



Enriching Vietnamese Food Culture



OUR CHEFS

우리의 쉐프



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

아침 식사

(7:00am – 10:00am)

(오전 7:00 - 10:00)

1. PHỞ BÒ

Vietnamese beef noodles soup

쇠고기 Phở

149

2. PHỞ GÀ

Vietnamese chicken noodles soup

치킨 Phở

139

3. CƠM TẤM SƯỜN, CHẢ & TRỨNG

Broken rice with grilled pork chop, egg meat loaf & sunny-side up egg

구운 돼지고기 밥과 계란고기 케이크, 계란후라이

139

4. BÚN THỊT NUỚNG

Rice noodles with grilled pork & fried spring rolls, served with vegetables, bean sprouts, peanut, fried onion

구운 돼지고기와 튀긴 춘권이 들어간 쌀국수

139

5. BÚN THỊT BÒ XÀO, CUỐN RAM

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

139

6. HỦ TIẾU BÒ KHO

Beef stew with noodles

국수를 곁들인 쇠고기 스튜

139

7. BÚN MẮM NÊM TÔM THỊT

JOHAN

Rice noodles with pork, prawns & anchovy paste, served with vegetables, bean sprouts, peanut, fried onion
돼지고기, 새우, 밸효 소스가 들어간 쌀국수

139

8. BÚN BẮP BÒ

JOHAN

Beef shank noodles soup

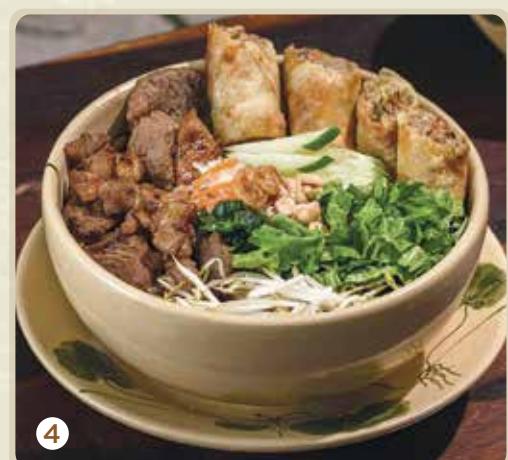
소고기 뒷다리 쌀국수 수프

139

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 MỌC

129

Vietnamese mushroom & pork ball noodles soup, served with fresh herbs

돼지갈비를 곁들인 돼지고기 볶 국수

12. BÚN CHẢ HÀ NỘI

149

Hanoi grilled pork with rice noodles

Hà Nội 스타일 돼지고기 구이와 쌀국수

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
MỎ HÀNH, ĐỒ CHUA, DÚA LEO QUÁN BỤI 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 & QUÁN BỤI 349
THỊT NƯỚNG KIỂU QUÁN BỤI

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 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 새우, 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 반쎄우

179

7. BÁNH XÈO HEO & GÀ

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

199

8. BÁNH XÈO HẢI SẢN QUÁN

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

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)

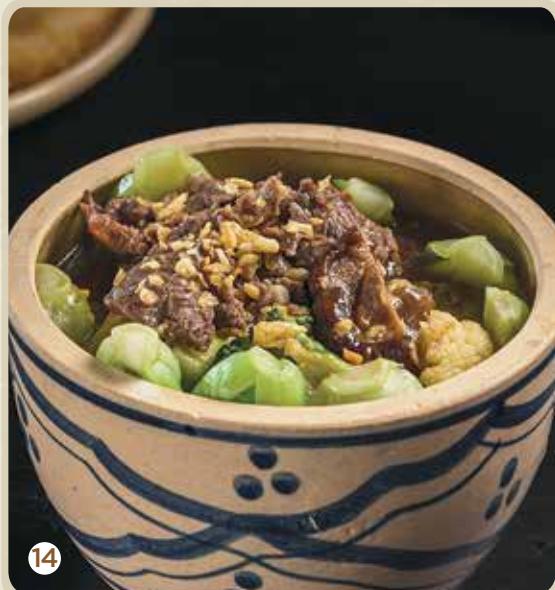
Crispy-fried soft-shell crab (with: tamarind sauce | passion fruit sauce | salted egg yolk sauce | salt & garlic)
바삭하게 튀긴 소프트쉘 크랩
(타마린드 소스 | 패션 프루트 소스 | 소금계란 소스)

309

11. MẸT HEO NƯỚNG, KÈM BÁNH HỎI & RAU RỪNG

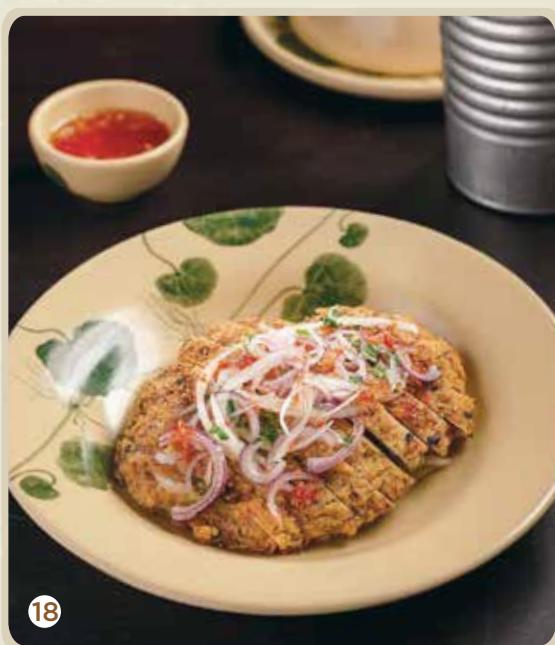
R.Y.O – Quán Bụi style assorted platter of grilled pork belly, served with fine rice vermicelli, fresh vegetables and rice paper
구운 돼지고기, 신선한 야채와 쌀 국수

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



16

13. CÁ CHẼM 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

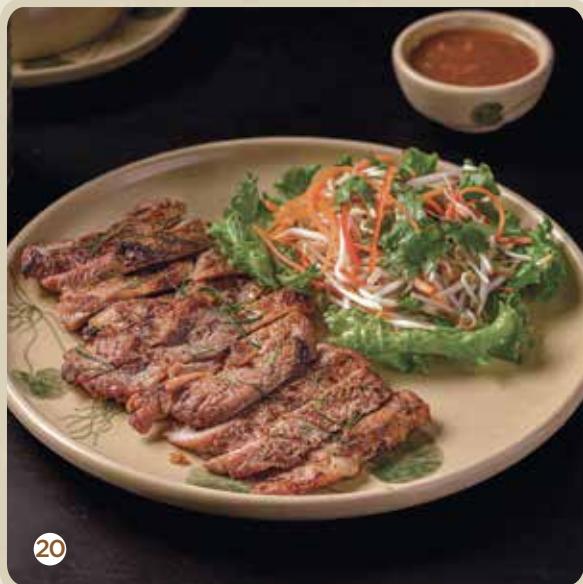


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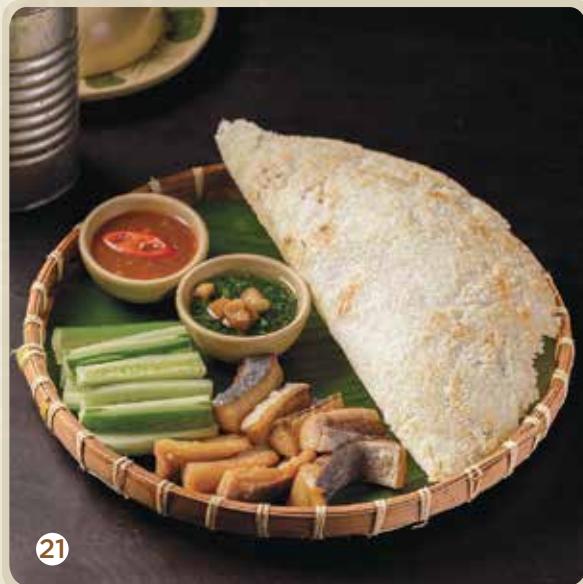
16. MÁ ĐÙI GÀ NƯỚNG LÁ CHANH, KÈM DƯA GIÁ 149
Grilled chicken leg quarters with lime leaves, served with pickled bean sprouts
라임 잎 구운 닭다리 및 절인 콩나물

17. CÁNH GÀ CHIÊN NƯỚC MẮM 169
Fried chicken wings with fish sauce
피쉬 소스를 곁들인 닭날개 튀김

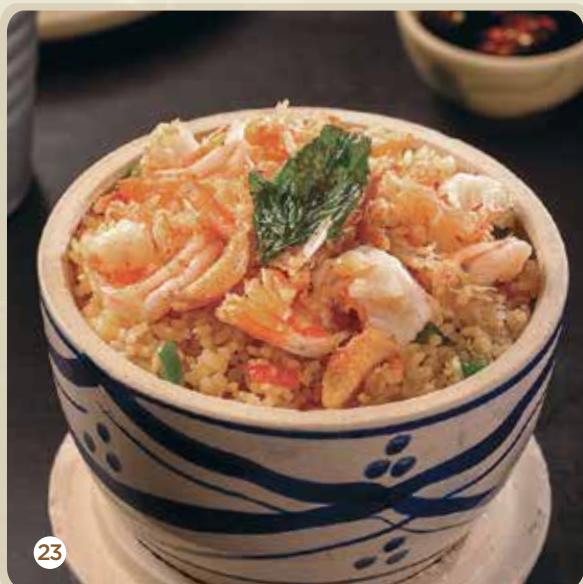
18. GÀ GIÒN CHẢ CÁ THÁC LÁC 169
Crispy-fried fish paste wrapped in chicken skin, onion, sesame, served with sweet & sour sauce
생선 페이스트와 바삭한 치킨



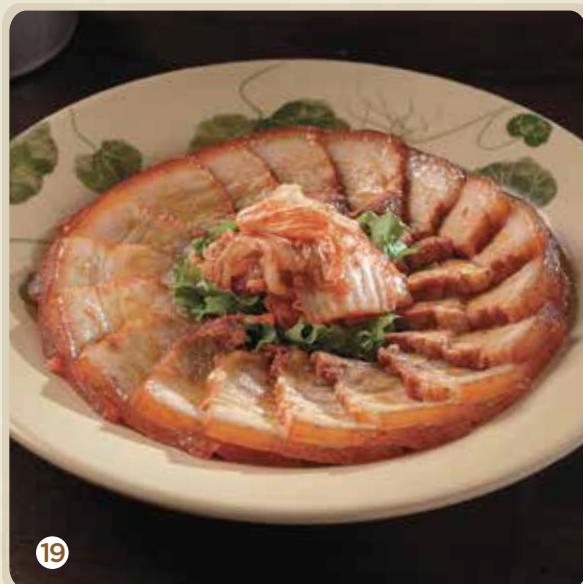
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21



23



19

19. XÁ XÍU QUÁN BỤI 

Quán Bụi style pork char-siu, served with kimchi
Quán Bụi 스타일의 돼지고기 차슈

149

20. HEO NUỐNG CHUA CAY KIỂU THÁI, KÈM XỐT ME

Thai style sweet & sour grilled pork, served with tamarind sauce
새콤한 소스로 구운 돼지고기와 참깨 소스

169

21. CƠM CHÁY KHÔ CÁ DÚA

Fried dried pangasius kunyit catfish & scorched rice,
served with scallion oil, cucumber, fermented anchovy sauce
바삭한 볶음밥과 소금에 절인 생선 튀김

209

22. LẨU GÀ TIỀM ỚT XIÊM 

Stewed chicken hot pot with green chili
매콤 치킨 핫팟

439

23. CƠM CHIÊN TÔM CUA KIỂU THÁI

Thai style prawns & crab meat fried rice
태국 스타일 새우 & 게살 볶음밥

209

Món mới Quán Bụi

NEW DISHES BY QUÁN BỤI'S CHEFS

Quán Bụi 셰프의 신메뉴

1. CƠM CHIÊN HẢI SẢN & HẠT SEN

Seafood & lotus seed fried rice

해산물과 연밥이 들어간 볶음밥

179

2. MÍT KHO NẤM

Braised mushroom & young jackfruit

버섯과 잭프루트를 함께 줄인 요리

139



1

3. BA RỌI NƯỚNG RIỀNG MẾ

Grilled pork belly with galangal

& fermented rice paste

갈랑가와 누룩소스로 양념한 삼겹살 구이

349

4. GÀ NƯỚNG MẮC KHÉN TÂY BẮC

Grilled chicken with sichuan pepper

서북지방 특유의 마크헨 향신료로 구운 닭고기

429



3

5. MẮM CUA ĂN KÈM

RAU RỪNG GIA LAI LUỘC

Fermented crab, served

with boiled Gia Lai's vegetables

절인게와 삶은 "Gia Lai" 야채

159

6. MẮM CHUNG TRỨNG MUỐI

Steamed fermented fish,

minced pork & salted egg yolk

발효 생선, 돼지고기, 소금에 절인 계란 노른자를 찐 것

149



6

7. GÀ PHI LÊ XÀO NẤM THẬP CẨM

Stir-fried chicken fillet with mixed mushrooms

다양한 버섯을 넣고 볶은 치킨

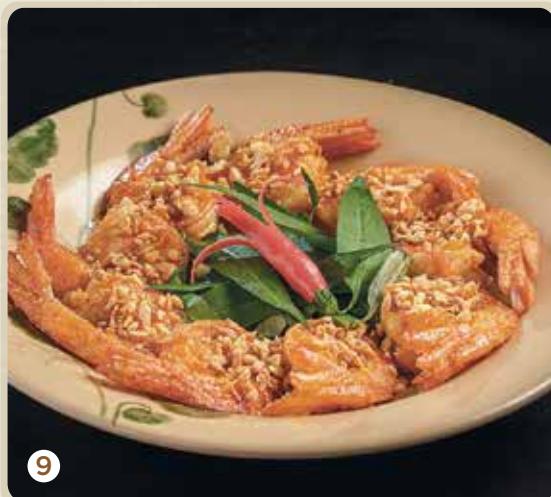
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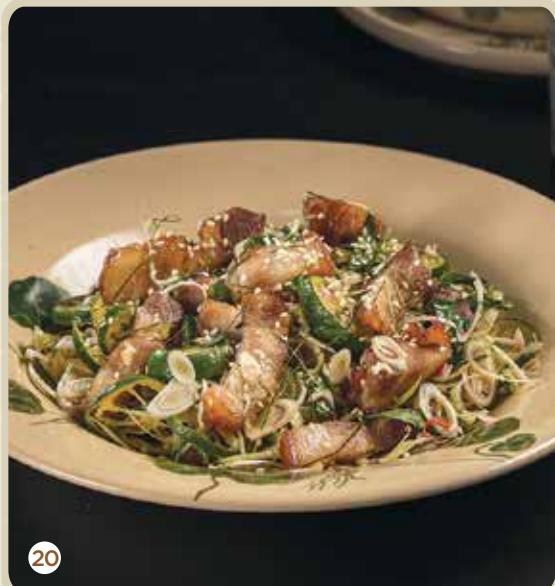


7 MSG free. Please let us know if you have any food allergies or intolerances

All prices are quoted in ,000 Vietnamese and subject to government tax & 5% service charge

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





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. LƯƠN 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 HỦ 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 TÉP ĐỒNG, RAU MÁ & HOA ĐIỀN ĐIỀN 159

Freshwater shrimp, pennywort & sesbania salad
작은 새우와 페니워트 샐러드



28. CÁ CHẼM PHI LÊ
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
Grilled pork with coriander, green chili & lemongrass
그린 칠리와 레몬그라스를 곁들인 구운 돼지고기

30. BÁNH ĐA CUA XÀO HẢI SẢN
Stir-fried red noodles with seafood
두꺼운 쌀국수 볶음 해산물

31. LÒNG GÀ NƯỚNG XIÊM
KIỂU QUÁN BỤI
Grilled chicken giblets skewers in Quan Bui style
Quán Bụi 스타일 닭 내장 꼬치구이

32. GIÒ HEO NẤU GIẢ CÂY
Stewed pork leg with pickled rice, galangal root, lemongrass & fermented shrimp paste
족발 조림, 양강근, 레몬그라스, 새우 페이스트

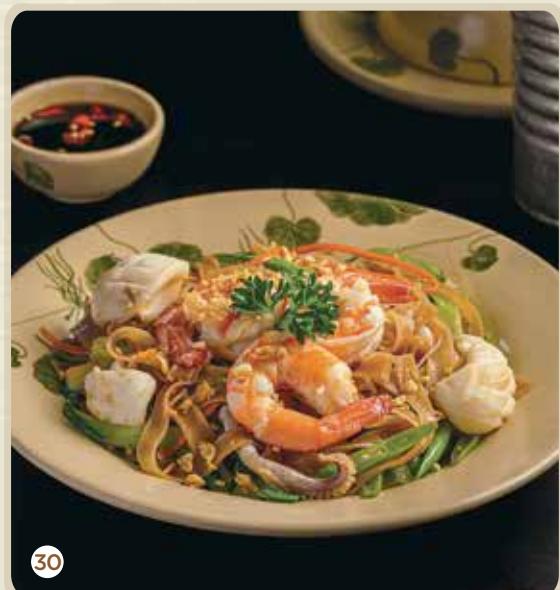
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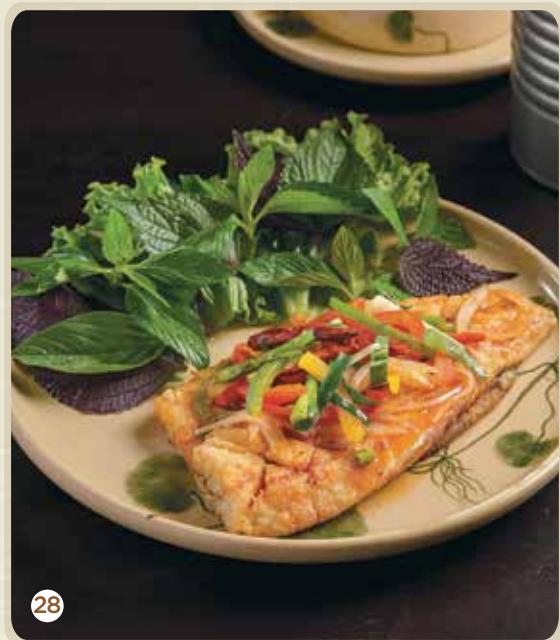
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199

199



30



28



29

Món cuộn 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 Bui 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 BƯỞI 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

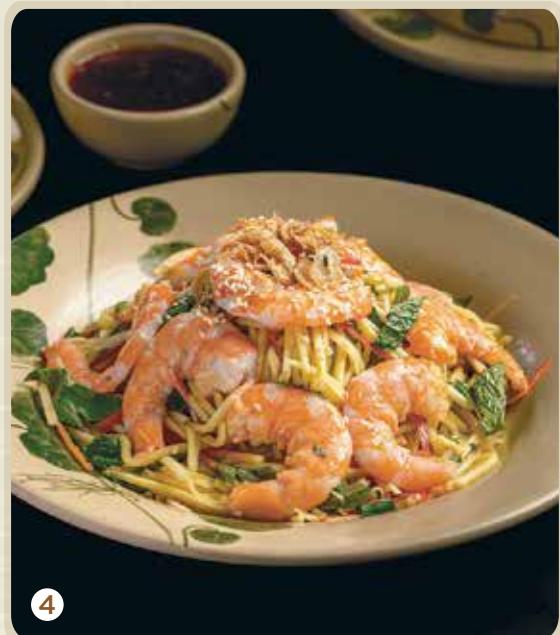
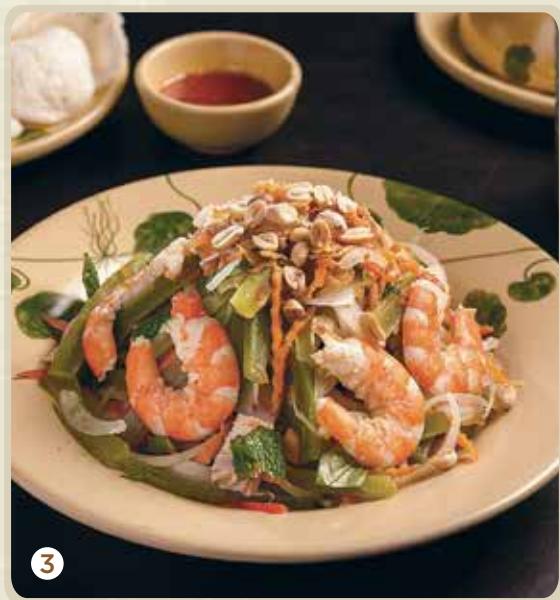


GỎI Xoài KHÔ CÁ Sặc

Mango salad with dried gourami fish
말린 구라미 망고 샐러드

169

1. GỎI GÀ TRE XÉ PHAY	Whole 429 Half 239
(TRỘN BẮP CHUỐI HOẶC RAU RĂM) Bantam chicken salad (with banana blossom or laksa leaves) 치킨 샐러드 (바나나꽃이나 베트남)	
2. GỎI CỦ HỦ DỪA TÔM THỊT	169
Coconut palm heart salad with prawns & pork 새우와 돼지고기를 곁들인 코코넛 둉이줄기 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 BA KHÍA HẢI SẢN	179
Vietnamese green papaya salad with sesarmid 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



199

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



169

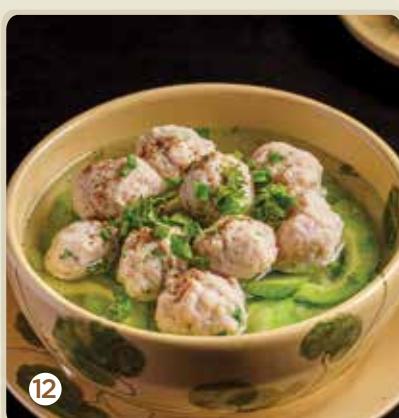
6. CANH KHOAI MÕ TÔM THỊT

Purple yam soup with prawns & pork
새우와 돼지고기 자주색 참마 수프



15 MSG free. Please let us know if you have any food allergies or intolerances

All prices are quoted in ,000 Vietnamese and subject to government tax & 5% service charge



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 NGHÊU 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

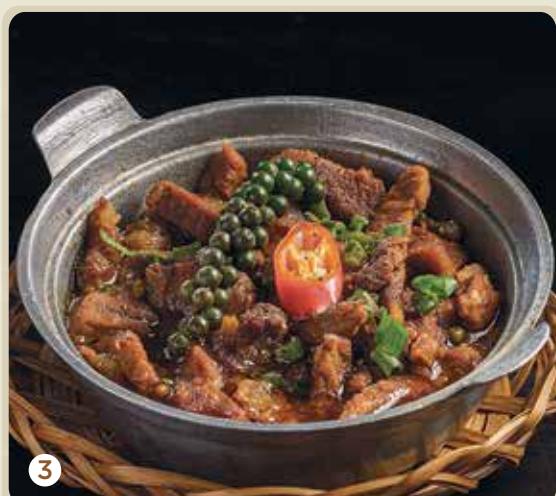
14. CANH BẮP BÒ NẤU KHẾ 199
 Starfruit soup with Vietnamese beef shank
 스타프루트와 쇠고기 뒷다리 수프

15. CANH CHUA LƯƠN 199
 Sweet & sour eel soup, tomato, okra, pineapple, bean sprouts
 신맛 나는 장어 수프

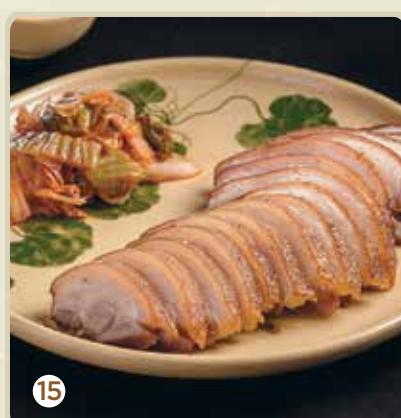
Món heo

PORK DISHES

돼지 요리



1. 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		
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		



7. THỊT BA RỌI CHIÊN SẢ ỚT 139
 Fried pork belly with lemongrass & chili
 레몬그라스 & 고추과 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, 뿔고추, 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



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

레몬그라스 고추와 볶은 소고기

179



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 샐러리와 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 샐브샤브



Món Gà

CHICKEN DISHES

닭요리

Gà tre / BANTAM CHICKEN

반탐 닭고기

1. GÀ TRE HẤP MẮM NHĨ

Steamed bantam chicken with fish sauce
생선소스 반탐 닭고기 짬

Whole 429

2. GÀ TRE KHO GINGER / KHO SÀ

Braised bantam chicken with ginger
(or with lemongrass) in pot
생강 / 레몬그라스와 조린 반탐 닭고기

Whole 429

Half 239



3. GÀ TRE RANG MUỐI

Salt-roasted bantam chicken
소금 튀긴 반탐 닭고기

Whole 429

Half 239

4. GÀ TRE QUAY CHẢO, KÈM XÔI CHIÊN

Pan-roasted bantam chicken,
served with crispy sticky rice cakes
팬에 구운 토종닭과 바삭한 찹쌀떡 곁들임

Whole 429

Half 239



4



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

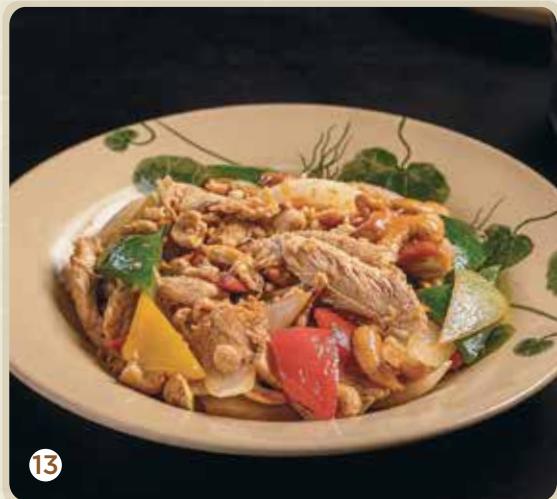
9. GÀ PHI LÊ CHIÊN XỐT ME 129
 Sautéed fried chicken fillet with tamarind sauce
 타마린드 소스를 곁들인 튀긴 치킨

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

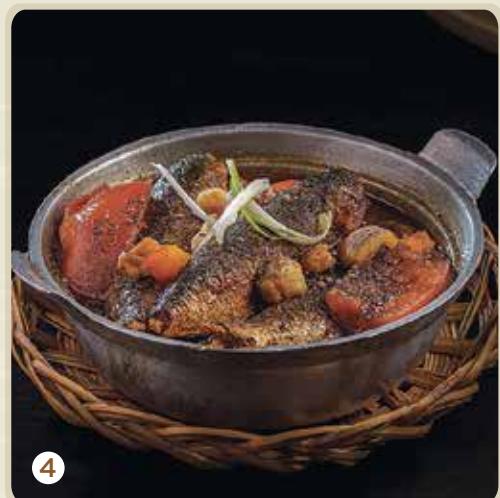
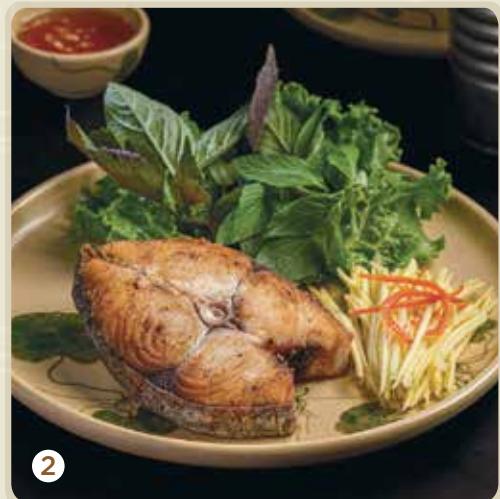


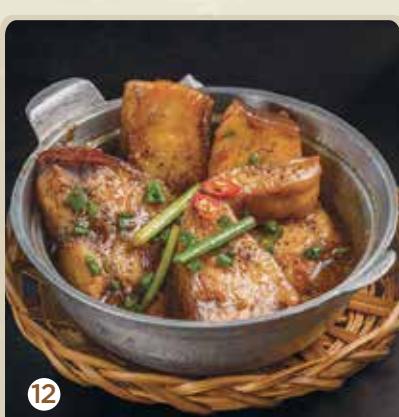
Món cá

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
사태 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 BỚP KHO TỘ 189
Caramelized braised cobia fish in pot
조림 코비아 생선

13. CÁ CHẼM 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

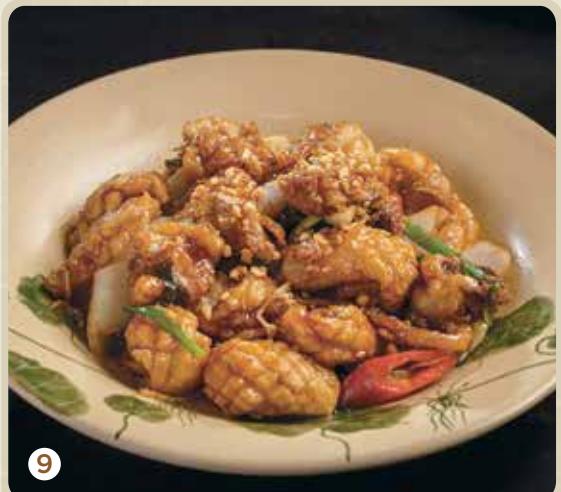


1

Hải sản SEAFOOD DISHES 해산물

1. TÔM SÚ HẤP NƯỚC DỪA (300 Gr)		219
Steamed prawns with coconut juice		
코코넛 워터와 찐 새우 (300Gr)		
2. TÔM SÚ RANG MUỐI TỎI (300 Gr)		219
Fried prawns with salt & garlic		
소금 & 마늘과 튀긴 새우 (300Gr)		
3. TÔM SÚ XỐT ME (300 Gr)		219
Sautéed prawns with tamarind sauce		
타마린드 소스와 볶음 새우 (300Gr)		
4. TÔM SÚ XỐT TRỨNG MUỐI (300 Gr)		219
Sautéed prawns with salted egg yolk sauce		
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 RỌI 	199
Simmered prawns & pork belly in pot 새우와 삼겹살 스튜	
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 ỐNG NHỒI THỊT BẰM, XỐT TIÊU 	189
Fried squid stuffed with minced pork, black pepper sauce 후추 소스로 곁들인 다진 돼지고기로 속을 채운 오징어	
13. MỰC TRỨNG HẤP GINGER 	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 CHẼM 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) 

219

Grilled Vietnamese beef skewers

(Five spices/ Vietnamese satay sauce/ honey sauce)

(오향/ 베트남 사테 소스/ 꿀 소스)

를 곁들인 구운 베트남 소고기 꼬치



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

189

Grilled chicken skewers

(Five spices/ Vietnamese satay sauce/ honey sauce)

(오향/ 베트남 사테 소스/ 꿀 소스)

를 곁들인 구운 닭고기 꼬치

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

189

Grilled pork skewers

(Five spices/ Vietnamese satay sauce/ honey sauce)

(오향/ 베트남 사테 소스/ 꿀 소스)

를 곁들인 구운 돼지고기 꼬치



8. TÔM NƯỚNG MUỐI ỚT (300 gr) 

219

Grilled prawns with salt & chili

소금과 칠리로 구운 새우 (300Gr)

9. MỰC NƯỚNG MUỐI ỚT (300 gr) 

219

Grilled squid with salt & chili

소금과 칠리로 만든 구운 오징어 (300Gr)

10. GÀ TRE NƯỚNG MUỐI ỚT 

Whole 429

Half 239

Grilled bantam chicken with salt & chili

소금 고추 양념 꼬마 닭 구이

11. CÁ LĂNG NƯỚNG MUỐI ỚT 

249

Grilled hemibagrus fish with salt & chili

소금 고추 양념으로 구운 메기 (헴리바그루스)



Món Miền Bắc

Northern Vietnamese Dishes

북부 베트남 음식



THỊT LUỘC, KÈM CÀ PHÁO & MẮM TÔM

159

Steamed pork belly, served with white eggplant & shrimp paste
삶은 삼겹살, 흰 가지와 새우젓 장과 함께 제공



BA RỘI KHO MẮM RUỐC, KÈM ĐẬU BẮP LUỘC

159

Braised pork belly with fermented shrimp paste, served with steamed okra
발효 새우와 삶은 오크라를 넣은 스튜 돼지고기



HẾN XÚC BÁNH ĐA

159

Stir-fried baby basket clams, served with grilled rice crackers
재첩 조개, 구운 쌀과자와 함께 제공



BA RỘI RANG CHÁY CẠNH

149

Fried pork belly with sweet fish sauce
삼겹살 볶음



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 스튜	
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

(TÍNH TRÊN SỐ KHÁCH ĂN)

Steamed white rice (charge on per headcount)

공깃밥 (인원수에 따라 계산)

22/KHÁCH-Pax

22/인당

2. CƠM GẠO LỨT

(TÍNH TRÊN SỐ KHÁCH ĂN)

Steamed brown rice (charge on per headcount)

현미밥 (인원수대로 계산)

33/KHÁCH-Pax

33/인당

3. CƠM CHIÊN TỎI

Garlic fried rice

마늘 볶음밥

69

4. CƠM CHIÊN TỎI & TRỨNG

Garlic & eggs fried rice

마늘 & 계란 볶음밥

99

5. CƠM CHIÊN CÁ MẶN & GÀ XÉ



Salted fish & shredded chicken fried rice

염장 생선 & 잘게 찢은 닭고기 볶음밥

149

6. CƠM CHIÊN BẮP & CUA

Corn & crab meat fried rice

옥수수 & 게살 볶음밥

149

7. CƠM CHIÊN HẢI SẢN

Seafood fried rice

해산물 볶음밥

169



8. CƠM GẠO LỨT CHIÊN GÀ & HẠT ĐIỀU



Chicken & cashew nuts fried brown rice

닭고기 & 캐슈넛 현미 볶음밥

139



9. CƠM GẠO LỨT CHIÊN HẢI SẢN & HẠT ĐIỀU



Seafood & cashew nuts fried brown rice

해산물 & 캐슈넛 현미 볶음밥구운

149

10. MIẾN XÀO TÔM CUA



Glass noodles with prawns & crab meat

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 BỐP & MĂNG CHUA 	399
Sour bamboo shoot & cobia fish hotpot 핫팟: 생서느 족순	
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 gourd & 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 & "É" leaves hot pot, served with vegetables & rice vermicelli 핫팟: 치킨 & "É" 잎	
20. LẨU GÀ LÁ GIANG, KÈM RAU & BÚN	439
Sour chicken & "Giang" leaves hot pot, 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

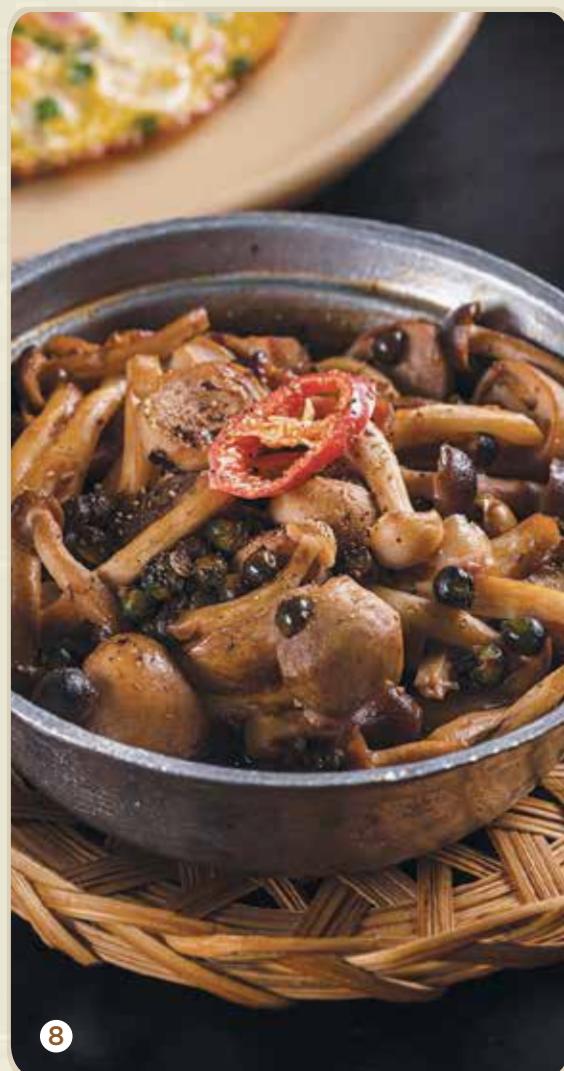
5. TRỨNG CHIÊN HÀNH & CÀ CHUA

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

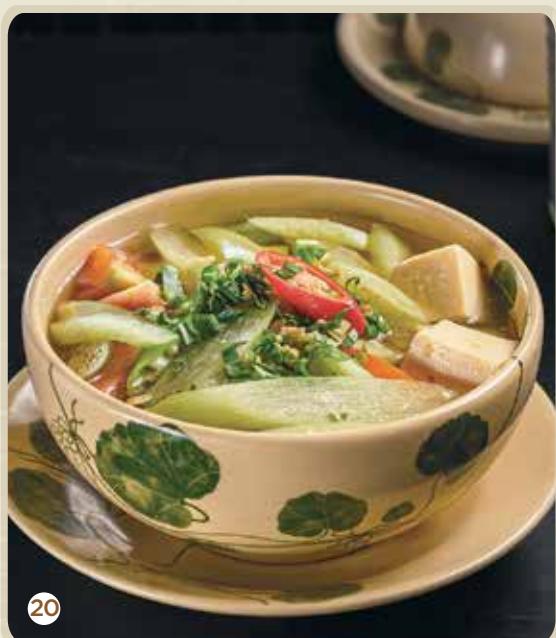
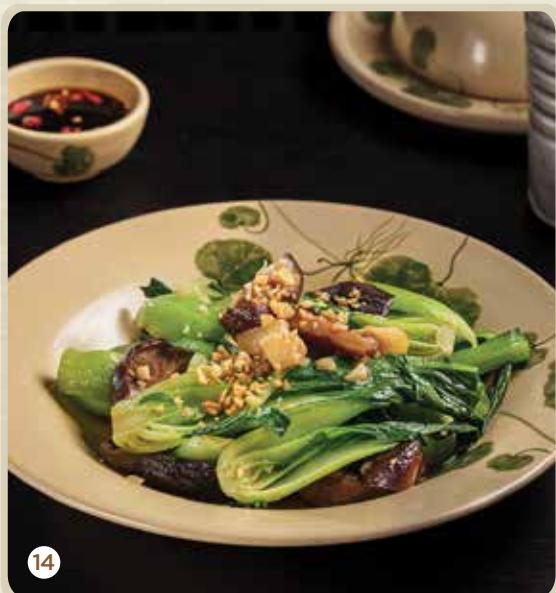
17. MÌ XÀO NẤM & RAU CỦ CHAY 119
Stir-fried noodles with mushrooms & vegetables
버섯 & 채소와 볶은 면

18. MÌ XÀO GIÒN NẤM & RAU CỦ CHAY 119
Stir-fried crispy noodles
with mushrooms & vegetables
버섯 & 채소와 볶은 튀긴 면 운

19. CƠM CHIÊN GẠO LÚT, TRỨNG, 119
ĐẬU HŨ, NẤM, BẮP & HẠT ĐIỀU
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

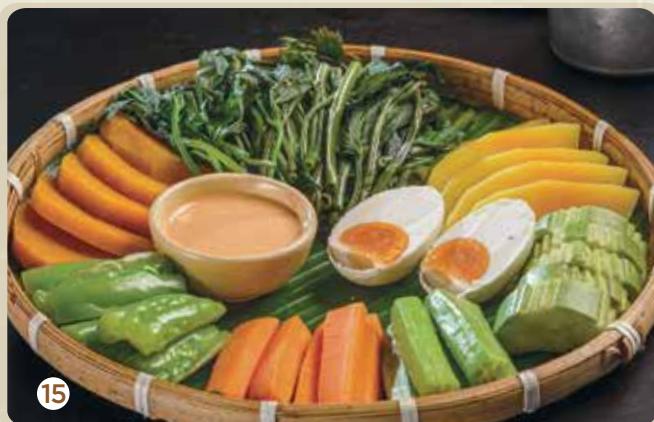
	LUỘC 모닝글로리 Steamed	XÀO TỎI 마늘과 함께 볶음 Stir-fried w/Garlic	XÀO BÒ 쇠고기를 곁들인 볶음 Stir-fried w/Beef	XÀO TÔM 새우를 곁들인 볶음 Stir-fried w/Prawn
1. RAU MUỐNG 보닝글로리 / Morning glory	79	79	155	165
2. RAU BÓ XÔI 시금치 / Spinach	79	79	155	165
3. ĐẬU BẮP 오크라 / Okra	79	79	155	165
4. ĐẬU VE 깍지콩 / Green bean	79	79	155	165
5. BÔNG SÚNG 수련 줄기 / Water lily shoot	79	79	155	165
6. CẢI THÌA 보크초이 / Bokchoy	79	79	155	165
7. ĐỘT 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. ĐỘT CHOẠI 어린 고사리 / Polypody plant	109	109	165	175



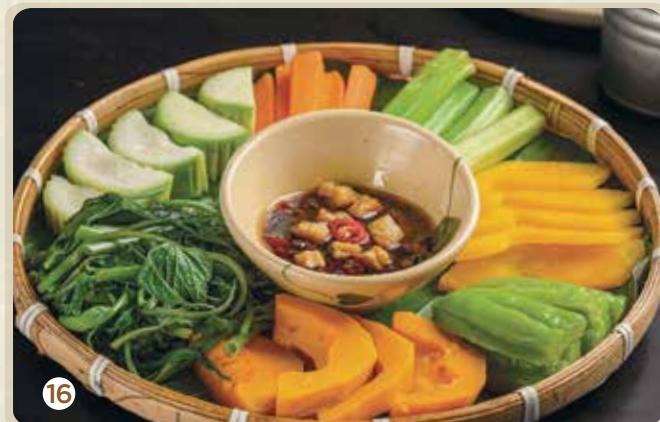
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10



15



16

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 QUẸT

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 HỦ TRỨNG, XỐT THỊT BẮM

Fried homemade egg tofu with minced pork sauce

다진 돼지고기를 넣은 튀긴 두부

99

2. KHỔ QUA XÀO TRỨNG

Stir-fried bitter gourd with eggs

여주와 계란 볶음

99

3. TRỨNG CHIÊN THỊT BẮM & 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 QUẸT

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

Tráng miệng

DESSERTS

1. CHÈ LONG NHÃN 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 (Chocolate / Vanilla / Coconut)	



3



5

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) 130 | 180
Homemade rice wine



Nước mát HERBAL DRINKS

1. **NƯỚC MỚT “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	85
Orange	
2. TÁO	85
Apple	
3. BƯỞI	85
Pomelo	
4. THƠM	75
Pineapple	
5. CÀ RỐT	75
Carrot	
6. DƯA HẤU	75
Watermelon	
7. CHANH DÂY	75
Passionfruit	
8. DỪA TRÁI	65
Coconut	



Nước ép tông hợp

MIXED JUICES

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



Sinh tố SMOOTHIES

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

Bình trà TEA POT

Kèm mứt gừng/ Candied ginger complimentary

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

Cà phê COFFEE

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



Nước ngọt SOFT DRINKS

COCA COLA	50	LAVIE (Still Water) - 450 ml	45
COCA COLA LIGHT	50	EVIAN (Still Water) – 750 ml	89
SPRITE	50	EVIAN (Sparkling Water) – 750 ml	109
SODA WATER (Schweppes)	50	PERRIER (Sparkling Water) – 750 ml	105
TONIC WATER (Schweppes)	50		
SODA WATER (SINGHA)	59		

Nước khoáng MINERAL WATER





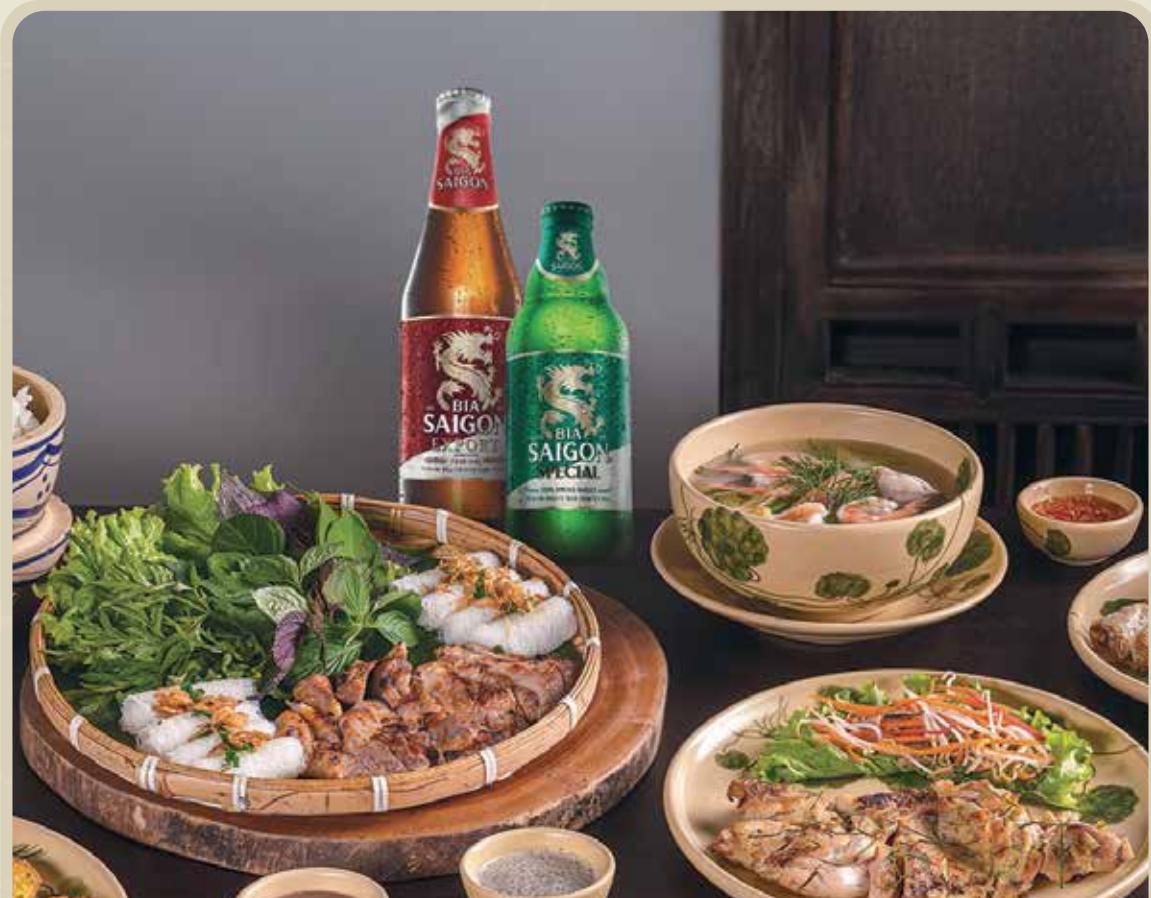
Bia BEERS

1. HEINEKEN	 Heineken®	60
2. TIGER		55
3. TIGER CRYSTAL	 Tiger CRYSTAL	60
4. TIGER DRAFT		50
5. CARLSBERG	 Carlsberg	60
6. HUDA "HUẾ"	 huda	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 | Ngò 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 | Ngò thơm | Ớt | Nước mắm
Gin | Citrus Liqueur | Tamarind sauce | Pineapple juice | Lime | Kumquat | Basil leaves | Cilantro | Chili | Fish sauce

HỘT 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 flavours 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 flavours 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 tannins		
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 RHÔNE 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			
WOODBRIDGE 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,...



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