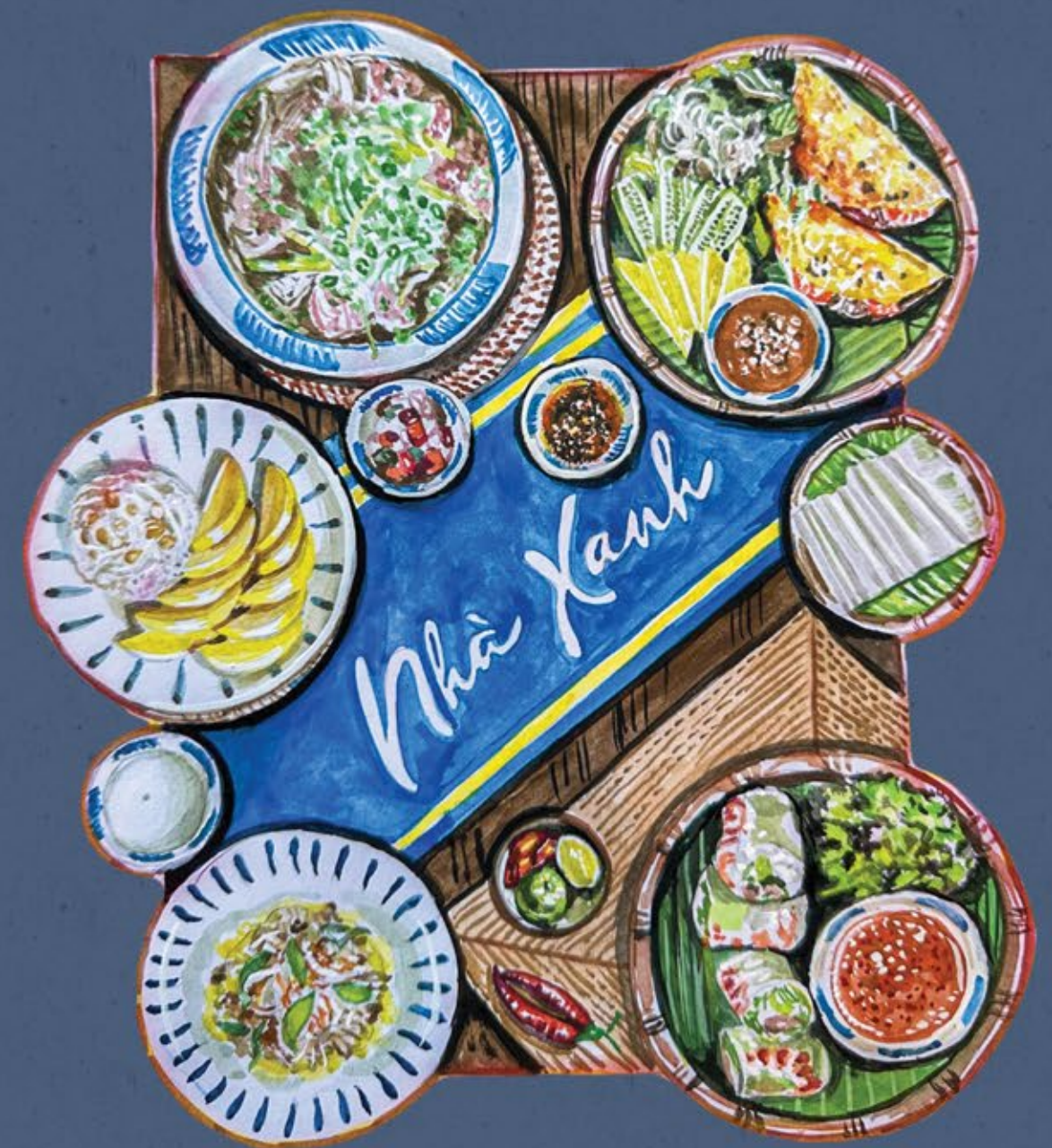


XANH HOUSE

VIETNAMESE CUISINE



SNACKS

- 1 Khai Vị Thập Cẩm - 590**    
Vietnamese mixed platter: Sugarcane shrimp, beef betel leaves, crispy chicken



- 2 Chạo Tôm - 180**    
Sugarcane shrimp, sweet & sour fish sauce

- 4 Gà Nướng - 120**
Lemongrass chicken skewers

- 3 Bò Lá Lốt - 190**    
Grilled minced beef wrapped in wild betel leaf with spices

- 5 Gà Rang Muối - 150**    
Crispy chicken, chilli salt, lemongrass



ALL TIME FAVORITES

- 1 **Bánh Bèo** - 180   
Steamed rice cakes with shrimp and pork
- 2 **Bánh Cuốn** - 150  
Steamed rice rolls stuffed with pork and mushrooms
- 3 **Phở Cuốn** - 175 
Hanoi-style fresh spring roll with beef, mixed herbs, fresh rice paper
- 4 **Bánh Cuốn Huế** - 175   
Hue-style fresh spring roll with pork, shrimp, mixed herbs, fresh noodles
- 5 **Chả Giò** - 180  
Crispy seafood spring rolls, sweet and chilli fish sauce
- 6 **Gỏi Cuốn** - 130 
Traditional vegetable spring rolls, tofu, mushrooms, peanut sauce
- 7 **Bánh Ram Ít** - 180   
Crispy sticky rice cake with shrimp, spring onions
- 8 **Bánh Nậm Và Bánh Lọc** - 170   
Shrimp and pork rice dumplings

 SUSTAINABLE  PORK  GLUTEN  VEGETARIAN

All prices are in 1,000 Vietnamese Dong (VND) and subject to 5% service charge and 8% VAT.

SALAD

Gỏi Bưởi - 240 🌱
Pomelo salad, prawns,
sesame, mint leaves

Gỏi Xoài - 240 🌱 🐷
Green mango salad, prawns,
pork, chilli, ginger, crackers

Gỏi Hoa Chuối - 210 🌱
Chicken and banana blossom,
chilli, fish sauce

All salads are gluten-free if they do not contain rice crackers.

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Signature
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Bánh Xèo - 1 pc / 2 pcs - 190 / 330 🌱 🐷
Crispy Da Nang pancake with shrimp,
pork, bean sprouts, peanut sauce

NOODLES & SOUP

Phở Bò - 290 🌱
Beef Pho noodle soup



Phở Gà - 280 🌱
Chicken Pho noodle soup

Bún Bò Huế - 290 🌱
Hue-style spicy beef
noodle soup



Bún Chả - 310 🌱 🐷
Hanoi-style grilled pork with fresh
noodles, pickles, and herbs

Bánh Canh Hải Sản - 340 🌱 🐷
Shrimp, crab meat, squid, pork
loaf, thick tapioca noodles



Cao Lầu Hội An - 280 🌱
Smoked traditional noodles,
braised pork, herbs



TRADITIONAL SANDWICHES

Bánh Mì

Bánh Mì Gà - 270 🌱
Baguette bread, roasted chicken,
Hoi An chilli sauce, coriander

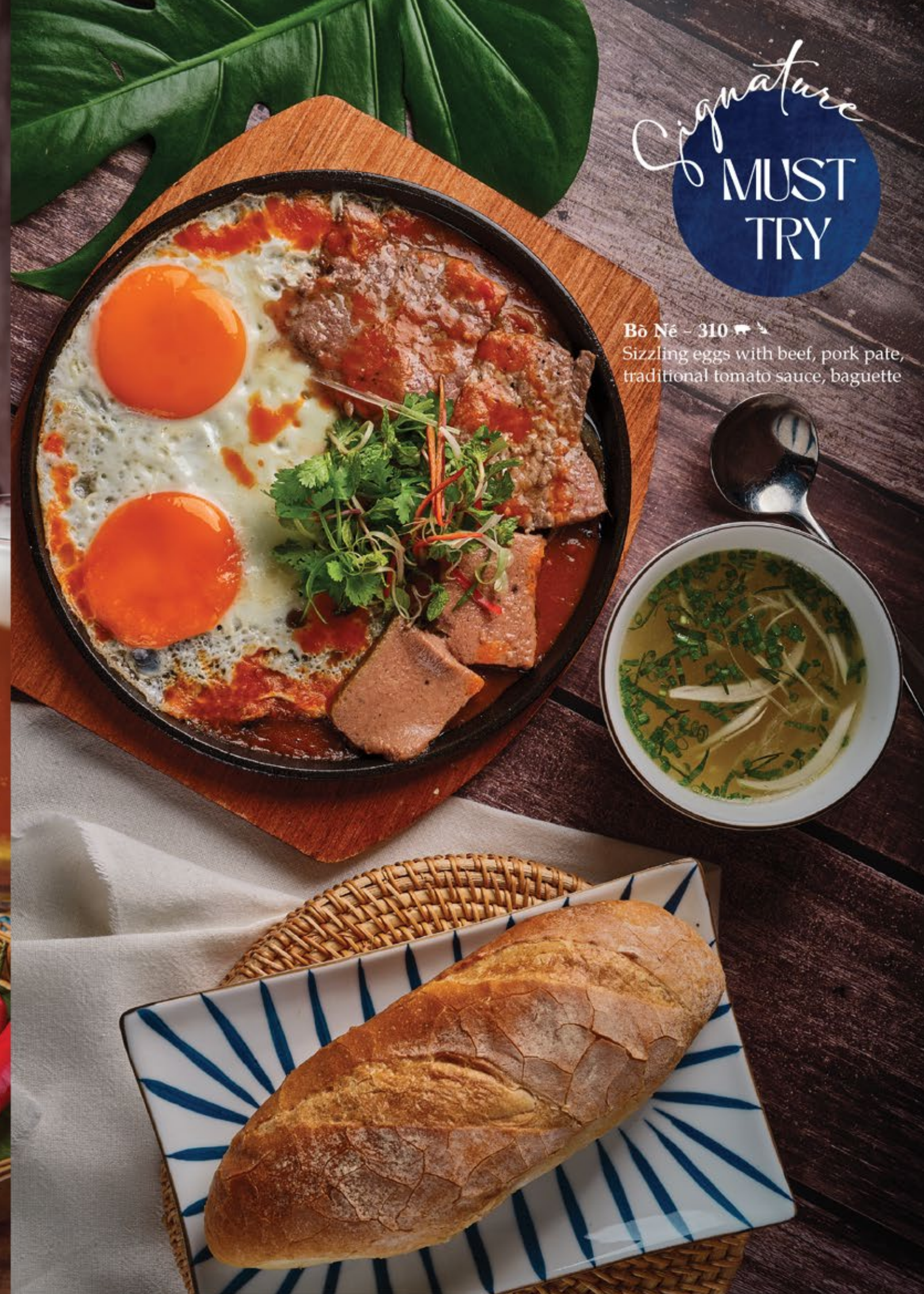
Bánh Mì Heo - 280 🐷
Baguette bread, roasted pork,
Hoi An chilli sauce, coriander

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Bò Nê - 310 🐮
Sizzling eggs with beef, pork pate,
traditional tomato sauce, baguette



VIETNAMESE SPECIALTIES

1 Heo Kho Tiêu - 350 🐷 🌿

Stewed pork in a clay pot, black peppercorns, caramelized fish sauce, steamed rice

2 Bò Xào - 395 🌿

Spicy stir-fried beef with lemongrass, chilli, green pepper, steamed rice

3 Cơm Chiên - 410 🦀 🌿

Crab fried rice, eggs, jasmine rice, spring onions

4 Cá Bớp Kho Tộ - 350 🐟 🌿

Braised cobia fish in clay pot, turmeric, chilli, spring onions, steamed rice

HOI AN SIGNATURE

Cơm Gà - 310 🌿

Hoi An chicken rice, turmeric rice, onions, mixed herbs

MUST TRY

SIDE DISHES



- 1 **Cơm** - 60 🌱
Steamed jasmine rice
- 2 **Rau Muống** - 100 🌱
Wok-fried morning glory
- 3 **Rau Củ Kho Quẹt** - 110 🌱 🐷
Steamed vegetables, caramelised fish sauce, green peppercorn
- 4 **Bắp Cải Xào Tôm** - 130 🌱 🐷
Wok-fried cabbage, shrimp, soy sauce

🌱 SUSTAINABLE 🐷 PORK 🌱 GLUTEN 🌱 VEGETARIAN

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DANANG SEAFOOD



Experience the freshest flavors of the sea with our local seafood selection at Xanh House. Sourced directly from Da Nang fishermen, our menu features succulent grilled prawns, tender octopus, steamed fish, fresh oysters, and hearty lobster dishes. Each dish is prepared with care, bringing the authentic taste of our coastal region to your table. Enjoy the unique flavors and textures that make our local seafood a true culinary delight.

Hàu Nướng - 3 pcs / 6 pcs - 150 / 290
Grilled oysters, scallion oil, peanuts

Tôm Nướng - 1 pc (~100 gr) - 160
Grilled tiger prawn, seafood dressing

Nghêu Hấp - 280
Steamed clams, lemongrass, chilli, ginger, basil

Cua Gạch Hấp - 1 pc (~300 gr) - 790
Steamed female mud crab, seafood dressing

Mực Nướng - 1 pc (~300 gr) - 350
Grilled squid, calamansi dressing

Bạch Tuộc Nướng (~150 gr) - 295
Grilled octopus marinated with Vietnamese spices

Cá Chim Hấp - 1 pc (~600 gr) - 650
Steamed white pomfret, soy sauce, ginger, scallions

Tôm Hùm Nướng
Half (~300 gr) / Whole (~600 gr) - 650 / 1,200
Grilled lobster, scallion oil, crispy shallots

➤ SUSTAINABLE ➤ PORK ➤ GLUTEN ➤ VEGETARIAN

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Phở Chay - 250 🌱
Vegetarian Pho noodle soup

Gỏi Xoài - 195 🌱
Green mango salad, carrot,
chilli, ginger, crackers

Gỏi Cuốn - 130 🌱
Traditional vegetable spring rolls,
tofu, mushrooms, peanut sauce

Bánh Cuốn - 130 🌱
Steamed rice rolls stuffed
with mushrooms

Gỏi Bưởi - 195 🌱
Pomelo salad, sesame, mint leaves

Cơm Chiên - 250 🌱
Vegetable fried rice,
eggs, jasmine rice

Bánh Mì - 270 🌱
Baguette bread, plant-based protein,
Hoi An chili sauce, coriander

Bánh Xèo - 1 pc / 2 pcs - 190 / 330 🌱
Crispy Da Nang pancake with plant-based
meat, bean sprouts, peanut sauce

DESSERT



- 1 **Bánh Truyền Thống Hội An - 230**
Hoi An traditional platter
- 2 **Xôi Xoài - 190**
Mango served with Vietnamese sweet sticky rice
- 3 **Chè - 150**
Coconut jelly, lotus seeds, beans, crushed ice
- 4 **Kem Flan - 110**
Vietnamese egg custard, caramel sauce

ICE CREAM



Kem Chuối - 180
Banana ice cream

Kem Xoài Và Kem Chanh Dây - 180
Mango and passion fruit sorbet

Kem Sô Cô La Và Cà Phê - 180
Chocolate and coffee ice cream

Kem Dừa - 170
Coconut sorbet

All ice-creams are gluten-free if they do not contain biscuits

✂ SUSTAINABLE ✂ PORK ✂ GLUTEN ✂ VEGETARIAN

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BEVERAGES



ICED TEA	130
Guava, calamansi	
Passion fruit, lemon, calamansi	
Soursop	
Hibiscus, strawberry	
Peach, orange, lemongrass	
LOCAL SPECIALTIES	130
Iced tamarind, peanut	
Lime, dried apricot	
SMOOTHIES	130
Coco Green	
Mango, banana, spinach, coconut milk, honey	
Berry Burst	
Strawberry, raspberry, mulberry, banana, yogurt, honey	
Tropical Passion	
Pineapple, mango, passion fruit, yogurt, honey	
Water Melon	
Watermelon, banana, strawberry, goji berry, coconut milk, honey	
Super Green	
Mango, spinach, aloe vera, spirulina, yogurt, honey, ginger, lime	
FRESH JUICE	110
Orange / Carrot / Watermelon / Pineapple	
Fresh Coconut	
VIETNAMESE COFFEE	
Filter Drip Black Coffee	85
Filter Drip Black Coffee, Condensed Milk	100
Coconut Coffee	110
Salted Cream Coffee	110

SIGNATURE COCKTAILS	225
Phở	
Gin, cointreau, cinnamon, cardamom, anise star, lime, syrup	
Canh Chua	
Rum, tamarind, pineapple, coriander, cilantro, chilli, lime, syrup	
Xanh House	
Pepper-infused rum, lychee, lime, syrup	

BEER	
LOCAL BEERS	95
Larue Sai Gon Ha Noi 333 Premium	
VIETNAMESE CRAFT BEERS	175
7 Bridges, Beach Blonde Ale, Da Nang	
7 Bridges, Dragon IPA, Da Nang	
Five Elements, BIA THUY Vierge Blonde	
Five Elements, BIA MOC Pacific Pale Ale	
DRAUGHT BEER	100
Huda	

WATER	
MINERAL WATER	
La Vie Sparkling 450 ml	75
La Vie Still 450 ml	75
San Pellegrino 500 ml	130
San Pellegrino 750 ml	165
Acqua Pann 500 ml	130
Acqua Pann 750 ml	165

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Alcoholic beverages are subject to 10% VAT.