



# MENU



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The image shows a restaurant interior with a warm, rustic aesthetic. The ceiling features exposed wooden beams and several hanging lanterns. The walls are a warm yellow color, adorned with framed pictures and a large circular decorative piece. In the background, a Christmas tree is visible. The foreground shows several wooden tables set with blue placemats, white plates with blue patterns, gold-colored glasses and cups, and blue napkins. A small vase with a red rose sits on one of the tables. The overall atmosphere is cozy and inviting.

Grandma's Kitchen was created as a place inspired by the love and care of grandmothers and mothers—the true culinary masters in our hearts. In our childhood, we were surrounded by the comforting scents of our mother's cooking. They didn't need any fancy recipes or exotic ingredients; with the most gentle way and a warm heart, she prepared each meal that could reach any kid's soul. She kept the family's hearts together by her cooking without any efforts.

At Grandma's Kitchen, we embrace everything there is to cast your mind back to Grandma's memories. Each dish on our menu is thoughtfully chosen and made with the freshest ingredients, preserving the traditional flavors and delicate touch that make every bite feel like home. This isn't just a restaurant—it's a place where you can experience the warmth and care that remind you of family dinners, share moments that feel just as comforting and joyful.



# APPETIZERS

## KHAI VỊ

### 1 CRISPY DEEP-FRIED WONTON

*Hoành thánh nhân tôm thịt chiên giòn*

Deep-fried wontons filled with flavorful shrimp, pork, spring onions, served with homemade tomato sauce.

**80.000 VND**

### 2 HOI AN WHITE ROSE

*Bánh Bông Hồng trắng*

Rice flour dumplings hand-crafted and filled with Thu Bon river shrimp, served with sweet and sour fish sauce.

**90.000 VND**





## VIETNAMESE SHRIMP SUGAR CANE

*Chạo tôm cuộn mía nướng*

Marinated shrimp and pork paste, sugarcane, served with rice vermicelli, fresh local "Tra Que" herbs, pickled vegetables, and Hoi An peanut sauce.

**140.000 VND**

## FRESH SPRING ROLL

*Nem cuốn tươi tôm thịt*

Steamed shrimp, tender pork, garden-fresh vegetables, fresh local "Tra Que" herbs, served with sweet and sour fish sauce.

**80.000 VND**

## HOI AN PORK DEEP-FRIED SPRING ROLL

*Nem chiên giòn nhân thịt heo*

Minced pork, mixed vegetables, served with fresh local "Tra Que" herbs and pickled vegetables, and sweet and sour fish sauce.

**90.000 VND**

The price does not include 10% VAT / Giá trên chưa bao gồm 10% VAT



## HOI AN SHREDDED CHICKEN SALAD

### *Gỏi Gà Hội An*

Shredded chicken, Vietnamese cilantro, onions, aromatic spices, crispy sesame rice cracker, and served with sweet and sour fish sauce dressing.

**90.000 VND**

## BABY MUSTARD LEAF WITH BEEF

*Nộm Bắp Cải non với Bò và nước sốt chanh leo.*

Baby mustard leaves, tender stir-fried beef, served with homemade passion fruit sauce.

**100.000 VND**





The image displays three distinct Vietnamese dishes. The top-left dish, 'Coconut Heart Salad', is served in a coconut shell bowl, featuring coconut blades, grilled chicken, and prawn crackers. The middle-right dish, 'Pepper Elder Salad', is a bowl of green vegetables with stir-fried beef and a rice cracker. The bottom-left dish, 'Banana Blossom Salad', is a bowl of shredded banana blossom with marinated shrimp and pork. The dishes are presented on a dark wooden table with various garnishes like fresh herbs and chili peppers.

## COCONUT HEART SALAD WITH GRILLED CHICKEN

*Nộm cổ hũ dừa với gà nướng*

Coconut blade, grilled chicken, crispy prawn crackers, and Vietnamese fish sauce dressing.

**100.000 VND**

## PEPPER ELDER SALAD WITH PASSION FRUIT SAUCE

*Gỏi rau càng cua thịt bò*

Pepper elder, tender stir-fried beef, garden vegetables, crispy sesame rice cracker, served with homemade passion fruit sauce.

**110.000 VND**

## BANANA BLOSSOM WITH MARINATED SHRIMP

*Nộm Hoa Chuối tôm thịt*

Shredded banana blossom, steamed shrimp and pork, crispy sesame rice cracker, and Vietnamese fish sauce dressing.

**100.000 VND**

The price does not include 10%VAT/ Giá trên chưa bao gồm 10%VAT



# HOI AN SPECIALTIES

## ĐẶC SẢN HỘI AN

### 1 HOI AN "BANH XEO"

*Bánh xèo giòn Hội An*

Crispy Hoi An pancakes filled with bean sprouts, pork, and shrimp, served with fresh local "Tra Que" herbs, pineapple, pickle vegetables, and Hoi An peanut dipping sauce.

**75.000 VND**

### 2 CAO LAU NOODLES

*Cao Lầu*

Thick Cao Lau rice noodles topped with slow-cooked pork slices, crispy wonton wraps, bean sprouts, and fresh local "Tra Que" herbs, served in aromatic pork broth.

**70.000 VND**

### 3 MY QUANG

*Mỳ Quảng*

Local flat rice noodles, tender beef, peanuts, crispy shrimp crackers and fresh local "Tra Que" herbs, served in flavourful beef broth.

**75.000 VND**

### 4 HOI AN CHICKEN RICE

*Cơm Gà Hội An*

Fragrant steamed turmeric rice, tender shredded chicken, aromatic Laska leaves, pepper, and served with a trio of dipping sauces: soy, chili, and lemon sauce.

**90.000 VND**





The price does not include 10%VAT/ Giá trên chưa bao gồm 10%VAT



# SOUP

## MÓN SÚP

### 1 PORK AND SHRIMP WONTON SOUP

*Súp hoành thánh*

Wheat noodle, pork and shrimp wontons, bok choy and pickled vegetables.

**75.000 VND**

### 2 TIGER PRAWN HOT AND SOUR SOUP

*Súp tôm chua cay*

Chili, lemongrass soup, lime leaves, tiger prawns, and chicken broth.

**90.000 VND**

### 3 CRAB MEAT AND GREEN ASPARAGUS SOUP

*Súp cua măng tây*

Fresh green asparagus, crab meat, egg, and chicken broth.

**90.000 VND**

### 4 SHREDDED CHICKEN AND SWEET CORN SOUP

*Súp gà xé bắp non*

Cam Nam baby sweet corn, shredded chicken, and chicken broth.

**65.000 VND**





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2



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The price does not include 10%VAT/ Giá trên chưa bao gồm 10%VAT





## MAIN COURSE MÓN CHÍNH

### 1 KING PEPPER PAN-FRIED CHICKEN

*Đùi gà nướng hạt Mắc Khén*

Pan-fried marinated King pepper (mắc khén) and five spice chicken thigh, lemongrass, chili, served with pickled vegetables and fragrant steamed rice.

**215.000 VND**

### 2 "MAC MAT" LEAF AND CRISPY DUCK

*Vịt quay giòn hương Mắc Mật*

Braised marinated garlic, ginger, mac mat leaf, and five spice Duck, served with garden vegetables and fragrant steamed rice.

**235.000 VND**



A golden-colored bamboo tube filled with grilled beef, red and green bell peppers, and fresh herbs, served on a brass plate with a decorative orange flower garnish.

### GRILLED BEEF IN BAMBOO TUBE

*Bò nướng ống tre*

King pepper (Mắc Khén) and five-spice marinated grilled beef, fresh vegetables, served with fragrant steamed rice.

**240.000 VND**

A golden-colored plate featuring grilled pork ribs, garnished with fresh green herbs and red chili rings, served with a side of pickled vegetables in a small terracotta bowl.

### NORTHWEST SPECIAL SPICE GRILLED PORK RIBS

*Sườn lợn nướng gia vị đặc biệt vùng Tây Bắc*

Grilled marinated Northwest King pepper (Mak Khaen), cardamom, and star anise pork ribs, served with pickled vegetables and fragrant steamed rice.

**220.000 VND**

A silver-colored plate with a woven basket containing grilled beef wrapped in betel leaves, served with a side of rice noodles, fresh herbs, and a small bowl of Vietnamese fish sauce dressing.

### GRILLED BEEF WRAPPED IN BETEL LEAF

*Bò nướng Lá Lốt*

Minced beef, betel leaf, rice noodles, fresh local Tra Que herbs, served with Vietnamese fish sauce dressing.

**200.000 VND**

The price does not include 10%VAT/ Giá trên chưa bao gồm 10%VAT



# SEAFOOD HẢI SẢN







**1 STEAMED PRAWNS**  
*Tôm hấp trái dừa*

Tiger prawn, coconut juice, served with cocktail and green chili sauce, pickled vegetable, and fragrant steamed rice.

**230.000 VND**

**2 SPECIAL DEEP-FRIED TIGER PRAWNS**  
*Tôm sú chiên muối sốt chanh dây*

Grandma's Kitchen Restaurant special seasoning tiger prawns, served with homemade passionfruit sauce and fragrant turmeric rice.

**240.000 VND**

The price does not include 10%VAT/ Giá trên chưa bao gồm 10%VAT



## DEEP FRIED FISH (CATCH OF THE DAY)

*Thăn cá tầm ướp gia vị chiên*

Catch of the day fish fillet, served with rice paper, rice noodles, pineapple, fresh local Tra Que herbs, and sweet and sour dipping sauce.

**200.000 VND**

## STUFFED SQUID IN CLAY POT

*Mực nhồi sốt Me*

Squid, minced pork, Vietnamese herbs, shiitake mushrooms, homemade tamarind sauce, served with fragrant steamed rice.

**210.000 VND**

## CATCH OF THE DAY SEAFOOD - FISHERMAN STYLE

*Đĩa hải sản tổng hợp kiểu dân chài*

Grilled tiger prawns, scallops, pan-fried fish fillet, and tender squid, served with fresh local Tra Que herbs, and fragrant steamed rice.

**250.000 VND**

The price does not include 10%VAT/ Giá trên chưa bao gồm 10%VAT



# VEGAN MÓN CHAY





## MIXED GARDEN VEGETABLE SALAD

*Gỏi rau Càng Cua trộn sốt chanh leo*

Cang cua vegetable (Pepper elder), chilli, onion, carrot, rice crackers served with passionfruit sauce, topped with peanuts, and fried shallot oil

**75.000 VND**

## DEEP-FRIED VEGAN SPRING ROLLS

*Nem rau chiên giòn*

Tofu, carrot, onion, vermicelli noodles, and wood ear mushrooms, served with vegan dipping sauce

**75.000 VND**

## BRAISED EGGPLANT IN CLAY POT

*Cà tím nướng om sốt mỡ hành*

Grilled eggplant, green onions, garlic, chili, and soy sauce, served with fragrant steamed rice.

**95.000 VND**

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## FRESH VEGAN SPRING ROLLS

*Gỏi cuốn tươi*

Fresh rice paper, fresh local Tra Que herbs and vegetables, marinated tofu, served with peanut sauce.

**70.000 VND**

## VEGAN "CAO LAU"

*Cao lầu chay*

Fresh Cao Lau rice noodles, marinated tofu, bean sprouts, crispy fried wonton wraps, served in vegan vegetable broth.

**60.000 VND**

## STUFFED TOFU WITH VERMICELLI NOODLES

*Đậu phụ nhồi miến sốt nấm hương*

Deep fried tofu, shittaki mushrooms, carrot, and vermicelli noodles, served with shittaki mushroom sauce.

**95.000 VND**







# SEASONAL VEGETABLES

## RAU THEO MÙA

- |   |   |                   |
|---|---|-------------------|
| 1 | <b>MORNING GLORY</b><br><i>Rau muống</i>                        | <b>75.000 VND</b> |
| 2 | <b>MIXED VEGETABLE</b><br><i>Rau thập cẩm</i>                   | <b>80.000 VND</b> |
| 3 | <b>POKCHOY</b><br><i>Rau cải thìa</i>                           | <b>75.000 VND</b> |
| 4 | <b>PUMPKIN FLOWERS (Seasonal )</b><br><i>Bông bí (theo mùa)</i> | <b>90.000 VND</b> |
| 5 | <b>GREEN BEAN</b><br><i>Đậu cove</i>                            | <b>75.000 VND</b> |

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# DESSERTS

## TRÁNG MIỆNG

- 1**

**RAMIE LEAF RICE CAKE  
(HUSBAND AND WIFE CAKE)**  
*Bánh ít lá gai và bánh Su sê cốt dừa*  
Fragrant pandan leaves, glutinous rice, ramie leaves, sugar, tapioca flour, coconut cream, mung bean and flavor of grapefruit flower.

**45.000 VND**
- 2**

**TROPICAL FRUIT PLATTER**  
*Đĩa hoa quả miền nhiệt đới*  
A selection of seasonal Vietnamese fruits.

**60.000 VND**
- 3**

**YOGURT SWEET BLACK SESAME**  
*Chè mè đen sữa chua mút gừng*  
Black sesame, yogurt, candied ginger.....

**50.000 VND**
- 4**

**BANANA FLAMBÉ AND VANILLA  
ICE CREAM**  
*Chuối đốt với rượu và kem Vanilla*  
Banana, dark rum, vanilla ice-cream.

**90.000 VND**
- YOGURT PARFAIT**  
*Sữa chua, trái cây và Granola*  
Bland Yogurt, Mix fruits , Granola

**65.000 VND**
- ICE CREAM**  
*Vanila / Strawberry / Chocolate*

**80.000 VND**

## THANK YOU!

The price does not include 10%VAT/ Giá trên chưa bao gồm 10%VAT



## House Wine



### WHITE WINE

#### CASA SUBERCASEAUX

GLASS

160,000

BOTTLE

690,000

Sauvignon Blanc - Central Valley, Chile

Greenish pale yellow. Fruity nose with notes of herbaceous and peaches aroma. Refreshing, balanced and semi-dry palate.



#### BEX

210,000

990,000

Riesling - Nahe, Germany

The wine is a brilliant straw color with aromas of orange blossom, lime and white grapefruit followed by mouthwatering flavors of lime and mandarin orange.



### RED WINE

#### DE BORTOLI, THE ACCOMPLICE

170,000

730,000

Shiraz - Riverina, Australia

Bright red in appearance with ripe raspberries and spice on the nose. The palate is juicy and plump with cherries and a gentle tannin finish.



#### CASA SUBERCASEAUX

160,000

690,000

Cabernet Sauvignon - Central Valley, Chile

Fresh red fruits aromas, with notes of spices and tobacco. Juicy palate, with fine tannins, medium-bodied and long finish.



### SPARKLING WINE

#### TERRE FORTI, NOVEBOLLE

160,000

690,000

SPARKLING - Romagna DOC, Italy

This wine has a delicate nose with hints of exotic fruits and floral aromas. On the palate, it's clean and elegant, fresh and tasty while the perlage is fine and persistent.

## Wine by Bottle



### ROSE WINE

#### VILLA GARREL ROSE

1,190,000

Cotes de Provence, France

The intense nose is dominated by pineapple. Mouth: round, well balanced with notes of strawberry. Nice finish with freshness.



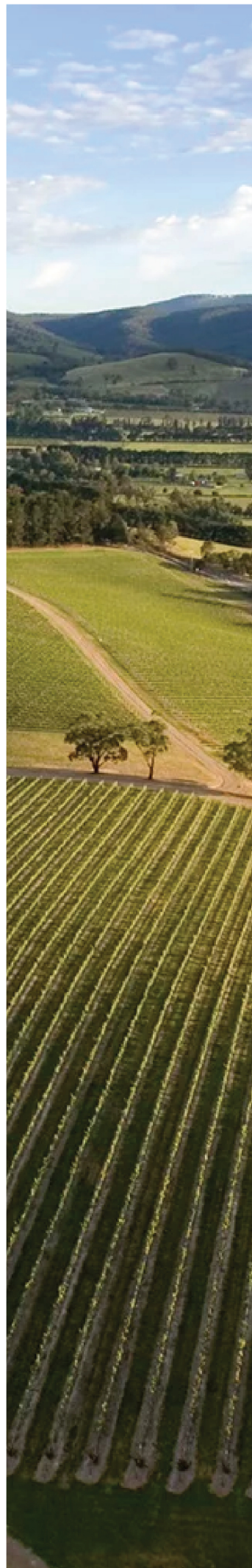
### CHAMPAGNE

#### CHARLES MIGNON, BRUT PREMIUM RESERVE

1,990,000

Champagne, France

On the nose, the wine initially displays citrus notes followed by floral notes, honey and fruit drop. On the mouth, the freshness and the richness enhance the wine's full-bodied elegance, developing honey and grapefruit aromas. A very elegant wine...





# Wine by Bottle



## WHITE WINE



### QUINTA DA LIXA, "PINHO REAL"

790,000

Loureiro, Trajadura, Arinto - Vinho Verde DOC, Portugal

The aroma is fruity, with hints of tropical fruits and a flowery character. In the mouth, it confirms all the expectations created by the intense aroma, well balanced.



### TERRE FORTI

790,000

Pinot Grigio delle Venezie DOC, Italy

Distinctive perfume of white peach and grapefruit. On the palate, it is dry and well balanced.



### TORRES, VINA ESMERALDA

1,090,000

Catalunya DO, Spain

Intense fruity and floral aroma with ripe pear, passion fruit and spices. Fresh, lively and elegant wine.



### SAGA R (Domaine Barons de Rothschild - Lafite)

1,290,000

Sauvignon Blanc, Sémillon - Bordeaux, France

Refined and aromatic, combining citrus notes with aromas of exotic fruit (passion fruit). Fresh, lively and seductive, very aromatic in the mouth; exotic notes on the finish.



### FAMILLE ROUX, LES COTILLES

1,290,000

Chardonnay - France

The wine shows aromas of honeysuckle, lemon-grass, and citrus fruits such as grapefruit and mandarin oranges.

## RED WINE



### TERRE FORTI

790,000

Montepulciano d'Abruzzo, Italy

Red fruit flavours on the nose, including strawberry and cherry. Fresh on the palate with notes of raspberry, blueberry and cherry.



### SUSANA BALBO, ANUBIS

990,000

Malbec - Mendoza, Argentina

Classic, juicy, full-bodied Malbec with aromas of ripe raspberry, blackcurrant and gentle vanilla; smooth and succulent in the mouth.



### DE BORTOLI, WINEMAKER SELECTION

1,090,000

Shiraz - South Eastern Australia

Fragrant aromas of red and blue fruits, chocolate and spice. The generous palate has raspberry and blueberry fruits, spice with a supple tannin finish.



### SAGA R ROUGE (Domaines Barons de Rothschild - Lafite)

1,290,000

Bordeaux, France

Intense, very expressive, dominated by fresh fruit aromas (red currant, raspberry) blended with discreet notes of oak.



### FAMILLE ROUX, LES COTILLES

1,290,000

Pinot Noir - France

The wine delivers beautiful aromas and flavors of ripe red fruit. Tannins and fruit are very well-balanced with notes of plums, cherries and velvety spice.





# Local Wine



AN EXCLUSIVE COLLECTION FROM NORTHERN MOUNTAINS

Organic - Handcrafted - Traditional Method

## HOIAN KUMQUAT WINE (500ML )

Rich in aroma, carefully selected succulent kumquats, soaked in meticulous work, after 365 days, have produced a delicious aroma of wine from Cam Ha kumquats

40,000/GLASS - 360,000/BOTTLE

## PLUM WINE (500ML )

Sapa plums are handily cultivated by Red Dao and H'Mong women and are traditionally made. After fermentation with rice wine, similar to the apricots, the plum wine also bathes in the streams that create a distinct scent and flavor combined with a decent amount of fresh flower and wood fragrant.

45,000/GLASS - 390,000/BOTTLE

## APRICOT WINE (500ML )

Apricot wine is fermented with rock sugar, and rice wine flip. After the fermentation, the wine is lulled under the stream and the forest wind for 12- 24 months to wake up and give the aroma drops of apricot wine, pure gold charm attractive to surprise!

45,000/GLASS - 390,000/BOTTLE



The price does not include 10%VAT / Giá trên chưa bao gồm 10%VAT





## Classic Cocktail

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<b>DAIQUIRI</b> Bacardi white, Cointreau, Lime Juice, Sugar Syrup	139,000
<b>MARGARITA</b> Tequila, Cointreau, Lime Juice, Sugar Syrup	139,000
<b>PINA COLADA</b> Bacardi white, Malibu, Coconut Cream, Pineapple Juice, Condensed Milk	139,000
<b>LONG ISLAND ICED TEA</b> Gordon's Gin, Smirnoff Red, Bacardi White, Tequila, Cointreau, Lime Juice, Coke	149,000
<b>TEQUILA SUNRISE</b> Tequila, Orange Juice, Grenadine	139,000
<b>MOJITO</b> Havana Gold, Lime Wedges, Brown Sugar, Mint Leaves, Soda Water	119,000
<b>BLUE LAGOON</b> Absolute Vodka, Blue Curacao, Lime Juice, Sugar Syrup, Sprite	130,000
<b>CAIPIROSKA</b> Smirnoff Red, Lime Wedges, Brown Sugar	119,000
<b>BLACK RUSSIAN / WHITE RUSSIAN</b> Smirnoff Vodka, Kahlua (Fresh Milk)	149,000
<b>ESPRESSO MARTINI</b> Absolute Vodka, Espresso Cafe, Kahlua	149,000

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# Signature Cocktail

HEART SPIRIT ( SIGNATURE )	149,000
Absolute Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Milk	
BLUE BIKINI ( SIGNATURE )	149,000
Bombay Gin, Blue Curacao, Peach Syrup, Lime Juice	
TOKYO ICED TEA	149,000
Gordon's Gin, Smirnoff Red, Bacardi White, Tequila, Midori, Lime Juice, Sprite	
KUMQUAT SOUR	129,000
Jim Beam, Kumquat Juice, Brown Sugar	
TROPICAL GREENLAND	149,000
Smirnoff Red, Midori Liqueur, Lychee Syrup, Lime Juice, Syrup	
FALLING ROSE	149,000
Tequila, Sparkling Wine, Mulberry, Lime Juice, Syrup	
OCEAN SPIRIT	149,000
Bacardi White, Malibu, Blue Curacao, Pineapple Juice, Coconut Cream, Condensed Milk	

# Spirits

JAMESON	100,000
JOHNNIE WALKER BLACK LABEL	100,000
JACK DANIELS	90,000
JOHNNIE WALKER RED LABEL	80,000
JIM BEAM	80,000
GORDON'S GIN	80,000
BOMBAY SAPPHIRE	90,000
TEQUILA	100,000
SMIRNOFF VODKA	80,000
ABSOLUT VODKA	80,000
BARCARDI LIGHT	80,000
HAVANA RUM	80,000

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## Tea and Coffee

BLACK LIPTON TEA	30,000
KUMQUAT TEA	40,000
VIETNAMESE GREEN JASMINE TEA	35,000
GINGER TEA	40,000

BLACK VIETNAMESE COFFEE	30,000
WHITE VIETNAMESE COFFEE	35,000
COCONUT COFFEE /SALT COFFEE	45,000
EGG COFFEE	60,000

SINGLE ESPRESSO	35,000
DOUBLE ESPRESSO	40,000
CAPPUCCINO	45,000
LATTE COFFEE	55,000
AMERICANO COFFEE	40,000
MOCA COFFEE	60,000
AFFOGATO COFFEE	95,000
HOT CHOCOLATE	45,000

## Beer

HUDA	35,000
LARUE	35,000
TIGER	40,000
SAIGON	40,000
HEINEKEN	45,000

## Soft Drink

COKE / DIET COKE / COKE ZERO	25,000
FANTA	25,000
SPRITE	25,000
TONIC	25,000
SODA	25,000
SPARKLING WATER ( PERRIER 33CL )	65,000

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## Fruit Juice

ORANGE JUICE	55,000
LEMON JUICE	50,000
PASSION FRUIT JUICE	50,000
WATERMELON JUICE	50,000
MANGO JUICE	60,000
PINEAPPLE JUICE	60,000
MIX JUICE	70,000

## Mocktail, Smoothies, Lassie

<b>HOI AN SWEET SUNSET</b>	100,000
Orange Juice, Apple Juice, Peach Juice, Grenadine	
<b>PINK LADY</b>	100,000
Mango, Red Dragon Fruit, Orange, Pineapple, Fresh Milk	
<b>SHERLEY TEMPLE</b>	100,000
Orange Juice, Sprite, Grenadine Syrup	
<b>VIRGIN COLADA</b>	100,000
Pineapple Juice, Fresh Milk, Coconut Cream	
<b><u>SMOOTHIES</u></b>	
MANGO, BANANA, PINEAPPLE	80,000
MIX SMOOTHIES	89,000
<b><u>LASSIES</u></b>	
MANGO/ BANANA/ PINEAPPLE	85,000
Fresh Fruit, Yogurt, Condensed Milk	
MIX LASSIES	95,000









*Grandma's*  
**KITCHEN**