



HOME HANOI  
VIETNAMESE RESTAURANT

# A - LA - CARTE Menu



*"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.*



HOME HANOI'S  
**A-LA-CARTE**  
 features over **50** VIETNAMESE DISHES  
 BRINGING ELEVATED FLAVORS OF VIETNAM TO YOUR PLATE



OVER 3M FOODIES FROM ALL  
 AROUND THE GLOBE CONFIRMED!

*"HOME Hanoi - HOME Vietnamese Restaurant offers more than just the commonly known famous dishes found on social media!"*

*Here, the restaurant showcases a range of beloved local favorites and sophisticated delicacies that push the boundaries of Vietnamese cuisine, leaving you breathless.*



TOP 10% OF THE BEST RESTAURANTS WORLDWIDE

*Awarded by TripAdvisor Travelers' Choice 2023*



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IN VIETNAMESE CULINARY ART WE TRUST



*These elements harmonize to create an exquisite À-LA-CARTE MENU that exudes the essence of our heritage, with a diverse range of flavors that continuously evolve.*



*Freshest Seasonal Ingredients*



*Original Seasoning*



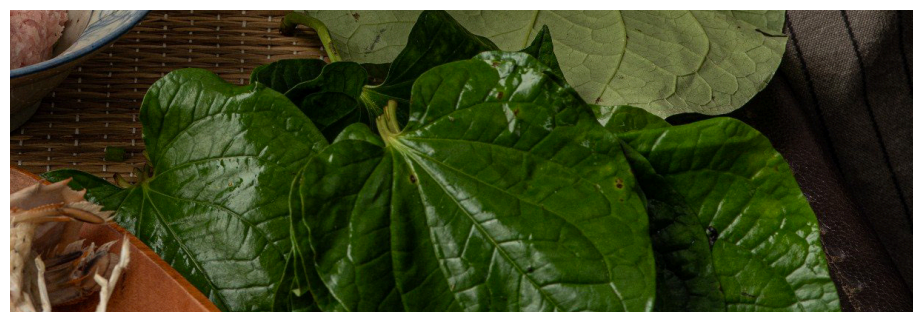
*Traditional Touches*





*"Comfort Food" Technique*

# APPETIZERS - MÓN KHAI VỊ

Vietnamese appetizers are diverse and unique, with each region having its own specialty dishes. At **HOME Hanoi**, our new **À-LA-CARTE MENU** features a selection of popular options to start your meal off like a true Vietnamese!



Marinated Green Mango with Shredded Squid Salad Gỏi xoài xanh trộn mực xé	145.000
Sweet and Sour Lotus Bud with Chicken Salad Nộm ngò sen Tây Hồ gà xé	145.000
Pomelo with Shrimp and Pork Salad Gỏi bưởi hồng tôm thịt	165.000
Marinated Mushroom with Rice Powder Salad  Gỏi nấm trộn thính mè rang	125.000
Deep-fried Hanoian Crab Spring Rolls (06 pcs) Nem cua bể phố cổ	175.000
Mushroom and Veggies Fresh Rolls (06 pcs)  Nem cuốn nấm Tịnh Tâm	125.000
Grilled Herbal Beef Fresh Spring Rolls Phở cuốn bò nướng lá lốt	145.000

Halong Deep-fried Squid Cake Chả mực Hạ Long giã tay	195.000
Crispy Egg Tofu with Mushroom Salsa  Đậu hũ trứng chiên muối chà bông nấm	145.000
Grilled Ha Long Oysters with Dou-flavour (06 pcs) Hàu Hạ Long nướng 2 vị	175.000
Hanoian BBQ Pork with Fresh Rice Noodle Bún chả Hà Nội	175.000
Traditional "Phở" Noodle with Smoked Beef Flambé Phở bò tái lăn	125.000
Shredded Chicken and Golden Mushroom Soup Súp gà xé nấm đông trùng	105.000



# MAIN COURSE - MÓN NGON

## HOME SIGNATURE - HƯƠNG VỊ CỦA ĐẦU BẾP

Every chef embarks on a personal journey filled with passion and effort to make their mark on contemporary cuisine. At **HOME Hanoi**, with a profound love for Vietnam, our chefs infuse their own techniques, knowledge, and flavors into this special part of the menu.

### LOBSTER *Tôm Hùm* 725.000

Wok-fried Lobster with Crispy Garlic  
Tôm hùm cháy tỏi

Stir-fried Lobster with Hoian Chili Sauce & Glass Noodles  
Tôm hùm om miến xốt cay

### EEL FISH *Cá Chình* 305.000

Char-grilled Eel Fish with Local Spice  
Cá chình nướng riêng mẻ

Crispy Eel Fish with Chili Rock Salt  
Cá chình rang muối ớt

### SQUID *Mực* 255.000

Deep-fried Lemongrass Squid  
Mực rang muối sả

Char-grilled Squid with Hoian Chili Sauce  
Mực nướng sa tế

### TIGER PRAWN *Tôm Sú* 345.000

Steamed Prawn with Hot Rock  
Tôm hấp đá nóng

Stir-fried Prawn with Salted Egg Sauce  
Tôm sú chiên sốt trứng muối hoàng kim

### SEA SHELL *Sò Đại Dương* 225.000

Grilled Sea Shell with Shrimp Onion Salsa  
Sò đại dương nướng sốt mỡ hành rốc tôm

Steamed Sea Shell with Sour Chili Sauce  
Sò đại dương hấp chua cay



# MAIN COURSE - MÓN NGON

HOME SIGNATURE - HƯƠNG VỊ CỦA ĐẦU BẾP

<p><b>BEEF</b> <i>Thịt Bò</i></p> <p>305.000</p> <p>Char-grilled Six Hours Marinated Beef Bò nướng than hoa</p> <p>Stir-fried Beef with Garlic Bud Thăn bò xào ngồng tỏi</p>	<p><b>CHICKEN</b> <i>Thịt Gà</i></p> <p>225.000</p> <p>Grilled Herbal Chicken Thigh with Lime Leaf Gà nướng lá chanh</p> <p>Deep Fried Chicken Thigh with Tamarind Sauce Gà chiên sốt me</p>
<p><b>PORK</b> <i>Thịt Heo</i></p> <p>245.000</p> <p>Roasted Crispy Pork Short Plate Thịt heo quay giòn bì</p> <p>Char-grilled Pork Spare Ribs with Hoian Spices Sườn heo nướng mật ong</p>	<p><b>DUCK</b> <i>Thịt Vịt</i></p> <p>275.000</p> <p>Hoi An Roasted Duck with Five Spices Vịt quay sốt năm</p> <p>Caramelized Duck with Local Herbal Vịt chao riêng với lá mắc mật</p>



*As a result, each dining choice becomes an exploration of Vietnam's delicious dishes and the distinctive taste of the chef.*

## SIDE DISH - MÓN PHỤ



Wok-fried Soft Tofu with Seafood Đậu hũ non om hải sản	165.000
Steamed Seasonal Vegetable with “Mắm” Reduced Sauce Củ quả luộc chấm kho quẹt	125.000
Wok-fried Green Bean with XO sauce Đậu quả xào sốt XO	135.000
Stir-Fried Seasonal Vegetables with Garlic  Rau theo mùa xào tỏi	115.000
Wok-fried Rice Noodle with Mushroom  Bún nửa xào nấm tươi và rau củ	135.000
Seafood and Lotus Fried Rice Cơm chiên hải sản ủ lá sen	165.000
Mushroom Fried Rice  Cơm chiên ruốc nấm	115.000
Steamed Rice in Clay Pot  Cơm niêu đất	25.000
Chopped Prawn with Gourd Broth Canh bầu nấu tôm	125.000
Hot and Sour Clams Broth Canh ngao chua	115.000
Minced Beef with Sour Herb Broth Canh bò nấu lá moi chua	125.000
Beetroot and Seasonal Vegetable Broth  Canh củ dền với rau củ	115.000

*Rice, along with side dishes, holds a cherished place in the daily lives of Vietnamese people.*

*From the North to the South, Vietnamese meals appear with the same components: nourishing soup, savory dishes, and vegetable accompaniments.*

*While the cooking methods and specific offerings may vary, they are always bursting with flavor and prepared with love by the chefs for diners.*



# DESSERT - MÓN TRÁNG MIỆNG

*The culinary journey of Vietnam through the lens of **HOME Hanoi** comes to an end with our tantalizing dessert menu. Indulge in a variety of delectable sweet treats that will captivate your taste buds and leave you wanting more.*

*Our Vietnamese sweet dishes can come in many forms, including the "burning" style.*

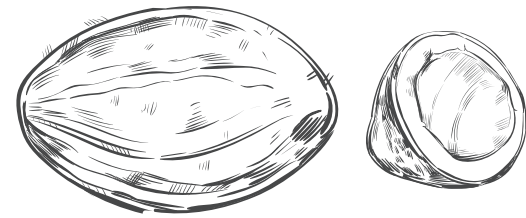




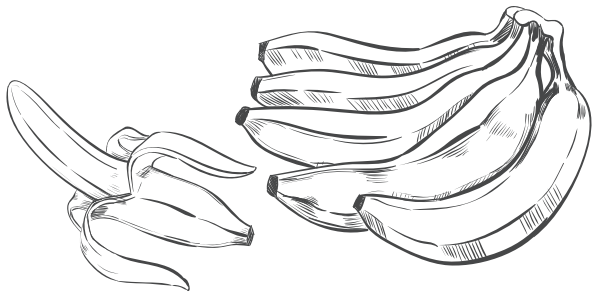
# DESSERT - MÓN TRÁNG MIỆNG



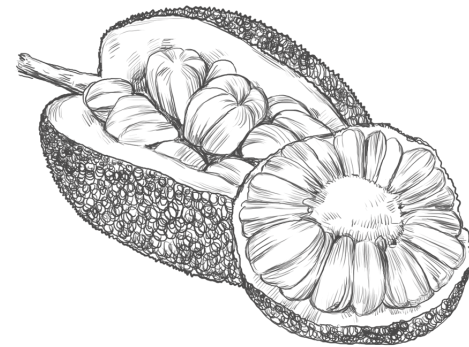
Seasonal Fresh Fruits Platter  
Đĩa trái cây theo mùa  
105.000



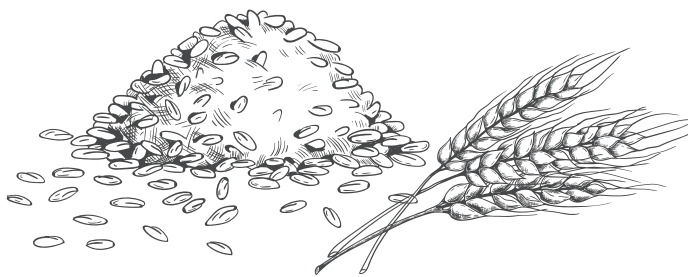
Coconut Jelly with Tropical Fruit Salsa  
Thạch trái dừa với trái cây nhiệt đới  
115.000



Home-made Banana and Coconut Ice Cream  
Kem chuối đá sữa  
105.000



Deep-fried Sticky Rice Stuffed with Jackfruit  
Mít nhồi cơm chiên sốt đường cháy  
115.000



Black Sticky Rice with Sago Yogurt  
Chè nếp cẩm sữa chua trân châu  
85.000

# CRAFT VILLAGE & LOCAL MARKET

The Heart of Good Food

“

*At **HOME Hanoi**, we always approach our culinary journey with humility, celebrating the connection between the land and our palates. Our aspiration is to create a dining experience that is both sincere and refined, an articulate manifestation of our nation's flavors.*

*Make our **HOME** yours and let the essence of Vietnam's culinary traditions transport you to the spirit of Vietnam. Each dish is a chapter in a culinary odyssey.*

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## LÀNG NGHỀ & CHỢ TRUYỀN THỐNG

Khởi Nguồn của Mọi Món Ngon



*The secret to Vietnamese cuisine lies in its unique craft villages and local markets. These charming villages give birth to exquisite delicacies that amaze the world, and the farmers - the "artisans" in their own right - are the ones who bring these culinary wonders to local markets and meet the right people - the chefs, creating heartwarming meals infused with love and pride.*





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