

WINE & CHAMPAGNE

for SIPS, CHEERS, CELEBRATIONS

WHITE

MOULIN DE GASSAC, Figaro, Terret/Carignan Blanc, France	980
BASA, Verdejo /Viura, Catilla Y Leon, Spain	1,100
SANTA DIGNA RESERVA, Gewurztraminer, Torres, Chile	1,180
THE STUMP JUMP, Reisling /Marsanne/Sauvignon, Australia	1,280
THE STUMP JUMP, Chardonnay, D'Arenberg, Australia	1,280
BANFI, Le Rime, Pinot Grigio, Italy	1,320
FAMILIE HASSELBACH, "Fritz" Riesling, Germany	1,360
VILLA MARIA, Private Bin Sauvignon Blanc, New Zealand	1,460
SUSANA BALBO, Barrel Fermented Torrontes, Argentina	1,760
GNARLY HEAD, Chardonnay, Central Coast, USA	1,580

RED

LAST STAND, Shiraz, Australia	950
RESERVADO, Cabernet Sauvignon, Concha Y Toro, Chile	980
ARGENTO, Organic Malbec, Mendoza, Argentina	1,160
THE STUMP JUMP, Grenache Shiraz Mourvedre, D'Arenberg, AUS	1,280
MARQUES DE RISCAL, Tempranillo/Merlot/Syrah, Spain	1,280
BANFI, Col Di Sasso, Cabernet Sangiovese, Italy	1,360
CLAY CREEK, Pinot Noir, California, USA	1,380
LE PETIT CLOS, Pinot Noir, Marlborough, New Zealand	1,480
LOUIS JADOT, Gamay, Bourgogne, France	1,670
CLARENDELLE, Cabernet Merlot, France	1,880

ROSÉ

LA HUPPE DE CADENIERE, Rose, France	1,080
VILLA GARREL, Rose, Cotes de Provence, France	1,290

SPARKLING WINE & CHAMPAGNE

VEUVE AMBAL METHODE, Blanc de Blanc, France	990
TUTELA, DOCG Prosecco, Italy	1,080
BEAUMOUNT DES CRAYERES, Champagne Rose Brut, France	1,700
BILLECART-SALMON, Champagne Brut Reserve, France	2,800

★ CORK FEE 500,000 VND



Welcome to Mango Mango, a contemporary dining destination in the heart of Hoi An.

Chef Duc's intention for Mango Mango is to showcase amazing local ingredients and the timeless flavors of Vietnamese cuisine in new, creative ways.

We source clean spices, fruits, and vegetables nearby, as well as wild seafood, organic tofu, and naturally raised poultry and pork to serve you delightful, nourishing meals.

Chef Duc's original dishes and drinks are rooted in the culture of Hoi An. Enjoy them together with captivating views of the Ancient Town, and come celebrate life with us at the Whale Spirit Bar.

We look forward to serving you.



MENU

RESTAURANT | BAR | LOUNGE
HỘI AN | VIỆT NAM



mangomango



www.mangomangovietnam.com



mangohoian

MANGO FOOD

RESTAURANT | BAR

STARTERS

LUST IN TRANSLATION rare king fish crispy rolls with a passion fruit mint yogurt sauce	120
FOUR SEASONS sweet potato tortillas with duck tender, pineapple salsa & chipotle sauce	120
ROCKING ROLLS crispy rolls with shrimp, pork, and taro root served with fish dipping sauce	115
MANGO-VICHE red snapper & mango carpaccio in a ginger, garlic, chili, olive oil fish sauce	180
BUBBA'S SHRIMP steamed prawns with cucumber, orange in a soy kumquat ginger sauce	150
LOVE OF THE SEA calamari tempura served with mild spicy creamy chipotle sauce	185
BUDDHA'S BITE * sweet potato tortillas with roasted tomato sauce, pumpkin & eggplant	110
JAZZY ROLLS * crispy rolls with taro root and tofu served with herbs and mild soy sauce	110

SALADS

SCENT OF GREEN PAPAYA julienne papaya with prawns, organic herbs, roasted peanuts & sweet and sour dressing	160
TROPICAL LUSH mixed greens, sprout, mango, with seared king fish in passion fruit vinaigrette dressing	180
MISS MANGO * vermicelli salad with mango and herbs in fish sauce and roasted peanuts topped with choice of: pork, chicken or tofu	220

SOUP

PHỞ BÒ Vietnamese famous beef of noodle soup served with local herbs & hoisin sauce	220
PHỞ GÀ healthy bowl of chicken noodle soup served with local herbs, chili and hoisin sauce	220

SIDE DISHES

Broccoli and Duck Egg	110
Green Bean with Garlic	70
Lotus Sesame Seed Hummus	110
Sauteed Quang Nam Noodle	70
Sour Dough Bread & Olive Oil	90

MAIN COURSE

I LOVE SEAFOOD Hoi An specialty noodle in smoked tomato sauce, calamari, prawn, red snapper with parmesan	390
AS GOOD AS IT GETS eco boneless pork chop in lemongrass, spices, shallots, served with miso fermented tomato sauce	460
CHASING THE CHICK chicken thigh pan fried crispy with an in house pesto with cashew nut and bell pepper sofrito	420
HUNT FOR RED SNAPPER red snapper filet pan fried with house special tomato confit salsa	430
IN THE MOOD FOR LOVE king mackerel in house blended herbs, sesame seeds pan seared with mango tomato salsa	480
KEEPING FLOWER LY (SEASONAL) wild tiger prawns in a delectable white wine, ginger, garlic, kumquat butter sauce	680
COUNTRY COWBOY Australian striploin steak served with creamy lotus sesame seed hummus	880
FLYING PHOENIX duck breast with five Asian spices and rosemary in a chocolate passion fruit sauce	490
BLACK RICE duck confit cooked tender in black rice, apple and carrot puree with lotus seed	450
EASTERN GEMS * fried jasmine rice with organic egg topped with choice of: chicken, pork or tofu	320
NEW MOON * tofu seasoned in house blend spices with sun dried tomato with oyster mushroom in garlic	330
BUDDHA BOOGIES * seasonal vegetables sautéed and grilled eggplant in a tamarind sauce	290

DESSERT

FLAMING PASSION passion fruit crème brûlée	110
MANGO FLAMBÉ with coconut milk and mango nectar	120
SCREAM FOR ICE CREAM (2 SCOOPS) chocolate, vanilla, coconut, strawberry, passion fruit, mango	120
THE GOD FATHER espresso over vanilla ice cream	120
SAVALL CHOCOLATE lime, passion fruit bonbons, and dark chocolate cup filled with mango kumquat nectar	120

MANGO DRINKS

RESTAURANT | BAR

FRESH JUICE

Lime Kumquat Orange	70
Passion Fruit Sugar Cane	70
Coconut Watermelon Pineapple	70
Banana Mango blended with yogurt	80

BEER BY BOTTLE

Larue Huda Tiger	60
Beach Blonde Ale crafted by 7Bridges	95
Sunset Tangerine crafted by 7Bridges	95

EAST WEST CRAFT BEERS

Far East IPA 6.7% ABV	105/G
Pale Ale 6.0% ABV	105/G
Summer Hefeweizen 5.9% ABV	105/G

WATER & SODA

Still Water Sparkling Water	50
Tonic Water Soda Water	50
Sprite Coca-Cola Coca Light	50
Ginger Ale Kombucha	60
Vietnamese Drip Coffee (hot or iced)	50
Espresso Americano	60
Latte Cappuccino Hot Chocolate	70
Mochaccino Coconut Coffee	80
Jasmine Green Loose Leaf Tea	60
Sun Iced Tea with Mint & Watermelon	60
Ginger, Lemongrass, Kumquat, Mint & Honey	70

COFFEE & TEA

WINE BY GLASS

RED	GLASS	BOTTLE	WHITE	GLASS	BOTTLE
VISTAÑA <i>Cabernet - Merlot, Chile</i>	180	880	VISTAÑA <i>Sauvignon Blanc, Chile</i>	180	880
DA VERO <i>IGT Terra Siciliane Ner d'Avola, Italy</i>	190	890	DA VERO <i>IGT Terra Siciliane, Catarrato, Italy</i>	190	890
DE BORTOLI <i>Shiraz-Cabernet, Australia</i>	210	950	DE BORTOLI <i>Semillon-Chardonnay, Australia</i>	210	950
SPARKLING					
CHARLES ROUX <i>Blanc De Blancs, France</i>	190	890			

DIGESTIFS

Baileys Kalua	120
Campari Ricard	120
Grand Marnier Cointreau	120
Martini (Bianco / Rossy / Dry)	120
Sambuca Drambuie	210
Remy Martin Vsop	220

CLASSIC COCKTAILS

Negroni	190
Martini (dry / dry)	170
Old Fashioned	180
Pinacolada	160
B'52 White Russian	150
Whiskey Sour Pisco Sour	180

MANGO DRINKS

RESTAURANT | BAR

WHISKY & BOURBON

Jack Daniel's N7	115
Johnnie Walker Red	110
Johnnie Walker Black	150
Jim Beam	110
Glen Morangie Original	220
Macallan 12 Years	360
Glenlivet 18 Years	450
Hibiki Harmony	350

VODKA

Absolut	120
Ketel One	150
Grey Goose	180

TEQUILA

Jose Cuervo	120
Patron Silver	220
Patron Reposado	260

GIN

Bombay Sapphire	120
Hendrick's	210
Monkey 47	290

RUM

Captain Morgan	150
Flor De Cana 4 Years	130
Sampan	190

SHOTS

Kamikaze	110
Awakening	110

SIGNATURE COCKTAILS

DRAGON SOUR gin, maraschino, fermented dragon fruit, lime	220
LA GUAPA sampan rum, sugar cane, kumquat, pineapple	230
MANGO SPARKLES blanc de blanc, cointreau, passion fruit, mango	210
CRYSTAL JADE hendrick's gin, lemongrass, coriander, amaretto	240
APEROL SPRITZ aperol, sparkling wine, orange	220
ASIAN INVASION vodka infused lemongrass, ginger	160
PASSION IN LOVE rum, kumquat, passion fruit, watermelon	220
MINTY PINK gin, lime, mint, hibiscus	170
ORANGE MOJITO rum, mint, orange, soda	150
ESPRESSO MARTINI vodka, espresso, kalua	180
MAI TAI flor de cana, caption morgan, orange curacao, orgeat	180
MAMACITA MAGARITA tequila, triple sec, watermelon, lime	160
QUEEN'S BEE rum, lime, passion fruit, vanilla, honey	180
JUNGLE JANE rum, malibu, mulberry, pineapple and mint	160
SANGRIA tropical fruits with dark rum (red or white)	130/G 450/JUG