



Enriching Vietnamese Food Culture

EVENT MENU

SET 1

Khai vị Quán Bụi / Quán Bụi starter platter of mixed rolls
Gỏi bưởi trộn tôm và mực / Pomelo salad with prawns, squid & fish sauce
Bắp bò om mắt nhĩ / Beef casseroled in thick fish sauce
Mực ống nhồi giò sống / Squid stuffed with fresh sausage
Gà tre quay kèm xôi chiên / chicken served with crispy fried sticky rice
Tôm càng xanh cà ri, bánh mì / Tiger prawn curry served with baguette
Chè long nhãn hạt sen / Sweet logan and lotus seeds soup



790.000/PAX



Mâm cuốn Quán Bụi / assorted tray of grilled prawns, pork pasted and grilled pork
Chả giò hoàng kim / Fried spring roll with seafood and salted egg
Gỏi bắp bò đồng quê / beef salad with herbs and kumquat
Gà ta nướng muối ớt / Grilled chicken with salt and hot chili
Bò nấu đậu / Stewed beef with beans
Tôm sú hấp nước dừa / Steamed tiger prawn in coconut water
Chè khoai môn / Taro sweet soup

SET 2

790.000/PAX

SET 3

Soup măng cua tây / Taro, beetroot salad with grilled seafood
Gỏi gà, hải sản và hạt điều / Chicken and seafood salad with cashew nuts
Chả giò hải sản / Deep fried seafood spring roll with fresh fruit and mayo
Tôm sú sốt XO / Stir fried tiger prawns with XO sauce
Thăn heo cuộn chiên giòn / Fried crispy pork meat
Mực nhồi giò thủ / Squid stuffed with meat pasted
Bò hầm tiêu xanh, bánh mì / Beef stewed with green pepper served with baguette
Chè chuối thưng / Banana and Sago pearls in coconut cream

790.000/PAX





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LUNCH & DINNER SET MENU

SET 1

Chả giò Sài Gòn / Saigon style fried spring roll (pork, shrimp & taro)
Gỏi bưởi trộn gà & tôm sú / Pomelo salad with chicken, prawns & fish sauce
Thịt heo kho cơm dừa / Braised pork meat with coconut and black pepper
Gà kho kim chi / Braised chicken and pickles
Tôm xào bông thiên lý / Steamed jasmine flowers with prawns and garlic
Cá fillet kho tiêu / Braised white fish fillet with black pepper in clay pot
Canh riêu tôm / Tangy prawns soup with chopped tomato and fresh dill
Cơm trắng / Steamed rice
Chè long nhãn hạt sen / Sweet logan and lotus seeds soup

449.000/PAX



SET 2

Gỏi Quán Bụi hải sản / Quan Bui salad with seafood, pomelo and fish sauce
Chả giò Saigon / Saigon style fried spring rolls
Gà giòn chả cá thác lác / Oasted chicken skin, fish paste, sesame, onions
Cá lóc fillet kho nghệ / Braised snakehead fish with fresh turmeric
Canh khoai môn sườn non / Taro soup with pork ribs
Đọt susu xào tỏi / Stir fried baby chayote leaves with garlic
Cơm trắng / Steamed rice
Chè khoai môn / Taro sweet soup

399.000/PAX

SET 3

Gỏi tiến vua tôm thịt / "Tien Vua" salad with prawn and pork meat
Chả giò hải sản / Fried seafood spring roll
Gà sốt mật ong / Chicken with local honey sauce
Đậu hũ sốt trứng muối / Fried home-made tofu with salted egg
Cá bóp kho tộ / Braised fillet of cobia fish with black pepper in clay pot
Bông bí xào tỏi / Stir fried pumpkin flowers and garlic
Canh chua tôm tươi / Tangy prawns soup with tomato
Cơm trắng / Steamed white rice
Bánh kem sữa chanh dây / Cream passion fruit custard

440.000/PAX



SET 4

Gỏi Quán Bụi hải sản / Quan Bui salad with seafood, pomelo and fish sauce
Trứng cút bách hoa / Quan Bui rolls with fish pasted and quail egg
Chả giò Saigon / Saigon style fried spring rolls
Gà sốt mật ong / Sautéed chicken with local honey sauce
Thịt kho cơm dừa / Braised pork meat (lean and fat) with coconut meat
Cá fillet sốt chanh dây / Deep fried white fish with passion fruit sauce
Hoa thiên lý xào tỏi / Stir fried jasmine flowers with garlic
Cơm trắng / Steamed rice
Chè long nhãn hạt sen / Sweet logan and lotus seeds soup

449.000/PAX

Prices subject to 10% VAT & 5% service charge



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SET 5

Chả giò Sài gòn / Saigon style fried spring roll (pork, shrimp & taro)
Gỏi bưởi trộn gà & tôm sú / Pomelo salad with chicken, prawns & fish sauce
Gà xốt mật ong / Sautéed chicken with local honey sauce
Tôm xào bông thiên lý / Sautéed jasmine flowers with prawns and garlic
Gà nướng xiên / BBQ chicken skewers with legumes
Mực xào tiêu xanh / Sautéed squids with green peppers
Canh riêu tôm / Tangy prawns soup with chopped tomato and fresh dill
Cơm chiên gạo lứt & hải sản / Fried garlic brown rice with seafood
Chè chuối thương / Banana and Sago pearls in coconut cream

550.000/PAX

SET 7

Gỏi Quán Bụi hải sản / Quán Bụi salad with seafood, pomelo and fish sauce
Trứng cút bách hoa / Quán Bụi roll with pork paste, quail egg
Gà giòn chả cá thác lác / Roasted chicken skin, fish paste, sesame, onions
Heo quay Quán Bụi / Roasted pork meat QB's style served with pickle
Bò xào hạt điều / Sautéed beef with cashew nuts, bell pepper and onion
Cá lóc fillet kho nghệ / Braised snakehead fish with fresh turmeric
Canh khoai môn sườn non / Taro soup with pork ribs
Đọt choại xào tỏi / Stir fried baby polybody plant's leaves with garlic
Cơm gạo lứt / Steamed brown rice
Chè khoai môn / Taro sweet soup

690.000/PAX

SET 9

Mực nhồi trứng muối / Squid stuffed with salted egg
Chả giò tôm gà / Deep fried spring rolls with chicken and prawn
Ốc bươu nhồi thịt hấp / Steamed snail stuffed with minced pork
Gà xốt mật ong / Sautéed chicken with local honey sauce
Thịt kho cơm dừa / Braised pork meat (lean and fat) with coconut meat
Cá lẩn kho nghệ / Braised cobia fish
Bông cải xanh xào tỏi / Sautéed broccoli with garlic
Cơm trắng / Steamed rice
Bánh kem sữa chanh dây / Cream passion fruit custard

740.000/PAX

SET 6

Gỏi tiến vua tôm thịt / "Tien Vua" salad with prawn and pork meat
Chả giò hải sản / Fried seafood spring roll
Bò kho tiêu / Stewed beef with black pepper
Cá bớp kho tộ / Braised filet of cobia fish with black pepper in clay pot
Bông bí xào tỏi / Stir fried pumpkin flowers and garlic
Tôm sú nướng muối ớt / Grilled prawns with salted and hot chilli sauce
Canh nghêu thì là / Tangy clams soup with tomato, star fruit and dill
Cơm trắng / Steamed white rice
Chè long nhãn hạt sen / Sweet logan and lotus seeds soup

540.000/PAX

SET 8

Gỏi tiến vua tôm thịt / "Tien Vua" salad with prawn and pork meat
Chả giò hải sản / Fried seafood spring roll
Bắp bò kho tiêu / Stewed beef with black pepper
Gà xào hạt điều / Sautéed chicken with cashew nuts, bell pepper and onions
Đậu hũ sốt trứng muối / Fried home-made tofu with salted egg
Cá bớp kho tộ / Braised filet of cobia fish with black pepper in clay pot
Bông bí xào tỏi / Stir fried pumpkin flowers and garlic
Canh chua tôm tươi / Tangy prawns soup with tomato
Cơm trắng / Steamed white rice
Bánh kem sữa chanh dây / Cream passion fruit custard

699.000/PAX

SET 10 Vegetarian / Món chay

Gỏi chay với đậu hũ / Vegetarian salad with tofu
Chả giò chay / Fried seafood spring roll
Cơm chiên gạo lứt / -Stir fried brown rice
Đậu hũ sốt chanh dây / Fried tofu with passion fruit sauce
Nấm các loại kho tiêu / Braised mixed mushroom with black pepper
Rau xào thập cẩm / Mixed stir fried vegetables with garlic
Chè khoai môn / Taro sweet soup

390.000/PAX



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BUFFET MENU

OPTION 1

SALADS

Gỏi tiến vua tôm sú / "Tien Vua" salad with tiger prawns

Gỏi xoài tôm sú / green mango salad with prawn

SPRING ROLLS

Phở cuốn / Sauteed beef wrapped in thick rice paper cake

Gỏi cuốn / Fresh summer spring roll

Cuốn ram miền trung / Central style fried spring roll

Chả giò Sài Gòn / Southern style fried spring roll

BBQ (SKEWERS)

Gà nướng xiên / Skewers chicken

Bò nướng xiên / Skewers beef

Tôm xiên nướng muối ớt / Tiger prawns in salted pepper

MAIN DISH

Bò nấu vang / Stewed beef in red wine

Gà sốt mật ong / Grilled chicken legs and honey sauce

Cơm lứt chiên hải sản / Fried brown rice with seafood

DESSERT

Bánh kem sữa chanh Dây / Cream passion fruit custard

Chè khoai môn / Taro sweet soup

DRINK LIST

COCKTAILS

Gin Tonic | Gin Ricky
Jake coke | Classic Mojito
Dry Martini

WINE

Terre Forti | Chardonnay 
(White)
Terre Forti | sangiovee 
(Red)

SOFT DRINKS

Coke | 7 up
Mineral water

BEERS

Saigon Special | Carsberg | Huda
Strong bow | Ken (0.0)
Tiger bottle

1.490.000/PAX

OPTION 2

SALADS

Bò trộn cải mầm / BBQ beef with young spinach

Gỏi gà hạt điều / Chicken salad with cashew nuts

SPRING ROLLS

Chả giò hải sản / Fried spring roll with seafood and fresh fruit

Chả giò hoàng kim / Fried spring roll with seafood and salted egg

Chả giò Sài Gòn / Southern style fried spring roll

Phở cuốn / Sauteed beef wrapped in thick rice paper cake

BBQ (SKEWERS)

Gà nướng xiên / Skewers chicken

Bò nướng xiên / Skewers beef

Tôm xiên nướng muối ớt / Tiger prawns in salted pepper

MAIN DISH

Mực ống nhồi giò sống / Squid stuffed with fresh sausage

Gà ta nướng muối ớt / Grilled chicken with salt and hot chili

Thịt heo cuộn chiên giòn / Fried crispy pork meat

Bò sốt tiêu xanh / Stewed beef with green peppers

DESSERT

Bánh kem sữa chanh Dây / Cream passion fruit custard

Chè long nhãn hạt sen / Sweet logan and lotus seeds soup

DRINK LIST

COCKTAILS

Gin Tonic | Gin Ricky
Jake coke | Classic Mojito
Dry Martini

WINE

Terre Forti | Chardonnay 
(White)
Terre Forti | sangiovee 
(Red)

SOFT DRINKS

Coke | 7 up
Mineral water

BEERS

Saigon Special | Carsberg | Huda
Strong bow | Ken (0.0)
Tiger bottle

1.490.000/PAX

Prices subject to 10% VAT & 5% service charge



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OPTION 3

SALADS

Gỏi Mực cay / Squid salad with spicy sauce

Bò trộn cải mầm / BBQ beef with sprout

Gỏi gà hạt điều / Chicken salad with cashew nuts

Gỏi Xoài tôm khô / Mango salad with dried shrimp

SPRING ROLLS

Chả giò hải sản / Fried spring roll with seafood and fresh fruit

Chả giò hoàng kim / Fried spring roll with seafood and salted egg

Chả cá Thắc Lắc bao cơm / Fried fish cake with green rice flakes

Phở cuốn / Sauteed beef wrapped in thick rice paper cake

BBQ (SKEWERS)

Gà nướng xiên / Skewers chicken

Bò nướng xiên / Skewers beef

Tôm xiên nướng muối ớt / Tiger prawns in salted pepper

MAIN DISH

Mực ống nhồi giò sống / Squid stuffed with fresh sausage

Súp măng cua / Asparagus soup with crab meat

Gà ta nướng muối ớt / Grilled chicken with salt and hot chili

Thăn heo cuộn chiên giòn / Fried crispy pork meat

Bò sốt tiêu xanh / Stewed beef with green peppers

Mì xào thập cẩm / Stir fried noodle

DESSERT

Bánh kem sữa chanh Dây / Cream passion fruit custard

Trái cây theo mùa / Seasonal of fresh fruit

Chè / Sweet soup

DRINK LIST

COCKTAILS

Gin Tonic | Gin Ricky

Jake coke | Classic Mojito

Dry Martini

WINE

Terre Forti | Chardonnay (White)

Terre Forti | Sangiovee (Red)

SOFT DRINKS

Coke | 7 up
Mineral water

BEERS

Saigon Special | Carsberg | Huda

Strong bow | Ken (00)

Tiger bottle

1.590.000/PAX

TEA BREAK

COFFEE

Espress | Latte

Americano | Ca Phe Sua Da

TEA

Jasmine | Earl grey | Ginger
Camomile

SOFT DRINKS

Lavie | Coke

CAKE

Cup cake | Cheese tart | Brownie

250.000/PAX

DRINK PACKAGE

COCKTAILS

Gin Tonic | Gin Ricky

Jake coke | Classic Mojito

Dry Martini

WINE

Terre Forti | Chardonnay (White)

Terre Forti | Sangiovee (Red)

SOFT DRINKS

7 up | Coke | Mineral water

BEERS

Saigon Special | Strong bow | Carsberg
Ken (00) | Tiger bottle | Huda

490.000/PAX 2hour

OTHER SERVICES

EQUIPMENTS

2 Microphone.

Speakers.

Projector.

Backdrop.

MUSIC BANDS

Traditional band.

Acoustic band.

DJ.

SET UP: EVENTS, BIRTHDAYS, WEDDING
AND PARTY AT HOME

Prices subject to 10% VAT & 5% service charge



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MAKE YOUR OWN MENU, SELECT ON THE LIST

Salad

- Gỏi nha đam hải sản /** Aloe vera salad with seafood
Gỏi Quán Bụi tôm & gà / Quán Bụi salad with prawns and chicken
Gỏi Quán Bụi hải sản / Quán Bụi salad with seafood and pomelo
Gỏi tiến vua tôm sú / "Tiến Vua" salad with tiger prawns
Salad khoai tây trộn mayo / Potato salad with mayo
Gỏi khoai môn hải sản / Taro salad with seafood and sesame
Gỏi tiến vua tôm thịt / "Tiến vua salad with prawn and pork meat
Gỏi mực Quán Bụi / BBQ squid salad with morning glory
Nộm lươn hoa chuối / Grilled eel salad with banana blossom
Gỏi cá mai / Anchovy salad with sesame
Bò trộn cải mầm / BBQ beef with young spinach
Gỏi gà hạt điều / Chicken salad with cashew nuts
Cuốn rế / Deep fried glass spring rolls with shrimp

mixed rolls

- Bì cuốn /** Sheared pork skin wrapped in rice paper
Phở cuốn / Sautéed beef wrapped in thick rice paper cake
Gỏi cuốn / Fresh summer spring roll
Trứng cút bách hoa / Quán Bụi Bistro fried spring roll
Chả mực cốm xanh / Deep fried squid paste rolls
Cuốn ram miền trung / Central style fried spring roll
Chả giò hoàng kim / Fried spring roll with seafood and salted egg
Chả giò hải sản / Fried spring roll with seafood and fresh fruit
Chả giò Sài Gòn / Southern fried spring roll with taro, minced prawn and pork
Chả giò tôm gà / Fried spring roll with chicken and prawn
Bò trộn cải mầm / BBQ beef with young spinach
Gỏi gà hạt điều / Chicken salad with cashew nuts

Main dishes

- Gà giòn chả cá thác lác /** Roasted chicken skin and fish paste, sesame
Cua lột trứng muối / Soft shell crab with salted egg
Mực ống dồn xôi / Squid stuffing with sticky rice
Mực ống nhồi giò sống / Squid stuffed with fresh sausage
Thần heo cuộn chiên giòn / Fried crispy pork meat
Chả đùm hải sản / Grilled chopped beef with seafood
Hoa thiên lý xào tỏi / Sautéed tonkin jasmine flowers and garlic
Các loại rau xào thập cẩm / Mixed stir fried vegetables
Tôm xào hạt điều / Sautéed prawns and cashew nuts
Gà xốt mật ong / Grilled chicken legs and honey sauce
Gà kho kim chi / Braised chicken with pickles
Cơm chiên tỏi / Fried garlic rice
Cơm gạo lứt chiên gà / tir fried brown rice with chicken
Cơm chiên hải sản / Stir fried rice with seafood
Cơm trắng hai loại / Steamed rice

BBQ

- Gà nướng xiên /** Skewers chicken
Bò nướng xiên / Skewers beef
Heo xiên nướng / Skewers pork
Tôm xiên nướng / Skewers Prawn
Mực xiên nướng / Skewers Squid
Cá chẻm cuộn lá chuối / Grilled seabass in banana leaf
Cá bớp nướng muối ớt / Grilled cobia fish
Tôm sú nướng muối ớt / Grilled tiger prawns with salt and hot pepper
Hàu nướng phở mai / Grilled oyster and cheese
Mực nướng sa tế / Grilled squid and satay sauce

Pre maincourse 1

- Cá bống tượng chưng tương /** Steamed grouper in seasoning sauce
Cá bống mú hấp Hồng Kông / Steamed grouper with soya
Cá chẻm hấp chua ngọt / Steamed sea bass with sour sauce
Cari tôm càng / Giant river prawn curry served with bread
Tôm càng nướng bơ tỏi / Grilled giant river prawn with butter and garlic
Tôm càng nướng mọi / Grilled giant river prawn
Tôm sú nướng muối ớt / Grilled tiger prawn with salt and hot chili
Tôm sú sốt XO / Sautéed tiger prawn in XO sauce
Tôm sú sốt trứng muối / Sautéed prawn with salted egg
Tôm sú nướng mọi / Grilled tiger prawn
Tôm sú hấp nước dừa / Steamed tiger prawn in coconut water

Pre maincourse 2

- Gà ta nướng muối ớt /** Grilled chicken with salt and hot chili
Gà ta nướng lá chanh / Grilled chicken with lemon leaves
Gà ta hấp hành & lá chanh / Steamed chicken with lemon leaves
Gà quay chảo / Pan fried chicken

Main course

- Lẩu chua cay hải sản, bò /** Hot and sour hot pot with seafood and beef
Lẩu hải sản / Seafood hot pot
Lẩu gà H'mông / Chicken H'Mong's style hot pot
Lẩu gà nấu nấm / Chicken and mushroom hot pot
Lẩu riêu cua hải sản / Minced crab and seafood hot pot
Lẩu tôm càng / Giant river prawn hot pot
Bò nấu đậu / Stewed beef with beans
Bò nấu vang / Stewed beef in red wine
Bò sốt tiêu xanh / Stewed beef with green peppers
Gà nấu đậu / Stewed chicken with beans
Gà cari / Chicken cari
Gà layout / Chicken layout
Sườn nấu đậu / Stewed ribs with beans

Dessert

- Bánh kem sữa chanh dây /** Grilled chicken with salt and hot chili
Bánh brownie / Grilled chicken with lemon leaves
Bánh cheesecake / Steamed chicken with lemon leaves
Bánh espresso tart / Pan fried chicken
Bánh apple crumble / Pan fried chicken