

Viet Deli Today

MENU FOR Autumn Winter 2024

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“Food is symbolic of love when words are inadequate.” - Alan D. Wolfelt.

Welcome to HOME Hoian, where the heart of Vietnam comes alive on your plate. With each dish meticulously crafted to honor the rich culinary heritage of Vietnam, HOME Hoian takes you on a gastronomic adventure that celebrates the richness of flavors, textures, and aromas, all while indulging in the complete dining experience: from the tantalizing taste sensations to the inviting restaurant ambiance, and the euphoric emotions it evokes.

APPETIZER



MARINATED NIPA PALM SALAD WITH SHREDDED SQUID

Gỏi dừa nước mực xé rìng Bảy Mẫu

A specialty of the Bay Mau coconut forest, this salad is an ideal choice for hot summer days. Featuring freshly shredded squid blended with nipa palm and other select ingredients, the dish offers a delightful balance of sweetness and coolness. It is crafted to be not only delicious but also healthy and nutrient-rich.

DESSERT



STICKY RICE BALLS AND NIPA PALM SWEET SOUP

Chè dừa nước bánh trôi

This traditional dessert, cherished by the locals of Hoi An Ancient Town, combines the rich sweetness of nipa palm water with soft, chewy rice balls filled with sweet mung bean paste. Each spoonful brings a harmonious blend of fragrant, nutty flavors and a refreshingly cool sensation, creating a lasting impression on diners from the very first taste.



POPULAR GUEST CHOICES

ROLLED CRISPY PORK BELLY WITH FERMENTED ANCHOVY “MẮM”

Heo quay cuốn bánh tráng chấm mắm nêm

A standout dish that epitomizes Quảng's cuisine has won the hearts of diners both locally and internationally. The chewy rice paper, tender pork with crispy skin, combining with aromatic herbs which include lettuce, young mango, cucumber, and many more. All are dipped in a flavorful fish sauce, create a bite that elicits praise and admiration.

STIR-FRIED CRAB WITH “FAIFOO” CHILLI SAUCE

Cua sốt ớt Hội An

Seeking the purest natural ingredients, HOME Hoian has traveled to the brackish waters of Cồn Hến to select the healthiest crabs, offering firm and fragrant crab meat without the fishy taste of farmed sea crabs. Along with Ớt Sa Tế, a quintessential Hội An specialty distilled from the culture of ancient lifestyle, work, and dining, Hội An Chili Crab promises a mesmerizing experience from the very first bite.

FEATURED WINES



CHÂTEAU PEYCHOT LA FORÊT

Bordeaux Blanc

VND 2,050,000++
An exceptional freshness and
minerality, symbols of balance
and originality.



CHÂTEAU PEYCHOT LA FORÊT

Bordeaux Supérieur

VND 2,050,000++
A full bodied wine with soft
tannins, long finish, complex
and aromatic.

All Prices Are Subject To Government Tax & Service Charge - Giá Chưa Bao Gồm Thuế VAT & Phí Phục Vụ

HOI AN STREET / MÓN NHỚ HỘI AN

Get to know Central cuisine with HOME Hoian, starting from Hoi An Street offerings. Each dish is a local treasure, crafted to delight both the tongue and soul with genuine artistry and heartfelt precision.

Marinated Nipa Palm Salad with Shredded Squid <i>Gỏi dừa nước mực xé rìng Bả Mẫu</i>	145.000
Sweet and Sour Local Aroma Salad with Sliced Veal 🌿 <i>Gỏi rau càng cua thịt bê cầu Mống</i>	125.000
“Faifoo” Bean and Jicama Salad 🌿 <i>Gỏi đậu ván trộn sắn dây</i>	115.000
Deep-fried Crispy Wonton with Mushroom Floss <i>Hoành thánh chiên phủ chà bông nấm</i>	125.000
Rolled Pork and Shrimp with Local Herbs <i>Rau diếp cuốn tôm thịt</i>	125.000
“Quảng” Deep-Fried Seafood Spring Rolls <i>Chả giò rế hải sản</i>	145.000
Herbal and Mushroom Vegetarian Spring Rolls 🌿 <i>Chả rau Trà Quế</i>	115.000
Deep-fried Shrimp and Tumeric Paste Rolls <i>Ram nhân tôm nghệ chiên</i>	145.000
Rolled Crispy Pork Belly with Fermented Anchovy “Mắm” <i>Heo quay cuốn bánh trắng chấm mắm nêm</i>	155.000
Poached Crystal Tapioca Dumplings with Shrimp and Pork <i>Bánh bột lọc trần xứ Quảng</i>	145.000
Traditional Hoi An Noodles with Char-Siu Pork <i>Cao Lầu Bá Lễ</i>	155.000
Traditional Hoi An Noodles with Prawn and Char-Siu Chicken <i>Mì Quảng</i>	155.000



HOI AN CUISINE

A Regional's Flavor and Generations Imprinted in Every Dish



Leaving the lush green fields of Trà Quế, we venture to Bay Mau coconut forest, where nature intertwines with the daily lives of the locals. This vast forest isn't just a sanctuary for wildlife; it's also an integral part of Central Vietnam's cultural and culinary heritage.

The central region's access to the sea also plays a crucial role in shaping its cuisine. From the abundant seafood brought in by local fishermen to the tropical fruits that thrive in the coastal climate, the bounty of the ocean is ever-present in the food.

At HOME Hoi An, these elements of the Ancient Town and Central Vietnam's culinary heritage are not just preserved—they are celebrated. The restaurant's commitment to sourcing ingredients from local farms, like Tra Que, Bay Mau coconut forest, and nearby fishing villages ensures that every dish is a true reflection of the region's rich history, diverse influences, and vibrant natural resources.

Hoi An, a charming ancient town on Vietnam's central coast, is more than just a picturesque destination; it's a culinary haven where history, culture, and the land itself come together to create a unique dining experience.

The cuisine of Hoi An and the broader central region of Vietnam is deeply influenced by its historical position as a major trading port. Over centuries, the town welcomed merchants from China, Japan, and beyond, and these cultural exchanges are reflected in the food.

Take, for example, the famous Cao Lầu, a noodle dish that is said to capture the soul of Hoi An. The dish's distinct texture comes from noodles that are traditionally soaked in water drawn from the ancient Ba Le's well, combined with ashes from wood found in the nearby Cham Islands.

But Hoi An's culinary landscape is also shaped by its natural surroundings.

The fertile soil of Tra Que village, just a few kilometers outside the town, produces fragrant herbs that are a cornerstone of HOME Hoi An's dishes. These herbs—such as basil, mint, and perilla—are not mere garnishes but essential components that elevate the flavor profile of everything from spring rolls to salads. Tra Que's farming methods, free from chemicals and rooted in traditional practices, ensure that each bite carries the essence of the land.



RIVER CLAM FRIED RICE /Com Rang Hến Cồn

River Clam Fried Rice has always been a popular dish among the locals of Central Vietnam, even considered "a staple food for the poor." However, its rustic yet captivating flavor, which can easily please anyone, whether it's their first time tasting it or a familiar favorite, has turned clam rice into a cherished regional specialty.

Hoi An clams can be found in the sand banks and branches of the Thu Bồn River. These clams are smaller than mussels, with tender meat. When stir-fried with rice, fragrant herbs, bean sprouts, crispy pork fat, sesame crackers, roasted peanuts, and fish sauce, these "ordinary" ingredients become a prized dish.

HOI AN SEAFOOD MARKET / MÓN NGON HỘI AN

At HOME Hoian, we approach our culinary journey with humility, celebrating the connection between the land and our palates.

CRAB / CUA BẾ 725.000

Stir-fried Crab with “Faifoo” Chilli Sauce
Cua sốt ớt Hội An

Wok-fried Crab with Rock Salt
Cua rang muối

SEABASS / CÁ CHỀM 315.000

Grilled Seabass with Herbs in Banana Leaf
Cá chẽm nướng lá chuối

Stir-fried Seabass with Passion Fruit Sauce
Cá chẽm sốt chanh dây

COBIA / CÁ BÓP 315.000

Caramelized Cobia with Garlic
Cá bớp cháy tỏi

Stewed Cobia with Vietnamese Pickled Mustard Greens
Cá bớp om dưa muối



PORK / THỊT HEO 225.000

Caramelized Pork Jowl with “Mắm” Sauce
Thịt nọng heo chiên mắm

Stewed Pork Belly with Prawn in Coconut Juice
Ba rọi heo kho tôm rừng dừa nước

CHICKEN / THỊT GÀ 225.000

Grilled Chicken Thigh with Lime Leaf & Local Herbals
Gà nướng lá chanh

Steamed Chicken with Lemongrass and Sweet Potato
Gà hấp thổ với khoai lang

DUCK / THỊT VỊT 275.000

Deep Fried Duck Breast with Passion Fruit Sauce
Ức vịt chiên giòn sốt chanh dây vị tiêu xanh

Wok-fried Duck Breast with Hoian Herbs
Ức vịt xào rau thơm Trà Quế

Vegetarian – Món ăn thuần thực vật 🌿



SQUID / MỰC CÂU 255.000

Deep-fried Squid with Butter Garlic
Mực chiên bơ tỏi Lý Sơn

Stir-fried Squid with Sweet and Sour Sauce
Mực xào chua ngọt

TIGER PRAWN / TÔM SÚ 245.000

Grilled Prawns with Chilli Rock Salt
Tôm sú nướng muối ớt

Stir-fried Prawns with Local Vegetables
Tôm sú xào rau tập tàng

BEEF / THỊT BÒ 255.000

Grilled Beef Wrapped in Piper Lolot Leaves
Bò nướng lá lốt

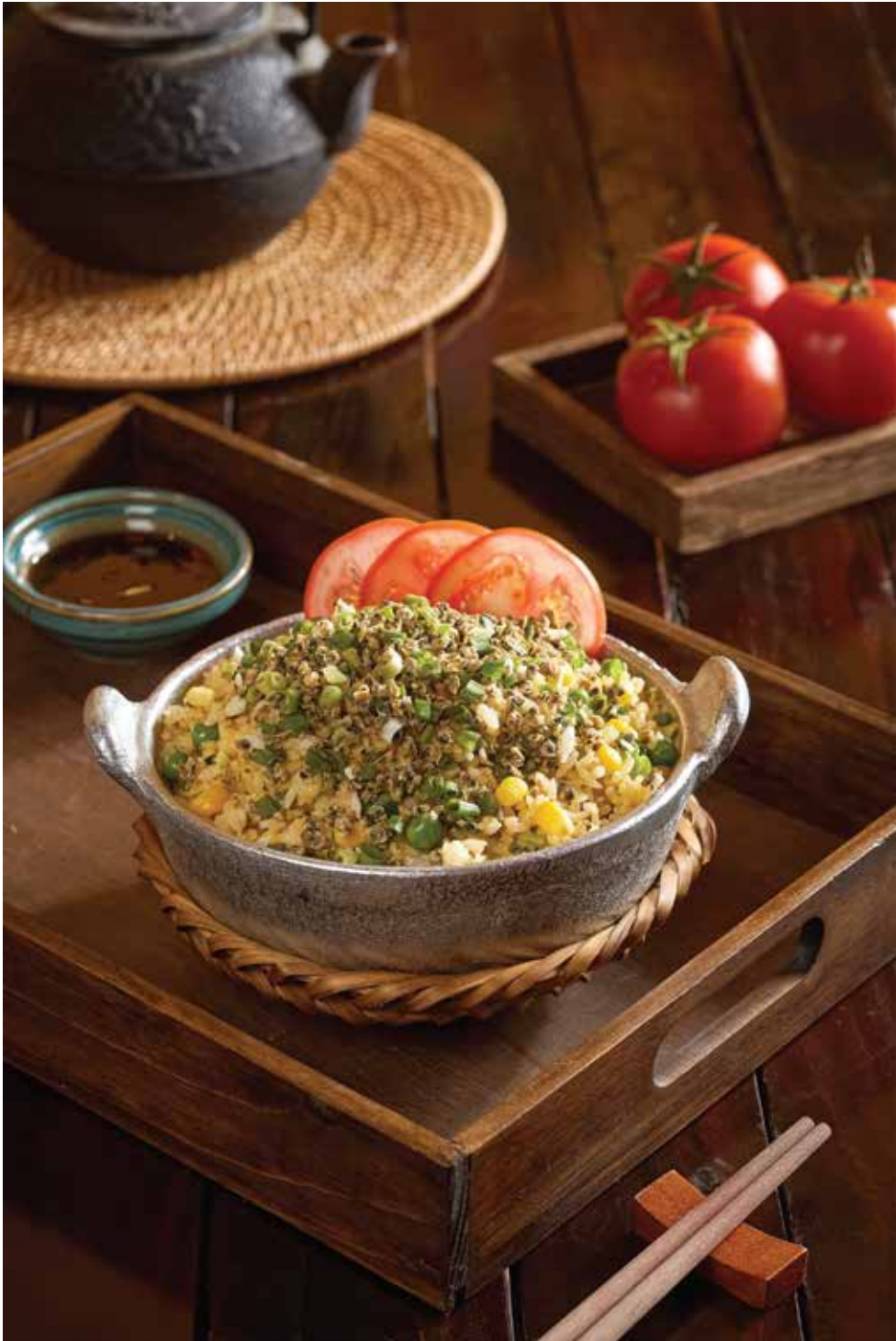
Grilled Beef with Herbs in Clay Pot
Bò nướng thổ đất



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HOI AN HOME-COOKED MEAL / MÓN MẶN QUÊ NHÀ

Stewed Young Jackfruit with Green Peppercorn Mít non kho tiêu xanh	155.000
Stir-fried Tofu Skin with Ear Fungus Váng đậu xào mộc nhĩ	155.000
Caramelized Mushrooms in Chilli and Garlic Nấm cháy tỏi ớt	125.000
Braised Tofu In Tomato Sauce Đậu phụ sốt cà	105.000
Wok-fried Noodle with Seafood Mì xào hải sản	155.000
River Clam Fried Rice Cơm rang hến cồn	135.000
Seafood Fried Rice Cơm rang hải sản	155.000
Hoian Chicken Fried Rice Cơm chiên gà xé	155.000



Steamed Rice with Pandal Leaf Cơm thố Hội An	55.000
Steamed Seasonal Vegetables with “Mắm” Sauce Củ quả luộc chấm kho quẹt	105.000
Stir-fried Seasonal Vegetables with Garlic Rau theo mùa xào tỏi	105.000
Hot and Sour Clams Broth Canh nghêu nấu chua	125.000
Pumpkin and Prawn Broth Canh bí ngô nấu tôm	125.000
Seasonal Vegetable with Mushroom Broth Canh củ quả nấu nấm	105.000

HOI AN SWEET / MÓN TRÁNG MIỆNG

Sticky Rice Balls and Nipa Palm Sweet Soup <i>Chè dừa nước bánh trôi</i>	85.000
Home-Made Banana Ice Cream with Coconut Milk <i>Kem chuối sữa dừa</i>	95.000
Seasonal Fresh Fruits Platter <i>Đĩa trái cây theo mùa</i>	115.000
Mango Flambé with Matcha Ice Cream <i>Xoài đốt dùng với kem vị trà xanh</i>	135.000
Deep-fried Dried Fruit Rolls with Cacao Sauce <i>Chả giò trái cây phủ sốt cacao Xứ Quảng</i>	135.000



MEET OUR CHEFS



MR. NGUYEN GIA THIEN

Vietnamese Executive Chef

Chef Thien has 15 years in the F&B industry working in prestigious luxury hospitality organization, like the 5-star Ambassador Cruise (Halong Bay) and VIET DELI restaurant chains nationwide. His creativity and mastery of both Asian and European culinary techniques ensure that HOME Vietnamese Restaurant - a member of VIET DELI, delivers menus that are diverse, unique, and full of exceptional flavors.



MR. NGUYEN THANH TUNG

Iron Chef Vietnam & Culinary Advisor

Chef Tung - "Iron Chef Vietnam 2012", has held senior positions in luxury hotels and restaurants across the country. Known for his skill in creating international dishes using local Vietnamese ingredients, Chef Tung will bring a unique fusion flavor to the VIET DELI & HOME Vietnamese Restaurant menu.

CHÂTEAU PEYCHOT LA FORÊT WINE

WHERE ELEGANCE BLOSSOMS WITH EVERY SIP.



numerous microclimates and fertile varietals spread out over 100 hectares. The hilly landscape provides a veritable patchwork of soil and subsoils forming a rich, diverse ensemble. They are composed of limestone, clay and granite rocks. Generally located at altitudes of over 80 metres, the plots benefit from generous sunshine and optimal ventilation. These all contribute to the unique personality of the wines from Peychot la Forêt.

Rigorous work in the vineyard is regulated by the first principles: health of the soils and preservation of ecosystems. Results are healthier vines and intense wines with greater depth, aroma and personality.

Château Peychot la Forêt, located in the heart of a hilly natural site of Entre Deu Mers, only 20km East of Bordeaux, near to Saint-Emilion. The creation of the existing vineyards began in 1949 and have given rise to high quality Bordeaux Supérieur, Bordeaux Blanc, and Bordeaux Rosé, universally recognized and exported globally to more than 32 countries. A Château where the secret of genuine Bordeaux winemaking has been passed down from generation to generation. Today, Antoine and Thomas Le Grix de la Salle continue this great heritage.



Château Peychot La Forêt – Bordeaux Blanc

Night harvests to keep freshest potential fruit, sorting table, light maceration, long and gentle pneumatic pressing. Fermentation in stainless steel tanks. Aged 50 % in concrete tanks with stirring of the lees during 9 months and 50% in oak barrels for 9 months.

Blend dominated by SÉMILLON that came from 80 years old vines facing south on steep slopes. The wine is an exceptional freshness and minerality, a symbol of balance and originality.



Château Peychot La Forêt – Bordeaux Supérieur

Harvested per vine plot, sorting table, gentle fermentation for supple tannins, careful pumping over, 28/30°C maceration, for 3 weeks in average. Gentle pneumatic pressing. Malolactic in stainless steel tanks. Aged 13 months in used French oak barrels, 1 to 3 years old. Limited racking for better fruit freshness. Light fining before filtration.

With an emphasis on high level of CABERNET FRANC for Bordeaux, a wonderful and historical Bordeaux grape, this wine is a blend of youth, wisdom and experience. Ageing in used French oak barrels, to keep freshness of Cabernet-Franc fruit. A full bodied wine with soft tannins, long finish, complex and aromatic.



WE ALSO HAVE A HOME IN HANOI AND SAIGON

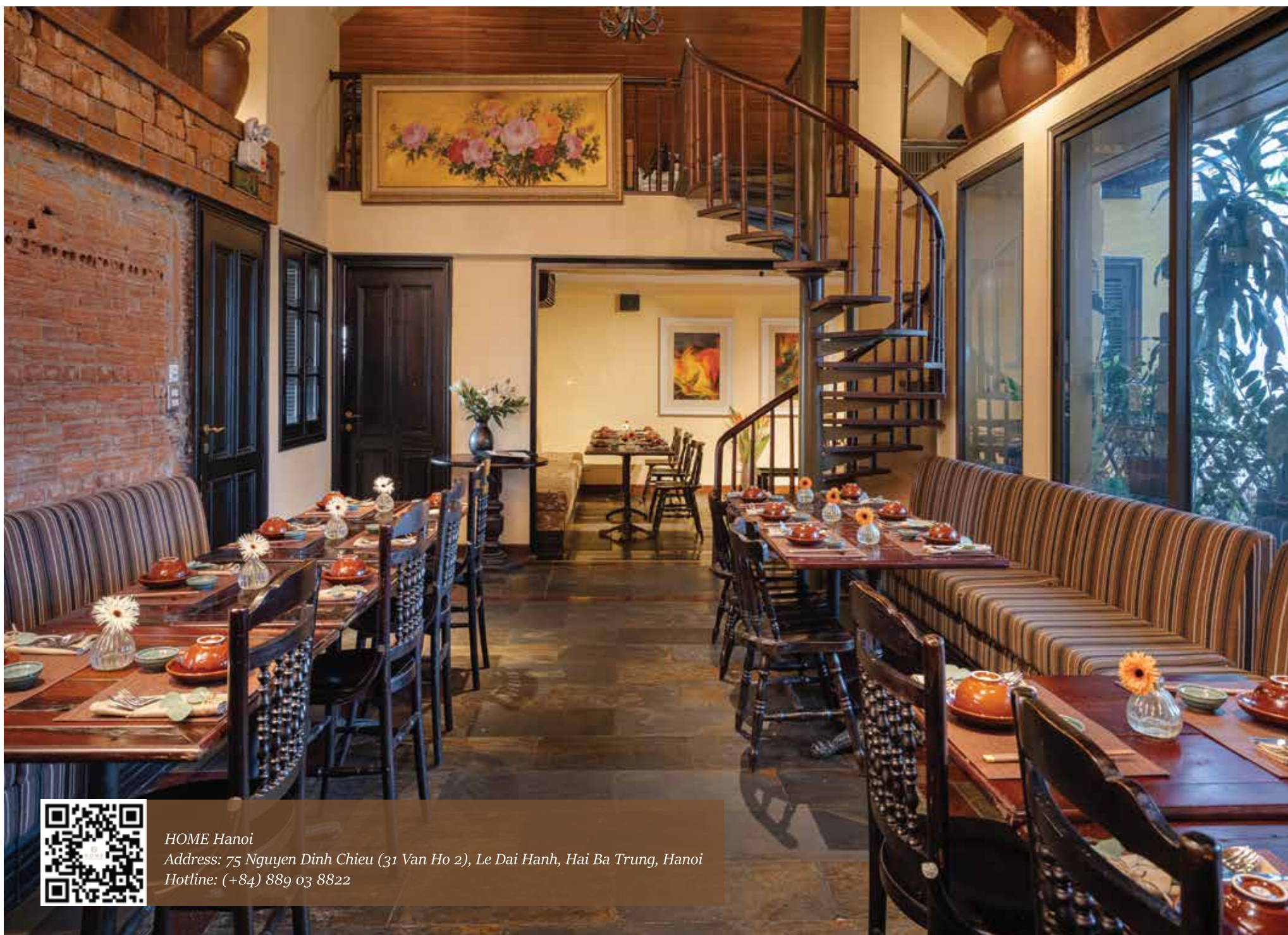


HOME HANOI RESTAURANT

The fusion of old-world splendor and cutting-edge sophistication defines HOME Hanoi. We've blended the finest traditional Vietnamese food with an inspired contemporary cuisine, presented alongside our warm service in spectacular surroundings. We are superbly located 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, once known for its sweet, spicy, and rich flavors, Hanoi is becoming a major influencer in the world's food scene. At HOME Hanoi, we are pioneering traditional Hanoi food with an emphasis on the most exquisite seafood available in the market.

Dining at HOME Hanoi is like taking a trip through time. We anchor ourselves in the roots of our past, with dishes that are rich with local tradition and well-kept family secrets. We ensure that, when you leave HOME Hanoi, you will feel as though you have tasted the very best of Hanoi and Northern delicacies.



HOME Hanoi
Address: 75 Nguyen Dinh Chieu (31 Van Ho 2), Le Dai Hanh, Hai Ba Trung, Hanoi
Hotline: (+84) 889 03 8822

HOME SAIGON RESTAURANT

HOME Saigon, a member of HOME Vietnamese Restaurant, whispers a tale of Southern Vietnamese cuisine.

Nestled within a charmingly renovated art deco villa on Dien Bien Phu Street, HOME Saigon – a residence that once belonged to a Vice President, occupies a beautifully renovated art deco villa. The space itself exudes an air of timeless elegance, providing a perfect backdrop for any occasion.

Our menu, centered around the concept of "Comfort Food," reimagines iconic Saigon dishes from the 1970s with a touch of modern contemporary. Each creation is a delightful dance between tradition and innovation, leaving you with sparkling memories.

HOME Saigon is a place to linger, savor, and connect. Visit us and delve into a hearty meal that tastes like "home"!



HOME Saigon
Address: 216/4 Dien Bien Phu, Vo Thi Sau Ward,
District 3, Ho Chi Minh City
Hotline: (+84) 85 7275 999



OUR COOKBOOK "TASTE OF VIETNAM"

Scan to explore our
insightful cookbook



Taste of Vietnam Cookbook - A research project into the heart of Vietnamese cuisine, curated with dedication and expertise, copyrighted under the Viet Deli brand. It's a masterpiece featuring 80 meticulously handpicked Vietnamese dishes by our Executive Chef Nguyen Gia Thien and Culinary Advisor Nguyen Thanh Tung. Each dish is presented by culinary experts and cultural researchers, showcasing the true essence of the Vietnamese gastronomy scene.

The selection spans from all three regions of Vietnam: North, Central, and South. The chosen dishes include not only famous delicacies but also extend to include lesser-known local staples, those that are unfamiliar to international tourists but evoke a sense of nostalgia among the locals.

Every dish in this Cookbook narrates a tale of culture and history, painting a vibrant and quintessential spirit of Vietnam.

It is with immense pride, professionalism, and sincerity that we present to you the "Taste of Vietnam" Cookbook.



OTHER MEMBERS OF VIET DELI

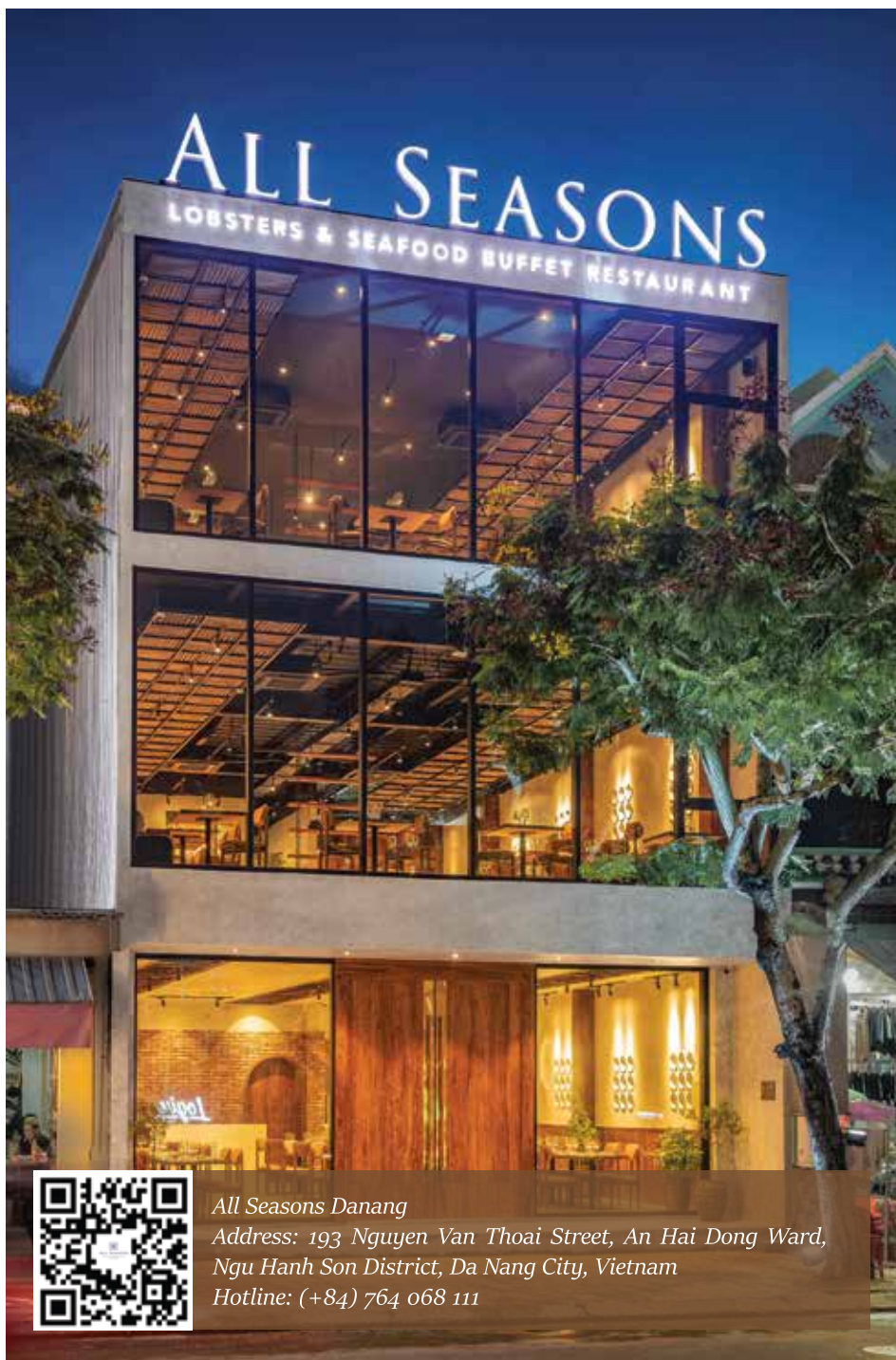
MAMMOM

Building on the success of these establishments, we proudly introduce MAMMOM—an entity dedicated to celebrating local Vietnamese foods that have yet to gain international praises. MAMMOM sets a new benchmark for Vietnamese specialty dining in the city, offering an experience that is both sincere and exquisitely crafted.

At MAMMOM, we will take guests on a "cross-Vietnam" journey with over 200++ delicious local specialties from Sa Vi Cape to Ca Mau Cape. Each dish, crafted by chefs with 15 years of expertise, offers a unique and authentic taste of our beloved S-shaped country. Here, treasured delicacies once cherished solely by Vietnamese will be unveiled to you!



MAMMOM - Vietnamese Cuisine
Add: 3rd, 5th, 6th Floor, 23 Phan Dinh Phung Street, Ba Dinh District, Hanoi
Hotline: (+84) 843 886 288



ALL SEASONS DANANG

All Seasons is the 8th restaurant in the VIET DELI restaurant chain. Established in 2024, it's the newest restaurant in the region to offer the "All-you-can-eat" concept, promising to deliver a groundbreaking dining experience centered around lobster. Here, we pay homage to the elements, allowing nature to guide our hands and inspire our craft. The ever-changing tides bring forth an abundance of treasures from the sea, which are then transformed by our skilled chefs into nourishing dishes for the body and soul.

Embracing the "All-" ethos, All Seasons Danang embodies a customer-centric approach that goes beyond dining. We're all about inclusion, ensuring every diner enjoys their time at our establishment.



All Seasons Danang
Address: 193 Nguyen Van Thoai Street, An Hai Dong Ward, Ngu Hanh Son District, Da Nang City, Vietnam
Hotline: (+84) 764 068 111

THINGS TO DO IN HOI AN

EXPLORE THE ANCIENT TOWN

Hoi An's Ancient Town is a UNESCO World Heritage Site, known for its well-preserved architecture and rich cultural heritage. Yet there's more to it than awards and postcard-perfect beauty. The town boasts a long history of drawing people from across the world. Yet there's more to it than awards and postcard-perfect beauty; it's a bustling trading port—a shared place of goods, ideas, and cultures. Today, tourism is the town's major trade. Filled with picturesque, pedestrian-friendly streets, dining spots, and shop-houses, no wonder travelers from all over the globe adore it.



VISIT THE MY SON SANCTUARY

My Son Sanctuary dates from the 4th to the 13th centuries CE. It is situated within an elevated geological basin surrounded by a ring of mountains, which provides the watershed for the sacred Thu Bon River. Take a day trip to the My Son Sanctuary, an ancient Cham civilization site and a UNESCO World Heritage Site, for a spiritual journey into a peaceful jungle setting that transports you way back in time. Here, you can explore the impressive Cham temples, enjoy the lush greenery and tranquil atmosphere that surrounds the site, and stop by the Museum of Cham Sculpture in Da Nang to see a comprehensive collection of Cham artifacts.

UNVEILING THANH HA POTTERY VILLAGE

Nestled just a few kilometers west of Hoi An's Ancient Town lies Thanh Ha Pottery Village, a hidden gem that offers a fascinating glimpse into traditional Vietnamese craftsmanship. Here are some highlights and details to make the most of your visit: Wander through the village and visit family-run workshops, mold your own clay pot or figurine under the guidance of a master potter, take a look at the Thanh Ha Terracotta Park, a unique attraction within the village.

