

Lunch & Dinner Menu 2010

STARTERS - KHAI VỊ

Grilled Beef in Lot Leaf – Sliced Beef, Crushed Peanuts & Soya Sauce 65,000
Bò Nướng Lá lốt

White Rose - Steamed Shrimp Dumplings 55,000
Hoa Hồng Trắng

Crispy Spring Rolls of Crab with Tamarind Sauce 65,000
Chả Giò Chiên Cua

Fresh Rice Paper Rolls of Shrimp with Sweet & Sour Fish Sauce 60,000
Chả Giò Tôm Tươi

Crispy Hoi An Pancakes with Shrimp, Herbs, Bean Sprouts
& a Peanut Sauce 60,000
Bánh Xèo Tôm

Red Bridge Mixed Starters - a tasting plate of all of the above starters -
ideal for 2 or more persons 130,000
Khai Vị Cầu Đỏ

SOUPS - SÚP

Hot & Sour Shrimp Soup S 45,000 L 90,000
Súp Tôm Chua Cay

Crab & Baby Corn Soup S 45,000 L 90,000
Súp Bắp Cua

Chicken & Coconut Curry Soup S 45,000 L 85,000
Súp Gà Càri Dừa

Vegetarian Soup with Tofu & Vietnamese Herbs S 40,000 L 75,000
Súp Chay

HOI AN COUNTRYSIDE SPECIAL SOUPS

Water Spinach & Shrimp Soup S 35,000 L 70,000
Canh Rau Muống Tôm

Mustard Leaves & Beef S 35,000 L 70,000
Canh Cải Xanh Bò Bằm

SALADS

Seafood Salad with Green Mango, Green Papaya & a Lime Dressing 95,000
Gỏi Hải Sản Xoài Xanh

Grilled Chicken Breast on a bed of fresh Banana Flower 85,000
Gỏi Gà Nướng Hoa Chuối

Seafood & Pomelo (Vietnamese Grapefruit) Salad 95,000
Gỏi Bưởi Hải Sản

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BEEF - BÒ

Lemongrass Beef Wrapped in Banana Leaf and Charcoal Grilled 90,000
Bò Nướng Sả Trong Lá Chuối

Beef minced with Spring Onion & Garlic, and sautéed with Aubergine
in a Claypot 85,000
Bò - Cà Tím Tứ Xuyên

Marinated Beef on a Sizzling Plate - cooked at your table 95,000
Bò Nướng Đá Xanh

CHICKEN - GÀ

Hoi An Chicken Rice in clay pot 85,000
Cơm Gà Tay Cầm

Barbecued Kebabs of Chicken with Market Vegetables &
Lemon Pepper Sauce 90,000
Gà Nướng Tứ Xuyên

Deep-fried Chicken Wings with Garlic & Fish Sauce 95,000
Cánh Gà Chiên Mắm

Chicken Breast strips Stir-Fried with Cashew Nuts, Vegetables,
Vietnamese Basil & a chilli jam sauce 90,000
Gà Xào Hạt Điều

PORK - HEO

Pork in Clay Pot with Spring Onions & Coconut Juice 85,000
Heo Kho Tộ

Grilled Pork with Sesame 85,000
Heo Nướng Mè

Crispy Pork with Young Sticky Rice 90,000
Heo Chiên Cốm Xanh

VEGETARIAN - RAU

Stirfry Water Spinach 45,000
Rau Muống Xào Tỏi

Bok Choy & Oyster Sauce 55,000
Cải Thìa Sốt Dầu Hào

Red Bridge Aubergine sautéed in Clay Pot with a sweet & sour sauce 55,000
Cà Tím Kho Tộ

Button Mushrooms & Tofu sautéed in Claypot 65,000
Đậu Hủ - Nấm Kho Tộ

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NOODLES - MÌ

Sautéed Seafood Noodles 80,000
Mì Xào Hải Sản

Stir-fried Crab with Glass Noodles, Mushroom & Spring Onion 80,000
Miến xào thịt Cua

Hoi An Cao Lau Noodles - marinated Pork topped with Salad, Vietnamese Greens & Rice Paper Croutons 50,000
Cao Lầu

CALAMARI - MỰC

Crispy Calamari - flour dusted & lightly pan fried 95,000
Mực Chiên Vàng Trắng

Grilled Calamari with Lemongrass & Mild Vietnamese Spices 95,000
Mực Nướng Sả

FISH - CÁ

Ha Noi's famous dish is skewered pieces of marinated Fish dressed with Spring Onion, Dill & crushed Peanuts 110,000
Chả Cá

Grilled Fillet of Ocean Fish pasted with Ginger & Garlic Sauce 100,000
Cá Nướng Sốt Gừng

Fresh Ocean Fish steamed with Lemongrass, Garlic and Vegetables 115,000
Cá Hấp Việt Nam

SHRIMP / PRAWNS - TÔM

Grilled Tiger Prawns with Tamarind sauce – 6 prawns 140,000
Tôm Nướng Sốt Me

Steamed Tiger Prawns in Beer – 6 prawns 140,000
Tôm Hấp Bia

Grilled Turmeric Shrimps wrapped in Banana Leaf 95,000
Tôm Nướng Nghệ

Pan-fried Shrimp in Chilli Salt 95,000
Tôm Rang Muối

SEAFOOD - HẢI SẢN

Seafood Hot Pot - Tiger Prawns, Fish & Squid of the day cooked in a Sweet and Sour broth and served with Red Bridge Herbs & Vegetables **S** 95,000 **L** 165,000
Lẩu Hải Sản

Fried Rice with Seafood & Vegetables served with a mild Chilli Paste 95,000
Cơm Chiên Hải Sản

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DESERT – TRÁNG MIỆNG

Mixed Seasonal Fruit 40,000
Trái Cây

Banana or Pineapple Flambée 45,000
Chuối Hay Thơm đốt

Ice Cream – Vanilla & Coconut 45,000
Kem Vani & Dừa

Crispy Golden Bags filled with Banana, Coconut & Cinnamon
& a scoop of vanilla Ice Cream 55,000
Chuối Chiên Bông Lựu