

WINE & SPARKLING

for SIPS, CHEERS, CELEBRATIONS

WHITE WINE

D'ARENBERG, The Stump Jump, Riesling / Sauvignon, Australia <i>Medium dry, refreshing and notes of tropical fruits</i>	1,200,000
VILLA MARIA, Private Bin Sauvignon Blanc, New Zealand <i>Vibrant and intense tropical fruits, a silver medal awarded wine</i>	1,460,000
MOULIN DE GASSAC, Figaro, Terret/Carignan Blanc, France <i>A beautiful blend expresses the beauty of Terroir of Languedoc</i>	990,000
BANFI, Le Rime, Pinot Grigio, Italy <i>Crisp acidity with hints of white flower and pear, Italy in a glass</i>	1,280,000
QUINTA DA LIXA, "Pinho Real", Vinho Verde, Portugal <i>Only 8% Alcohol, a refreshing and fruity white, slightly sparkling</i>	850,000
LAST STAND, Chardonnay, Australia <i>Crisp and zesty without oak and malolactic fermentation</i>	840,000

RED WINE

D'ARENBERG, Grenache Shiraz Mourvedre, Australia <i>Old vines are to produce this rich and full bodied</i>	1,200,000
BANFI, Col Di Sasso, Cabernet Sangiovese, Italy <i>Red ruby enriched with spicy notes</i>	1,280,000
MARQUES DE RISCAL, Tempranillo/Merlot/Syrah, Spain <i>Awarded as the 1st best vineyard and winery in Europe 2021</i>	1,250,000
EL VIEJO DEL VALLE, Pinot Noir, Chile <i>Rooted in rocky, glacial soils shadow of El Descabezado volcano</i>	980,000
LAST STAND, Shiraz, Australia <i>Grapes are picked at night to keep exceptional characters in cooler climate</i>	840,000
ANDRE LURTONS, Chateau Bonnet, Merlot/Cabernet, France <i>Pleasant and silky on the palate, showcases of a Bordeaux</i>	1,180,000

ROSE & SPARKLING WINE

LA HUPPE DE CADENIERE, Rose, France	970,000
VEUVE AMBAL METHODE, Blanc de Blanc, France	850,000
TUTELA, DOCG Prosecco, Italy	990,000

*CORK FEE 600.000 VND

Mai Fish is a celebration of Vietnamese home cooking featuring recipes from our family kitchen.

We carefully select the freshest produce, meat and seafood to create dishes that showcase Vietnamese food at its best.

We also use many healthy ingredients in our cuisine like ginger, galangal, turmeric, Ly Son garlic, lemon grass and fresh herbs.

Our passion is freshness and our aim is to bring you an outstanding, healthy, and memorable Vietnamese family style dining experience.



45 Nguyễn Thị Minh Khai, Hội An, Việt Nam

+84 (0) 702 475 969

+84 (0) 905 016 825

instagram: mangohoian

facebook : maifish

www.mangomangoian.com

Design by JC +84 772 44 00 23



menu

FOOD & DRINKS

HỘI AN - VIỆT NAM



STARTERS

CHẢ GIÒ 🍴

Family recipe crispy roll with shrimp, pork, and taro root served with fresh herbs and sweet sour fish dipping sauce (vegetarian available)..... 90,000

GỎI CUỐN

Fresh spring roll with rice noodle, pork, shrimp and fresh herbs served with peanut sauce and crushed peanuts 90,000

GỎI ĐU ĐỦ

Green papaya salad with grilled prawns, carrot, crispy shallot in sweet and sour lime dressing and crushed peanuts 130,000

GỎI CUỐN CHAY 🍴

Vegetarian spring roll with tofu, vegetables and fresh herbs served with peanut sauce 90,000

MỤC NƯỚNG

Grilled squid served with organic herbs, cucumber and ginger chili sauce 220,000

SPECIALTIES

HOÀNH THÁNH CHIÊN

Crispy wonton with shrimp and pork with tomato salsa 110,000

CAO LẦU

Hoi An's special noodle topped with pork in garlic, shallots, soy sauce and local herbs 110,000

GỎI GÀ

Grilled chicken with red and white shredded cabbage Vietnamese mint in lime vinaigrette fish sauce dressing 130,000

GỎI HẢI SẢN

Steamed prawns and squid tossed with onion, pineapple, lettuce, Vietnamese celery with Hoi An chili fish sauce 150,000

BÒ LÁ LỐT

Lốt leaf parcels of five spice minced beef, grilled, and served with rice noodles, crushed peanuts and fish sauce 130,000

CÁNH GÀ CHIÊN MẮM

Crispy chicken wings glazed with fish sauce, Hoi An chili and kumquat juice 90,000

TÔM NƯỚNG

Grilled wild prawn served with fresh herbs and ginger chili sauce 220,000

BÁNH MÌ

Famous baguette with pate, pickles, pork, cucumber, coriander 90,000

PHỞ BÒ / GÀ

Beef **or** chicken famous bowl of noodle soup served with herbs 160,000

🍴 vegetarian

* price is subject to 10% TAX



MAIN COURSE

BÚN CÁ MAI

Vermicelli noodles topped crispy roll, bean sprouts, fresh herbs, fish sauce and roasted peanuts with choice of: pork, chicken, **or** prawn 220,000

COM THỊT NƯỚNG

Vietnamese countryside rice platter topped with fried organic egg, pickles and your choice of: pork chop, chicken, **or** prawn 250,000

COM GÀ

Jasmine rice cooked in chicken broth with turmeric served in clay pot with crispy chicken 320,000

BÒ LÚC LẮC

Shaken Australian beef stir fried with onion, tomato, bell pepper and herbs 380,000

MÌ XÀO HẢI SẢN 🍴

Quang Nam noodles with squid, prawns, and crisp vegetables in light soy, ginger garlic sauce (vegetarian available with tofu) 290,000

DESSERT

CHUỐI NƯỚNG

Grilled banana with coconut milk tapioca 90,000

BÁNH FLAN

Caramel, coffee, egg custard 90,000

ĐẬU HỦ SẢ ÓT

Seared tofu seasoned with garlic, onion, lemongrass, a hint of chili served along with steamed rice & vegetable 190,000

CÁ SẢ ÓT

Filet of red snapper seasoned with lemongrass, chili, and garlic pan-seared and served with tomato sauce 320,000

HEO KHO TỘ

Eco pork marinated with shallot, green pepper corn, and garlic, slow cooked in coconut juice 330,000

CÀ RI VỊT

Duck leg curry slow cooked with taro root and carrot 350,000

LẨU HẢI SẢN (SERVING 2 PERSONS)

Mai Fish famous seafood hot pot of squid, red snapper, prawns, tofu and noodle platter with a pineapple, kumquat broth served with an array of fresh vegetables and herbs 660,000

KEM

Chocolate, vanilla, coconut, mango, passion fruit, strawberry, green tea (2 scoops) 110,000

XÔI XOÀI

Coconut sticky rice with mango 110,000



DRINKS

FRESH JUICE

Lime | Kumquat | Orange | Apple 60,000
Passion Fruit | Guava | Coconut 60,000
Watermelon | Pineapple | Tomato 60,000
Sugar Cane 60,000
Banana | Mango 60,000
(Blended with yogurt)

WATER & SODA

Still Water | Sparkling Water 40,000
Tonic Water 40,000
Sprite | Coca-Cola 50,000
Coca-Cola Light 50,000

BEER

Larue | Huda | Tiger 50,000

COFFEE & TEA

Vietnamese Drip Coffee 60,000
(hot **or** iced)
Specialty Coffee 70,000
(Saigon | Coconut | Egg | Salted)
Espresso | Macchiato 60,000
Latte | Cappuccino 60,000
Jasmine | Green 60,000
Pasion Fruit Iced Tea 60,000
Green Tea Hibiscus Kombucha 60,000
Ginger, Lemongrass, Kumquat Honey 70,000

EAST WEST CRAFT BEER

IPA 6.7% ABV 95,000/G
PALE ALE 6.0% ABV 95,000/G
PILSNER 5.0% ABV 95,000/G

COCKTAILS

MAI FISH Vodka, salted plum, lime	150,000	DEVIL ADVOCATE Rum, strawberry, passion fruit, chili, lime	150,000
PASSION IN LOVE Rum, passion fruit, kumquat, watermelon	150,000	MAMACITA MARGARITA Tequila, triple sec, lime	150,000
VERY BERRY GOOD Vodka, strawberry, mint, soda	150,000	PINA COLADA Rum, coconut milk, malibu, and lime	150,000
GIN FIZZ Gin, lime, egg white	150,000	LÁ TÍA TÔ Gin, perilla mint, lemon, hibiscus	160,000
LA GUAPA Rum, fresh sugar cane juice, kumquat	160,000	PASSION FOR PHỞ Infused spices, gin, lime, passion fruit	160,000
APEROL SPRITZ Sparkling wine, aperol, soda water, orange	180,000	PRETTY IN PINK Sparkling wine and fresh pomegranate juice	180,000

WINE BY THE GLASS

RED

IL PUMO 180,000/G
Negroamaro, Italy 820,000/B
VIGNERONS ANDECHOIS 160,000/G
Merlot, France 800,000/B

WHITE

IL PUMO 180,000/G
Malvasia Sauvignon, Italy 820,000/B
VIGNERONS ANDECHOIS 160,000/G
Sauvignon Blanc, France 800,000/B

SPARKLING | SPUMANTE BRUT, Romance, Italy 180,000/G 840,000/B

* add soda no charge