



HOME HANOI  
VIETNAMESE RESTAURANT

# Menu

ALL YOU CAN EAT

VND 599.000+ PER GUEST



*"Home" remains the warmest, most welcoming place.  
As long as you pay a visit, HOME will always take great care of you.  
Whenever you dine at HOME, a large, complete meal is prepared with all the heart and love.*

*Guests, yet part of our family.*

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All prices are quoted in VND, subject to 10% VAT  
Giá trên được tính theo đơn vị VND, chưa bao gồm 10% VAT





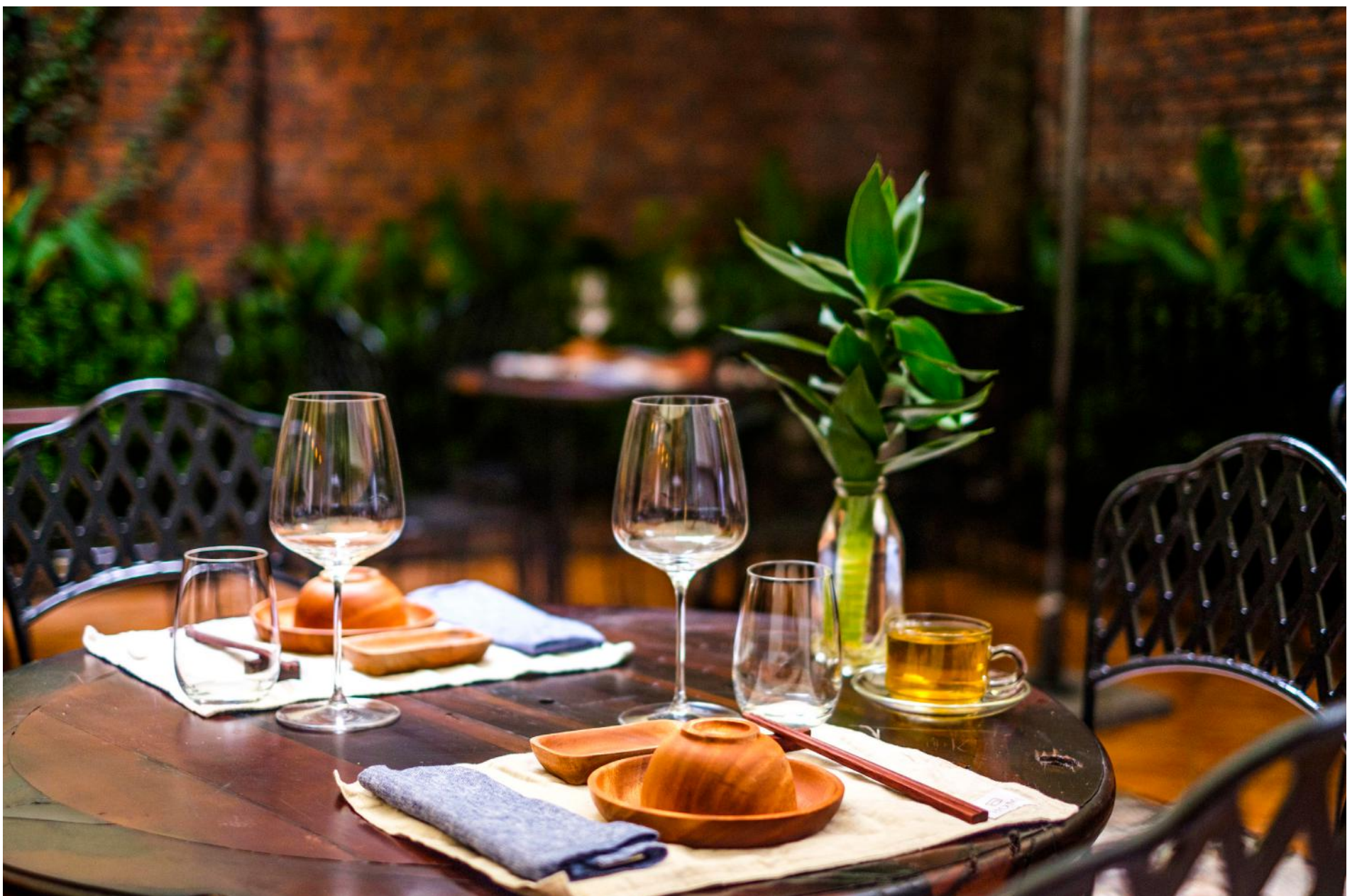
HOME HANOI'S ALL-YOU-CAN-EAT  
FEATURES OVER **50** CLASSIC  
VIETNAMESE DISHES

*BRINGING THE AUTHENTIC TASTE OF VIETNAM TO YOUR TABLE*

## GLOBAL TRAVEL MEDIA CONFIRMED!

*HOME Vietnamese Restaurant made its name in 2015 and has continued to amaze ever since. The recent return of HOME Hanoi has proven that.*

*As a restaurant that prides itself on serving authentic Vietnamese dishes, HOME Hanoi Restaurant is always looking for ways to push the boundaries of its menu while staying true to its roots.*







## THE PERFECT REPRESENTATION OF THE COUNTRY'S CULINARY TRADITIONS

*Vietnamese cuisine is renowned for its broad range of distinctive and savory flavors, and the All-you-can-eat menu at HOME Hanoi is certainly no different. Every dish on the menu is meticulously crafted with great care and attention, utilizing only the freshest, top-notch ingredients. The menu is complete with dishes that hail from every region of Viet-Nam, making it an excellent representation of the nation's rich culinary heritage.*



**“ WE ARE THRILLED TO INTRODUCE OUR DELECTABLE FOOD TO OUR CUSTOMERS ”**

*said the head chef Nguyen Gia Thien of HOME Vietnamese Restaurant. "We have worked hard to create a menu that offers something for everyone, whether you are a fan of traditional Vietnamese cuisine or are looking to try something new and exciting". The **All you can eat menu** is a perfect choice for those who want to experience the flavors of Vietnam at their own pace. Customers can choose from a wide variety of dishes, creating their own unique dining experience.*

## HOME RECOMMENDATION



Hanoian Grilled Pork with Vermicelli  
Bún Chả Phố Cổ



Traditional "Phở" with Beef  
Phở Bò Tái Lăn



Spices Beef Flambé with Vegetable  
Bò Đốt Lửa Hồng Cuốn Rau Đồng

# APPETIZERS & ENTRIES

Vietnamese appetizers are diverse and unique, with each region having its own specialty dishes. HOME Hanoi's menu offers a selection of some of the most popular and delicious options to kick off your meal and experience the unique flavors of Vietnam.

*IN THE NORTHERN REGION, the flavors tend to be milder and less spicy compared to other regions. The dishes are often balanced with a mix of salty, sweet, and sour elements, and the use of fresh herbs is prevalent.*



Marinated Lotus Root with Shredded Chicken "Nom"  
Nộm Ngó Sen Gà Xé

Hanoian Grilled Pork with Vermicelli  
Bún Chả Phố Cổ

Deep-fried Sea Crab Spring Rolls  
Nem Cua Bể

Traditional Grilled Herbal Fish with Shrimp Paste  
Chả Cá Thăng Long

Sweet and Sour Jellyfish with Ambarella "Goi"  
Gỏi Sứa Trộn Cóc Non

Grilled Pork Lemongrass Skewer with Rice Paper  
Nem Lụi Cuốn Bánh Tráng

Fried Chicken Wings with Fish Sauce  
Cánh Gà Chiên Mắm

Deep-fried Shrimp Dumpling  
Há Cảo Tôm Nõn Chiên

*IN THE CENTRAL REGION, while main dishes often feature a bold and spicy taste, appetizers are characterized by refreshing and light flavors.*



Fresh Spring Rolls with Roasted Pork  
Gỏi Cuốn Heo Quay

Green Banana and StarFruit Veal "Goi"  
Gỏi Bê Bóp Thầu Chua Ngọt

Southern Deep-fried Seafood and Salted Egg Spring Rolls  
Chả Giò Hải Sản Trứng Muối

Spices Beef Flambé with Vegetable  
Bò Đốt Lửa Hồng Cuốn Rau Đồng

*IN THE SOUTHERN REGION, people typically offer vegetarian appetizers made from fresh vegetables and herbs, such as "Gỏi", spring rolls, and other sweet and sour flavored dishes.*





# SOUP EDITIONS

*Soup is a staple in Vietnamese cuisine, and it is an integral part of almost every meal. From the Northern delta to the Southern coast, each region of Vietnam has its own unique soup recipes that are all bursting with flavors. Vietnamese soups not only contribute to a delicious meal but they also play an important role in health and wellness.*



Traditional Rare Beef 'Phở' Noodle Soup  
Phở Bò Tái Lăn

*This is a unique take on the classic Vietnamese "Phở". The dish features thin slices of rare beef that are rolled up and added to the boiling soup, creating a mouth-watering and delectable flavor that will leave your taste buds singing with joy.*



Shredded Chicken and Mushroom Soup  
Súp Gà Xé Nấm Hương

*This dish is a delightful blend of tender chicken, savory mushrooms, and fragrant herbs and spices. It's packed with nutrients keeping you energized throughout the day whilst being low in fat and calories, making it an ideal choice for those looking to maintain a healthy lifestyle.*



Seafood and Green Bean Congee  
Cháo Hải Sản Đậu Xanh

*This new creation is a perfect blend of flavors and textures, bringing together the delicate taste of fresh seafood with the comforting warmth of rice porridge. It is both filling and healthy, offering a balanced meal that is rich in protein, fiber, and essential vitamins and minerals.*



\* The images are for illustration purposes only



# HANOIAN SIGNATURE DISHES

To showcase a great representation of the cuisine that Hanoi has to offer, HOME Hanoi's head chef has selected two of its most renowned dishes:

## West Lake Crispy Golden Escargot Paste

Chả Ốc Tây Hồ

## Traditional Grilled Bagridae

Cá Lăng Nướng Truyền Thống



# SEAFOOD

*THE ONE THING THAT TIES REGIONS' SPECIALTIES ALL TOGETHER.*

*In all regions of Vietnam, seafood dishes are staples of the local cuisine. Thanks to the country's long coastline and abundant rivers which offer an array of seafood options such as fish, shrimp, crab, squid, and clams, the Vietnamese use these kinds of seafood in a multitude of dishes, ranging from simple stir-fries to elaborate soups and stews.*

Caramelized Squid with Fried Garlic  
Mực Cháy Tỏi

Stir-fried Giant Tiger Prawn with Tamarind Sauce  
Tôm Sú Xốt Me

Steamed Seashell with Spring Onion Salsa  
Sò Đại Dương Hấp Sả

Grilled Oyster with Scallion Oil  
Hàu Nướng Mỡ Hành

Deep-fried Soft-shelled Crab with Salt and Chili  
Cua Bấy Chiên Muối Ớt

Stir-fried Soft-shelled Crab with Turmeric Rice Noodles  
Cua Bấy Xào Bún Nghệ

Steamed Giant Tiger Prawn with Salt  
Tôm Sú Hấp Muối

Grilled Seashell with Spring Onion Salsa  
Sò Đại Dương Nướng Mỡ Hành

Grilled Whelk with Green Paper  
Ốc Biển Xoăn Nướng Tiêu Xanh

Stir-fried Whelk with Crispy Garlic  
Ốc Biển Xoăn Cháy Tỏi

Stir-fried Musel with Sweet and Sour Tamarind Sauce  
Vẹm Xốt Me

Grilled Mussel with Herbal Salsa  
Vẹm Nướng Làng Chài

Grilled Large Escargot with Fish Sauce  
Ốc Nhồi Nướng Mắm

Grilled Squid with Salt and Chili  
Mực Nướng Muối Ớt

Salt-roasted Bagridae  
Cá Lăng Rang Muối

Grilled Oyster with Salted Egg Sauce  
Hàu Nướng Xốt Trứng Muối

# LOCAL TASTE

To expand its menu, HOME Hanoi brings several local tastes from three regions of Vietnam that promise to tantalize your taste buds.

Despite regional differences, one thing that unites Vietnamese cuisine is the care and attention that locals put into preparing their dishes. Many wake up early to go to the market and buy the freshest ingredients which they then meticulously prepare with great care and attention to detail. This dedication to fresh and high-quality ingredients is what makes Vietnamese cuisine stand out, and what makes each dish a unique culinary experience.



Egg Fried Rice  
Cơm Chiên Trứng

Chicken and Mushroom Rice  
Cơm Gà Nấm

Shrimp Hotpot in Countryside Style  
Lẩu Tôm Bầu Đồng Quê

Seasonal Vegetable with Mushroom Hotpot  
Lẩu Nấm Rau Vườn

Stir-fried Duck with Local Basil  
Vịt Xào Húng Quế

Grilled Pork Rib with Lemongrass and Chili  
Sườn Heo Nướng Sả ớt

Southern Braised Beef Stew with Veggies  
Bò Kho Nam Bộ

Deep-fried Crispy Pork Belly  
Ba Rọi Chiên Giòn Bì

Caramelized Duck with Garlic  
Vịt Cháy Tỏi

Grilled Beef with Green Paper  
Bò Nướng Tiêu Xanh

Scrambled Eggs with Tomato and Pork Grease  
Trứng Chưng Tóp Mỡ

Stir-fried Glass Noodle with Seafood  
Miến Xào Hải Sản

Grilled Chicken Thigh with Lime Leaf  
Gà Nướng Lá Chanh

Stir-fried Seasonal Vegetable with Garlic  
Rau Theo Mùa Xào Tỏi

Boiled Vegetable with Caramelized Fish Sauce  
Củ Quả Luộc Kho Quẹt

Hot and Sour Clam Broth  
Canh Ngao Chua

Mustard Greens and Minced Pork Broth  
Canh Cải Thịt Bằm

Deep-fried Chicken with Passion Fruit Sauce  
Gà Chiên Xốt Chanh Leo

Simmered Shrimp with Coconut Jus  
Tôm Rim Nước Dừa



# to Finish

## DESSERTS



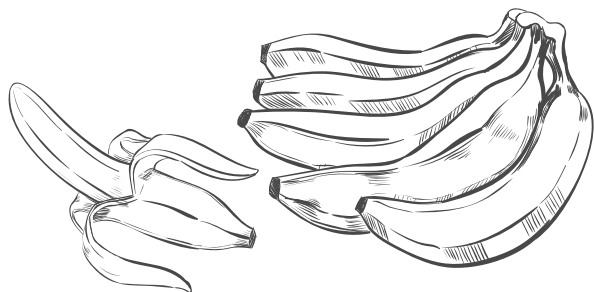
Seasonal Fresh Fruit Platter  
Trái Cây Theo Mùa

Vietnam is a country blessed with a variety of tropical fruits. For those who want to try assorted fruits, the Seasonal Fresh Fruit Platter is a great choice. The platter features a selection of fresh and ripe fruits hand-picked from local markets and farms. The fruits are carefully arranged on a plate and served chilled, making them a perfect refreshing option for any day.



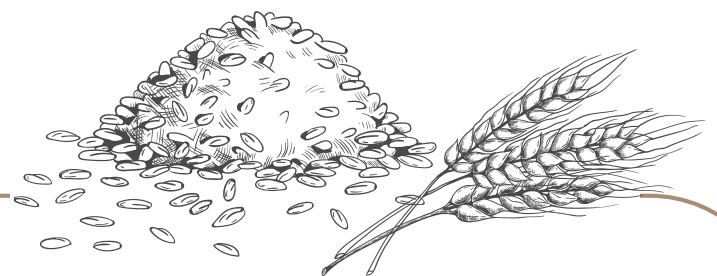
Coconut and Corn Sweet Soup  
Chè Bắp Nam Bộ

Sweet soup - the one that you can only find in Vietnam - is a traditional Vietnamese dessert made from mung beans, taro, and sweet coconut milk. Its creamy and comforting texture makes it perfect for any occasion.



Chilled Banana and Coconut Ice Cream  
Kem Chuối Miền Tây

This is a well-loved dessert in the Mekong Delta region of Vietnam. Many locals here grow their own bananas and use them to make this dessert, which is a way to honor the land and the community.



Homemade Yogurt with Black Sticky Rice  
Sữa Chua Nếp Cẩm

This is a unique and delicious dessert option that is perfect for those who want something sweet and healthy. The dish features a combination of the best of both worlds, with creamy homemade yogurt and nutty black sticky rice, creating a perfect balance of flavor and texture.



Coconut Jelly with Arenga Pinnata  
Thạch Dừa Hột Đác

Enjoy a sweet and refreshing jelly dessert that is a specialty of the Central Region of Vietnam. It is perfect for those who enjoy a bit of chewiness and a subtle sweetness.