

Viet Deli Today

MENU FOR Autumn Winter

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and Viet Deli Group



HOME HANOI
VIETNAMESE RESTAURANT

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Welcome to HOME Hanoi, where each dining experience is a journey through time, offering dishes steeped in local tradition and well-kept family secrets. The menu features a curated selection that hails from every region of Vietnam, making it an excellent representation of the nation's rich culinary heritage.

APPETIZER



HALONG DEEP-FRIED SQUID CAKE
Chả Mực Hà Long Giã Tay

Transcending its origins as a local family dish to become a sophisticated delicacy, Ha Long Squid Cake is a "surprise" for every guest visiting the restaurant. Crafted with fresh squid and hand-pounded to achieve an exquisite texture, each bite offers a divine experience, bursting with flavor and aroma.

DESSERT



DEEP FRIED STICKY RICE IN JACKFRUIT
Mít Nhồi Cốm Chiên Sốt Đường Chải

Sweet, chewy, and crispy, this dessert is a delicious treat loved by Vietnamese people of all ages. The natural sweetness of jackfruit combined with crispy fried green rice adds an interesting cultural touch, creating a delightful texture.



POPULAR GUEST CHOICE

WOK-FRIED LOBSTER WITH CRISPY GARLIC
Tôm Hùm Chải Tỏi

Bringing land and sea together in a flavor explosion, wok-fried lobster boasts a beautiful char, locking in its natural sweetness. Enhanced by a generous addition of crispy garlic, this dish offers a powerful flavor that leaves you longing for the next bite.

DEEP-FRIED EEL FISH WITH CHILLI ROCK SALT
Cá Chình Chiên Muối Ớt

Deep-fried eel takes center stage, boasting a shattering crispness that yields to luxuriously tender flesh within. But the magic doesn't stop there. This Vietnamese specialty is coated in a fiery chili rock salt, a unique blend that adds a playful pop of texture and a burst of heat that awakens your taste buds.

FEATURED WINES



CHÂTEAU PEYCHOT LA FORÊT

Bordeaux Blanc

VND 1.050.000**
An exceptional freshness and minerality, symbols of balance and originality.



RED CHÂTEAU PEYCHOT LA FORÊT

Bordeaux Supérieur

VND 1.050.000**
A full bodied wine with soft tannins, long finish, complex and aromatic.

APPETIZERS / MÓN KHAI VỊ

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.

Marinated Green Mango with Shredded Squid Salad 145.000

Gỏi Xoài Xanh Trộn Mực Xé

Sweet and Sour Lotus Bud with Chicken Salad 145.000

Nộm Ngó Sen Tây Hồ Gà Xé

Pomelo with Shrimp and Pork Salad 165.000

Gỏi Bưởi Hồng Tôm Thịt

Deep-Fried Mushroom with Rice Powder 125.000

Gỏi Nấm Trộn Thính Mè Rang

Deep-fried Crab Spring Roll 175.000

Nem Cua Bể Phố Cổ

Rolled Mushroom and Veggies Fresh Roll 125.000

Nem Cuốn Nấm Tịnh Tầm

Grilled Herbal Beef Fresh Spring Rolls 145.000

Phở Cuốn Bò Nướng Lá Lốt

Deep-fried Ha Long's squid cake 195.000

Chả Mực Hạ Long Giã Tay

Crispy Egg Tofu with Mushroom Salsa 145.000

Đậu Hũ Trứng Chiên Muối Chà Bông Nấm

Dou Grilled Ha Long's oyster 175.000

Hàu Nướng 2 Vị

"Bun Cha" Hanoi 175.000

Bún Chả Hà Nội

Traditional "Phở" Noodle with Smoked Beef Flambé 125.000

Phở Bò Tái Lăn

Shredded Chicken and Mushroom Soup 105.000

Súp Gà Xé Nấm Đông Trùng



NORTHERN CUISINE

The Essence of an Ancient Culture

When we whisper of Vietnamese Northern cuisine, our minds wander to a culinary landscape that is deeply rooted in tradition, yet also open to innovation.

This legacy, passed down through generations, features Hanoi's delicacies at its heart.

Pho, Bun Cha, Cha Ca La Vong, Nem, and many more... each carrying the signature notes of unique spices and having become famous worldwide!

In this land, Northerners embrace the spirit of "Each season has its own type of food." They thoughtfully choose and savor the finest offerings of spring, summer, fall, and winter, creating an outstanding culinary experience.



STIR FRIED BEEF "PHỞ" / *Phở Bò Tái Lăn*

Stir Fried Beef "Phở" is a love letter to the art of North Vietnamese cuisine. Imagine the aromatic symphony rising from the steaming broth, a rich tapestry woven with the earthy whispers of star anise, the gentle warmth of ginger, and the subtle smokiness of roasted onions.

Each spoonful is a revelation, showcasing the unparalleled tenderness of exquisitely thin-sliced beef and springy noodle. Indeed, it's more than just a dish; but a masterpiece of flavor that well represents the region's culinary artistry.

MAIN COURSE / MÓN NGON

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

LOBSTER / TÔM HÙM

Wok-fried Lobster with Crispy Garlic
895.000

Tôm Hùm Chảy Tỏi

Stir Fried Lobster with Chilli Sauce
895.000

Tôm Hùm Om Miến Sốt Cay

EEL FISH / CÁ CHÌNH

Char-grilled Eel Fish with Local Spices
305.000

Cá Chình Nướng Riêng Mẻ

Deep-fried Eel Fish with Chilli Rock Salt
305.000

Cá Chình Chiên Muối Ớt

SQUID / MỰC

Deep-fried Squid with Lemongrass
255.000

Mực Rang Muối Sả

Char-grilled Squid with Chilli Sauce
255.000

Mực Nướng Sate

TIGER PRAWN / TÔM SÚ

Steamed Prawn with Hot Rock
345.000

Tôm hấp đá nóng

Deep-fried Prawn with Salted Egg Sauce
345.000

Tôm Sú Chiên Sốt Trứng Muối Hoàng Kim

SEA SHELL / SÒ ĐẠI DƯƠNG

Grilled Sea Shell with Shrimp Onion Salsa
225.000

Sò Đại Dương Nướng Sốt Mỡ hành Ruoóc Tôm

Hot and Sour Steamed Seashell
225.000

Sò Đại Dương Hấp Chua Cay



BEEF / THỊT BÒ

Char-grilled Six Hours Marinated Beef
305.000

Bò Nướng Than Hoa

Stir-fried Beef with Garlic Bud
305.000

Thịt Bò Xào Ngồng Tỏi

PORK / THỊT HEO

Roasted Crispy Pork Short Plate
245.000

Thịt Heo Quay Giòn Bì

Char-grilled Pork Spare Ribs with Hoian Spices
245.000

Sườn Heo Nướng Mật Ong

CHICKEN / THỊT GÀ

Grilled Chicken Thigh with Lime Leaf
225.000

Gà Nướng Lá Chanh

Deep Fried Chicken Thigh with Tamarind Sauce
225.000

Gà Chiên Sốt Mè

DUCK / THỊT VỊT

Roasted Duck with Five Spices & Mushroom Sauce
275.000

Vịt Quay Sốt Nấm

Crispy Light Batter Duck with Local Herbal
275.000

Vịt Chao Riêng Với Lá Mắc Mật

SIDE DISH / MÓN PHỤ

Braised Soft Tofu with Seafood and Veggies <i>Đậu Hũ Non Om Hải Sản</i>	165.000	Mushroom Fried Rice <i>Cơm Chiên Ruốc Nấm</i>	115.000
Poached Seasonal Vegetable with “Mắm” Reduced Sauce <i>Củ Quả Luộc Chấm Kho Quẹt</i>	125.000	Steamed Rice <i>Cơm Niêu</i>	25.000
Wok-fried Green Beans with Homemade Seafood Sauce <i>Đậu Quả Xào Sốt XO</i>	135.000	Bottle Gourd Broth with Minced Prawn <i>Canh Bầu Nấu Tôm</i>	125.000
Stir-Fried Seasonal Vegetables with Garlic <i>Rau Theo Mùa Xào Tỏi</i>	115.000	Hot and Sour Clams Broth <i>Canh Ngao Chua</i>	115.000
Wok-fried Rice Noodle with Mushroom <i>Bún Nửa Xào Nấm Tươi Và Rau Củ</i>	135.000	Beef Broth with Sour Herb <i>Canh Bò Nấu Chua Lá Mơ</i>	125.000
Seafood Fried Rice in Lotus Leaf <i>Cơm Chiên Hải Sản Ủ Lá Sen</i>	165.000	Beetroot and Seasonal Vegetable Broth <i>Canh Củ Dền Với Rau Củ</i>	115.000

VEGETARIAN CORNER

Deep-Fried Mushroom with Rice Powder <i>Gỏi Nấm Trộn Thính Mè Rang</i>	125.000
Rolled Mushroom and Veggies Fresh Roll <i>Nem Cuốn Nấm Tươi Tâm</i>	125.000
Stir-Fried Seasonal Vegetables with Garlic <i>Rau Theo Mùa Xào Tỏi</i>	115.000
Wok Fried Rice Noodle with Mushroom <i>Bún Nửa Xào Nấm Tươi Và Rau Củ</i>	135.000
Stewed Eggplant with Black Pepper <i>Cà Tím Kho Tiêu</i>	135.000
Mushroom Fried Rice <i>Cơm Chiên Ruốc Nấm</i>	115.000
Steamed Rice <i>Cơm Niêu</i>	25.000
Beetroot and Seasonal Vegetable Broth <i>Canh Củ Dền Với Rau Củ</i>	115.000
Coconut Jelly with Tropical Fruit Salsa <i>Thạch Trái Dừa Với Trái Cây Nhiệt Đới</i>	115.000
Seasonal Fresh Fruits Platter <i>Đĩa Trái Cây Theo Mùa</i>	105.000
Deep fried Sticky Rice in Jackfruit <i>Mít Nhồi Cốm Chiên Sốt Đường Cháy</i>	115.000



DESSERT / MÓN TRÁNG MIỆNG

Home-made Banana and Coconut Ice Cream <i>Kem Chuối Dá Sữa</i>	105.000
Coconut Jelly with Tropical Fruit Salsa <i>Thạch Trái Dừa Với Trái Cây Nhiệt Đới</i>	115.000
Seasonal Fresh Fruits Platter <i>Đĩa Trái Cây Theo Mùa</i>	105.000
Deep fried Sticky Rice in Jackfruit <i>Mít Nhồi Cốm Chiên Sốt Đường Cháy</i>	115.000
Black Sticky Rice with Sago Yogurt <i>Chè Nếp Cẩm Sữa Chua Trần Châu</i>	85.000



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's chain of restaurants 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 2021", 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.

WE ALSO HAVE A HOME IN HOI AN

HOME Hoian Restaurant

HOME Hoian, a member under HOME Vietnamese Restaurant chains, offers more than just a dining experience - it's a journey back to the comfort and familiarity of "home". Each visit here is a sensory exploration of Hoi An's rich culinary heritage.

Renowned as a "rising" culinary icon of Hoi An, **HOME Hoian** Restaurant brings the heart and soul of the city through its authentic dishes. From the robust, deeply-flavored Quang noodles to the unique and tantalizing Cao Lau, every dish is a testament to the unique gastronomic identity of the Quang Nam province. The extensive seafood offerings, each thoughtfully paired with signature sauces, capture the very essence of the region's bountiful coasts.

Visit this beloved old city and prepare to experience an elegant dining space with a thoughtfully curated selection of local and national specialties!



... AND A HOME IN SAI GON

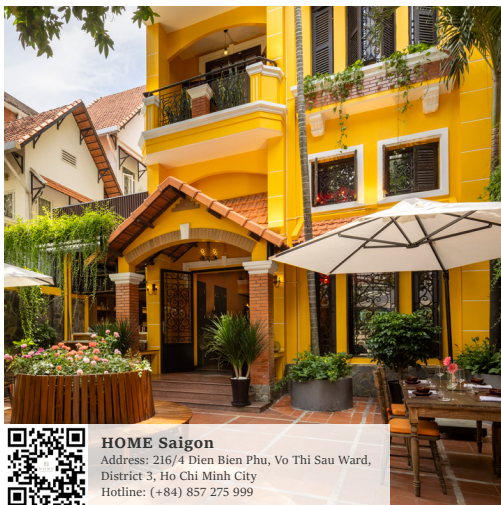
HOME Saigon Restaurant

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) 857 275 999



CHÂTEAU PEYCHOT LA FORÊT WINE

WHERE ELEGANCE BLOSSOMS WITH EVERY SIP.



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 Superieur

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 Caber- net-Franc fruit. A full bodied wine with soft tannins, long finish, complex and aromatic.



Château Peychot la Fôret, 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.

The terroir of Château Peychot la Fôret boasts a unique geographical location, 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 granit 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 Fôret.

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.





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.

Scan to explore our
insightful cookbook



MEMBERS OF VIET DELI GROUP

MAMMOM

Building on the success of these establishments, we proudly introduce **MAMMOM**—an entity dedicated to celebrating local Vietnamese foods that gradually 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 our chef 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

Address: 23 Phan Dinh Phung,
Ba Dinh District, Hanoi
Hotline: 0843 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 Thoi Street, An Hai Dong Ward,
Ngu Hanh Son District, Da Nang City, Vietnam
Hotline: 0764068111



THINGS TO DO IN HANOI



EXPLORING THE OLD QUARTER

Begin your Hanoi experience in the heart of the city, the Old Quarter. This centuries-old neighborhood, with its labyrinthine streets named after the specific goods once sold there, is a living museum. You'll be transported back in time as you explore its narrow streets, each one echoing with the vibrant hum of local culture.

The area is teeming with traditional shops, colonial architecture, and street food stalls. Here, the past and present merge to create an unforgettable cultural tapestry.

VISITING THE CITADEL OF THANG LONG

Unearth the secrets of Vietnam's imperial past at The Citadel of Thang Long, a UNESCO World Heritage Site. This sprawling archaeological complex, dating back to the 7th century, was once the political and cultural center of the Vietnamese empire.

Witness the ingenuity of ancient Vietnamese architecture and imagine the grandeur of court life in centuries gone by. The Citadel of Thang Long offers a fascinating glimpse into the rise and fall of dynasties, leaving you with a profound respect for Vietnam's rich history.



UNVEILING TA HIEN STREET

As the sun dips below the horizon, join the locals on the lively Ta Hien Street, also known as 'Beer Street', lined with numerous bars and pubs. This pedestrian-only haven is a haven for foodies, with an endless array of steaming dishes and sizzling grills filling the air with mouthwatering aromas.

Every corner offers a new culinary adventure, and the friendly smiles of the vendors add to the charm. It's the perfect way to unwind after a day of sightseeing, with a cold beer in hand and a backdrop of convivial chatter.