

NGON
VILLA

WELCOME TO NGON VILLA

We are delighted and honoured that you have decided to spend some of your time with us.

At Ngon Villa, our focus is to provide a complete Vietnamese experience. In doing so, we seek to highlight the relationship between the timeless culture of Vietnam and the finished masterpiece on your plate.

We have chosen to serve a distinct and relevant menu to all our guests so we could guide you through a unique experience from across the country and ensure that everything we use in our establishment is of impeccable quality.

Today, the menu will consist of around a hundred and twenty dishes from the north to the south of Vietnam, showcasing each of the regions most popular food options for the locals and highlighting the history that will forever be engrained in the Vietnamese people's lives.

The drink menu on the other hand has been carefully curated to add an extra dimension to each of our dishes and to each of your tastes.

The Ngon Villa Team

THE FOOD

Everyday, Vietnamese cuisine is becoming more popular in many parts of the globe because of its fresh ingredients, unique flavors, and health benefits. From the sweeter flavors of the Chinese-influenced southern cuisine, to the powerful spice of the central dishes to the harmonious palates of the north, Vietnam truly is a haven for anyone seeking to have a gastronomical experience.

At Ngon Villa, we dedicate ourselves to providing this sensational experience to every guest that we serve, making sure that each of you will cherish these moments with us for the rest of your lives. Since everything is locally sourced and carefully handpicked, our team has devoted themselves in curating the recipes that have been passed on for generations after generations. And with an abundance of dish options from the southern most islands of the country to the northern most border of the mountainous territory, Ngon Villa promises a complete historical experience, or a journey through time, from the moment you step inside our gates until the second you leave our courtyard.

Unlike many other Vietnamese restaurants in the country, what makes our Ngon Villa's food so special is that it is the perfect representation of our centuries-old cultures and traditions, the intense passion for delectable food, and the Vietnamese nation coming together as one, with the goal of sharing the stories behind each dish that has been put together by our greatest ancestors.

THE VILLA

The French left their mark in Hanoi like nowhere else in the world. Bicycles, berets and baguettes have become ubiquitous symbols of the city, and whispered conversations in French are not uncommon amongst the more educated older city inhabitants. But nothing exemplifies Hanoi's French history like the gorgeous architecture, from humble terraced shop houses to grand detached mansions.

Perhaps the most fascinating of all, colonial architecture in Vietnam visually reflects changes in architectural tastes, from the intricate patterns of Neo-Classicism in the 19th Century to the bold simplicity of Art Deco after the 1st World War. Some buildings have suffered greatly over the past 100 or so years of war and neglect, whereas others are as brilliant now as they were a century ago. Fortunately, our Ngon Villa belongs to the latter category.

Built in 1889 for a French army captain, our Ngon Villa magnificently reflects this fascinating period of Vietnam's history. The structure itself is a blend of French style and Vietnamese building techniques, using red brick for the walls and a bamboo base to provide a natural cooling system.

The building was later sold to Mr. Dinh Le, a wealthy Vietnamese trader, who used it as his own private residence before the house was appropriated by the government of North Vietnam in 1945. Just like many other large colonial mansions, the property was split and divided amongst 5 separate families with shared spaces.

Today, the house has been sympathetically restored to its former grand glory to showcase Vietnam's finest cuisines in a historical and elegant landmark.

ALL-YOU-CAN-EAT

250.000

per person

All Dishes *

360.000

per person

All Dishes *, **

580.000

per person

All Dishes *, **, ***

All prices are subject to 5% service charge and 10% VAT

Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN KHAI VỊ

Appetizer

Nộm đu đủ tôm thịt *	95.000/đĩa
Hanoian green papaya salad with pork and shrimp	
Gỏi sứa biển hải sản *	95.000/đĩa
Sweet and sour jelly fish salad	
Gỏi cuốn tôm thịt *	95.000/đĩa
Spring rolls with pork and shrimp	
Chả giò Nam Bộ *	95.000/đĩa
Deep-fried Southern spring rolls	
Bánh gối chiên giòn *	95.000/đĩa
Deep-fried half moon pork and quail egg	
Phở cuốn Hà Thành *	95.000/đĩa
"Pho" rice paper with stir-fried beef	
Bò cuốn mỡ chài nướng **	115.000/đĩa
Grilled herbal beefcake	
Nem mít cuộn thịt xá xíu **	115.000/đĩa
Summer rolls with jack fruit and pork char siu	
Gỏi lươn giòn trộn cay **	115.000/đĩa
Marinated crispy eel with aroma salad	
Gỏi cổ hũ dừa vịt quay ***	135.000/đĩa
Marinated sweet and sour coconut meat with roasted duck	
Nộm rau tiến vua tôm thịt ***	135.000/đĩa
Hue royal sweet and sour salad with prawns	
Mực một nắng trộn xoài non ***	135.000/đĩa
Spicy semi dried squid with green mango salad	

All prices are subject to 5% service charge and 10% VAT

Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NƯỚC

Soup

Súp bắp thịt cua *	55.000/chén
Crab meat and corn soup	
Súp hải sản Hạ Long *	55.000/chén
Ha Long seafood soup	
Súp gà xé nấm hương *	55.000/chén
Shredded chicken and mushroom soup	
Bún thang *	65.000/tô
Hanoian fresh rice noodle soup with chicken	
Bún ốc đậu *	65.000/tô
Hot and sour snail soup and fresh rice noodles	
Bún bò Huế **	75.000/tô
Sweet and sour Huế noodle soup	
Phở bò tái lăn **	75.000/tô
Hanoian beef "pho" noodle soup	
Súp tuyết nhĩ thịt cua **	75.000/chén
Snow fungus and crab meat soup	
My tiềm vịt quay ***	75.000/tô
Egg noodle soup with roasted duck	
Súp hải sâm tiềm thịt cua ***	75.000/chén
Braised sea cucumber and crabmeat soup	
Súp tu hài nấm Đông Cô ***	75.000/chén
Braised Ha Long geoduck and shiitake mushrooms	

All prices are subject to 5% service charge and 10% VAT
Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NGON THEO MÙA

Seasonal Menu

Ngao hấp sả ớt *	135.000/thố
Steamed clams with lemongrass and chilli	
Ngao cháy tỏi *	135.000/thố
Caramelized clams with crispy garlic	
Sò huyết nướng than hoa *	145.000/thố
Char-grilled cockle	
Sò huyết hấp rượu gừng *	145.000/thố
Steamed cockle with ginger wine	
Hàu nướng mỡ hành *	25.000/con
Grilled oyster with spring onion salsa	
Hàu chiên giòn *	25.000/con
Deep-fried crispy oyster	
Bạch tuộc nướng sốt cay *	225.000/đĩa
Grilled spicy octopus	
Bạch tuộc chiên mắm *	225.000/đĩa
Caramelized octopus with "mắm" sauce	
Ốc đồng hấp lá chanh *	145.000/thố
Steamed river snail with lime leaf	
Ốc đồng xào mắm me *	145.000/thố
Sweet and sour river snail in tamarind sauce	
Cá điêu hồng hấp nước tương *	175.000/đĩa
Steamed red tilapia with soya sauce	
Cá điêu hồng chiên trứng muối *	175.000/đĩa
Stir-fried red tilapia with salted egg	

All prices are subject to 5% service charge and 10% VAT
Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NGON THEO MÙA

Seasonal Menu

Gà rang muối *	225.000/đĩa
Wok-fried chicken with rock salt	
Đùi gà rô ti *	225.000/đĩa
Southern roasted chicken	
Cánh gà mắm me *	225.000/đĩa
Caramelized chicken wing with tamarind sauce	
Vịt rang húng quế *	235.000/đĩa
Stir-fried duck with local basil	
Thịt bò nướng than hoa *	225.000/đĩa
Char-grilled herbal beef	
Thịt bò nê tộ đất *	225.000/đĩa
Smoked beef in clay pot	
Thịt heo nướng lá rừng *	175.000/đĩa
Grilled pork with local herb	
Thịt heo quay giòn bì *	175.000/đĩa
Deep-fried crispy pork belly	
Thịt heo xá xíu nướng *	175.000/đĩa
Caramelized pork char siu	
Sườn heo nướng cay *	195.000/đĩa
Grilled pork spare rib with spicy sauce	
Củ quả luộc chấm kho quẹt *	85.000/đĩa
Poached seasonal vegetable with "mắm" sauce	
Rau theo mùa xào tỏi *	85.000/đĩa
Stir-fried seasonal vegetables	

All prices are subject to 5% service charge and 10% VAT
Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NGON THEO MÙA

Seasonal Menu

Nấm xào hành tỏi *	115.000/đĩa
Stir-fried mushrooms with onion	
Nấm kho tiêu *	115.000/đĩa
Stewed mushrooms in clay pot	
Đậu hũ tẩm hành *	95.000/đĩa
Deep-fried tofu in spring onion sauce	
Đậu hũ rang sả ớt *	95.000/đĩa
Wok-fried tofu with lemongrass and chilli	
Lẩu mắm Nam Bộ *	300.000/nồi
Southern "Mắm" hot pot	
Lẩu nấm rau vườn *	300.000/nồi
Seasonal vegetable and mushroom hot pot	
Lẩu gà om nấm *	300.000/nồi
Chicken and mushroom hot pot	
Cá lóc kho tộ *	135.000/tộ
Stewed banana fish in clay pot	
Sườn heo ram *	135.000/tộ
Stewed pork spare ribs in clay pot	
Gà rang lá chanh *	135.000/tộ
Stewed chicken with lime leaves	
Bò kho Sài Gòn *	135.000/tộ
Southern stewed beef in clay pot	
Vịt khìa *	135.000/tộ
Southern stewed duck in clay pot	

All prices are subject to 5% service charge and 10% VAT

Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NGON THEO MÙA

Seasonal Menu

Trứng chưng mỡ heo *	115.000/đĩa
Scrambled egg with crispy pork belly	
Thịt heo rang tôm *	125.000/đĩa
Caramelized pork with shrimp	
Cà tím om sốt hải sản *	135.000/tộ
Braised eggplant with seafood sauce	
Cơm niêu *	85.000/tộ
Baked rice in clay pot	
Xôi nếp nước dừa *	85.000/tộ
Steamed sticky rice with coconut juice	
Cơm chiên gà xé tay cầm *	115.000/tộ
Chicken fried rice in clay pot	
Cơm rang hải sản *	115.000/tộ
Seafood fried rice	
Cháo gánh (tôm, gà, nghêu, nấm) *	105.000/thố
Selection of congee (prawn, chicken, clam, mushroom)	
Mì nui xào bò *	115.000/đĩa
Stir-fried noodles with beef	
Miến xào thịt heo *	115.000/đĩa
Stir-fried vermicelli with pork	
Phở áp chảo sốt hải sản *	115.000/đĩa
Pan-seared "phở" noodles with seafood	
Canh chua cá lóc *	95.000/thố
Southern banana fish broth	

All prices are subject to 5% service charge and 10% VAT

Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NGON THEO MÙA

Seasonal Menu

Canh thịt băm nấu chua *	95.000/thố
Minced pork and summer fruit broth	
Canh sườn nấu dưa chua *	95.000/thố
Braised pork spare ribs with Vietnamese pickles	
Canh nghêu nấu tập tàng *	95.000/thố
Clams with seasonal vegetable broth	
Canh trứng đậu hũ *	95.000/thố
Egg and tofu broth	
Canh củ quả hầm *	95.000/thố
Braised seasonal vegetable broth	
Canh riêu cua cà pháo *	95.000/thố
Hot and sour rice crab broth with Vietnamese pickles	
Ốc đồng nhồi thịt hấp **	155.000/đĩa
Steamed river snails with pork cake	
Hàu ủ trứng muối **	35.000/con
Grilled oysters with salted egg	
Tôm sú nướng lụi **	225.000/đĩa
Char-grilled prawns	
Tôm sú rang muối **	225.000/đĩa
Wok-fried prawns with rock salt	
Mực ống hấp hành cần **	245.000/thố
Steamed squid with celery and onion	
Mực xào sốt cay **	245.000/thố
Stir-fried squid with spicy sauce	

All prices are subject to 5% service charge and 10% VAT
Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NGON THEO MÙA

Seasonal Menu

Ếch đồng om nôi đất ** Stewed frog with banana in clay pot	215.000/thố
Ếch đồng chiên muối ớt ** Deep-fried frog with rock salt	215.000/đĩa
Lươn đồng xào riềng mẻ ** Stir-fried eel with turmeric	245.000/thố
Lươn đồng um cay ** Braised eel with spicy sauce	245.000/thố
Vịt xiêm quay lá rừng ** Roasted duck with local herbs	255.000/đĩa
Vịt xiêm tiềm nấm ** Braised duck with mushrooms	255.000/đĩa
Lẩu vịt om sấu ** Braised duck with summer fruit hot pot	350.000/nồi
Lẩu hải sản chua cay ** Hot and sour seafood hot pot	350.000/nồi
Tôm sú hấp trái dừa *** Steamed prawns in coconut	265.000/trái
Lươn đồng chiên giòn *** Deep-fried crispy eel	245.000/thố
Cua hấp bia *** Steamed crab with beer	85.000/100g
Cua chiên sốt me *** Deep-fried crab with tamarind sauce	85.000/100g

All prices are subject to 5% service charge and 10% VAT

Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN NGON THEO MÙA

Seasonal Menu

Cua um sốt cay *** Spicy crab in clay pot	85.000/100g
Tu hài nướng mỡ hành *** Grilled Ha Long geoduck with spring onion salsa	70.000/con
Tu hài nướng sốt trứng muối *** Grilled Ha Long geoduck with salted egg	70.000/con
Tu hài hấp sốt cay *** Steamed Ha Long geoduck with spicy sauce	70.000/con
Cá chình nướng truyền thống *** Traditional grilled herbal eel fish	95.000/100g
Cá chình rang muối *** Wok-fried eel fish with rock salt	95.000/100g
Cá chình om thôn dā *** Braised eel fish with green banana	95.000/100g
Lẩu cá kèo Nam Bộ *** Mekong delta fish hot pot	400.000/nồi
Lẩu bò nhúng giấm *** Poached beef with vinegar jus hot pot	400.000/nồi
Lẩu bắp bò riêu cua *** Hot and sour beef with river crab hot pot	400.000/nồi

All prices are subject to 5% service charge and 10% VAT
Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT

MÓN TRÁNG MIỆNG

Dessert

Thạch cà phê sữa dừa *	35.000/chén
Chilled coffee jelly and coco milk	
Kem caramel trân châu *	35.000/chén
Crème caramel with sago sweet soup	
Đĩa trái cây theo mùa *	35.000/đĩa
Seasonal fresh fruit platter	
Chè bắp *	35.000/chén
Braised corn sweet soup	
Chè bà ba Nam bộ **	45.000/phần
Southern sweet soup	
Chè sâm bổ lượng **	45.000/phần
Chef's special sweet soup	
Kem ốc quế **	45.000/phần
Homemade ice cream in cone cake	
Sữa chua mít **	45.000/chén
Jackfruit yoghurt	
Chè chuối chưng mít khô ***	55.000/chén
Braised banana in coconut and taro sweet soup	
Chè xoài kem hạt dẻ ***	55.000/chén
Mango sweet soup with pistachio ice cream	
Bánh chuối hấp kem dừa **	55.000/chén
Steamed banana cake in coconut milk	

All prices are subject to 5% service charge and 10% VAT
Giá trên chưa bao gồm 5% phí phục vụ và 10% VAT