



Enriching  
**Vietnamese**  
**Food**  
Culture



# OUR CHEFS

## 우리의 셰프



Chef Vương



Chef Thanh



Chef Thảo



Chef Trinh



Chef Dũng



Chef Hằng



Chef Cường



Chef Phải



Chef Chiêu



Chef Thủy

Every masterpiece crafted by creative chefs embodies their creed and pride: "The dish I prepare must be meticulously curated before it reaches the diners, starting from top-quality ingredients, refined flavors, to visually pleasing presentation, all harmoniously combined."



# Ăn Sáng BREAKFAST

(7:00am – 10:00am)  
(오전 7:00 - 10:00)

## 아침 식사

1. **PHỞ BÒ** 149  
Vietnamese beef noodles soup  
쇠고기 Phở
2. **PHỞ GÀ** 139  
Vietnamese chicken noodles soup  
치킨 Phở
3. **CƠM TẮM SƯỜN, CHẢ & TRỨNG** 139  
Broken rice with grilled pork chop,  
egg meat loaf & sunny-side up egg  
구운 돼지고기 밥과 계란고기 케이크, 계란후라이
4. **BÚN THỊT NƯỚNG** 139  
Rice noodles with grilled pork & fried spring rolls,  
served with vegetables, bean sprouts, peanut, fried onion  
구운 돼지고기와 튀긴 춘권이 들어간 쌀국수
5. **BÚN THỊT BÒ XÀO, CUỐN RAM** 139  
Rice noodles with stir-fried beef & fried spring rolls,  
served with vegetables, bean sprouts, peanut, fried onion  
볶음 소고기 쌀국수, 짜조, 야채, 숙주, 땅콩, 튀긴 양파와 함께 제공
6. **HỦ TIẾU BÒ KHO** 139  
Beef stew with noodles  
국수를 곁들인 쇠고기 스튜
7. **BÚN MẮM NÊM TÔM THỊT** 139  
Rice noodles with pork, prawns & anchovy paste,  
served with vegetables, bean sprouts, peanut, fried onion  
돼지고기, 새우, 발효 소스가 들어간 쌀국수
8. **BÚN BẮP BÒ** 139  
Beef shank noodles soup  
소고기 뒷다리 쌀국수 수프
9. **BÚN BÒ LÁ LỐT & CHẢ GIÒ** 139  
Rice noodles with grilled beef wrapped  
in piper lolot leaves & fried spring rolls  
구운 쇠고기와 튀긴 춘권을 곁들인 파이퍼 롤롯, 쌀 국수와 함께 제공
10. **BÚN RIÊU CUA ỐC** 129  
Crab paste noodles soup with homemade tofu,  
snails & fresh herbs  
두부, 달팽이, 신선한 허브를 넣은 계장 국수
11. **BÚN MỘC** 129  
Vietnamese mushroom & pork ball noodles soup,  
served with fresh herbs  
돼지갈비를 곁들인 돼지고기 볼 국수
12. **BÚN CHẢ HÀ NỘI** 149  
Hanoi grilled pork with rice noodles  
Hà Nội 스타일 돼지고기 구이와 쌀국수

## Combo Ăn Sáng

아침 식사 콤보

### COMBO ĂN SÁNG & CÀ PHÊ +39

Includes 1 coffee of your choice

아침 식사 & 커피 콤보

### COMBO ĂN SÁNG & NƯỚC ÉP/ SINH TỐ +49

Includes 1 juice

or 1 smoothie of your choice

아침 식사 & 주스/스무디 콤보



### 13. BÁNH ĐA CUA 139

Red noodles soup

with minced crab meat

served with fresh herbs

게살국물을 곁들인 두꺼운 쌀국수

# Món Ngon Theo Mùa

## CHEF'S RECOMMENDATIONS

### 셰프 추천 메뉴

#### 1. MÂM GÀ TRE XÉ CƠM CHÁY, MUỐI SẢ ỚT 429

Pan-roasted whole chicken platter, served with scorched rice, lemongrass & chili salt, scallion oil, pickled cucumber

구운 통닭, 바삭한 볶음밥, 파기름, 피클, 오이 & 레몬그라스 소금과 함께 제공

#### 2. MÂM CUỐN TÔM, NEM & 349

R.Y.O – Quán Bụi style assorted platter of grilled prawns, pork meat, pork patties, fish paste, served with rice noodles and fresh herbs

구운 새우, 구운 다진 돼지고기, Quán Bụi 스타일 구운 돼지고기

#### 3. MÂM CUỐN TÔM & THỊT LUỘC KÈM MẮM NÊM 349

R.Y.O – Quán Bụi style assorted platter of steamed prawns and pork belly, served with fermented anchovy sauce, rice noodles and fresh herbs

삶은 새우, 삶은 돼지고기, Quán Bụi 스타일 발효 소스와 함께 제공

#### 4. MỰC TRỨNG CHIÊN GIÒN, KÈM RAU CỦ NƯỚNG & XỐT ME 269

Deep-fried squid, served with grilled vegetables & tamarind sauce

바삭하게 튀긴 오징어, 구운 야채, 타마린드 소스

#### 5. MÂM CUỐN KHAI VỊ QUÁN BỤI 349

Quán Bụi style assorted platter of wraps and rolls

간식 Quán Bụi







## 6. BÁNH XÈO NẤM THẬP CẨM

Vietnamese fried pancake with mixed mushrooms, bean sprouts, onion, served with fresh vegetables & herbs  
혼합버섯 반세우

179

## 7. BÁNH XÈO HEO & GÀ

Vietnamese fried pancake with pork & chicken, mixed mushroom, bean sprouts, onion, served with fresh vegetables & herbs  
돼지고기, 닭고기 반세우

199

## 8. BÁNH XÈO HẢI SẢN



Vietnamese fried pancake with seafood, mixed mushroom, bean sprouts, onion, served with fresh vegetables & herbs  
해산물 반세우

219

## 9. CHẠO TÔM NƯỚNG, KÈM BÁNH TRÁNG, BÁNH HỎI & RAU

Grilled prawn paste on sugarcane, served with rice paper, fine rice vermicelli & fresh vegetables  
으깬 새우 구이, 신선한 야채와 쌀국수와 함께 제공

199

## 10. CUA LỘT CHIÊN GIÒN (XỐT ME | CHANH DÂY | TRỨNG MUỐI | RANG MUỐI TỎI)

Crispy-fried soft-shell crab (with: tamarind sauce | passion fruit sauce | salted egg yolk sauce | salt & garlic)  
바삭하게 튀긴 소프트셸 크랩  
(타마린드 소스 | 패션 프루트 소스 | 소금계란 소스)

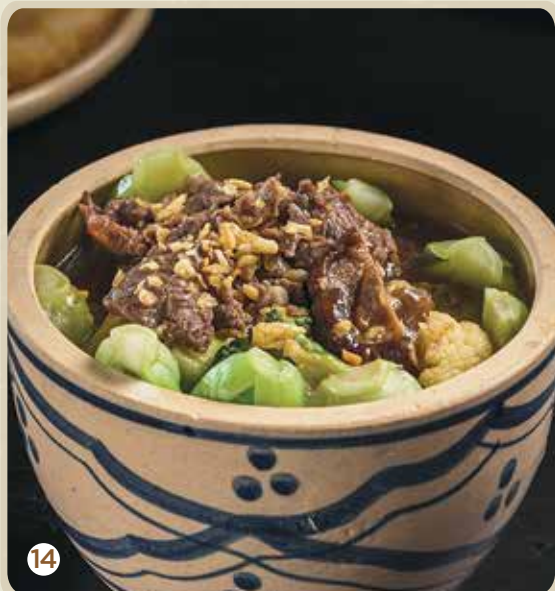
309

## 11. MỆT HEO NƯỚNG, KÈM BÁNH HỎI & RAU RỪNG

R.Y.O – Quán Bụi style assorted platter of grilled pork belly, served with fine rice vermicelli, fresh vegetables and rice paper  
구운 돼지고기, 신선한 야채와 쌀 국수

349





14

12. **BA RỌI CUỘN TÔM QUAY, BÁNH HỎI** 229

Roasted prawns wrapped in pork belly, served with fine rice vermicelli and fresh vegetables  
구운 돼지고기 삼겹살을 감싼 새우, 쌀국수, 야채와 함께 제공

13. **CÁ CHỀM PHI LÊ XỐT NẤM** 189

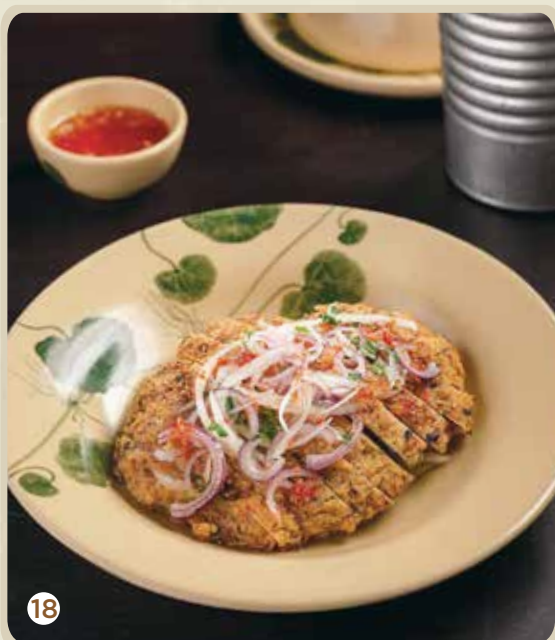
Fried seabass fillet with mushroom sauce  
버섯 소스를 곁들인 농어 필레 구이

14. **BÁNH PHỞ CHIÊN GIÒN XỐT BÒ** 219

Crispy-fried noodles with sautéed beef & vegetables  
쇠고기 소스를 곁들인 바삭한 튀긴 쌀국수

15. **GỎI QUÁN BỤI HẢI SẢN** 179

Quán Bụi style seafood, pomelo, coconut palm heart, lotus stems & herb salad  
Quán Bụi 스타일의 해산물 샐러드



18

16. **MÁ ĐÙI GÀ NƯỚNG LÁ CHANH, KÈM DƯA GIÁ** 149

Grilled chicken leg quarters with lime leaves, served with pickled bean sprouts  
라임 잎 구운 닭다리 및 절인 콩나물

17. **CÁNH GÀ CHIÊN NƯỚC MẮM** 169

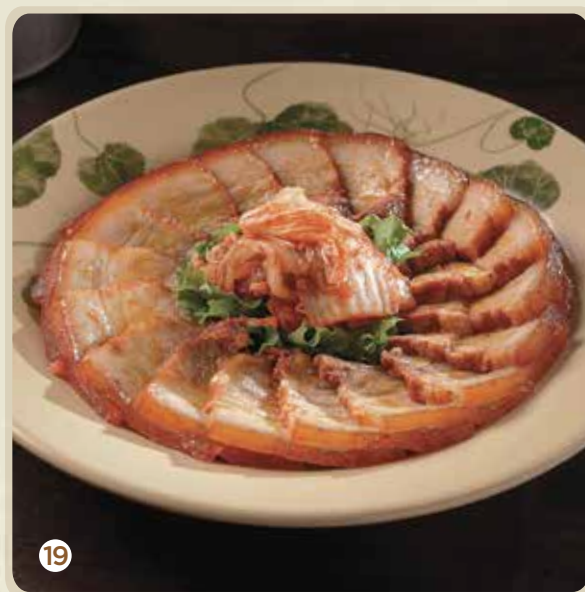
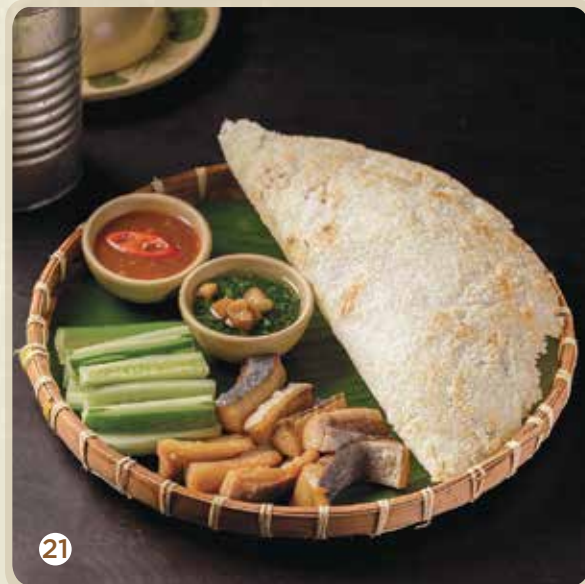
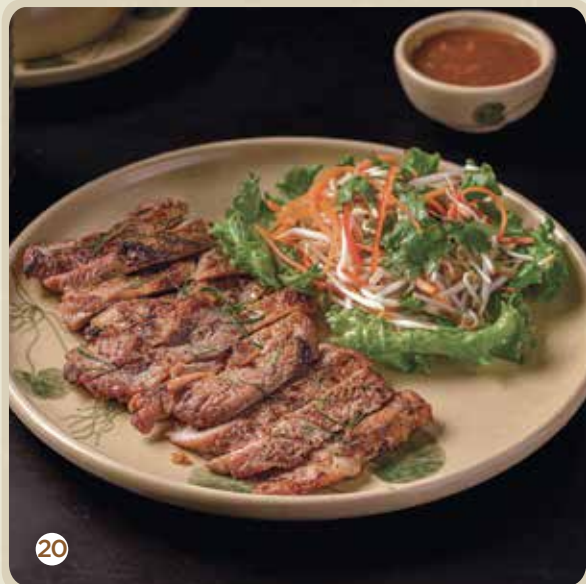
Fried chicken wings with fish sauce  
피쉬 소스를 곁들인 닭날개 튀김

18. **GÀ GIÒN CHẢ CÁ THÁC LÁC** 169

Crispy-fried fish paste wrapped in chicken skin, onion, sesame, served with sweet & sour sauce  
생선 페이스트와 바삭한 치킨



16



19. **XÁ XÍU QUÁN BỤI** 🍖 149  
Quán Bụi style pork char-siu, served with kimchi  
Quán Bụi 스타일의 돼지고기 차슈
20. **HEO NƯỚNG CHUA CAY KIỂU THÁI, KÈM XỐT ME** 169  
Thai style sweet & sour grilled pork, served with tamarind sauce  
새콤한 소스로 구운 돼지고기와 참깨 소스
21. **CƠM CHÁY KHÔ CÁ DỨA** 209  
Fried dried pangasius kunyit catfish & scorched rice,  
served with scallion oil, cucumber, fermented anchovy sauce  
바삭한 볶음밥과 소금에 절인 생선 튀김
22. **LẨU GÀ TIỀM ỚT XIÊM** 🌶️ 439  
Stewed chicken hot pot with green chili  
매콤 치킨 핫팟
23. **CƠM CHIÊN TÔM CUA KIỂU THÁI** 209  
Thai style prawns & crab meat fried rice  
태국 스타일 새우 & 게살 볶음밥



# Món mới Quán Bụi

## NEW DISHES BY QUÁN BỤI'S CHEFS

Quán Bụi 셰프의 신메뉴

1. **CƠM CHIÊN HẢI SẢN & HẠT SEN** 179  
Seafood & lotus seed fried rice  
해산물과 연밥이 들어간 볶음밥

2. **MÍT KHO NẤM** 139  
Braised mushroom & young jackfruit  
버섯과 잭프루트를 함께 졸인 요리

3. **BA RỌI NƯỚNG RIỀNG MỀ** 349  
Grilled pork belly with galangal  
& fermented rice paste  
갈랑가와 누룩소스로 양념한 삼겹살 구이

4. **GÀ NƯỚNG MẮC KHÉN TÂY BẮC** 429  
Grilled chicken with sichuan pepper  
서북지방 특유의 마크헨 향신료로 구운 닭고기

5. **MẮM CUA ĂN KÈM  
RAU RỪNG GIA LAI LUỘC** 159  
Fermented crab, served  
with boiled Gia Lai's vegetables  
절인게와 삶은 "Gia Lai" 야채

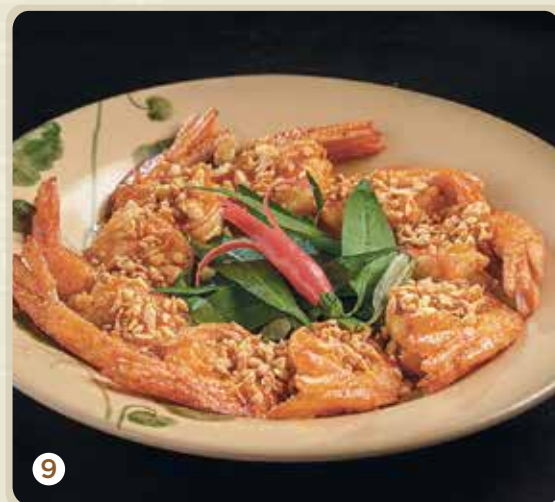
6. **MẮM CHỪNG TRỨNG MUỐI** 149  
Steamed fermented fish,  
minced pork & salted egg yolk  
발효 생선, 돼지고기, 소금에 절인 계란 노른자를 찐 것

7. **GÀ PHI LÊ XÀO NẤM THẬP CẨM** 149  
Stir-fried chicken fillet with mixed mushrooms  
다양한 버섯을 넣고 볶은 치킨





- |   |  |
|---|--|
| <p><b>8. BÁNH TÔM TÂY HỒ (4 BÁNH)</b><br/>Tay Ho style crispy-fried sweet potato &amp; shrimp cake (4)<br/>바삭하게 튀긴 달콤한 감자와 새우 Tây Hồ 스타일</p> <p><b>9. TÔM RANG BƠ TỎI</b><br/>Fried prawns with butter &amp; garlic<br/>버터와 마늘을 곁들인 튀긴 새우구운</p> <p><b>10. NẤM KHO THƠM</b><br/>Braised mushroom &amp; pineapple<br/>파인애플 브레이즈드 버섯</p> <p><b>11. BÒ XÀO LÁ LỐT</b><br/>Stir-fried beef &amp; lotus leaves<br/>라롯 잎 소고기볶음</p> <p><b>12. BA RỌI CHIÊN SỐT TIÊU ĐEN</b> 🌶️<br/>Fried pork belly with black pepper sauce<br/>검은 후추 소스를 곁들인 튀긴 삼겹살</p> <p><b>13. ĐẬU HŨ RANG MUỐI</b><br/>Fried homemade egg tofu with salt<br/>소금 튀긴 두부</p> <p><b>14. BÁNH KHỌT TÔM ĐẬU XANH (6)</b><br/>Vietnamese fried mung bean &amp; shrimp mini pancakes (6)<br/>구운새우, 허브, 생선 소스를 곁들인 베트남 반코트</p> <p><b>15. CƠM CHIÊN HẢI SẢN 3 MÀU</b><br/>3 colors seafood fried rice<br/>3색 해물볶음밥</p> <p><b>16. CƠM CHIÊN GÀ XÉ 3 MÀU</b><br/>3 colors chicken fried rice<br/>3색 닭볶음밥</p> <p><b>17. CƠM CHIÊN CUA &amp; LÁ "É"</b><br/>Crab meat &amp; "É" leaves fried rice<br/>게살과 '에'잎 볶음밥</p> <p><b>18. BA RỌI XÀO MẮM TÔM, LÁ CHANH &amp; CÀ PHÁC</b><br/>Stir-fried pork belly with fermented shrimp paste, lime leaves &amp; white eggplant<br/>새우 페이스트, 레몬 잎, 가지를 곁들인 볶음 돼지고기</p> | <p>179</p> <p>219</p> <p>119</p> <p>189</p> <p>149</p> <p>119</p> <p>179</p> <p>189</p> <p>169</p> <p>189</p> <p>169</p> |
|---|--|



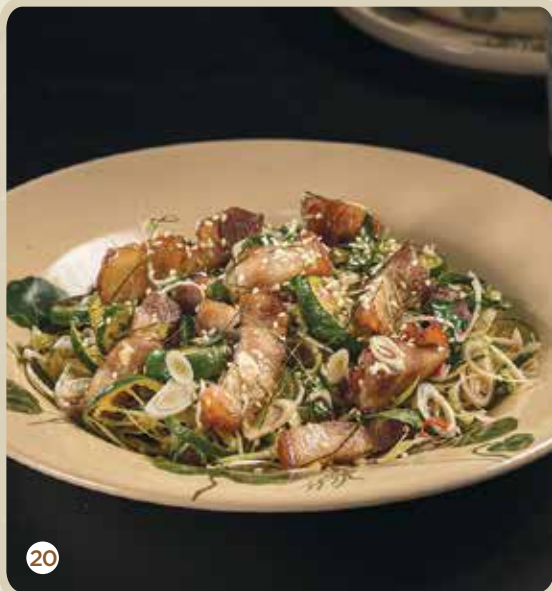
9



14



18



20

19. **VỊT NẤU TRÁI SẤU** 199  
Braised duck with dracontomelon  
스타프루트로 요리한 오리

20. **BA RỌI CHIÊN SỐT SẢ & TẮC** 169  
Fried pork belly with kumquat & lemongrass  
라임과 레몬그라스를 곁들인 튀긴 돼지고기

21. **LƯỜN OM NGÓ MÔN & KHOAI SỌ** 209  
Stewed eel with taro shoot & taro  
타로를 넣은 장어 조림

22. **GỎI BÒ & RONG SỤN** 169  
Beef & cottonii seaweed salad  
쇠고기와 해초 샐러드

23. **ĐẬU HŨ TRỨNG SỐT TIÊU** 129  
Fried homemade egg tofu with pepper sauce  
계란두부에 후추소스를 곁들인 요리

24. **LẨU GÀ HẠNH NHÂN** 459  
Chicken & almond hot pot  
치킨 아몬드 핫팟

25. **SƯỜN NON RANG MUỐI SẢ** 189  
Fried pork spare rib with salt & lemongrass  
소금과 레몬그라스를 곁들인 튀긴 돼지갈비

26. **RAU RỪNG GIA LAI XÀO TỎI** 129  
Stir-fried Gia Lai's vegetables with garlic  
마늘로 볶은 "Gia Lai" 야채

27. **GỎI TẾP ĐỒNG, RAU MÁ & HOA ĐIỀN ĐIỂN** 159  
Freshwater shrimp, pennywort & sesbania salad  
작은 새우와 페니워트 샐러드



25



27



28. CÁ CHẼM PHI LÊ 219

CHIÊN GIÒN SỐT BƠ CAY

Crispy-fried seabass fillet with spicy butter sauce

매콤한 소스를 곁들인 바삭하게 튀긴 농어

29. HEO NƯỚNG NGÒ, SẢ VÀ ỚT XIÊM 249

Grilled pork with coriander,

green chili & lemongrass

그린 칠리와 레몬그라스를 곁들인 구운 돼지고기

30. BÁNH ĐA CUA XÀO HẢI SẢN 209

Stir-fried red noodles with seafood

두꺼운 쌀국수 볶음 해산물

31. LÒNG GÀ NƯỚNG XIÊM 199

KIỂU QUÁN BỤI

Grilled chicken giblets skewers in Quan Bui style

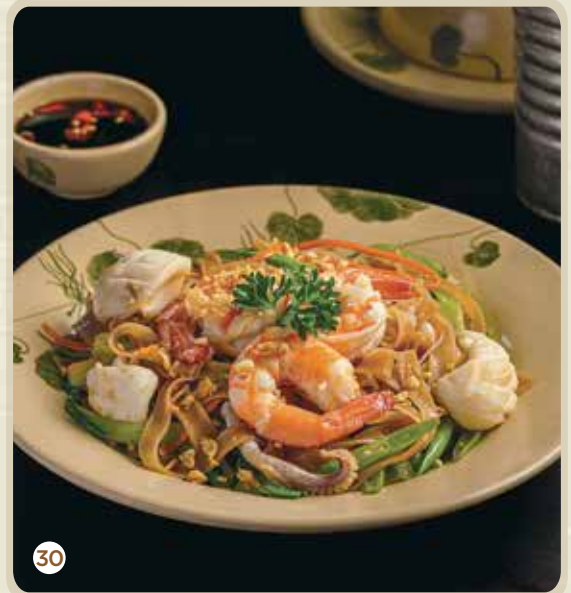
Quán Bui 스타일 닭 내장 꼬치구이

32. GIÒ HEO NẤU GIẢ CÂY 199

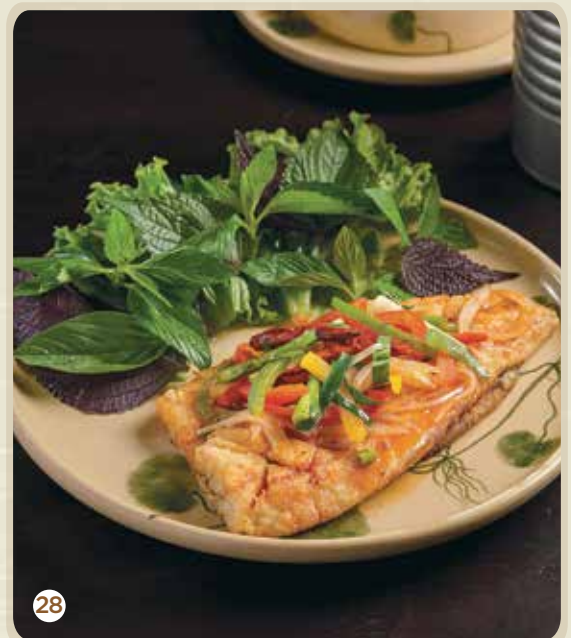
Stewed pork leg with pickled rice, galangal root,

lemongrass & fermented shrimp paste

족발 조림, 양강근, 레몬그라스, 새우 페이스트



30



28



29

# Món cuốn

## WRAPS & ROLLS

월남쌈 요리



**CHẢ GIÒ QUÁN BỤI (5)** 🍴  
Quán Bụi style deep-fried spring rolls  
with crab meat & prawns  
Quán Bụi 스타일 바삭한 스프링 롤

129



**CHẢ GIÒ TRÁI CÂY & HẢI SẢN (5)**  
Seafood & fruits spring rolls  
해산물 바삭한 스프링 롤

149



**GỎI CUỐN TÔM THỊT (4)**  
Fresh spring rolls with boiled prawns & pork belly  
향기로운 잎사귀에 싸인 새우와 돼지고기

99



**TRỨNG CÚT BÁCH HOA (6)**  
Fried green rice flakes fish  
paste wrapped quail eggs  
바삭하게 튀긴 메추리알

109





1. **CUỐN RAM MIỀN TRUNG (6)** 129  
Central style deep-fried spring rolls with minced pork & prawns  
Việt Nam 스타일의 중심의 스프링롤
2. **CHẢ GIÒ TÔM GÀ (5)** 139  
Quán Bụi style deep-fried spring rolls with prawns & chicken  
새우와 치킨 스프링 롤
3. **CUỐN DIẾP TÔM THỊT (4)** 139  
Lettuce, pork, prawns & pickles wrapped in mustard leaves, served with sweet fish sauce  
새우, 돼지고기, 피클을 넣은 머스타드 그린 롤
4. **BÒ CUỘN LÁ LỐT NƯỚNG (8)** 199  
Grilled beef wrapped in lolot leaves, served with rice vermicelli,  
rice paper, fresh herbs & fermented anchovy fish sauce  
Lolot 리프 롤을 곁들인 구운 쇠고기
5. **BÒ NƯỚNG SẢ CUỐN BÁNH TRÁNG (4)** 219  
Grilled beef & lemongrass, served with rice vermicelli, rice paper, fresh herbs & fish sauce  
레몬그라스를 곁들인 다진 쇠고기 그릴

# Món Gỏi

## VIETNAMESE SALADS

베트남 샐러드 요리



### GỎI BƯỚI TÔM THỊT

Pomelo salad with prawns & pork

자몽 새우 돼지고기 샐러드

169



### GỎI NGÓ SEN TÔM THỊT

Lotus stems salad with prawns & pork

새우와 돼지고기를 곁들인 연꽃줄기 샐러드

169



### NỘM BÒ CÀ PHÁO

Beef salad with white eggplant & kumquat

흰가지와 금귤을 곁들인 쇠고기 샐러드

169



### GỎI XOÀI KHÔ CÁ SẶC

Mango salad with dried gourami fish

말린 구라미 망고 샐러드

169



- |   |           |
|---|-----------|
| 1. GỎI GÀ TRE XÉ PHAY                       | Whole 429 |
| (TRỘN BẮP CHUỐI HOẶC RAU RẪM)               | Half 239  |
| Bantam chicken salad                        |           |
| (with banana blossom or laksa leaves)       |           |
| 치킨 샐러드 (바나나꽃이나 베트남)                         |           |
| 2. GỎI CÚ HỦ DỪA TÔM THỊT                   | 169       |
| Coconut palm heart salad with prawns & pork |           |
| 새우와 돼지고기를 곁들인 코코넛 덩이줄기 샐러드                  |           |
| 3. GỎI TIẾN VUA TÔM THỊT                    | 169       |
| Gong Cai salad with prawns & pork           |           |
| 새우, 돼지고기, 피클을 넣은 머스타드 그린 롤                  |           |
| 4. GỎI XOÀI TÔM SÚ                          | 169       |
| Mango salad with prawns                     |           |
| 망고 새우 샐러드                                   |           |
| 5. GỎI ĐU ĐỦ TÔM SÚ                         | 179       |
| Green papaya salad with prawns              |           |
| 파파야 새우 샐러드                                  |           |
| 6. GỎI GÀ HẠT ĐIỀU                          | 169       |
| Chicken salad with cashew nuts              |           |
| 캐슈넛 닭고기 샐러드                                 |           |
| 7. NỘM ĐU ĐỦ TAI HEO                        | 169       |
| Green papaya salad with crunchy pork ear    |           |
| 돼지 귀 파파야 샐러드                                |           |
| 8. GỎI ĐU ĐỦ                                | 179       |
| BA KHÍA HẢI SẢN                             |           |
| Vietnamese green papaya salad               |           |
| with sesamid crab and seafood               |           |
| 발효 게- 해산물 파파야 샐러드                           |           |



# Món canh

## VIETNAMESE SOUP

국수 요리

1. **CANH CHUA CÁ HÚ / CÁ LÓC** 149

Sweet & sour soup with catfish or snakehead fish,  
tomato, okra, pineapple, bean sprouts

새콤한 메기 수프

2. **CANH CHUA CÁ BỚP** 199

Sweet & sour soup with cobia fish,  
tomato, okra, pineapple, bean sprouts

새콤한 코비아 수프

3. **CANH CHUA TÔM** 199

Sweet & sour soup with prawns,  
tomato, okra, pineapple, bean sprouts

새콤한 새우 수프

4. **CANH MĂNG CHUA CÁ HÚ** 149

Sour bamboo shoot soup with catfish, tomato

새콤한 메기, 토마토, 죽순 수프

5. **CANH RIÊU TÔM** 199

Tangy shrimp paste soup  
with tomato, starfruit & dill

신맛 새우 페이스트 수프

6. **CANH KHOAI MỠ TÔM THỊT** 169

Purple yam soup with prawns & pork

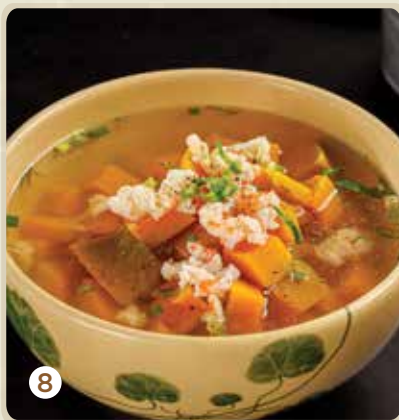
새우와 돼지고기 자주색 참마 수프



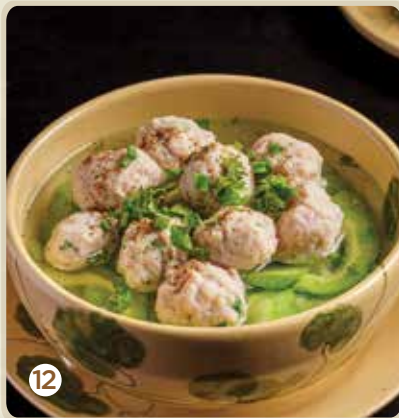




9



8



12



13

7. **CANH SẤU SƯỜN NON** 🍲 169  
Dracontomelon soup with pork spare ribs  
돼지갈비를 넣은 신맛의 수프
8. **CANH BÍ ĐỎ TÔM TƯƠI** 169  
Pumpkin soup with prawns  
새우를 넣은 호박 수프
9. **CANH NGHEU THÌ LÀ** 🍲 169  
Clams soup with tomato, starfruit, dill  
토마토, 스타프루트, 딜을 넣은 조개 수프
10. **CANH CUA RAU ĐAY, MỒNG TƠI** 169  
Minced field crab soup with jute plant & Malabar spinach  
황마 식물과 말라바르 시금치를 넣은 다진 게 수프
11. **CANH BẦU TÔM TƯƠI** 169  
Calabash soup with prawns  
조롱박과 새우 수프
12. **CANH KHỔ QUA CÁ THÁC LÁC** 169  
Bitter gourd soup with fish paste  
생선 페이스트를 넣은 쓴맛이 나는 호박 수프
13. **CANH ĐU ĐỦ SƯỜN NON** 179  
Papaya soup with pork spare ribs  
돼지갈비를 넣은 파파야 수프
14. **CANH BẮP BÒ NẤU KHẾ** 199  
Starfruit soup with Vietnamese beef shank  
스타프루트와 쇠고기 뒷다리 수프
15. **CANH CHUA LƯƠN** 199  
Sweet & sour eel soup, tomato, okra,  
pineapple, bean sprouts  
신맛 나는 장어 수프

# Món heo

## PORK DISHES


돼지 요리



1

1. **THỊT KHO CƠM DỪA**  139  
Braised pork with coconut meat in pot  
코코넛 과육과 조린 돼지고기

2. **THỊT KHO TRỨNG** 139  
Braised pork with chicken eggs & coconut juice in pot  
냄비에 계란과 코코넛 주스를 넣은 돼지고기 조림

3. **THỊT KHO TIÊU**  139  
Braised pork with black pepper in pot  
후추와 조린 돼지고기

4. **THỊT BA RỌI KHO** 139  
Caramelized braised pork belly in pot  
조린 삼겹살



3

5. **THỊT BA RỌI KHO MĂNG**  139  
Caramelized braised pork belly  
with bamboo shoot in pot  
죽순과 조린 삼겹살

6. **THỊT BA RỌI CHIÊN NƯỚC MẮM** 139  
Fried pork belly with fish sauce  
피쉬 소스와 튀긴 삼겹살



6





7



8



11



15

7. THỊT BA RỌI CHIÊN SẢ ỚT  139  
Fried pork belly with lemongrass & chili  
레몬그라스 & 고추와 튀긴 삼겹살
8. SƯỜN NON XỐT CHUA NGỌT  179  
Sautéed pork spare ribs with sweet & sour sauce  
새콤달콤 소스를 곁들인 볶음 돼지갈비
9. SƯỜN NON XỐT MẬT ONG 179  
Sautéed pork spare ribs with honey sauce  
꿀소스 돼지갈비
10. SƯỜN NON CHÁY TỎI  179  
Fried pork spare ribs with garlic  
마늘 튀긴 돼지갈비
11. SƯỜN NON RANG MUỐI TỎI 179  
Fried pork spare ribs with salt and garlic  
소금 마늘 튀긴 돼지갈비
12. SƯỜN NON RAM MẶN 179  
Caramelized pork spare ribs with fish sauce  
생선 소스를 곁들인 카라멜라이즈드 돼지갈비
13. SƯỜN NON KHO TÀU 179  
Braised pork spare ribs with chicken eggs & coconut juice in pot  
돼지갈비찜
14. SƯỜN NON KHO TRỨNG CÚT 179  
Braised pork spare ribs with quail egg in pot  
메추라기 알과 돼지 갈비 조림
15. GIÒ HEO MUỐI CHIÊN GIÒN  209  
Crispy-fried salted pork's leg  
소금과 바삭하게 튀긴 돼지 족발

# Bò Việt Nam

## VIETNAMESE BEEF DISHES

베트남 소고기



### BÒ XÀO TIÊU XANH



189

Sautéed Vietnamese beef with green pepper, horn pepper, onions

청고추, 빨고추, 양파를 곁들인 베트남산 소고기 볶음



### BÒ XÀO HẠT ĐIỀU

179

Sautéed Vietnamese beef with cashew nuts, bell pepper, onions

캐슈넛, 피망, 양파를 곁들인 베트남산 소고기 볶음



### BÒ XÀO SẢ ỚT



179

Sautéed Vietnamese beef with lemongrass & chili, horn pepper, onions

레몬그라스 고추와 볶은 소고기



### BÒ XÀO MĂNG

179

Sautéed Vietnamese beef with bamboo shoot

죽순 볶음 소고기





1. **BÒ XÀO CHUA NGỌT** 179  
Sautéed Vietnamese beef with sweet & sour sauce, pineapple, tomato, onions, celery  
달콤하고 신맛이 나는 소스를 곁들인 베트남산 쇠고기 소테
2. **BÒ XÀO HÀNH CẦN** 179  
Sautéed Vietnamese beef with onions & celery  
양파 셀러리와 볶은 소고기
3. **BÒ XÀO SA TẾ** 🌶️ 179  
Sautéed Vietnamese beef with satay sauce, bell pepper, onions  
사테 소스를 곁들인 볶은 소고기
4. **BÒ XÀO NGŨ SẮC** 179  
Sautéed Vietnamese beef with bell pepper, corn, peas, carrot, onions  
오색 볶음 소고기
5. **BÒ LÚC LẮC** 189  
Sautéed diced Vietnamese beef, bell pepper, tomato, onions  
소테 큐브 소고기, 피망, 토마토, 양파
6. **BẮP BÒ KHO TIÊU XANH** 🌶️ 219  
Braised Vietnamese beef shank with green peppers  
고추를 곁들인 아롱사태찜
7. **BÒ NHÚNG GIẤM, KÈM RAU SỐNG & BÁNH TRÁNG** 289  
Vietnamese beef soaked in boiling vinegar, served with fresh herbs & rice paper, rice vermicelli  
신선한 쇠고기 사브사브



# Món Gà

## CHICKEN DISHES

### 닭요리

#### Gà tre / BANTAM CHICKEN

#### 반탐 닭고기

1. **GÀ TRE HẤP MẮM NHĨ** Whole 429  
Steamed bantam chicken with fish sauce  
생선소스 반탐 닭고기 찜
2. **GÀ TRE KHO GỪNG / KHO SẢ** Whole 429  
Braised bantam chicken with ginger Half 239  
(or with lemongrass) in pot  
생강 / 레몬그라스와 조린 반탐 닭고기
3. **GÀ TRE RANG MUỐI** Whole 429  
Salt-roasted bantam chicken Half 239  
소금 튀긴 반탐 닭고기
4. **GÀ TRE QUAY CHẢO, KÈM XÔI CHIÊN** Whole 429  
Pan-roasted bantam chicken, Half 239  
served with crispy sticky rice cakes  
팬에 구운 토종닭과 바삭한 찹쌀떡 곁들임





## Gà phi lê / FILLET CHICKEN

### 치킨 필레

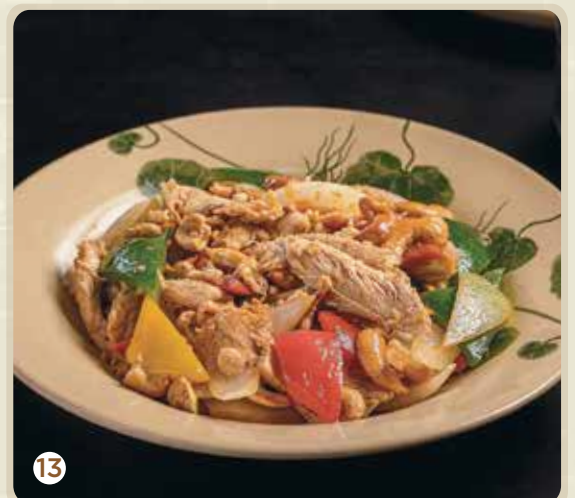
5. GÀ PHI LÊ KHO NẤM ĐÔNG CÔ 139  
Braised chicken fillet  
with shiitake mushrooms in pot  
표고버섯을 넣은 닭고기 조림
6. GÀ PHI LÊ KHO GỪNG 129  
Braised chicken fillet with ginger in pot  
생강(또는 레몬그라스)을 곁들인 닭고기 조림
7. GÀ PHI LÊ KHO SẢ ỚT 129  
Braised chicken fillet with lemongrass & chili in pot  
레몬그라스 & 고추와 치킨 조림
8. GÀ PHI LÊ KHO THƠM & RAU RĂM 129  
Braised chicken fillet with pineapple  
& laksa leaves in pot  
파인애플을 곁들인 브레이즈드 치킨 조림
9. GÀ PHI LÊ CHIÊN XỐT ME 129  
Sautéed fried chicken fillet with tamarind sauce  
타마린드 소스를 곁들인 튀긴 치킨
10. GÀ PHI LÊ CHIÊN XỐT MẬT ONG 129  
Sautéed fried chicken fillet with honey sauce  
허니소스를 곁들인 튀긴 치킨
11. GÀ PHI LÊ CHIÊN NƯỚC MẮM 129  
Sautéed fried chicken fillet with fish sauce  
생선 소스를 곁들인 튀긴 치킨
12. GÀ PHI LÊ XÀO SA TẾ 129  
Sautéed chicken fillet with satay sauce,  
bell pepper, onions  
사테 소스, 피망, 양파를 넣은 닭고기 볶음
13. GÀ PHI LÊ XÀO HẠT ĐIỀU 169  
Sautéed chicken fillet with cashew nuts,  
bell pepper, onions  
캐슈넛, 피망, 양파를 곁들인 닭고기 볶음



10



11



13

# Món cá

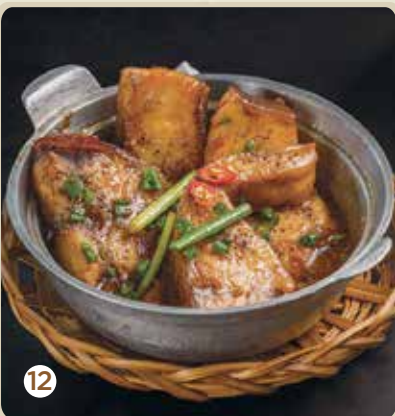
## FISH DISHES

### 생선 요리

1. **CÁ THU KHO THƠM** 189  
Braised mackerel fish with pineapple  
파인애플을 곁들인 고등어 생선 조림
2. **CÁ THU CHIÊN MẮM XOÀI** 189  
Deep-fried mackerel fish, served  
with shredded green mango & sweet fish sauce  
망고 피쉬 소스와 튀긴 고등어
3. **CÁ THU CHIÊN XỐT CÀ** 189  
Deep-fried mackerel fish with tomato sauce  
토마토 소스와 튀긴 고등어
4. **CÁ NỤC KHO CÀ** 139  
Braised round scad fish with tomato in pot  
토마토를 곁들인 둥근 전갱이 조림
5. **CÁ PHI LÊ KHO TIÊU** 119   
Caramelized braised fish fillet with pepper in pot  
후추를 넣은 생선 조림
6. **LƯƠN XÀO SẢ ỚT** 189   
Sautéed eel with chili & lemongrass  
칠리와 레몬그라스로 볶은 장어







7. CÁ LĂNG KHO NGHỆ 189  
Braised hemibagrus fish with turmeric  
강황을 곁들인 메기 조림
8. CÁ LÓC KHO NGHỆ 109  
Braised snake-head fish with turmeric  
심황을 곁들인 뱀머리 생선 조림
9. CÁ LÓC KHO BA RỌI 129  
Braised snake-head fish & pork belly  
사테 소스, 피망, 양파를 넣은 닭고기 볶음
10. CÁ LÓC KHO TỘ 109  
Caramelized braised snake-head fish in pot  
뱀머리 생선 조림
11. CÁ HÚ KHO TỘ 109  
Caramelized braised catfish in pot  
메기 조림
12. CÁ BỐP KHO TỘ 189   
Caramelized braised cobia fish in pot  
조림 코비아 생선
13. CÁ CHỀM CHIÊN   
XỐT CHANH DÂY / XỐT ME 199  
Fried seabass fillet with passion fruit  
sauce or tamarind sauce  
패션프루트 소스 또는 타마린드 소스를 곁들인 농어 필레 튀김



## Hải sản SEAFOOD DISHES

### 해산물

- |  |   |     |
|--|---|-----|
| 1. TÔM SÚ HẤP NƯỚC DỪA (300 Gr)                                      |  | 219 |
| Steamed prawns with coconut juice<br>코코넛 워터와 찐 새우 (300Gr)            |   |     |
| 2. TÔM SÚ RANG MUỐI TỎI (300 Gr)                                     |   | 219 |
| Fried prawns with salt & garlic<br>소금 & 마늘과 튀긴 새우 (300Gr)            |   |     |
| 3. TÔM SÚ XỐT ME (300 Gr)  |   | 219 |
| Sautéed prawns with tamarind sauce<br>타마린드 소스와 볶음 새우 (300Gr)         |   |     |
| 4. TÔM SÚ XỐT TRỨNG MUỐI (300 Gr)                                    |   | 219 |
| Sautéed prawns with salted egg yolk sauce<br>소금 계란 소스와 볶음 새우 (300Gr) |   |     |



5. **TÔM SÚ XÀO SA TẾ (300 Gr)** 🌶️ 219  
Sautéed prawns with Vietnamese satay,  
bell pepper & onions  
베트남 사테, 피망 & 양파를 곁들인 볶음 새우 (300gr)
6. **TÔM RIM THỊT BA RỊ** 199  
Simmered prawns & pork belly in pot  
새우와 삼겹살 스투
7. **MỰC XÀO SA TẾ** 🌶️ 189  
Sautéed squid with Vietnamese satay,  
bell pepper & onions  
베트남 사테이를 곁들인 볶음 오징어
8. **MỰC XÀO CHUA NGỌT** 189  
Sautéed squid with sweet & sour sauce  
새콤달콤 소스와 볶음 오징어
9. **MỰC XỐT ME** 189  
Sautéed squid with tamarind sauce  
타마린드 소스와 볶음 오징어
10. **MỰC XÀO TIÊU XANH** 🍷🌶️ 189  
Sautéed squid with green pepper  
녹색 후추와 볶음 오징어
11. **MỰC RANG MUỐI TỎI** 189  
Sautéed squid with rock salt & garlic  
소금, 마늘과 튀긴 오징어
12. **MỰC ỚNG NHỒI THỊT BẦM, XỐT TIÊU** 🌶️ 189  
Fried squid stuffed with  
minced pork, black pepper sauce  
후추 소스로 곁들인 다진 돼지고기로 속을 채운 오징어
13. **MỰC TRỨNG HẤP GỪNG** 219  
Steamed squid egg with ginger  
생강을 넣은 찜 오징어
14. **MỰC TRỨNG XỐT ME** 219  
Fried squid egg with tamarind sauce  
타마린드 소스를 곁들인 튀긴 오징어
15. **MỰC TRỨNG CHÁY TỎI** 219  
Fried squid egg with garlic  
마늘을 곁들인 튀긴 오징어
16. **MỰC ÁP CHẢO, XỐT BƠ TỎI** 209  
Pan-fried squid with garlic & butter sauce  
팬 프라이드 오징어, 마늘 버터 소스





4

# Món Nướng

## GRILLED DISHES

### 구이 요리

1. **CÀ TÍM NƯỚNG MỠ HÀNH & ĐẬU PHỘNG** 89  
Grilled eggplant with scallion oil & peanuts  
파기름과 땅콩을 곁들인 가지 구이
2. **CÀ TÍM NƯỚNG, XỐT THỊT BẦM** 139  
Grilled eggplant with minced pork sauce, scallion oil & peanuts  
다진 돼지고기 소스를 곁들인 구운 가지
3. **CÁ CHỀM NƯỚNG MUỐI ỚT**  209  
Grilled seabass fish with salt & chili  
소금과 칠리를 곁들인 구운 농어
4. **CÁ LÓC QUAY XỐT ME, KÈM RAU SỐNG & BÁNH TRÁNG**  289  
Roasted snakehead fish with tamarind sauce, served with fresh herbs & rice paper  
타마린드 소스를 곁들인 스네이크헤드 생선 튀김



5. BÒ XIÊN QUE NƯỚNG  
(NGŨ VỊ/ SA TẾ/ MẬT ONG) 🌶️

Grilled Vietnamese beef skewers  
(Five spices/ Vietnamese satay sauce/ honey sauce)  
(오향/ 베트남 사테 소스/ 꿀 소스)  
를 곁들인 구운 베트남 소고기 꼬치

219

6. GÀ XIÊN QUE NƯỚNG  
(NGŨ VỊ/ SA TẾ/ MẬT ONG) 🌶️

Grilled chicken skewers  
(Five spices/ Vietnamese satay sauce/ honey sauce)  
(오향/ 베트남 사테 소스/ 꿀 소스)  
를 곁들인 구운 닭고기 꼬치

189

7. HEO XIÊN QUE NƯỚNG  
(NGŨ VỊ/ SA TẾ/ MẬT ONG) 🌶️

Grilled pork skewers  
(Five spices/ Vietnamese satay sauce/ honey sauce)  
(오향/ 베트남 사테 소스/ 꿀 소스)  
를 곁들인 구운 돼지고기 꼬치

189

8. TÔM NƯỚNG MUỐI ỚT (300 gr) 🌶️

Grilled prawns with salt & chili  
소금과 칠리로 구운 새우 (300Gr)

219

9. MỰC NƯỚNG MUỐI ỚT (300 gr) 🌶️

Grilled squid with salt & chili  
소금과 칠리로 만든 구운 오징어 (300Gr)

219

10. GÀ TRE NƯỚNG MUỐI ỚT 🌶️

Grilled bantam chicken with salt & chili  
소금 고추 양념 꼬마 닭 구이

Whole 429  
Half 239

11. CÁ LẰNG NƯỚNG MUỐI ỚT 🌶️

Grilled hemibagrus fish with salt & chili  
소금 고추 양념으로 구운 메기 (헴리바그루스)

249



9



5



8

# Món Miền Bắc

## Northern Vietnamese Dishes

북부 베트남 음식



**THỊT LUỘC, KÈM CÀ PHÁO  
& MẮM TÔM**

Steamed pork belly, served with white eggplant  
& shrimp paste

삶은 삼겹살, 흰 가지와 새우젓 장과 함께 제공

159



**BA RỌI KHO MẮM RUỐC,  
KÈM ĐẬU BẮP LUỘC**

Braised pork belly with fermented shrimp paste,  
served with steamed okra

발효 새우와 삶은 오크라를 넣은 스투 돼지고기

159



**HẾN XÚC BÁNH ĐA**

Stir-fried baby basket clams,  
served with grilled rice crackers

재첩 조개, 구운 쌀과자와 함께 제공

159



**BA RỌI RANG CHÁY CẠNH**

Fried pork belly with sweet fish sauce

삼겹살 볶음

149





3

1. **LƯƠN OM CHUỐI ĐẬU KÈM BÚN** 209  
Simmered eel with banana & homemade tofu, served with rice vermicelli  
바나나와 두부를 넣은 장어 조림, 쌀국수
2. **LƯƠN XÀO CỦ CHUỐI VÀ LÁ LỐT** 209  
Sautéed eel with banana shoot & lolot leaves  
바나나와 Lolot 잎을 곁들인 장어 스투
3. **CHẢ CÁ “LÃ VỌNG” (Dĩa)** 219  
Pan-fried “LÃ VỌNG” fish cake with dill (served on plate)  
"La Vong" 스타일의 팬 프라이드 생선, 쌀 국수와 함께 제공

# Cơm – Miến – Mì – Lẩu

## RICE – VERMICELLI – NOODLES – HOTPOT

### 밥 – 당면 – 국수 – 핫팟

- |  |                       |
|--|-----------------------|
| 1. CƠM TRẮNG<br>(TÍNH TRÊN SỐ KHÁCH ĂN)<br>Steamed white rice (charge on per headcount)<br>공깃밥 (인원수에 따라 계산)  | 22/KHÁCH-Pax<br>22/인당 |
| 2. CƠM GẠO LỨT<br>(TÍNH TRÊN SỐ KHÁCH ĂN)<br>Steamed brown rice (charge on per headcount)<br>현미밥 (인원수대로 계산)  | 33/KHÁCH-Pax<br>33/인당 |
| 3. CƠM CHIÊN TỎI<br>Garlic fried rice<br>마늘 볶음밥  | 69                    |
| 4. CƠM CHIÊN TỎI & TRỨNG<br>Garlic & eggs fried rice<br>마늘 & 계란 볶음밥  | 99                    |
| 5. CƠM CHIÊN CÁ MẶN & GÀ XÉ <br>Salted fish & shredded chicken fried rice<br>염장 생선 & 잘게 찢은 닭고기 볶음밥          | 149                   |
| 6. CƠM CHIÊN BẮP & CUA<br>Corn & crab meat fried rice<br>옥수수 & 게살 볶음밥  | 149                   |
| 7. CƠM CHIÊN HẢI SẢN<br>Seafood fried rice<br>해산물 볶음밥  | 169                   |
| 8. CƠM GẠO LỨT CHIÊN GÀ & HẠT ĐIỀU<br>Chicken & cashew nuts fried brown rice<br>닭고기 & 캐슈넛 현미 볶음밥   | 139                   |
| 9. CƠM GẠO LỨT CHIÊN HẢI SẢN <br>& HẠT ĐIỀU<br>Seafood & cashew nuts fried brown rice<br>해산물 & 캐슈넛 현미 볶음밥구운 | 149                   |
| 10. MIẾN XÀO TÔM CUA <br>Glass noodles with prawns & crab meat<br>새우 & 게살 볶음 당면                             | 189                   |





- |  |     |
|--|-----|
| 11. MÌ XÀO GÀ  | 139 |
| Stir-fried noodles with chicken  |     |
| 닭고기 볶음면  |     |
| 12. MÌ XÀO BÒ  | 169 |
| Stir-fried noodles with Vietnamese beef  |     |
| 베트남 소고기 볶음면  |     |
| 13. MÌ XÀO HẢI SẢN   | 189 |
| Stir-fried noodles with seafood  |     |
| 해산물 볶음면  |     |
| 14. MÌ XÀO GIÒN HẢI SẢN  | 199 |
| Stir-fried crispy noodles with seafood   |     |
| 해산물 튀김 볶음면   |     |
| 15. LẨU CÁ BỚP & MĂNG CHUA 🍲   | 399 |
| Sour bamboo shoot & cobia fish hotpot  |     |
| 핫팟: 생서느 죽순   |     |
| 16. LẨU HẢI SẢN CHUA CAY 🌶️  | 399 |
| Spicy & sour seafood hot pot with Vietnamese beef                                  |     |
| 핫팟: 해산물 매콤 새콤  |     |
| 17. LẨU KHỔ QUA & CÁ THÁC LÁC  | 399 |
| Bitter melon & fish balls hotpot   |     |
| 핫팟: 쓴맛이 나는 여주와 생선완자  |     |
| 18. LẨU TRÁI SẤU & SƯỜN NON  | 399 |
| Dracontomelon & pork spare ribs hotpot   |     |
| 핫팟: 돼지갈비와 신맛 국물  |     |
| 19. LẨU GÀ LÁ É, KÈM RAU & BÚN   | 439 |
| Chicken & “Ế” leaves hot pot,<br>served with vegetables & rice vermicelli          |     |
| 핫팟: 치킨 & “Ế” 잎   |     |
| 20. LẨU GÀ LÁ GIANG, KÈM RAU & BÚN   | 439 |
| Sour chicken & “Giang” leaves hot pot,<br>served with vegetables & rice vermicelli |     |
| 핫팟: 신맛 나는 Giang 잎과 치킨  |     |





# Món Chay

## VEGETARIAN DISHES

채식 요리







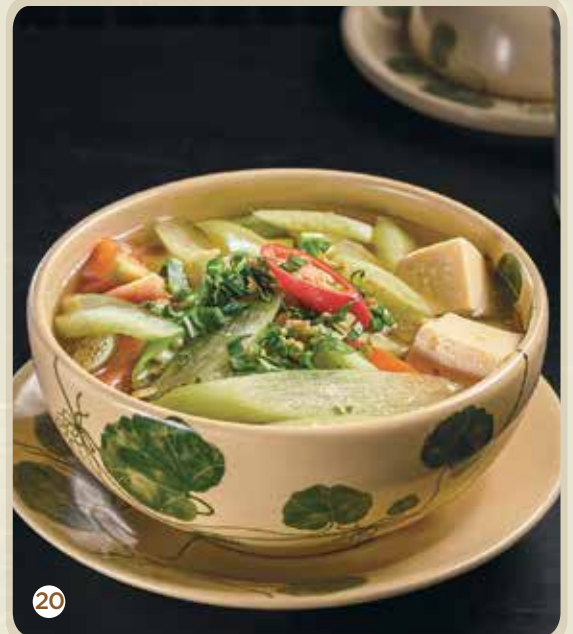
1. **ĐẬU HŨ TRỨNG LƯỚT VÁN MỠ HÀNH QUÁN BỤI** 99  
Quán Bụi style fried homemade egg tofu with scallion oil  
Quán Bụi 스타일 파기름 튀긴 두부
2. **ĐẬU HŨ TRỨNG XỐT SA TẾ** 🌶️ 99  
Fried homemade egg tofu with satay sauce  
사테 소스를 곁들인 튀긴 두부
3. **ĐẬU HŨ TRỨNG XỐT NẤM CÀ CHUA** 99  
Fried homemade egg tofu with mushrooms & tomato sauce  
버섯과 토마토 소스를 곁들인 튀긴 두부
4. **ĐẬU HŨ TRỨNG XỐT TRỨNG MUỐI** 🥚 109  
Fried homemade egg tofu with salted egg yolk sauce  
소금에 절인 계란 노른자 소스를 곁들인 두부 튀김
5. **TRỨNG CHIÊN HÀNH & CÀ CHUA** 89  
Fried omelette with scallion, chives & tomato  
파와 토마토를 넣은 튀긴 계란

- |  |     |
|--|-----|
| 6. ĐẬU HŨ TRỨNG CHIÊN SẢ   | 99  |
| Fried homemade egg tofu with lemongrass<br>레몬그라스와 튀긴 두부  |     |
| 7. TRỨNG CHIÊN NẤM THẬP CẨM  | 89  |
| Fried omelette with mixed mushrooms<br>버섯을 넣은 튀긴 계란  |     |
| 8. NẤM THẬP CẨM KHO TIÊU  | 109 |
| Caramelized braised mixed mushrooms<br>with black pepper in pot<br>버섯과 고추를 섞은 스투                           |     |
| 9. NẤM THẬP CẨM XÀO TỎI  | 109 |
| Stir-fried mixed mushrooms with garlic<br>마늘을 넣은 혼합버섯 볶음   |     |
| 10. NẤM THẬP CẨM KHO ĐẬU HŨ  | 109 |
| Braised mixed mushrooms<br>with homemade egg tofu<br>두부와 함께 끓인 혼합 버섯                                       |     |
| 11. NẤM THẬP CẨM & RAU CỦ KHO CHAO   | 149 |
| Braised mixed mushrooms & vegetables<br>with fermented bean curd<br>버섯과 야채 조림                              |     |
| 12. GỎI CUỐN CHAY (4)  | 99  |
| Vegetable & homemade egg tofu fresh spring rolls<br>야채와 두부 쌈 (4)   |     |
| 13. CHẢ GIÒ CHAY (6)   | 129 |
| Deep-fried vegetable spring rolls<br>튀긴 야채 스프링 롤 (6)   |     |





14. **CẢI THÌA XÀO NẤM ĐÔNG CÔ**  109  
Stir-fried bokchoy with shiitake mushroom  
표고버섯 볶은 청경채
15. **CƠM ÁP CHẢO, XỐT NẤM CHAY** 119  
Pan-fried rice with mushroom sauce  
버섯소스 볶음밥
16. **MIẾN XÀO NẤM & RAU CỦ CHAY** 119  
Glass noodles  
with mushrooms & vegetable  
버섯과 채소를 넣은 볶음 당면
17. **MÌ XÀO NẤM & RAU CỦ CHAY** 119  
Stir-fried noodles with mushrooms & vegetables  
버섯 & 채소와 볶은 면
18. **MÌ XÀO GIÒN NẤM & RAU CỦ CHAY** 119  
Stir-fried crispy noodles  
with mushrooms & vegetables  
버섯 & 채소와 볶은 튀긴 면 윤
19. **CƠM CHIÊN GẠO LÚT, TRỨNG, ĐẬU HŨ, NẤM, BẮP & HẠT ĐIỀU** 119  
Fried brown rice with homemade egg tofu, egg, mushroom, corn & cashew nuts  
두부, 계란, 버섯, 옥수수, 캐슈넛을 곁들인 볶음 현미밥
20. **CANH CHUA CHAY** 109  
Sweet & sour soup with homemade egg tofu, tomato, okra, pineapple, bean sprout  
야채를 넣은 사워 수프
21. **CANH NGÓT, CÀ CHUA & TRỨNG** 109  
Tangy soup with tomato & egg  
계란과 토마토 수프



# Rau Củ

## VEGETABLES DISHES

### 채소 요리

	LUỘC 모닝글로리 Steamed	XÀO TỎI 마늘과 함께 볶음 Stir-fried w/Garlic	XÀO BÒ 쇠고기를 곁들인 볶음 Stir-fried w/Beef	XÀO TÔM 새우를 곁들인 볶음 Stir-fried w/Prawn
1. RAU MUỐNG 모닝글로리 / Morning glory	79	79	155	165
2. RAU BÓ XÔI 시금치 / Spinach	79	79	155	165
3. ĐẬU BẮP 오크라 / Okra	79	79	155	165
4. ĐẬU VE 깍지콩 / Green bean	79	79	155	165
5. BÔNG SÚNG 수련 줄기 / Water lily shoot	79	79	155	165
6. CẢI THÌA 보크초이 / Bokchoy	79	79	155	165
7. ĐỢT SU SU 차요테 줄기 / Chayote stem	89	89	165	175
8. BÔNG CẢI XANH 브로콜리 / Broccoli	99	99	165	175
9. BÔNG CẢI TRẮNG 콜리플라워 / Cauliflower	99	99	165	175
10. BÍ NỤ 아기 호박 / Baby pumpkin	99	99	165	175
11. BÔNG BÍ 구운 / Pumpkin flowers	139	139	195	205
12. MĂNG 죽순 / Bamboo shoot	109	109	179	175
13. HOA THIÊN LÝ 꽃 / Tonkin jasmine	139	139	195	205
14. RAU THẬP CẨM 채소 / Mixed vegetables	109	109	175	185
15. ĐỢT CHOẠI 어린 고사리 / Polypody plant	109	109	165	175



1



10





### 15. RAU CỦ THẬP CẨM LUỘC, CHẤM CHAO

Steamed assorted vegetables, served with fermented bean curd  
발효된 두부를 곁들인 찐 야채

149

### 16. RAU CỦ THẬP CẨM LUỘC, CHẤM KHO QUỆT

Steamed assorted vegetables, served with caramelized braised dried shrimps  
& pork fat in thick fish sauce  
캐러멜 처리된 생선 소스와 함께 제공되는 찐 야채

169

## Món Khác OTHERS

### 기타 음식

#### 1. ĐẬU HŨ TRỨNG, XỐT THỊT BẦM

Fried homemade egg tofu with minced pork sauce  
다진 돼지고기를 넣은 튀긴 두부

99

#### 2. KHỔ QUA XÀO TRỨNG

Stir-fried bitter melon with eggs  
여주와 계란 볶음

99

#### 3. TRỨNG CHIÊN THỊT BẦM & THÌ LÀ

Fried omelette with minced pork & dill  
다진 돼지고기를 넣은 튀긴 계란

89

#### 4. TRỨNG LÒNG ĐÀO (2), KÈM NƯỚC MẮM

Soft-boiled eggs (2), served with fish sauce  
피쉬 소스를 곁들인 반숙 계란

55

#### 5. TRỨNG LÒNG ĐÀO LUỘC | CHIÊN (2)

Soft-boiled eggs | Fried eggs (2)  
삶은 계란 / 계란 후라이 (2)

32

#### 6. BÚN TƯƠI

Fresh vermicelli  
쌀국수

22

#### 7. MẮM KHO QUỆT

Caramelized braised dried shrimps & pork fat in thick fish sauce  
캐러멜 생선 소스

55

#### 8. CHAO | MẮM NÊM | MẮM TÔM

Fermented bean curd | Fermented anchovy fish sauce | Shrimp paste  
발효두부 | 베트남식 액젓 | 새우장

32

38

# Tráng miệng

## DESSERTS

- |   |    |
|---|----|
| 1. CHÈ LONG NHẪN HẠT SEN                              | 59 |
| Lotus seed sweet soup with longan                     |    |
| 2. BÁNH KEM SỮA CHANH DÂY (1)                         | 59 |
| Cream passion fruit custard (1)                       |    |
| 3. BÁNH FLAN  | 39 |
| Crème Caramel   |    |
| 4. CHÈ BA MÀU   | 49 |
| Vietnamese three-color sweet soup                     |    |
| 5. CHUỐI CHIÊN & KEM DỪA                              | 89 |
| Banana fritter with coconut ice-cream                 |    |
| 6. CHUỐI CHIÊN & XỐT SÔ CÔ LA                         | 49 |
| Banana fritter with chocolate sauce                   |    |
| 7. KEM NHÀ LÀM ( Sô-cô-la / Va-ni / Dừa)              | 89 |
| Homemade ice-cream<br>(Chocolate / Vanilla / Coconut) |    |





## DRINK MENU

### Món ngon nhà làm HOMEMADE SPECIALTIES



1. **ĐÁ ME QUÁN BỤI** 59  
Quán Bụi style iced tamarind drink
2. **XOÀI DỨA SỮA, SƯƠNG SÁO** 59  
Mango, pineapple, pandan leaves intense, milk, grass jelly
3. **NƯỚC SẤU NHÀ NẤU** 59  
Homemade sweet & sour dracontomelon juice
4. **NƯỚC MƠ NHÀ NGÂM** 59  
Homemade sweet & sour apricot juice
5. **NƯỚC CHANH SẢ/ MẬT ONG** 55  
Lime juice with lemongrass or honey
6. **RƯỢU GẠO NHÀ NẤU** (350 ml | 500 ml)  
Homemade rice wine 130 | 180



### Nước mát HERBAL DRINKS

1. **NƯỚC MÓT “HỘI AN”** 49  
“Mót” herbal drink
2. **SÂM BÔNG CÚC LÁ DỨA, HẠT CHIA** 49  
Chrysanthemum, pandan leaves & chia seeds
3. **SÂM BÁT VỊ** 49  
Eight flavors herbal drink
4. **TRÀ LÁ DỨA TÍA TÔ & TẮC** 49  
Pandan leaves, perilla & kumquat tea

# Nước ép trái cây

## FRESH FRUIT JUICES

- |                              |    |
|------------------------------|----|
| 1. CAM<br>Orange             | 85 |
| 2. TÁO<br>Apple              | 85 |
| 3. BƯỞI<br>Pomelo            | 85 |
| 4. THƠM<br>Pineapple         | 75 |
| 5. CÀ RỐT<br>Carrot          | 75 |
| 6. DƯA HẤU<br>Watermelon     | 75 |
| 7. CHANH DÂY<br>Passionfruit | 75 |
| 8. DỪA TRÁI<br>Coconut       | 65 |



# Nước ép tổng hợp

## MIXED JUICES

- |  |    |
|--|----|
| 1. CẢI BÓ XÔI, THƠM & TÁO<br>Spinach, pineapple & apple                                  | 85 |
| 2. CẢI BÓ XÔI, DƯA LEO, GỪNG, THƠM & TÁO<br>Spinach, cucumber, ginger, pineapple & apple | 85 |
| 3. CẢI XOĂN, BÓ XÔI, DƯA LEO, TÁO & CHANH<br>Kale, spinach, cucumber, apple & lime       | 85 |
| 4. CẢI BÓ XÔI, DƯA LEO, CẦN TÂY & THƠM<br>Spinach, cucumber, celery & pineapple          | 85 |
| 5. CỦ DẪN, THƠM, TÁO, CHANH & CẦN TÂY<br>Beetroot, pineapple, apple, lime & celery       | 85 |
| 6. CÀ RỐT, CAM, TÁO, CỦ DẪN & GỪNG<br>Carrot, orange, apple, beetroot & ginger           | 85 |





# Sinh tố SMOOTHIES

- |   |    |
|---|----|
| 1. CẢI XOĂN, TÁO, THƠM, GỪNG & MẬT ONG                  | 85 |
| Kale, apple, pineapple, ginger & honey                  |    |
| 2. XOÀI, THƠM, CHANH DÂY & MẬT ONG                      | 85 |
| Mango, pineapple, passionfruit & honey                  |    |
| 3. CHUỐI, CAM, THƠM & MẬT ONG                           | 85 |
| Banana, orange, pineapple & honey                       |    |
| 4. DÂU, CHUỐI, TÁO & MẬT ONG                            | 85 |
| Strawberry, banana, apple & honey                       |    |
| 5. DÂU, CHANH & MẬT ONG                                 | 85 |
| Strawberry, lime & honey                                |    |
| 6. DÂU, CHUỐI, CAM, THƠM, QUẾ & MẬT ONG                 | 85 |
| Strawberry, banana, orange, pineapple, cinnamon & honey |    |
| 7. XOÀI   CHUỐI   CHANH DÂY (1 LOẠI)                    | 85 |
| Mango   banana   passionfruit (Choose 1)                |    |

# Bình trà TEA POT

Kèm mứt gừng/ Candied ginger complimentary

- |                               |    |
|-------------------------------|----|
| 1. TRÀ ĐEN ENGLISH BREAKFAST  | 75 |
| English breakfast (Black tea) |    |
| 2. TRÀ XANH                   | 75 |
| Green tea                     |    |
| 3. TRÀ BÔNG CÚC               | 75 |
| Chamomile tea                 |    |
| 4. TRÀ LÀI                    | 75 |
| Jasmine tea                   |    |
| 5. TRÀ BẠC HÀ                 | 75 |
| Mint tea                      |    |

# Cà phê COFFEE

- |  |    |
|--|----|
| 1. CÀ PHÊ ĐEN (NÓNG/ĐÁ)                                      | 45 |
| Vietnamese black coffee<br>(Iced or Hot)                     |    |
| 2. CÀ PHÊ SỮA (NÓNG/ĐÁ)                                      | 45 |
| Vietnamese black coffee<br>with condensed milk (Iced or hot) |    |



## Nước ngọt SOFT DRINKS

COCA COLA	50
COCA COLA LIGHT	50
SPRITE	50
SODA WATER (Schweppes)	50
TONIC WATER (Schweppes)	50
SODA WATER (SINGHA)	59

## Nước khoáng MINERAL WATER

LAVIE (Still Water) - 450 ml	45
EVIAN (Still Water) – 750 ml	89
EVIAN (Sparkling Water) – 750 ml	109
PERRIER (Sparkling Water) – 750 ml	105













# Bia BEERS

1.	HEINEKEN		60
2.	TIGER		55
3.	TIGER CRYSTAL		60
4.	TIGER DRAFT		50
5.	CARLSBERG		60
6.	HUDA "HUẾ"		50
7.	JASMINE IPA		90







8.	SAIGON SPECIAL		55
9.	SAIGON EXPORT		50
10.	SAIGON DRAUGHT		50
11.	BIA VIỆT		49



Other simple choices of drinks for those who just want something original. Our soft drinks and beers will help you easy to digest and clearly feel the savour of every dish.

# Cocktail Quán Bụi

## SIGNATURE COCKTAILS

199

### PHỞ

Rượu Gin | Rượu mùi vỏ cam chanh | Đường | Quế cây | Hoa hồi | Thảo quả | Ngô rí | Lá quế

*Gin | Citrus Liqueur | Sugar syrup | Cinnamon stick | Anise flower | Cardamom | Coriander | Basil leaves*

### CANH CHUA

Rượu Gin | Rượu mùi vỏ cam chanh | Xốt me | Thơm ép | Chanh | Tắc | Lá quế | Ngô thơm | Ớt | Nước mắm

*Gin | Citrus Liqueur | Tamarind sauce | Pineapple juice | Lime | Kumquat | Basil leaves | Cilantro | Chili | Fish sauce*

### HỆT VỊT LỘN

Rượu gạo | Tắc ớt | Muối tiêu | Rau răm | Đường

*Rice liquor | Kumquat | Chili | Salt & Pepper | Laksa leaves | Sugar syrup*

### TRÀ ĐÁ

Trà đen | Mật ong | Rượu Bourbon | Chanh |

Rượu mùi vỏ cam chanh

*Black tea | Honey | Bourbon | Lime | Citrus liqueur*

### CAFÉ SỮA SÀI GÒN

Rượu Vodka | Rượu Café Sữa | Café phin |

Sữa đặc | Foam kem mặn

*Vodka | Bitters | Filter black coffee | Condensed milk | Salted milk foam*



# Cocktail cổ điển

## CLASSIC COCKTAILS

169

### LONG ISLAND ICED TEA

Vodka | Rum | Gin | Tequila |

Citrus Liqueur | Lime | Coke

### WHISKY SOUR

Bourbon | Lime | Egg white | Simple syrup

### NEW YORK SOUR

Bourbon | Lime | Egg white | Simple syrup | Red Wine

### AMARETTO SOUR

Amaretto liqueur | Lime | Simple syrup

### OLD FASHIONED

Bourbon | Brown sugar | Bitters

### DAIQUIRI

Light Rum | Lime | Simple syrup

### MOJITO

Light Rum | Lime | Mint leaves |

Simple syrup | Soda water

### NEGRONI

Gin | Sweet Vermouth | Campari

### MARGARITA

Tequila | Citrus liqueur | Lime |

Simple syrup | Salt

### TEQUILA SUNRISE

Tequila | Orange juice | Grenadine syrup



GIN	GLS	BTL
TA	145	1.480
BOMBAY SAPPHIRE	175	1.920
TANQUERAY	175	2.030
SÔNG CÁI	200	2.800
HENDRICK'S	230	3.570

TEQUILA	GLS	BTL
OLMECA	145	1.480
JOSE CUERVO	200	3.020

RUM	GLS	BTL
BACARDI	145	1.700
FLOR DE CANA	145	1.480
HAVANA CLUB	145	1.480

VODKA	GLS	BTL
TA	145	1.480
ABSOLUT	145	1.480
TITO'S	175	1.920

WHISKEY	GLS	BTL
JAMESON IRISH	145	1.480
EVAN WILLIAMS BLACK	145	1.480
JIM BEAM	145	1.480
JACK DANIEL'S	200	2.360

# Rượu bán theo ly/ WINE BY GLASS

WHITE WINE	VARIETY	REGION	GLASS / BOTTLE	
VINA MAIPO MI PUEBLO PEDRO JIMENEZ	Sauvignon Blanc	Maipo Valley   Chile	149	690
The wine has a pale yellow hue with a hint of green. An intense bouquet of fresh meadow grass, honeysuckle, lemon, apple, nettle, and subtle notes of honey. Youthful and vibrant palate, with a finely balanced acidity. The finish carries a touch of grapefruit				
M. CHAPOUTIER "MARIUS" PAYS D'OC BLANC	Terret   Vermentino	Languedoc, Roussillon   France	149	690
M. Chapoutier "Marius" Pays d'OC has a deep color, with powerful and complex aromas of red berries and delicate floral notes, leaving a strong impression				
CANAPI, GRILLO, IGT SICILIA	Grillo	Sicilia   Italy	149	790
Intense aroma of citrus and floral notes. Refreshing acidity, and tropical fruit flavor				
BODEGA ARGENTO, ESTATE BOTTLED, CHARDONNAY, MENDOZA	Chardonnay	Mendoza   Argentina	149	790
This superb, lightly oaked Chardonnay offers aromas of fresh tropical fruit. These fruit flavours are complemented by mineral notes and a subtle buttery texture which lead into a luxurious and round lingering finish				
RED WINE	VARIETY	REGION	GLASS / BOTTLE	
VINA MAIPO MI PUEBLO	Cabernet Sauvignon	Maipo Valley   Chile	149	690
This wine impresses with its deep ruby-red color and an alluring, memorable aroma. Its flavor reveals a complex blend of ripe cherries, black plums, vanilla, black pepper, and a subtle hint of tobacco				
CANAPI, NERO D'AVOLA, IGT SICILIA	Nero d'Avola	Sicilia   Italy	149	790
Full of ripe red berry aromas and flavours supported by soft tannins. A very easy drinking wine made for those relaxing warm days outside with a BBQ				



# Rượu vang sủi/ SPARKLING WINE

SPARKLING WINE	VARIETY	REGION	BOTTLE
VEUVE AMBAL CHARLES ROUX BLANC DE BLANCS	Aligote   Chardonnay	Bourgogne   France	790
Straw yellow with golden reflections and fine perlyazhem. Fresh and layered, brightly reveals hints of lemon and lime, minerals and hints of delicate floral nuances, which decorate and long aftertaste			
CHEVALIER BRUT BLANC DE BLANCS	Blend	France	790
Chevalier Blanc de Blancs Brut shows a pale yellow color with fine bubbles. Fresh, fruity nose. Flavors of fruit and floral notes			
CAVA VEGA MEDIEN BRUT NATURE	Macabeo   Chardonnay	Spain	790
This wine offers an intense aroma with ripe white fruit notes harmoniously blended with pastry and mocha coffee. Smooth, creamy texture spreads and lingers on the palate. Balanced acidity, with hints of rye bread, leaving a long finish			
TOMMASI FILODORA PROSECCO DOC	Glera	Italy	790
The wine has gentle spicy notes, and delicate floral scents from blossoms and wisteria			

# Rượu vang hồng/ ROSE WINE

ROSE WINE	VARIETY	REGION	BOTTLE
GERARD BERTRAND "GRIS BLANC" PAYS D'OC	Grenache	France	790
Gerard Bertrand "Gris Blanc" Pays d'Oc Rosé has a fresh, delicate profile with multiple layers of fruit and floral notes. Specifically, you'll find aromas of red fruits like strawberry and raspberry, complemented by peony and warm herbal hints. The wine is balanced, not overly sweet, with slight acidity and a refined mineral finish			
GERARD BERTRAND "6EME SENS" PAYS D'OC	Grenache   Syrah	France	690
Fruity aromas with a hint of spice, including blackcurrant and vanilla, enticing the senses			

# Rượu vang trắng/WHITE WINE

NAME	VARIETY	REGION	BOTTLE
DOMAINE FONCALIEU SAINT MARC CHARDONNAY	Chardonnay	Languedoc   France	790
A nice yellow color with golden glints. The nose is highly aromatic with notes of pineapple and pear. Nice sensation of freshness on the palate with aromas of white flesh fruits and flowers			
GERARD BERTRAND "6EME SENS" PAYS D'OC	Sauvignon Blanc   Chardonnay   Viognier	Languedoc   France	790
This wine offers just the right touch of floral notes, wood, and citrus fruits. Combined with its fresh acidity and smooth texture, the wine leaves an unforgettable impression on the palate			
BARON PHILIPPE DE ROTHSCHILD MAPU RESERVA CHARDONNAY	Chardonnay	Maule Valley   Chile	790
Aromas of seductive, rich Chardonnay grapes, offering fresh fruit notes like apple, pear, tangerine, and orange. These combine perfectly with hints of vanilla and a touch of cashew, creating a complex and appealing bouquet			
DE BORTOLI, THE ACCOMPLICE, CHARDONNAY, RIVERINA	Chardonnay	New South Wales   Australia	790
Lifted aromas of ripe peach and nectarine complemented with decent lick of vanilla oak. The palate is soft and creamy and exhibits ripe stone fruits			
THE BEACH HOUSE SAUVIGNON BLANC	Sauvignon Blanc	Western Cape   South Africa	790
Light and refreshing, with layers of tropical fruit and pineapple, underpinned by citrus and lively yellow and green lemon zest. The wine is rich but not sweet			
YALUMBA Y SERIES RIESLING	Riesling	Barossa Valley   Australia	790
This wine is a vibrant and refreshing wine with classic Riesling characteristics. It typically exhibits aromas of lime, green apple, and floral notes, with hints of citrus and tropical fruits. The palate is crisp and clean with lively acidity, balanced by subtle sweetness, and a long, zesty finish			
BODEGA ARGENTO, MINIMALISTA, PINOT GRIGIO, MENDOZA	Pinot Grigio	Mendoza   Argentina	890
Offers delicate, floral aromas and tropical fruits. Light and clean with ripe apricot and white peach flavors, notes of chamomile and a bright crisp finish			



# Rượu vang trắng/WHITE WINE

NAME	VARIETY	REGION	BOTTLE
TRIVENTO RESERVE CHARDONNAY	Chardonnay	Mendoza   Argentina	890
Argentina Trivento Reserve Chardonnay offers aromas of ripe citrus fruits like orange, grapefruit, and lemon			
LOUIS LATOUR ARDÈCHE CHARDONNAY	Chardonnay	Ardèche   France	890
Ardèche reveals a beautiful pale gold color and an initial flinty nose that evolves into notes of acacia flowers and citrus fruit. It's a suave wine with plenty of roundness, supported by medium acidity, whose palate reveals floral and candied lemon aromas			
MARRENON - LES GRAINS VIOGNIER	Viognier	Rhône Valley   France	890
Pretty yellow color with golden reflections. The nose is typical of Viognier aromas, with dried apricots, stewed fruits, and hawthorn aromas. In the mouth, the wine is well balanced with a sensation of freshness carried by a good acidity			
SANTA CRISTINA PINOT GRIGIO DELLE VENEZIE	Pinot Grigio	Veneto   Italy	890
Straw yellow color with delicate aromas of fruit, especially golden apple and citrus peel			
CONCHA Y TORO, CASILLERO DEL DIABLO RESERVA CHARDONNAY, LIMARI VALLEY D.O	Chardonnay	Limarí Valley   Chile	890
Fresh and fruity, with notes of pineapple, citrus, and peach, subtle hints of vanilla. Well-balanced, with fresh acidity			
SATELLITE SAUVIGNON BLANC	Sauvignon Blanc	Marlborough   New Zealand	990
Bursting with citrus – lemon, lime, and fresh herbs. The palate is vibrant and refreshing, layered with lime and a hint of mandarin. Zesty acidity carries through to a long, lively finish			
VILLA ANTINORI BIANCO	Trebbiano	Tuscany   Italy	990
Straw yellow color with greenish highlights. The nose, fruity and floral, offers much finesse and elegance with notes of bananas, pineapple, white flowers, and candied fruit. The palate is balanced with a good persistence and savory mineral notes on the finish and aftertaste			
MIGUEL TORRES, ANDICA RESERVA, GEWURZTRAMINER, CURICO VALLEY	Gewurztraminer	Central Valley   Chile	990
A dry version of this aromatic Gewurztraminer wine, bursting with lychee, pink grapefruit, juicy ripe peach and a touch of pink peppercorn! Lovely with or without food			

# Rượu vang trắng/WHITE WINE

NAME	VARIETY	REGION	BOTTLE
PA ROAD, SAUVIGNON BLANC, MARLBOROUGH	Sauvignon Blanc	New Zealand	1090
Displays attractive floral aromatics with notes of citrus, lemongrass, passionfruit and guava. The lemon zest and passionfruit theme carries through the palate, supported by delicate black currant and aniseed notes. The finish is crisp and clean with hints of lingering spice and a touch of chalky minerality			
GUNDERLOCH, FRITZ'S RIESLING FRUITY, RHEINHESSEN	Riesling	Rheinhessen   Germany	1090
Floral, orange peel with a nice streak of acidity. Vivacious, fruity, and off-dry			
GREYWACKE WILD SAUVIGNON BLANC	Sauvignon Blanc	Marlborough   New Zealand	1290
Aromas of rock melon, ginger, lime zest and toasted coconut abound. Lemon curd and tangelo flavours provide a juicy foundation to the expansive, full-flavoured palate			

# Rượu vang đỏ/RED WINE

NAME	VARIETY	REGION	BOTTLE
DOMAINE FONCALIEU SAINT MARC	Merlot	Languedoc   France	790
Ruby-red color. A fresh and intense nose of cassis, blueberry, and plum with a hint of cocoa. Dense and fruity with limber tannins. Taste notes of Blueberry, plum, and cocoa			
TERRE FORTI SANGIOVESE RUBICONE IGT	Sangiovese	Emilia Romagna   Italy	690
This red wine is light and fruity, with delightful favours of cherries and summer fruits. Smooth and easy to drink			
DE BORTOLI, THE ACCOMPLICE SHIRAZ, RIVERINA	Shiraz	New South Wales   Australia	790
Bright red in appearance with ripe raspberries and spice on the nose. The palate is juicy and plump with cherries and a gentle tannin finish			
THE BEACH HOUSE SHIRAZ	Shiraz	Western Cape   South Africa	790
A full-bodied red wine with a deep ruby red appearance and a purple hue. It offers aromas of ripe blackberries and plums, complemented by hints of vanilla and oak. On the palate, expect flavors of dark fruits, black cherries, and a touch of spice, with smooth, velvety tannins and a lingering finish			



# Rượu vang đỏ/RED WINE

NAME	VARIETY	REGION	BOTTLE
BODEGA ARGENTO, MINIMALISTA, MALBEC, MENDOZA	Malbec	Mendoza   Argentina	790
Offers powerful aromas of black fruit and notes of chocolate with a touch of sweet spices that lead into a long finish with ripe velvety tannis			
YALUMBA "Y SERIES" CABERNET SAUVIGNON	Cabernet Sauvignon	Barossa Valley   Australia	790
Bright deep red color; Y Series Cabernet reveals violet, minerality, and fresh Mediterranean herbs. Rich aromas of Turkish delight, cinnamon, and cherry. Soft, round palate			
MAISON CASTEL IGP D'OC CABERNET SAUVIGNON	Cabernet Sauvignon	Languedoc   France	890
Bright with a crimson hue. Black fruit and vanilla aromas. Smooth, intense with aromas of blackcurrants and blackberries, lovely soft notes on the finish			
TRIVENTO RESERVE MALBEC	Malbec	Mendoza   Argentina	890
Trivento Reserve Malbec displays a deep, vibrant red color. It offers seductive and sweet aromas, evoking fresh floral scents and the sweet-tart flavors of guava and strawberry on the palate			
PURATO NERO D'AVOLA ORGANIC DOC SICILIA	Nero d'Avola	Sicilia   Italy	890
Reveals intense fruity notes of blackberry and blueberry compote, together with smoky and spicy notes. Medium-bodied with a natural and effortless balance of tannins and acidity, structure and length			
MARRENON - LES GRAINS SYRAH	Shiraz	Rhône Valley   France	890
Steady ruby robe. Vivid Nose of fruits (cherries) and spices. The mouth is forward, frank, on blackcurrant, and soft spices with a luscious body			
CONCHA Y TORO, CASILLERO DEL DIABLO RESERVA CABERNET SAUVIGNON, CENTRAL VALLEY	Cabernet Sauvignon	Central Valley   Chile	990
Gorgeous and lovely bright cherry, blackcurrant and dark plum with toasted oak. Medium-bodied with silky tannins and long, ripe fruit and berry aftertaste			

# Rượu vang đỏ/RED WINE

NAME	VARIETY	REGION	BOTTLE
M.CHAPOUTIER 'BELLERUCHE' CÔTES DU RHONE ROUGE	Grenache   Shiraz	Rhône Valley   France	990
Sour cherry aromas combined with licorice and grey pepper. Excellent structure with smooth tannins on the tip of the tongue			
WOODBIDGE BY ROBERT MONDAVI CABERNET SAUVIGNON	Cabernet Sauvignon	California   USA	990
Rich blackberry and black cherry notes with complex hints of dark chocolate, cedar, and black olive			
TORRES, SANGRE DE TORO RED (ORIGINAL), CATALUNYA DO	Grenache   Carignan	Catalunya   Spain	990
Deep cherry red. Rich aroma of dark berries (wild blackberries) with ripe (dried plums) and toasted (roasted coffee) notes. An intense, warm, succulent palate with an echo of licorice on the finish			
CHATEAU TOUR MONDET, BORDEAUX SUPERIEUR	Merlot   Cabernet Sauvignon	Bordeaux   France	1090
It is intense and fresh, with numerous fragrances of red fruits, exotic spices and liquorice. Supple in the mouth and instantly pleasurable. This great wine shows a delicate fruity character, and pure expression of their main grape varieties			
DE BORTOLI, DB WINEMAKER SELECTION, SHIRAZ, SOUTH EASTERN AUSTRALIA	Shiraz	Australia	1090
Deep garnet appearance. Fragrant aromas of red and blue fruits, chocolate and spice. The generous palate has raspberry and blueberry fruits, spice with a supple tannin finish			
CANTINE DE FALCO, NEGROAMARO, SALENTO IGP	Negroamaro	Cantine De Falco   Italy	1090
Intense ruby red with brilliant reflections. Fruity at the nose, where cherry notes comes up clearly. Dry and harmonic taste			
GEORGES DUBOEUF BEAUJOLAIS-VILLAGES	Gamay	Piedmonte   France	1290
Complex aromas of black and red fruits, with soft, harmonious tannins			
BARON PHILIPPE DE ROTHSCHILD ESCUDO ROJO GRAN RESERVA CABERNET SAUVIGNON	Cabernet Sauvignon	Maipo Valley   Chile	1290
Escudo Rojo shows complex, full flavors, with balanced tannins and aromas of ripe fruits, vanilla, and chocolate			



# CATERING SERVICE

Experience culinary excellence at its finest with our catering services at Quán Bụi, where each dish is meticulously crafted using the finest ingredients, ensuring a harmonious fusion of taste and presentation.

With our impeccable service and attention to detail, you can relax and savor the occasion while we handle all your catering needs, leaving you and your guests with cherished memories that will last a lifetime.

\* Quán Bụi accepts order for all kinds of parties and events: birthday, celebration, year-end, anniversary, wedding,...



Fanpage Quán Bụi  
Banquet & Catering



# QUÁN BỤI GROUP

Enriching Vietnamese Food Culture

Quán Bụi Original	19 Ngo Van Nam, Saigon Ward, HCMC	028 3829 1515
Quán Bụi Central	1B Ngo Van Nam, Saigon Ward, HCMC	028 6271 1214
Quán Bụi Garden 1	55A-55B Ngo Quang Huy, An Khanh Ward, HCMC	028 3898 9088
Quán Bụi	222-224 Le Thanh Ton, Ben Thanh Ward, HCMC	028 6686 8478
Quán Bụi	T01, 1st Floor, Block T1D, Tilia Residences Apartment, No. 04, D11 Street, An Khanh Ward, HCMC	081 595 8338
Quán Bụi	31 - D5 Saigon Pearl, 92 Nguyen Huu Canh, Thanh My Tay Ward, HCMC	028 6684 7706
Quán Bụi	216 - 218 Pham Thai Buong, Phu My Hung, Tan Hung Ward, HCMC	036 277 6273
Quán Bụi Garden 2	03 Tran Ngoc Dien, An Khanh Ward, HCMC	034 789 2647
Quán Bụi Garden 3	14 Vo Truong Toan, An Khanh Ward, HCMC	090 279 3905
Laang Saigon	22 Dang Huu Pho, An Khanh Ward, HCMC	028 6650 4344
Laang Central	18 Ngo Van Nam, Saigon Ward, HCMC	028 6684 7708
Sticky Rice	14Q Quoc Huong, An Khanh Ward, HCMC	098 732 7104
Sticky Rice	14 Vo Truong Toan, An Khanh Ward, HCMC	090 279 3950
Café'In	22 Dang Huu Pho, An Khanh Ward, HCMC	028 6650 4344
Café'In	03 Tran Ngoc Dien, An Khanh Ward, HCMC	034 789 2647
Café'In	14Q Quoc Huong, An Khanh Ward, HCMC	032 826 2279
Café'In	216 - 218 Pham Thai Buong, Phu My Hung, Tan Hung Ward, HCMC	036 277 6273
Café'In	14 Vo Truong Toan, An Khanh Ward, HCMC	



🌐 [quan-bui.com/](http://quan-bui.com/)

📌 @quanbuirestaurant

📷 @quanbui\_restaurant