

FEED ME MENUS

HOI AN OLD TOWN

Hoi An Vegan Rice Paper Rolls
Banana Blossom Salad with Fried Tofu
Banh Beo Steamed Rice Cakes
Hoi An Dumplings (King Prawn, Pork, Mushroom)
Nem Lui Pork Skewers

\$69 P/PERSON (MIN 2 GUESTS)

HANOI REVERIE

Hanoi Fried Spring Rolls
Wok Fried Pipis with XO Sauce
Banana Blossom Salad with Chicken
Nem Lui Pork Skewers
Bun Cha Hanoi Grilled Pork Noodles
*includes a glass of wine or Hanoi beer

\$79 P/PERSON (MIN 2 GUESTS)

SAIGON STREET FEAST

Oysters (Black Caviar, Green Chilli Jam and Quail Eggs)
Grilled Scallops
Saigon King Prawns Spring Rolls
Mango Salad with Spicy Lemongrass King Prawns
Bo La Lot Beef Wrapped Betel Leaves
*includes a glass of wine or Hanoi beer

\$99 P/PERSON (MIN 2 GUESTS)

(v) Vegetarian (gf) Gluten free

If you have dietary requirements, please notify your server.
15% surcharge on Sundays and public holidays.



HOIANA

Contemporary Vietnamese with bold Hoi An flavours

Hoi An cuisine is a unique fusion of Vietnamese, Chinese, Japanese and French influences, reflecting its vibrant history as a cultural crossroads.

SMALL PLATES

Oysters (ea)	
Aged Red Wine Mignonette	5.50
Green Chilli Jam, Black Caviar, Quail Egg Yolk	10.50

Hoi An Kingfish Crudo	23.50
Kingfish, Chilli, Lemon, Vietnamese Mint	

Beef Tartare	24.50
Premium Beef Fillet, Lime, Hoiana Chilli, Sesame Oil, Shallot, Egg Yolk. Served with Crackers.	

Grilled Scallops (2pcs)	16.50
Honey Caramelised Fish Sauce, Scallion, Roasted Peanuts	

Viet Rolls (4 pcs)	
Fried Rolls:	
- Saigon: Whole Crispy Tiger Prawns, Pork Belly, Shallot, Black Pepper	20.50
- Hanoi: Pork Mince, Shallots, Bean Sprouts	18.50
- Ram Bap: Sweet Corn, Shallot, Wood Ear Mushroom, Beans (v)	17.50
Rice Paper Rolls:	
- Hoi An: Sauteed Mushrooms, Fried Tofu, Carrot, Vermicelli, Peanut Sauce(v)	17.50
- Mekong: Steamed Tiger Prawns, Pork Belly, Vermicelli, Vietnamese Herbs, Spicy Tamarind Sauce (gf)	18.50

Caramel Glazed Honey Chicken Wings	22.50
Shallots, Ginger, Fish Sauce Caramel, Garlic	

Hoiana Dumplings (4 pcs)	
- Pork	15.50
- Tiger Prawns	16.50
- Vegetable	14.50
Served with Honey Chilli Soy Sauce	

Wok Fried Pipis with XO Sauce	24.50
Pipis, XO Sauce, Hoiana Homemade Chilli, White Scallion	

Banh Beo Vietnamese Steamed Rice Cakes	16.50
Rice Flour, Pork Mince, Shallots, Scallions. Served with Nuoc Cham.	

SALAD

Served with Sesame Crackers	
Green Mango Salad With Tiger Prawns	28.50
Grilled King Prawns, Green Mango, Pickled Salad, Vietnamese Herbs, Toasted Peanuts, Hoiana Dressing	

Banana Blossom Salad	
Fresh Young Banana Blossom, Pickled Salad, Vietnamese Herbs, Toasted Peanuts, Vegan Lime Dressing	
- Tofu (v) (gf)	23.50
- Chicken (gf)	24.50

Quang Nam Beef Salad (gf)	29.50
Black Angus Sirloin, Fish Sauce, Fresh Chilli, Cherry Tomatoes, Coriander, Basil, Coconut Sugar, Lemongrass	

LARGE PLATES

Bo La Lot Beef wrapped in Betel Leaves	37.50
Beef Mince, Betel Leaves, Vermicelli Noodles, Scallion, Roasted Peanut, Picked Carrot, Nuoc Cham or fermented Mam Nem Dipping Sauce	

Bo Kho Beef Stew	29.50
Spicy Vietnamese Beef Stew, Lemongrass, Chilli, Onion. Recommended with Jasmine Rice or Banh Mi.	

Hoiana Porterhouse	42.50
250g Black Angus Porterhouse, Fried Eggs, Meatball, Picked Carrot, Tomatoes. Served with Bo Kho Gravy.	

Hoiana Banh Xeo Pancake	
Served with Leafy Greens & Herbs, Nuoc Cham or Hoiana Chilli Salted Soybean Sauce	
- King Prawn & Pork Belly (gf)	29.50
- Lemongrass Beef (gf)	30.50
- Mushroom (v)	26.50

Banh Uot Thit Nuong BBQ Steamed Rice Cake Rolls	25.50
BBQ Pork, Cucumber, Basil, Vietnamese Cha Lua Ham, Woodear Mushroom, Nuoc Cham	

Nem Lui Grilled Pork Skewers	35.50
Pork Mince, Lemongrass, Sugarcane Skewers. Served with Leafy Greens, Crispy Rice Paper Rolls and Nuoc Cham or homemade Liver Pork Sauce	

Thit Kho Caramelised Pork Belly	35.50
Pork Belly slow cooked for 6 hours in Coconut Water, Coriander Seed, Lemongrass, Vietnamese Spicy Herbs, Fish Sauce. Recommended with Coconut Rice.	

Crispy Eggplant (v)	28.50
Battered Eggplant, Scallions, Fried Shallots, Vegan Fish Sauce. Served with Hoiana Homemade Chilli.	

Chargrilled Lemongrass Chicken	40.50
Chicken Breast, Roasted Pineapple, Lemongrass, Cream, Honey, White Pepper. Recommended with Coconut Rice.	

Hoiana Duck with Vietnamese Curry	37.50
Duck Breast, Coconut Milk, Red Curry, Lychee, Pineapple, Sweet Potatoes	

Grilled Turmeric Barramundi wrapped in Banana Leaves	39.50
Barramundi Fillet, Ginger, Lemongrass, Turmeric, Shallot, Fish Sauce, Coconut Sugar, Makrut Lime Leaves. Recommended with Coconut Rice	

Fried Red Snapper Mango Salad	40.50
Whole Fish, Mango, Fish Sauce, Chilli, Coconut Sugar, Coriander, Basil	

Grilled Octopus with Bone Marrow	38.50
Lemongrass, Red Chilli, Coriander Roots, Makrut Lime Leaves, Lime, Pork Mince, Salted Eggs, Passionfruit, Honey	

Coconut Ginger Tiger Prawns	37.50
Tiger Prawns, Coconut milk, Fried Shallots, Ginger, Fried Basil, Makrut Lime Leaves. Recommended with Jasmine Rice.	

HOIANA SEAFOOD TRAY

- Oysters with Green Chilli Jam, Black Caviar, Quail Egg Yolk	
- Steamed Tiger Prawns	
- Kingfish Crudo Bowl	
- Grilled Lemongrass Sate Tiger Prawns	
- Charcoal Satay Octopus	
- Grilled Scallops	
- Market Fish of the Day with Mango Salad	
Served with Muoi Ot and Salted Egg Butter Sauce (two to four people)	200

NOODLES & FRIED RICE

The An Bang Seafood Fried Rice	26.50
Stir Fried Garlic Butter Tiger Prawns, Calamari, Red Onion, Fried Eggs, Jasmine Rice	

Vegan Mushroom Fried Rice (v)	23.50
Mixed Mushroom, Peas, Carrot, Scallion, Jasmine Rice	

Hoiana Beef Pho	
- Rare Beef	- 22.50
- Stir Fried Beef	- 24.50
+Grilled Bone Marrow (+\$5)	

My Quang Noodles	23.50
My Quang Yellow Noodles, Grilled Tiger Prawns, Pork, Vegetables, Roasted Peanuts	

Bun Cha Grilled Pork Noodles	25.50
Grilled Pork Patty, Rice Vermicelli, Cucumber, Pickled Salad, Nuoc Cham	

ON THE SIDE

Banh Mi	4
Jasmine Rice	3.50
Coconut Rice	5
Black Sesame Rice Crackers	4.50
Stir-fried Broccoli	14.50
Garlic, Soy Sauce, Hoiana Chilli	

DESSERT

Salted Tiramisu	22.50
Vietnamese Espresso, Whipped Cream, Mascarpone, Dark Rum, Sea Salt	

Creme Brulee	17.50
Blackberry, Raspberry, Macaron	

Banana Flambé	20.50
Fried Caramelised Banana, Dark Rum, Coconut Sugar, Vanilla Ice Cream	