



WINE BY THE GLASS

RED		WHITE	
VIGNERONS ANDECHIOS Merlot, France	170,000/G 820,000/B	VIGNERONS ANDECHIOS Sauvignon Blanc, France	170,000/G 820,000/B
IL PUMO Negroamaro, Italy	180,000/G 860,000/B	IL PUMO Malvasia Sauvignon, Italy	180,000/G 860,000/B
THE ACCOMPLICE Shiraz, Australia	190,000/G 920,000/B	THE ACCOMPLICE Chardonnay, Australia	190,000/G 920,000/B

SPARKLING | SPUMANTE BRUT, Ramazzotti, Italy 180,000/G 840,000/B

WHITE

QUINTA DA LIXA, “PINHO REAL”, Vinho Verde, Portugal <i>Light and crisp with gentle bubbles and fresh fruit notes.</i>	950,000
MOULIN DE GASSAC, FIGARO, Terret/Carignan Blanc, France <i>Clean and expressive with bright citrus and mineral tones.</i>	990,000
D’ARENBERG, THE STUMP JUMP, Riesling / Sauvignon, Australia <i>Medium dry with tropical fruit and a refreshing finish.</i>	1,200,000
M.TORRES, ANDICA RESERVA, Gewurztraminer, Curico Valley, Chile <i>Aromatic and juicy with lychee, peach, and subtle spice of pink peppercon.</i>	1,220,000
BANFI, LE RIME, Pinot Grigio, Italy <i>Crisp and elegant with hints of pear and white flowers.</i>	1,280,000
ARGENTO, ESTATE RESERVE, Chardonnay, Mendoza, Argentina <i>Fresh tropical fruit balanced with light oak and smooth texture.</i>	1,310,000
VON WINNING ESTATE, WIN WIN, DRY Riesling, Pfalz, Germany <i>Bright and zesty with citrus, stone fruit, and a touch of salinity.</i>	1,380,000
VILLA MARIA, PRIVATE BIN, Sauvignon Blanc, New Zealand <i>Vibrant tropical aromas with lively acidity and clean finish.</i>	1,460,000

RED

MAISON CASTEL, GRANDE RESERVE, Pinot Noir, IGP d’Oc, France <i>Fruity and fresh with a silky texture and refined character.</i>	980,000
M.TORRES, LAS MULAS Organic Cabernet, Central Valley, Chile <i>Red fruit aromas with gentle spice and smooth tannins.</i>	1,250,000
D’ARENBERG, THE STUMP JUMP, Grenache/Shiraz/Mourvedre, Australia <i>Rich and full-bodied with ripe dark fruit and subtle earthiness.</i>	1,200,000
DE BORTOLI, DB WINEMAKER SELECTION, Shiraz, Australia <i>Fragrant and smooth with notes of berry, chocolate, and spice.</i>	1,260,000
MARQUES DE RISCAL, Tempranillo/Merlot/Syrah, Spain <i>Elegant and balanced with red fruit, spice, and soft oak tones.</i>	1,250,000
BANFI, COL DI SASSO, Cabernet/Sangiovese, Italy <i>Bright ruby red with fresh berry flavors and a touch of spice.</i>	1,280,000
ARGENTO, ESTATE RESERVE, Malbec, Mendoza, Argentina <i>Ripe plum and black cherry aromas with hints of spice and oak. t</i>	1,310,000

ROSE, SPARKLING & CHAMPAGNE

VEUVE AMBAL METHODE, Blanc de Blanc, France <i>Dry and refreshing with stone fruit and a lively mineral finish.</i>	880,000
DEA DEL MARE, Vino Spumante Extra Dry, Prosecco DOP, Italy <i>Floral and fruity aromas with crisp acidity and smooth texture.</i>	990,000
JONQUERES D’ORIOLA, GRIS-GRIS ROSE, Cotes du Roussillon, France <i>Pale pink hue with elegant red fruit and bright freshness.</i>	1,100,000
CHAMPAGNE CHARLES MIGNON, Brut Premium Reserve, France <i>Refined and vibrant with citrus, white flowers, and subtle honey.</i>	1,800,000

* CORK FEE 500.000 VND

Mai Fish is a celebration of Vietnamese home cooking featuring recipes from our family kitchen.

We carefully select the freshest produce, meat and seafood to create dishes that showcase Vietnamese food at it’s best.

We also use healthy ingredients in our cuisine like ginger, galangal, turmeric, Ly Son garlic, lemon grass and fresh herbs.

Our passion is freshness and our aim is to bring you an outstanding, healthy, and memorable Vietnamese family style dining experience.


Đức Mango



45 Nguyễn Thị Minh Khai, Hội An, Việt Nam
+84 (0) 702 475 969
+84 (0) 905 016 825
instagram: mangohoian
facebook : maifish
www.mangomangohoian.com

Design by JC +84 772 44 00 23

HỘI AN - VIỆT NAM




STARTERS

CHẢ GIÒ 
Family recipe crispy roll with shrimp, pork, and taro root served with fresh herbs and sweet sour fish dipping sauce (vegetarian available).....95,000

GỎI CUỐN
Fresh spring roll with rice noodle, pork, shrimp and fresh herbs served with peanut sauce and crushed peanuts95,000

GỎI ĐU ĐỦ
Green papaya salad with grilled prawns, carrot, crispy shallot in sweet and sour lime dressing and crushed peanuts150,000

GỎI CUỐN CHAY 
Vegetarian spring roll with tofu, vegetables and fresh herbs served with peanut sauce95,000


MỰC NƯỚNG
Grilled squid served with organic herbs, cucumber and ginger chili sauce250,000

HỘI AN SPECIALTIES

HOÀNH THÁNH CHIÊN
Crispy wonton with shrimp, pork and tomato salsa110,000

CAO LẦU
Hội An's special noodle topped with pork in in garlic, shallots, soya sauce and local150,000

VEGETABLES

RAU XÀO & LUỘC 
Sauteed with garlic or steamed seasonal organic green vegetables70,000

 VEGETARIAN

GỎI GÀ
Grilled chicken with red and white shredded cabbage, Vietnamese mint in lime vinaigrette fish sauce dressing150,000

GỎI HẢI SẢN
Steamed prawns and squid tossed with onion, pineapple, lettuce, Vietnamese celery with Hội An chili fish sauce170,000

BÒ LÁ LỐT
Lót leaf parcels of five spice minced beef, grilled, and served with rice noodles, crushed peanuts and fish sauce150,000

CÁNH GÀ CHIÊN MẮM
Crispy chicken wings glazed with fish sauce, Hội An chili and kumquat juice120,000

TÔM NƯỚNG
Grilled wild prawn served with fresh herbs and ginger chili sauce250,000

BÁNH MÌ
Premium baguette with pate, pickles, eco pork, cucumber, coriander130,000

PHỞ BÒ / GÀ
Beef **or** Chicken famous bowl of noodle soup served with herbs220,000

CÀ TÍM NƯỚNG 
Grilled eggplant with spring onion & soy sauce90,000

* PRICE IS SUBJECT TO GOVERNMENT TAX



MAINS

Served with rice & vegetables


BÚN CÁ MAI
Vermicelli noodles topped crispy roll, bean sprouts, fresh herbs, fish sauce and roasted peanuts with choice of: pork, chicken, **or** prawn270,000

CƠM THỊT NƯỚNG
Vietnamese countryside rice platter topped with fried organic egg, pickles and your choice of: pork chop, chicken, **or** prawn290,000

CƠM GÀ
Jasmine rice cooked in chicken broth with turmeric served in clay pot with crispy chicken350,000

BÒ LÚC LẮC
Shaken Australian beef stir fried with onion, tomato, bell pepper and herbs420,000

CÁ KHO TỘ
Line caught ocean fish caramelized in fish sauce with shallot and black pepper380,000

MÌ XÀO HẢI SẢN 
Quảng Nam noodles with squid, prawns, and crisp vegetables in garlic soy sauce (vegetarian available with tofu)320,000

DESSERTS

CHUỐI NƯỚNG
Grilled banana with coconut milk tapioca90,000

CHANH DÂY FLAMBÉ
Flaming passion fruit110,000

BÁNH FLAN
Caramel, coffee, egg custard90,000

 VEGETARIAN

ĐẬU HŨ SẢ ỚT 
Seared organic tofu seasoned with garlic, onion, lemongrass, a hint of chili250,000

CÁ SẢ ỚT
Filet of red snapper seasoned with lemongrass, chili, and garlic, pan-seared and served with tomato sauce380,000

HEO KHO TỘ
Eco pork marinated with shallot, green pepper corn, and garlic, slow cooked in coconut juice370,000

CÀ RI VỊT
Duck leg curry slow cooked with taro root and carrot, served with choice of: rice **or** baguette380,000

CANH CHUA
Sweet and sour soup with pineapple, tomato, kumquat, herbs with choice of: fish **or** prawn270,000

LẨU HẢI SẢN (SERVING 2 PERSONS)
Mai Fish famous seafood hot pot of squid, red snapper, prawns, tofu and noodle platter with a pineapple kumquat broth served with an array of vegetables and herbs780,000

KEM
Choice: chocolate | vanilla | coconut | mango | passion fruit | matcha | coffee (2 scoops)110,000

MATCHA AFFOGATO
Espresso over matcha ice cream120,000

XÔI XÒÀI
Coconut sticky rice with mango120,000

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DRINKS

FRESH JUICE	COFFEE & TEA
Lime Kumquat Orange60,000	Vietnamese Drip Coffee (hot or iced)60,000
Passion Fruit Guava Coconut60,000	SPECIALTY COFFEE70,000
Watermelon Pineapple Sugarcane60,000	Saigon Coconut Egg Salted
Mix Your Juice70,000	Espresso Macchiato60,000
Banana Mango Blended with yogurt70,000	Latte Cappuccino70,000
WATER & SODA	Oolong Tea Green Tea60,000
Still Water Sparkling Water40,000	Passion Fruit Ice Tea60,000
Sprite Coca-Cola Coca-Cola Light40,000	Green Tea Hibiscus Kombucha60,000
Tonic Water Ginger Ale50,000	Ginger, Lemongrass, Kumquat Honey70,000

LOCAL & CRAFT BY BOTTLE	7 BRIGDGES CRAFT DRAFT
Larue Huda Tiger60,000	DRAGON110,000 / G
KORAI - Pacifik120,000	Session IPA - 4.8% ABV
American Pale Ale - 6,7% ABV	SUNSET110,000 / G
KORAI - Antartik120,000	Fruit Wheat - 4,2% ABV
Rosemay Witbier - 5,1% ABV	BEACH110,000 / G
KORAI – Tropik120,000	Blonde Ale - 5,0 % ABV
Mango Pale Ale – 5,0 % ABV	

COCKTAILS
APEROL SPRITZ200,000
Sparkling wine, aperol, soda water, orange
IMPERIAL SPRITZ230,000
Sparkling wine, lychee and lime
MAI FISH180,000
Vodka, salted plum, lime
VERY BERRY GOOD180,000
Vodka, strawberry, mint, soda
PRETTY IN PINK190,000
Vodka, mulberry, lychee, lime
DRAGON FLY230,000
Vodka, lychee and lime
PASSION FOR PHỞ180,000
Rum, ginger, cinnamon & herbs
LA GUAPA190,000
Rum, fresh sugar can juice, kumquat
DEVIL ADVOCATE180,000
Rum, strawberry, passion fruit, chilli, lime
TROPICAL MOJITO180,000
Kumquat Passion Fruit Pineapple
GIN FIZZ180,000
Gin, lime, egg white
LÁ TÍA TÔ190,000
Gin, perilla mint, lemon, hibiscus
MAMACITA MARGARITA180,000
Tequila, triple sec, lime
PINA COLADA180,000
Rum, coconut milk, malibu, lime
PASSION IN LOVE180,000
Rum, passion fruit, kumquat, watermelon
NEGRONI190,000
MARTINI190,000
WHISKEY SOUR or PISCO SOUR180,000

WHISKY	VODKA
Jack Daniel's N7115,000	Absolut120,000
Jim Beam110,000	Grey Goose180,000
Johnnie Walker Red110,000	Smirioff150,000
Johnnie Walker Black150,000	
Glen Morangie Original220,000	
Macallan 12 Years360,000	
GIN	
Bombay Sapphire120,000	
Hendrick's210,000	
Gordon120,000	
Tanqueray150,000	

SOJU HÀN QUỐC
Hwayo 17% ABV 375ml450,000
Traditional Apricot 360ml150,000
RƯỢU TRÁI CÂY VN
Apricot Plum Sour Fruit Liqueur110,000

* HAPPY HOUR UNTIL 6PM 1/2 PRICES ALL COCKTAILS & LOCAL BEERS