



FAIFOO CENTRAL RESTAURANT

We are proud natives of Hoi An, spanning four generations and sharing a deep love for our hometown, its people, and the rich traditions of our local cuisine. Throughout Vietnamese culture, it is the grandmothers and mothers who show their love for the family through the art of cooking, passing on precious culinary knowledge from generation to generation. Drawing from this legacy, we are dedicated to sharing the delights of Vietnamese cuisine, and in particular, the exquisite specialties of Hoi An. Besides, cooking Class is one of our highlights to contribute your holiday more fantastic. At Faifoo Central Restaurant, we warmly welcome customers from near and far, sharing with them the true essence of our passion.

All prices are exclusive of 10% VAT/ Tất cả giá chưa bao gồm 10% VAT



HOI AN SPECIALTIES

ĐẶC SẢN HỘI AN

CAO LẦU

A noodle dish topped with pork slices, crispy rice pieces and served with pork broth, bean sprouts and Tra Que's local herbs.

55.000VND

CHICKEN RICE

CƠM GÀ HỘI AN

A dish of chicken broth-flavored rice topped with shredded chicken, crunchy onion, laksa leave, carrot, papaya and served with chicken broth, soya sauce and home chili sauce

65.000VND

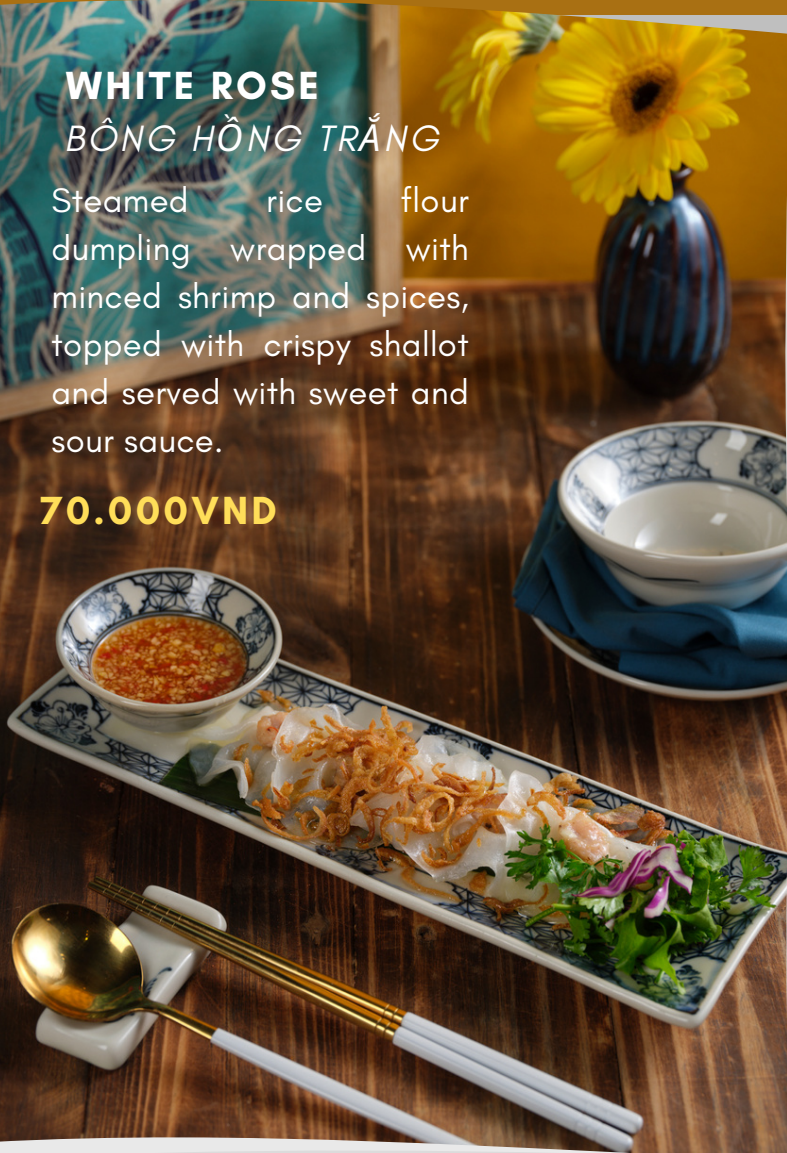


WHITE ROSE

BÔNG HỒNG TRẮNG

Steamed rice flour dumpling wrapped with minced shrimp and spices, topped with crispy shallot and served with sweet and sour sauce.

70.000VND



FRIED WON TON

HOÀNH THÁNH CHIÊN

Fried thin rice flour skins wrapped with minced pork and shrimp and topped with vegetable sauce.

80.000VND



SEAFOOD PANCAKE

BÁNH XÈO HẢI SẢN

Fried rice flour turmeric pancake, filled with shrimp, squid, carrot, bean sprouts, spring onion and wrapped with rice paper, Tra Que local herbs and served with dipping sauce.

90.000VND



LOCAL SPECIALTY PLATTER

MỆT ĐẶC SẢN HỘI AN

A bamboo platter of 1pc Vietnamese Pancake, 2pcs White Rose and 2pcs Fried Wonton.

150.000VND



APPETIZERS

KHAI VỊ

TRA QUE SPECIALTY " TAM HUU " TAM HỮU

Tam Huu means 3 friends as 3 main ingredients of shrimp, pork and Tra Que fresh local herbs wrapped and tied together with strips of spring onion and served with sweet and sour fish sauce.

(It's Tra Que Vegetable Village's specialty, one of Traditional Village in Hoi An over 300 years)

90.000VND

SUGAR CANE SHRIMP CHẠO TÔM

Grilled Shrimp paste is wrapped around the stick of sugar cane and served with Tra Que Local Herbs, fresh rice noodle and peanut sauce.

100.000VND



HOI AN FRIED SPRING ROLLS

CHẢ GIÒ HỘI AN

Deep fried spring rolls with mixture of minced pork, mushroom, carrot, taro and served with Tra Que local herbs and sweet & sour fish sauce.

80.000VND



FRESH SPRING ROLLS

GỎI CUỐN TÔM THỊT

Soft thin rice paper sheets rolled with prawn, pork, fresh local herbs, pickled cabbage, fresh rice noodle and served with sweet & sour fish sauce.

70.000VND



FRIED PRAWN WITH GREEN NUGGETS

TÔM CHIÊN CỐM XANH

Fried prawn covered Ha Noi young rice, eggs and served with dried apricot sauce.

100.000VND



CRISPY FRIED SQUID

MỰC CHIÊN GIÒN

Deeply fried Squids with tempura flours, eggs and served with dried apricot sauce.

110.000VND





SALAD

MANGO SALAD WITH SHRIMP AND PORK *GỎI XOÀI TÔM THỊT*

Shredded green mango mixed with marinated shrimp, pork, local herbs, green papaya, carrot, onion, peanut, crispy fried shallot and served with sweet-sour fish sauce and crackers.

85.000VND

BANANA BLOSSOM SALAD WITH CHICKEN *GỎI HOA CHUỐI THỊT GÀ*

Shredded banana flower mixed with marinated chicken, mint, carrot, onion, green mango, green papaya, peanut, crispy fried shallot and served with sweet-sour sauce and crackers

85.000VND



CRISPY MORNING GLORY SALAD WITH SHRIMP
GỎI RAU MUỐNG CHIÊN GIÒN

Shredded green mango mixed with marinated shrimp, pork, local herbs, green papaya, carrot, onion, peanut, crispy fried shallot and served with sweet-sour fish sauce and crackers.

80.000VND

POMELO SALAD WITH SEAFOOD
GỎI BƯỞI HẢI SẢN

Pomelo salad with Shrimp, Squid, green mango, mint, onion, crispy fried shallot, peanut and served with sweet & sour fish sauce.

100.000VND



SOUP

MÓN SÚP

HOI AN CHICKEN SOUP

SÚP GÀ XÉ

A corn soup filled with shredded chicken.

55.000VND

CRAB MEAT & GREEN APARAGUS SOUP

SÚP CUA MĂNG TÂY

Soup of crab meat, corn, egg and Green Asparagus.

70.000VND



FAIFOO SEAFOOD SOUP

SÚP HẢI SẢN HOÀI PHỐ

Hot and sour soup of Squid, shrimp, tofu, lemon grass, chilli, lime leaves, onion, mushroom and served in hot clay pot

80.000VND





HOI AN WON TON SOUP
SÚP HOÀNH THÁNH

Soup of White rose dumpling,
pork-pie & Shrimp, little noodle,
Bok Choy, Carrot, Mushroom &
local herbs

65.000VND



PUMKIN SOUP
SÚP BÍ

Healthy soup of Pumpkin,
garlic, onion, milk, cream and
served with 2 pieces of bread

60.000VND



MAIN COURSE

MÓN CHÍNH

GRILLED PORK RIB WITH CHEF SPECIAL SAUCE

SƯỜN HEO NƯỚNG SỐT ĐẶC BIỆT

Grilled Pork Rib with Chef's Sauce and served with Pickled Cabbage

185.000VND

All main courses are served with steamed rice



BEEF IN BAMBOO TUBE

BÒ NƯỚNG ỐNG TRE

Grilled marinated beef with 5 spice and local King Pepper "Mac Khen" on bamboo tube and served with special beef sauce

190.000VND



GRILLED BEEF WITH "LA LOT"

BÒ NƯỚNG LÁ LÓT

Grilled minced beef rolled in local Betel Leaves and served with rice noodle, Tra Que's Local Herbs and sweet and sour fish sauce

155.000VND



ROASTED CRISPY DUCK WITH LOCAL KING PEPPER

VỊT CHIÊN GIÒN HẠT MẮC KHÉN

Roasted crispy Duck and served with sauce of Mac Mat Leaves, local king pepper, garlic, ginger, 5 spice and Bok Choy and Dumpling or steamed rice

200.000VND



GRILLED CHICKEN WITH PASSION FRUIT-FLAVORED SALAD

GÀ NƯỚNG SALAD SỐT CHANH DÂY

Grilled chicken with lemongrass, spices and served with Passion fruit - flavored salad

170.000VND



STIR-FRIED CHICKEN WITH CORN AND CASHEW NUTS

GÀ XÀO BẮP VÀ HẠT ĐIỀU

Stir-fried chicken breast fillet with Cashew Nuts, Onion, Bell Chilli and Carrot.

170.000VND



PRAWN WITH TAMARIND SAUCE

TÔM SỐT ME

Prawn cooked with Tamarind Sauce and served with garlic-butter - flavored baguette.

190.000VND



GRILLED PRAWN

TÔM NƯỚNG

Grilled Prawn with home green sauce and served with steamed rice.

190.000VND



SQUID WITH PINEAPPLE AND ONION

MỰC XÀO HÀNH DỨA

Stir-fried Squid with Pineapple, onion, spring onion

195.000VND



GRILLED SQUID SATAY

MỰC NƯỚNG SA TẾ

Grilled Squid with satay sauce and served with green sauce

195.000VND



FAIFOO FISH IN CLAY POT

CÁ KHO TỘ

Marinated fish in Clay pot and served with fresh rice noodle, Tra Que Local Herbs, Crispy Fried Shallot, Peanut and sweet and sauce fish sauce

180.000VND



GRILLED FISH IN BANANA LEAF

CÁ PHILE NƯỚNG NGHỆ LÁ CHUỐI

Grilled marinated fillet Fish with turmeric, shallot, spices and served with Tra Que's Local Herbs and steamed rice

200.000VND



FRIED FISH & MANGO SALAD

CÁ CHIÊN KÈM GỎI XOÀI

Deep fried whole fish and served with mango salad and steamed rice

220.000VND



CUA DAI FISHMAN'S SEAFOOD PLATTER

ĐĨA HẢI SẢN DÂN CHÀI BIỂN CỬA ĐẠI

A Platter of Grilled Oyster, Grilled Fish, Grilled Prawn, Crispy Fried Squid and served with Chef sauces and steamed rice.

235.000VND



LOCAL HOT & SOUR SEAFOOD HOT POT

LẨU HẢI SẢN CHUA CAY ĐỊA PHƯƠNG

A hot & sour hot pot with fish stock, shrimp, squid, fish, tofu, mushroom, tamarind, pineapple, onion, tomatoes, lemongrass, ginger and served with vegetable, fresh rice noodle and fish sauce.

(Chilli sauce is served seperately to add by yourself depend on your hot flavor)

295.000VND

NOODLE

MÓN MÌ

1 FAIFOO'S SIGNATURE CAO LAU WITH ROASTED PORK RIB & WON TON SOUP

CAO LẦU SƯỜN NƯỚNG FAIFOO KÈM SÚP HOÀNH THÁNH

A Stir-Fried Local Cao Lau Noodle with marinated pork pieces, shredded carrot, bean sprout and topped with crispy rice cracker and served with Roasted Pork Rib, Tra Que's Local Herbs and Wonton Soup

200.000VND



2 FAIFOO SEAFOOD CAO LAU *CAO LẦU HẢI SẢN FAIFOO*

Stir-Fried Local Cao Lau Noodle with marinated Shrimp, Squid, Scallops, Bean Sprouts, carrot and served with Tra Que's Local Herbs and chef special sauce.

195.000VND

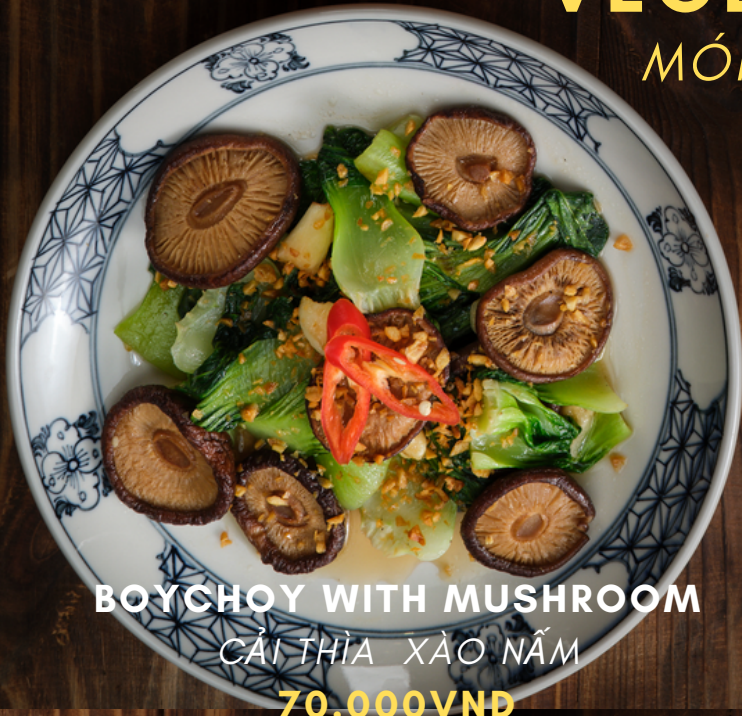
TRA QUE VEGETABLE VILLAGE

This land was formed in the seventeenth and eighteenth centuries. It is famous for many vegetable products which have the taste of folk medicine and tasty flavor. Vegetables are planted by traditional intensive farming methods and fertilized by algae of Trà Quế lagoon. Therefore, green vegetables here have a unique and aromatic flavor. It is a real eco farm with fresh and healthy local herbs. Almost our local herbs is imported from Tra Que vegetable village. It's the reason our cooking class program includes this stop for exploring this eco farm and having an opportunity to be a farmer through watering local herbs, etc...



VEGETABLE

MÓN RAU



BOYCHOY WITH MUSHROOM
CÁI THÌA XÀO NẤM
70.000VND



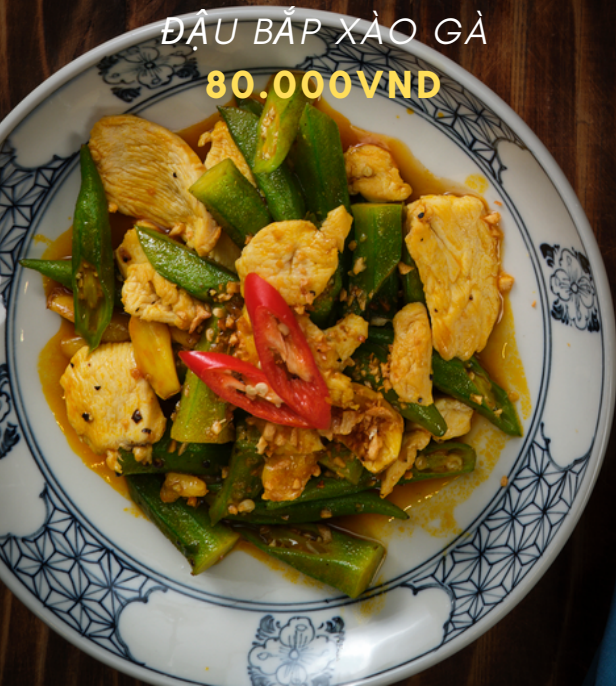
MORNING GLORY WITH GARLIC
RAU MUỐNG XÀO TỎI
65.000VND



MIX VEGETABLE
RAU XÀO THẬP CẨM
75.000VND



PUMPKIN FLOWER WITH GARLIC
BÔNG BÍ XÀO
70.000VND



**LOCAL SAUTEED OKRA WITH
GARLIC & CHICKEN**
ĐẬU BẮP XÀO GÀ
80.000VND



VEGAN MÓN CHAY

1 VEGAN FRESH SPRING ROLLS GỎI CUỐN TƯƠI 60.000VND

Soft thin rice paper rolled with marinated tofu, fresh local herbs, carrot, bean sprouts, mushroom and served with dipping sauce.

2 VEGAN FRIED SPRING ROLLS CHẢ GIÒ CHAY 70.000VND

Deep fried spring rolls with mixture of tofu, mushroom, carrot, taro, rice noodle and served with Tra Que local herbs and dipping sauce.

3 VEGAN PANCAKE BÁNH XÈO CHAY 70.000VND

Fried rice flour turmeric pancake, filled with mushroom, tofu, carrot, bean sprouts, spring onion and wrapped with rice paper, Tra Que local herbs and served with dipping sauce.

4 STEAMED RICE CƠM THỐ 20.000VND



1 TOFU WITH MUSHROOM & TOMATO SAUCE
TÀU HỮ SỐT NẤM CÀ
70.000VND

Fried tofu filled with mushroom, carrot, rice noodle, cooked with mushroom and tomato sauce, topped with spring onion.

2 LEMONGRASS TOFU WITH CHILL
TÀU HỮ KHO SẢ ỚT
80.000VND

Fried tofu and stir-fried with lemongrass, chilli, soya sauce, topped with spring onion.

3 GRILLED EGGPLANT WITH SOYA SAUCE
CÀ TÌM NƯỚNG XÌ DẦU
70.000VND

Grilled eggplant with mushroom, shallot and garlic soya sauce

4 VEGAN CAO LAU
CAO LẦU CHAY
60.000VND

A noodle dish topped with tofu, mushroom, crispy rice cracker and served with bean sprouts, Tra Que's local herbs and vegan sauce.

All vegan are served with steamed rice



DESSERT

MÓN TRÁNG MIỆNG

1 RAMIE LEAF RICE CAKE " HUSBAND & WIFE CAKES 40.000VND

BÁNH PHU THÊ

Hoi an local ramie leave - flavored cake, mung bean and served with coconut milk and topped with peanuts

2 FLAME BANANA & VANILLA ICE CREAM 65.000VND

CHUỐI ĐỐT KÈM KEM

Flamed banana with wine, unsalted butter and served with Vanilla Ice cream.

3 FLAME MANGO & VANILLA ICE CREAM 70.000VND

XOÀI ĐỐT KÈM KEM

A dough made from Wheat flour, egg, milk, unsalted butter, filled with banana and topped with chocolate or honey.

4 BANANA PANCAKE WITH CHOCOLATE 60.000VND

BÁNH CHUỐI SÔ CÔ LA

A dough made from Wheat flour, egg, milk, unsalted butter, filled with banana and topped with chocolate.

5 BANANA PANCAKE WITH HONEY 60.000VND

BÁNH CHUỐI SÔ CÔ LA

A dough made from Wheat flour, egg, milk, unsalted butter, filled with banana and topped with honey.

6 SEASONAL FRESH FRUIT 50.000VND

TRÁI CÂY THEO MÙA

4

5

3

2

6

1

