



# 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 SPECIALITIES

## 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 SPECIALITY " 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*

Mixed fresh tempura morning glory with green mango, carrot, shrimp, topped with crispy fried morning glory and served with sweet & sour dressing 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*

Mixed fresh tempura morning glory with green mango, carrot, shrimp, topped with crispy fried morning glory and served with sweet & sour dressing 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 DUCK WITH LOCAL KING PEPPER

*VỊT CHIÊN HẠT MẮC KHÉN*

Roasted 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**



**GRILLED COD WITH MISO**  
*CÁ TUYẾT NƯỚNG SAUCE MISO*

Grilled cod fish with miso sauce, served with sauteed pumpkin flower, Tra Que Local Herbs, lime and miso.

**390.000VND**



**GRILLED SEABASS WITH CHEF SAUCE**  
*CÁ CHÈM NƯỚNG*

Grilled Seabass with apple and dill sauce and served with sauteed pumpkin flower, Tra Que Local Herbs, cherry tomato, and lime

**240.000VND**



**FRIED TIGER PRAWN WITH GARLIC AND BUTTER**  
*TÔM SÚ CHIÊN BƠ TỎI*

Fried Tiger Prawn with garlic and butter, served with Tra Que Local herbs, cherry tomato and butter and garlic sauce

**255.000VND**



**GRILLED TIGER PRAWN WITH CHEESE**  
*TÔM SÚ NƯỚNG PHÔ MAI*

Grilled Tiger prawn with cheese, served with sauteed orka and garlic, cherry tomato, Tra Que local herbs and cheese sauce

**255.000VND**





## COMBO LOBSTER WITH GARLIC BUTTER SAUCE

### COMBO TÔM HÙM SỐT BƠ TỎI

Grilled Lobster with garlic butter sauce, served with sauteed mixed vegetable (broccoli, cauliflower, green bean, carrot), sauteed morning glory with garlic, sunny side up egg, steamed rice and fresh passion fruit.

**485.000VND**



## COMBO LOBSTER WITH CHEESE

### COMBO TÔM HÙM NƯỚNG PHÔ MAI

Grilled Lobster with chef's cheese sauce, served with sauteed mixed vegetable (broccoli, cauliflower, green bean, carrot), sauteed morning glory with garlic, sunny side up egg, steamed rice and fresh passion fruit.

**485.000VND**



## 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*

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**

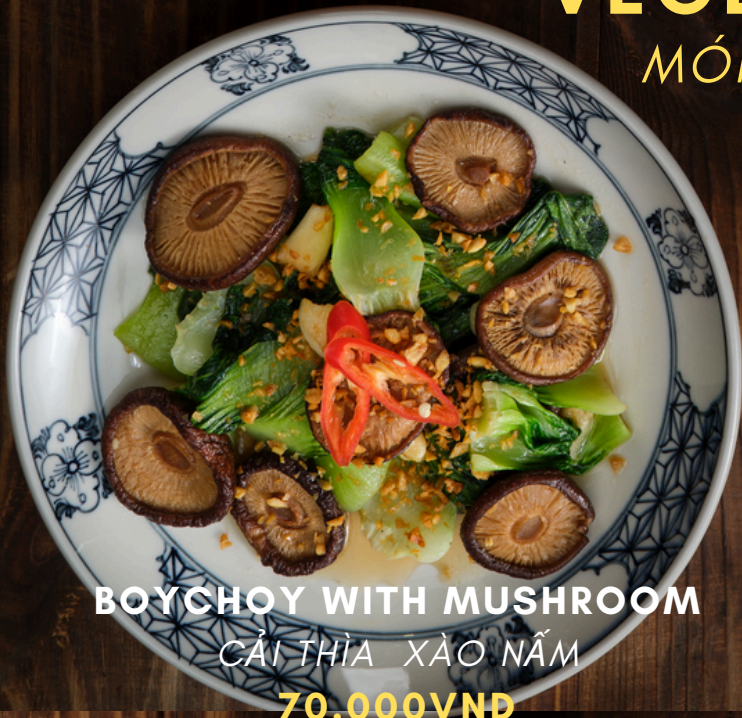
# TRA QUE VEGETABLE VILLAGE

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**



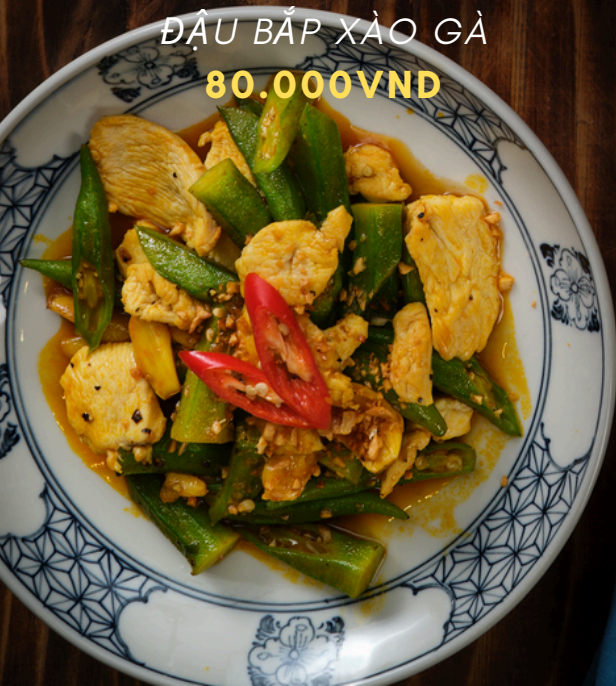
**MORNING GLORY WITH GARLIC**  
RAU MUỐNG XÀO TỎI  
**65.000VND**



**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*

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

**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 HONEY*

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*

**7 ICE CREAM 60.000VND**



4



5



6

3



2



1

