the finest traditional Vietnamese food with an inspired contemporary cuisine, which are presented alongside our warm service in a spectacular surroundings. Superbly located in one of Hanoi's most desirable traditional areas, Home is within walking distance to lyrical lakes, traditional markets, charming parks and many of Hanoi's most popular sites.

With a growing international reputation for fantastic food that once known for its sweet, spicy and rich, Hanoi is becoming a major influencer in the world's food scene. When it comes to Home Moc, we are pioneering the traditional Hanoian food with an emphasize on the most exquisite seafood available in the market.

Dining at Home Moc is like taking a trip through time. We anchor ourselves from the roots of our past, with dishes that are rich with local traditional touch and well-kept family secrets. We ensure that, when you leave Home Moc, you will feel as though you have tried the very best of Vietnamese cuisine.

### HOME HANOI RESTAURANT

75 Nguyen Dinh Chieu Street, Hai Ba Trung District, Hanoi, Vietnam

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**1 JAPANESE COVERED BRIDGE**

Between Nguyen Thai Hoc & Nguyen Thi Minh Khai Streets  
Hoi An's most iconic attraction, the Japanese Covered Bridge or also known as Chua Cau was built in the early seventeenth century for the Japanese community of Hoi An, connecting Tran Phu and Nguyen Thi Minh Khai Streets in order to create a link with the Chinese quarters across the stream.

**2 TAN KY ANCIENT HOUSE**

101 Nguyen Thai Hoc  
Originally a home built for a Vietnamese merchant over two centuries ago, the house boasts its mixture of Japanese, Chinese, and Vietnamese architectural design. Visited by international and national leaders, this was the first old house in Hoi An to be granted with the title of Cultural Site by the Ministry of Culture & Information.

**3 ASSEMBLY HALLS**

46 & 176 Tran Phu  
The Hoi An Assembly Halls were built to serve the Chinese community of Hoi An. Traditionally, it served as a place where trade negotiations were implemented and also served as a communal house.

**4 HOI AN NIGHT MARKET**

1 Nguyen Hoang  
Located opposite the Japanese Covered Bridge, Nguyen Hoang Night Market is considered the most famous market in Hoi An featuring 50 various large and small stalls that sell lanterns, handicrafts, Ao dai, local specialities, and so on.

**5 RELEASING THE FLOWER GARLANDS**

Hoai River  
Releasing The Flower Garlands On The Hoai River  
A quintessential experience that any visitor should try in Hoi An is releasing flower garlands on the Hoai River. You will have a chance to make your own flower garlands and drop them down the water. These small twinkling lights represent a wish for good luck to your loved ones.





## THE QUINTESSENCE OF HOI AN CUISINE

### HOI AN NOODLES AND PORK | CAO LẦU

This is the most quintessential of Hoi An specialties, consisting of freshly hand made noodles, Cantonese-style char-siu pork, little bold sauce, blanched bean sprouts, and aromatic herbs sourced from Tra Que Village. The name “Cao Lau” means “the high storey” because the dish was served for only the upper classes who would dine on the upper floors of restaurants. Similar to the Japanese Bridge, Cao Lau is a symbol for cultural exchange among three nationalities in town -Vietnamese, Chinese, and Japanese.



### YELLOW NOODLES AND PORK | MÌ QUẢNG

Mi Quang (the noodle of Quang Nam) is a popular noodle bowl in Hoi An, featuring freshly handmade yellow flat rice noodles, slices of tasty char-siu pork, beef or chicken, shrimp, quail eggs, mildly spiced broth, Tra Que aromatic herbs, and crispy rice crackers.

### STEAMED RICE PAPER WITH GRILLED PORK BÁNH ƯỚT THỊT NƯỚNG

This delicious specialty is a perfect combination of fresh rice papers and grilled pork. The meat is marinated in spicy powder, pepper, lemongrass, shallot, rice wine, and honey, then gripped into bamboo sticks before being grilled over charcoal. Locals wrap rice papers around grilled meat with aromatic herbs and pickles, then dip all into the thick and spicy peanut sauce.



### DEEP-FRIED SEAFOOD SPRING ROLLS CHẢ GIÒ RẾ TÔM XỨ QUẢNG

Special local spring rolls are made by wrapping filling in rice paper wrappers and then frying them. The filling ingredients usually include fresh shrimp or crab meat, ground pork, vegetable, wood ear mushroom, and glass noodles. This dish is best served with lettuce, aromatic herbs, and sweet and sour dipping sauce.





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