

WINE & SPARKLING

for SIPS, CHEERS, CELEBRATIONS

WHITE WINE

D'ARENBERG, The Stump Jump, Riesling / Sauvignon, Australia <i>Medium dry, refreshing and notes of tropical fruits</i>	1,200,000
VILLA MARIA, Private Bin Sauvignon Blanc, New Zealand <i>Vibrant and intense tropical fruits, a silver medal awarded wine</i>	1,460,000
MOULIN DE GASSAC, Figaro, Terret/Carignan Blanc, France <i>A beautiful blend expresses the beauty of Terroir of Languedoc</i>	990,000
BANFI, Le Rime, Pinot Grigio, Italy <i>Crisp acidity with hints of white flower and pear, Italy in a glass</i>	1,280,000
QUINTA DA LIXA, "Pinho Real", Vinho Verde, Portugal <i>Only 8% Alcohol, a refreshing and fruity white, slightly sparkling</i>	850,000
LAST STAND, Chardonnay, Australia <i>Crisp and zesty without oak and malolactic fermentation</i>	840,000

RED WINE

D'ARENBERG, Grenache Shiraz Mourvedre, Australia <i>Old vines are to produce this rich and full bodied</i>	1,200,000
BANFI, Col Di Sasso, Cabernet Sangiovese, Italy <i>Red ruby enriched with spicy notes</i>	1,280,000
MARQUES DE RISCAL, Tempranillo/Merlot/Syrah, Spain <i>Awarded as the 1st best vineyard and winery in Europe 2021</i>	1,250,000
EL VIEJO DEL VALLE, Pinot Noir, Chile <i>Rooted in rocky, glacial soils shadow of El Descabezado volcano</i>	980,000
LAST STAND, Shiraz, Australia <i>Grapes are picked at night to keep exceptional characters in cooler climate</i>	840,000
ANDRE LURTONS, Chateau Bonnet, Merlot/Cabernet, France <i>Pleasant and silky on the palate, showcases of a Bordeaux</i>	1,180,000

ROSE & SPARKLING WINE

LA HUPPE DE CADENIERE, Rose, France	970,000
VEUVE AMBAL METHODE, Blanc de Blanc, France	850,000
TUTELA, DOCG Prosecco, Italy	990,000

*CORK FEE 600.000 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 its best.

We also use many 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.



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food & drinks menu

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

..... 90,000

GỎI CUỐN

Fresh spring roll with rice noodle, pork, shrimp and fresh herbs served with peanut sauce and crushed peanuts

..... 90,000

GỎI ĐU ĐỦ

Green papaya salad with grilled prawns, carrot, crispy shallot in sweet and sour lime dressing and crushed peanuts

..... 130,000

GỎI CUỐN CHAY

Vegetarian spring roll with tofu, vegetables and fresh herbs served with peanut sauce

..... 90,000

SPECIALTIES

HOÀNH THÁNH CHIÊN

Crispy wonton with shrimp and pork with tomato salsa

..... 110,000

CAO LẦU

Hoi An's special noodle topped with pork in garlic, shallots, soy sauce and local herbs

..... 110,000

GỎI GÀ

grilled chicken with red and white shredded cabbage Vietnamese mint in lime vinaigrette fish sauce dressing

..... 130,000

GỎI HẢI SẢN

Steamed prawns and squid tossed with onion, pineapple, lettuce, Vietnamese celery with Hoi An chili fish sauce

..... 150,000

BÒ LÁ LỐT

Lót leaf parcels of five spice minced beef, grilled, and served with rice noodles, crushed peanuts and fish sauce

..... 130,000

HẢI SẢN NƯỚNG

Grilled squid **or** grilled prawn served with organic herbs and ginger chili sauce

..... 220,000

BÁNH MÌ

Famous baguette with pate, pickles, pork, cucumber, coriander

..... 90,000

PHỞ BÒ / GÀ

Beef or chicken famous bowl of noodle soup served with herbs

..... 160,000

 vegetarian

* price is subject to 10% TAX



MAIN COURSE

BÚN CÁ MAI

Vermicelli noodles topped crispy roll, bean sprouts, fresh herbs, fish sauce and roasted peanuts wih choice of: pork, chicken, **or** prawn

..... 220,000

COM THỊT NƯỚNG

Vietnamese countryside rice platter topped with fried organic egg, pickles and your choice of: pork chop, chicken, **or** prawn

..... 250,000

COM GÀ

jasmine rice cooked in chicken broth with turmeric served in clay pot with crispy chicken

..... 320,000

BÒ LÚC LẮC

Shaken Australian beef stir fried with onion, tomato, bell pepper and herbs

..... 380,000

MÌ XÀO HẢI SẢN

Quang Nam noodles with squid, prawns, and crisp vegetables in light soy, ginger garlic sauce (vegetarian available with tofu)

..... 290,000

DESSERT

CHUỐI NƯỚNG

Grilled banana with coconut milk tapioca

..... 90,000

BÁNH FLAN

Caramel, coffee, egg custard

..... 90,000

ĐẬU HỦ XẢ ÓT

Seared tofu seasoned with garlic, onion, lemongrass, a hint of chili served along with steamed rice & vegetable

..... 190,000

CÁ XÃ ÓT

filet of red snapper seasoned with lemongrass, chili, and garlic pan-seared and served with tomato sauce

..... 320,000

HEO KHO TỘ

Eco pork marinated with shallot, green pepper corn, and garlic, slow cooked in coconut juice

..... 330,000

CÀ RI VỊT

Duck leg curry slow cooked with taro root and carrot

..... 350,000

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 fresh vegetables and herbs

..... 660,000

KEM

Chocolate, vanilla, coconut, mango, passion fruit, strawberry, green tea (2 scoops)

..... 110,000

TRÁI CÂY

Seasonal fruits platter

..... 90,000



DRINKS

FRESH JUICE

Lime | Kumquat | Orange | Apple 60,000

Passion Fruit | Guava | Coconut 60,000

Watermelon | Pineapple | Tomato 60,000

Banana | Avocado | Mango 70,000
(Blended with yogurt)

BEER

Larue | Huda | Tiger 50,000

Beach Blonde Ale (bt) by 7Bridges 90,000

Sunset Tangerine (bt) by 7Bridges 90,000

PASTEUR STREET

AMERICAN STYLE CRAFT BEER

Jasmine IPA 6.5% ABV 95,000/G

Passion Fruit Wheat Ale 4% ABV 95,000/G

God Water Craft Lager 4% ABV 85,000/G

COFFEE & TEA

Vietnamese Drip Coffee 60,000
(hot or iced)

Specialty Coffee 70,000
(Saigon | Coconut | Egg | Salted)

Espresso | Macchiato 60,000

Latte | Cappuccino 60,000

Jasmine | Roasted Bean 50,000

Ginger, Lemongrass, 70,000
Kumquat Honey

WATER & SODA

Still Water | Sparkling Water 40,000

Tonic Water 40,000

Sprite | Coca-Cola 50,000

Coca-Cola Light 50,000

COCKTAILS

MAI FISH Vodka, salted plum, lime	130,000	DEVIL ADVOCATE Rum, strawberry, passion fruit, chili, lime	130,000
PASSION IN LOVE Rum, passion fruit, kumquat, watermelon	130,000	MAMACITA MARGARITA Tequila, triple sec, lime	130,000
VERY BERRY GOOD Vodka, strawberry, mint, soda	130,000	PINA COLADA Rum, coconut milk, malibu, and lime	130,000
GIN FIZZ Gin, lime, egg white	130,000	SANGARIA gl/95,000 jug/350,000 Wine, apple, orange and rum (red or white)	

WINE BY THE GLASS

RED

IL PUMO 150,000/G
Negroamaro, Italy 780,000/B

DE BORTOLI 190,000/G
Shiraz Cabernet, Australia 860,000/B

WHITE

IL PUMO 150,000/G
Malvasia Sauvignon, Italy 780,000/B

DE BORTOLI 190,000/G
Semillon Chardonnay, Australia 860,000/B

* add soda no charge

* price is subject to 10% TAX