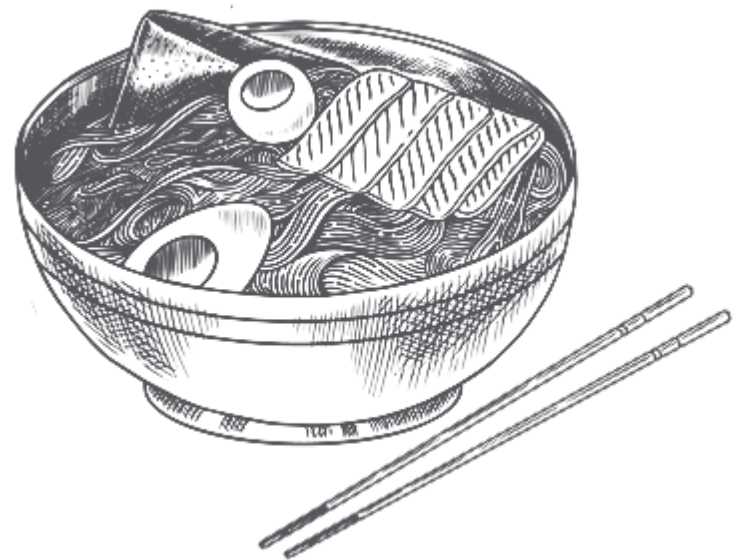


STARTERS & SNACKS

|   |           |
|---|-----------|
| <b>VEGETABLE SPRING ROLLS</b><br>fried and stuffed with mix vegetables, mushroom and tofu,<br>soya dipping sauce          | <b>70</b> |
| <b>SHRIMP SUMMER ROLLS</b><br>fresh rice paper stuffed with shrimp & glass noodles, herbs,<br>nuoc cham dipping sauce     | <b>90</b> |
| <b>CALAMARI</b><br>crispy fried rings, served with chili plum sauce   | <b>90</b> |
| <b>GREEN MANGO SALAD</b><br>shrimp, mango, onion, carrot, mint, peanut, sweet & sour fish sauce                           | <b>85</b> |
| <b>PRAWN &amp; POMELO SALAD</b><br>with dried chicken, peanuts, coconut, paddy herbs,<br>and coconut green chili dressing | <b>95</b> |
| <b>CHICKEN SPRING ROLLS</b><br>seasoned minced chicken with mushrooms, spring onions,<br>sweet & sour dipping sauce       | <b>75</b> |
| <b>FRENCH FRIES</b><br>French fries, served with garlic aioli and tomato ketchup  | <b>60</b> |

MAINS

|   |            |
|---|------------|
| <b>BANH MI (VIETNAMESE SANDWICH)</b><br>French colonial inspired baguette roasted pork, pork pate, herbs, chili, cucumber<br>and mayonnaise, served with french fries vegetarian option available | <b>110</b> |
| <b>PHO BO/ PHO GA</b><br>thinly sliced beef / chicken, glass noodles, bean sprouts, coriander,<br>basil in fragrant bone broth  | <b>120</b> |
| <b>GRILLED FISH IN BANANA LEAVES</b><br>today's fresh catch wrapped in banana leaf with hoi an lemongrass<br>chili sauce, steamed rice  | <b>195</b> |
| <b>SWEET &amp; SOUR RED SNAPPER</b><br>crispy fried, with green mango, steamed rice and tamarind sweet & sour sauce   | <b>225</b> |
| <b>GINGER CHICKEN</b><br>fragrant braised chicken with ginger, onions and steamed rice  | <b>165</b> |
| <b>SMOKEY EGGPLANT IN CLAY POT</b><br>topped with spicy ground pork, chilies and Vietnamese herbs   | <b>155</b> |
| <b>CRISPY CHICKEN WINGS</b><br>5 pcs. lightly dusted and fried, served with tamarind chili dipping sauce  | <b>85</b>  |
| <b>STUFFED SQUID</b><br>line caught squid stuffed with pork, mushrooms, spring onions and<br>vermicelli noodles slow cooked in tomato sauce with steamed rice                                     | <b>160</b> |
| <b>CRISPY NOODLES WITH STIR FRIED VEGETABLES</b><br>a vegetarian favorite packed with flavor and crunch   | <b>155</b> |
| <b>BEEF / CHICKEN / OR PORK CHAR SUI STIR FRY</b><br>stir fried in the wok with tender noodles and vegetables in a light chili soy sauce  | <b>165</b> |
| <b>STIR FRIED VIETNAMESE VEGETABLES</b><br>wok fried with garlic and cashew nuts in oyster sauce with steamed rice  | <b>145</b> |
| <b>BARBECUED PORK SKEWERS</b><br>3ea. grilled pork & vegetable skewers, Vietnamese barbecue glaze, and<br>steamed rice  | <b>155</b> |
| <b>STEAMED COCONUT PRAWNS</b><br>sweet prawns steamed in spiced young coconut water, served with rice and<br>moui ot xanh   | <b>195</b> |
| <b>MEKONG DUCK BREAST</b><br>pan roasted, with mashed potatoes, steamed vegetables and passion fruit sauce  | <b>240</b> |



CAO LẦU

A specialty regional noodle dish from Hoi An which consists of pork and greens on a bed of rice noodles soaked in lye water giving them a color and texture that sets them apart from any other Vietnamese noodle dish.

Local legend suggests that the lye should be made from the ashes of plants from the nearby Cham Islands, and the water used in soaking the rice should be taken from the ancient Ba Le well in Hoi An.

For this **Cao lầu** is rarely found outside Hoi An

**95**

KARMA MEMBER CLASSICS

|  |            |
|--|------------|
| <b>CHEF'S SIGNATURE SEAFOOD CHOWDER</b><br>cream based soup with crab meat, shrimp, calamari and potatoes,<br>toasted baguette   | <b>130</b> |
| <b>"THE BURGER"</b><br>imported Australian premium beef, cheese, lettuce, tomato, caramelised<br>onions, special sauce, house pickle, on toasted bun with French fries.  | <b>155</b> |
| <b>CLUB SANDWICH</b><br>triple decker sandwich, grilled chicken, bacon, tomato, cucumber, egg,<br>lettuce, cheese, mayonnaise on toasted white bread with fries or salad | <b>140</b> |
| <b>SPAGHETTI AGLIO E OLIO</b><br>al dente pasta, cooked with garlic, in olive oil with chili flakes and<br>parmesan cheese<br><i>add chicken 35k or prawns 55k</i>       | <b>120</b> |
| <b>PROPER PASTA CARBONARA</b><br>spaghetti tossed with crispy pork bacon, garlic, egg yolks and<br>parmesan cheese<br><i>Add chicken 35k or prawns 55k</i>               | <b>145</b> |
| <b>GREEN MOONG DAL</b><br>slow cooked moong dal with aromatic spices, tomato, green chili,<br>ginger & garlic, served with steamed rice                                  | <b>130</b> |
| <b>SPAGHETTI BOLOGNAISE</b><br>tomato beef ragu made from imported Australian beef, garlic<br>and parmesan cheese  | <b>150</b> |

ALL PRICES ARE IN VND '000' AND SUBJECT TO 10% GOVERNMENT TAX AND 5% SERVICE CHARGE

WE CREATE... EXPERIENCES