



**DINNER**  
**GROUP MENUS**  
**16.30H - 20.30H**



---

**HILVERSUM**

**MODERN VIETNAMESE STREETFOOD**

*by Phuong Tran*

# MENU OPTION 1

## BASIC MENU

**Main Course - Starter/Dessert**

**29.5 P.P**

*Rather have all 3 courses? No problem!*

**+5.00 P.P**

### STARTER

#### **Phuong's Deluxe Plate (Meat, Fish, Vegan)** 🌾

A tasting plate designed by chef Phuong! A platter filled with smaller starters to share.  
(Can also be ordered **GLUTENFREE**.)

### MAIN COURSE

*Choose between:*

#### **Com Chien (Beef, Chicken, Pork, Shrimp, Vegan)**

Vietnamese fried rice with egg, carrot and peas. Served with wokked vegetables and meat, fish or vegan. Can also be served with White Rice!

#### **Pokebowl (Bún) (Beef, Chicken, Pork, Shrimp, Vegan)** 🌾

Fresh Vietnamese pokebowl with ricenoodles and fresh vegetables.  
Served with a springroll and sweat & sour vinaigrette.  
(Can also be ordered **GLUTENFREE**.)

#### **Ca Ri Ga (Chicken, Shrimp, Vegan)**

Vietnamese curry of ginger, tumeric and lemongrass, with sweet potato, carrot and peas.  
Served with Fried Rice or White Rice.

#### **Bo Luc Lac (Beef, Vegan)**

Grilled Chuck Tender Beef (or Seitan), stir fried with bell pepper, onion and other vegetables.  
Served with Fried Rice or White Rice.

### DESSERT

#### **Treats Tasting** 🌾

A delicious tasting of our sweet treats, served with a scoop of ice cream.  
Prefer Vegan or Glutenfree? Let us know!

🌾 = **This dish contains GLUTEN!**

*Do you have other allergies? Let us know!*

# MENU OPTION 2

## TASTING MENU

*Are you not familiar with the Vietnamese Kitchen? Or do you want to be surprised? This menu is the perfect choice to taste our authentic, vietnamese flavours and dishes created by our Chef Phuong. Taste and enjoy!*

**Starter - 2nd Course - 3th Course - Main Course**

**44.5 P.P**

**Choose between the Meat or Vegan menu!**

### STARTER COURSE

#### Classic Starters

**Nem Ran:** Authentic fried rice paper spring rolls with fresh lettuce and Vietnamese vinaigrette.

**Goi Cuon:** Fresh 'raw' rice paper sheets filled with vermicelli, fresh vegetables, mango and mint. Served with Hoisin-Peanut sauce.

**Fried Gyoza:** Fried gyoza filled with chicken and vegetables, served with sweet and sour sauce.

### SECOND COURSE

#### A Glimpse of Mother's Kitchen

**Vietnamese carpaccio:** Sliced tenderloin served with bean sprouts, mango, peanut, fried onion, coriander and tamarind sauce.

The vegan version is a authentic Vietnamese Goi salad with Tofu and Mushrooms.

**Van onze Mama:** Eggplant grilled on an open fire, served with Vietnamese vinaigrette and crispy (vegan) bacon.

### THIRD COURSE

#### A Modern Twist

**Crispy Bao Buns:** Steamed Bao bun filled with crispy Chicken or Tofu, slightly spicy sriracha mayonnaise and a goi salad.

### MAIN COURSE

#### Chef's Specialty

Multiple Main course dishes made to share! The perfect way to taste all the flavours our chef has to offer.

 = This dish contains **GLUTEN!**

*Do you have other allergies? Let us know!*

# MENU OPTION 3

## SHARED MENU

**4 Courses, Perfect to share!**

**36.5 P.P**

**4 Course not enough? Order the 5 courses share menu!**

**+7.50 P.P**

**Would you like to add Dessert? No problem!**

**+5.00 P.P**

**Choose between the Meat or Vegan menu!**

### COURSE 1

#### Classic Starters

**Nem Ran:** Authentic fried rice paper spring rolls with fresh lettuce and Vietnamese vinaigrette.

**Goi Cuon:** Fresh 'raw' rice paper sheets filled with vermicelli, fresh vegetables, mango and mint.

Served with Hoisin-Peanut sauce.

**Ga Com Dep:** Homemade minced chicken croquettes with a crunchy green rice coating.

### COURSE 2

#### A Glimpse of Mother's Kitchen 🌾

**Vietnamese carpaccio:** Sliced tenderloin served with bean sprouts, mango, peanut, fried onion, coriander and tamarind sauce.

The vegan version is a authentic Vietnamese Goi salad with Tofu and Mushrooms.

**Van onze Mama:** Eggplant grilled on an open fire, served with vinaigrette and crispy (vegan) bacon.

**Fried Gyoza:** Fried gyoza filled with chicken and vegetables, served with sweet and sour sauce.

### COURSE 3

#### Vietnamese Fishers Village 🌾

**Cha Ca:** Fishcakes made from victoria perch fillet, served with spring onion vinaigrette and peanut.

**Banh Khot:** Vietnamese 'poffertjes' made with turmeric, rice flour, coconut milk and shrimps. Served with a spring onion vinaigrette.

**Vietnamese Dumplings:** Steamed dumplings filled with shrimp, served with kimchi and a soy-sesame vinaigrette.

### COURSE 4

#### Saté Tasting

Tasting of different Satays of Beef, Pork and Chicken.

Served with Fried Rice and White Rice.

### (BETWEEN COURSE 3 & 4)

#### Bao Buns 🌾

Steamed Bao bun filled with crispy Chicken or Tofu, slightly spicy sriracha mayonnaise and a goi salad.

### (DESSERT)

#### Treats Tasting 🌾

A delicious tasting of our sweet treats, served with a scoop of ice cream.

Prefer Vegan or Glutenfree? Let us know!

🌾 = This dish contains **GLUTEN!**

*Do you have other allergies? Let us know!*



**LUNCH**  
**GROUP MENUS**  
**12.00H - 15.30H**



---

**HILVERSUM**

**MODERN VIETNAMESE STREETFOOD**

*by Phuong Tran*

# MENU OPTIE 1

## TASTING MENU

**Starter - Main - Dessert**

**24.5 P.P**

### STARTER

#### **Phuong's Deluxe Plate (Meat, Fish, Vegan) 🌾**

A tasting plate designed by chef Phuong! A platter filled with smaller starters to share.  
(Can also be ordered GLUTENFREE.)

### MAIN

Choose between:

#### **Vietnamese Bao Bun 🌾**

*(Crispy Kip, Crispy Shrimp, Crispy Tofu, Beef, Lemongrass Pork, Pork belly)*

Steamed Vietnamese Bao bun filled with crispy Chicken, Crispy shrimp, Crispy tofu, Beef, Lemongrass pork or Pork belly. Served with a slightly spicy sriracha mayonnaise and goi.

#### **Vietnamese Goi Salad (Beef, Chicken, Shrimp, Tofu)**

Delicious fresh Vietnamese salad of various types of cabbage, with mango, mint and herbs, served together with Beef, Chicken, Shrimp or Tofu.

### DESSERT

#### **Treats Tasting 🌾**

A delicious tasting of our sweet treats, served with a scoop of ice cream.  
Prefer Vegan or Glutenfree? Let us know!

🌾 = Dit gerecht bevat **GLUTEN!**

*Andere allergieën? Geef het ons aan!*

# MENU OPTION 2

## SHARED MENU

**4 Courses, Perfect to share!**

**Would you like to add Dessert? No problem!**

**Choose between the Meat or Vegan menu!**

**32.5 P.P**

**+5.00 P.P**

### COURSE 1

#### **Classic Starters** 🌾

**Nem Ran:** Authentic fried rice paper spring rolls with fresh lettuce and Vietnamese vinaigrette.

**Goi Cuon:** Fresh 'raw' rice paper sheets filled with vermicelli, fresh vegetables, mango and mint.

Served with Hoisin-Peanut sauce.

**Ga Com Dep:** Homemade minced chicken croquettes with a crunchy green rice coating.

### COURSE 2

#### **A Glimpse of Mother's Kitchen** 🌾

**Vietnamese carpaccio:** Sliced tenderloin served with bean sprouts, mango, peanut, fried onion, coriander and tamarind sauce.

The vegan version is a authentic Vietnamese Goi salad with Tofu and Mushrooms.

**Van onze Mama:** Eggplant grilled on an open fire, served with vinaigrette and crispy (vegan) bacon.

**Fried Gyoza:** Fried gyoza filled with chicken and vegetables, served with sweet and sour sauce.

### COURSE 3

#### **Vietnamese Fishers Village**

**Cha Ca:** Fishcakes made from victoria perch fillet, served with spring onion vinaigrette and peanut.

**Banh Khot:** Vietnamese 'poffertjes' made with turmeric, rice flour, coconut milk and shrimps. Served with a spring onion vinaigrette.

**Vietnamese Dumplings:** Steamed dumplings filled with shrimp, served with kimchi and a soy-sesame vinaigrette.

### COURSE 4

#### **Vietnamese Bao Buns** 🌾

*(Crispy Kip, Crispy Shrimp, Crispy Tofu, Beef, Lemongrass Pork, Pork belly)*

Steamed Vietnamese Bao bun filled with crispy Chicken, Crispy shrimp, Crispy tofu, Beef, Lemongrass pork or Pork belly. Served with a slightly spicy sriracha mayonnaise and goi.

### (DESSERT)

#### **Treats Tasting** 🌾

A delicious tasting of our sweet treats, served with a scoop of ice cream.

Prefer Vegan or Glutenfree? Let us know!

🌾 = Dit gerecht bevat **GLUTEN!**

**Andere allergieën? Geef het ons aan!**