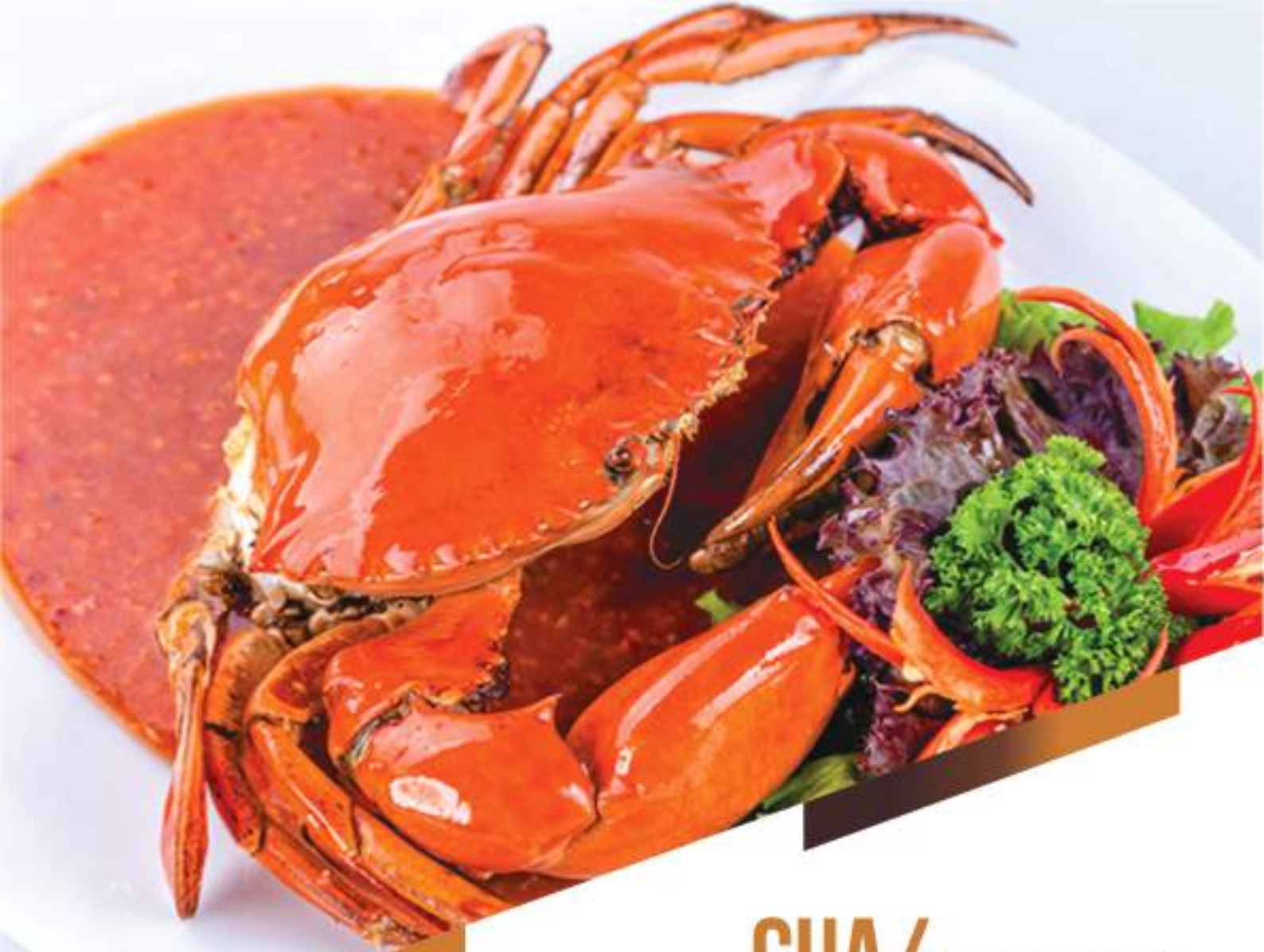




# MÓN CUA

CRAB DISHES





# CUA KING CRAB

# CUA HUỖNH ĐẾ

KING GRAB/ SPANNER CRAB/ 扳手蟹

**HẤP/ NƯỚNG/ CHÁY TỎI**  
*Steamed/ grilled/ Stir-fried with garlic*  
清蒸/ 炸烤/ 爆蒜茸蟹

**SỐT BƠ CHANH**  
*Fried lime butter sauce*  
西檸茄子油蟹

**SỐT TIÊU ĐEN/ SỐT CAY**  
*Fried with black pepper sauce/ with chili sauce*  
黑椒蟹/ 辣炒蟹

**ĐÚT LÒ PHÔ MAI/ NẤU LẤU**  
*Baked with cheese/ Hotpot*  
焗烤芝士蟹/ 鮮蟹鍋

**CUA/ MUD GRAB/ 螃蟹**

**GHE/ FLOWER CRAB/ 花蟹**

**NƯỚNG/ HẤP**  
*Grilled/ steamed*  
焗烤/ 清蒸蟹

**RANG ME, RANG MUỐI**  
*Fried with tamarind sauce/ fried with salt*  
酸子/ 鹽焗蟹

**RANG MUỐI HOÀNG KIM**  
*Royal fried crab with salt or royal*  
黃金椒鹽蟹

**SỐT TIÊU ĐEN/ SINGAPORE**  
*Fried with black pepper sauce/ Singaporean-style sauce*  
黑椒爆蟹/ 星洲炒蟹

**MIẾN XÀO THỊT CUA**  
*Stir-fried glass noodles with crab meat*  
蟹肉炒粉絲

**MIẾN XÀO THỊT GHE**  
*Stir-fried glass noodles with blue swimming crab meat*  
花蟹炒粉絲

**Đ. BIỆT: SỐT ỚT THÁI**  
*Special Dish: Stir-fried glass noodles with crab meat in a clay pot*  
特別: 泰式蟹

**Đ. BIỆT: MIẾN CUA TAY CẮM**  
*Special Dish: Thai-style fried crab with chili sauce*  
特別: 沙撈越蟹





# MÓN CÁ

FISH DISHES





# MÚ NGHỆ KHỦNG

## GIANT GROUPER

**NƯỚNG MUỐI ỚT**  
*Roasted with chili salt*  
芋頭冰沙

**CHUNG TƯƠNG**  
*Steamed with sweet soy sauce*  
芋頭冰沙

**HẤP HONG KONG**  
*Hong Kong-style steamed*  
芋頭冰沙

**SỐT CHANH DÂY**  
*Sauce with lemon*  
芋頭冰沙

**NHÚNG MÈ BÓN BÓN**  
*Soaked in boiling fermented rice & cattails*  
芋頭冰沙

# CÁ TẦM KHỦNG

# CÁ TẦM ĐÀ LẠT

## STURGION CRISIS

**GỎI CÁ TẦM/ NƯỚNG MUỐI ỚT**  
*Salad sturgeon/ Grilled with chili & salt*  
芋頭冰沙

**HẤP HONG KONG**  
*Hong Kong-style steamed*  
芋頭冰沙

**LẤU MĂNG CHUA**  
*Cooked with pickled bamboo shoots*  
芋頭冰沙

# CÁ TRÀ DẦU

## PANGASIANODON GIGAS

**NHÚNG MÈ VỚI**  
*Soaked in boiling fermented rice*  
芋頭冰沙

**BÓN BÓN + BẮP CHUỐI**  
*Cattails + banana*  
芋頭冰沙





## MÚ SAO ĐỎ

**EPINEPHELUS GUTTATUS**  
紅星斑魚

**ĂN SỐNG MÙ TẠC**  
*Raw grouper with mustard*  
生吃芥末紅星斑魚

**HẤP KỶ LÂN**  
*Steamed red-spotted grouper*  
麒麟清蒸斑魚

**HẤP HONG KONG**  
*Hong Kong-style steamed*  
港式清蒸斑魚

**HẤP NĂM ĐÔNG CỎ**  
*Steamed grouper with shitake*  
冬菇蒸紅星斑魚

**HẤP THÁI - NẤU MÈ**  
*Thai-style steamed/ Cooked with fermented rice*  
泰式清蒸紅星斑魚-酸煮紅星斑魚

## MÚ SAO XANH CÁ MÚ ĐEN MÚ TRÂN CHÂU

**BROWN-SPOTTED GROUPE**  
**BLACKSPOT GROUPE/ "TAN CHAU"**  
青星斑-黑斑魚-珍珠斑魚

**ĂN SỐNG WASABI**  
*Raw grouper with mustard*  
芥末生吃斑魚

**NƯỚNG MUỐI ỚT**  
*Grilled with chilies and salt*  
烘辣椒鹽斑魚

**CHƯNG TƯƠNG**  
*Steamed with sweet soy sauce*  
港式清蒸斑魚

**HẤP HONG KONG**  
*Hong Kong-style steamed*  
豉汁蒸斑魚

**NẤU MÈ BÓN BÓN TƯƠI**  
*Cooked with fermented rice & catails*  
豉汁鮮棠煮斑魚





## CÁ CHIM

POMFRET/ 鯧魚

### NƯỚNG MUỐI ỚT

*Grilled with chilies and salt*  
椒鹽炆烤鯧魚

### HẤP HONG KONG

*Hong Kong-style grouper*  
港式清蒸鯧魚

### NẤU MĂNG CHUA

*Cooked with pickled bamboo shoots*  
酸筍炆鯧魚

### NƯỚNG GIẤY BẠC

*Grilled grouper in silver paper*  
錫紙炆鯧魚

## CÁ BÒ GIÁP

TIGGER GROUPER/ 牛婆魚

### NƯỚNG MỌI

*Char-grilled*  
野烤牛婆魚

### LẨU CHUA CAY

*Sour and spicy hotpot*  
辣椒牛婆魚鍋

### NẤU TÍA TÔ

*Cooked with perilla leaves*  
紫蘇煮牛婆魚

### NẤU CHÁO

*Porridge*  
牛婆魚粥

## CÁ MẶT QUỶ

STONEFISH/ 醜面魚

### NƯỚNG MUỐI ỚT

*Hong Kong-style steamed stonefish*  
港式清蒸醜面魚

### HẤP HONG KONG

*Grilled stonefish with chilies and salt*  
椒鹽烤醜面魚

### CHỨNG TƯƠNG

*Steamed with sweet soy sauce*  
豉汁蒸醜面魚

### NẤU CHÁO

*Porridge*  
魚粥





# CHÌNH BIỂN

MORAY EEL/ 海鰻

NƯỚNG RIÊNG MÈ

*Grilled with alpinia and fermented rice*

椒鹽焗鰻

NƯỚNG MUỐI ỚT

*Grilled with chilies and salt*

蒜茸焗鰻

NẤU MĂNG CHUA

*Cooked with pickled bamboo shoots*

酸筍焗

# CHÌNH BÔNG

ANGUILLA NEBULOSA / 花鰻魚

# CHÌNH SƯỜI

ANGUILLA MARMORATA / 海鰻

NƯỚNG LÁ LỐT

*Grilled with paper lotus leaves*

格菜焗鰻

NƯỚNG MUỐI ỚT

*Grilled with chilies and salt*

蒜皮焗鰻

NƯỚNG DA GIÒN

*Pan-grilled*

椒鹽焗鰻

HẨM SẢ/ NẤU MÈ

*Steamed with lemongrass/ cooked with fermented rice*

香茅/蒸焗鰻

NẤU MĂNG CHUA

*Cooked with pickled bamboo shoots*

蒸酸筍





# CÁ ĐUỐI VÀNG CÁ ĐUỐI SAO

STINGRAYS YELLOW / 金尾魚

STINGRAYS STARS / 星尾魚

**NƯỚNG MUỐI ỚT**

*Grilled with chilies and salt*  
椒鹽烤魚

**HẤP MỠ HÀNH**

*Steamed with melted lard and green onions*  
蔥油清蒸魚

**NẤU MÈ**

*Cooked with fermented rice*  
蒸粉

**NẤU CHUỐI ĐẬU**

*Cooked with young bananas and tofu*  
黃豆

**NẤU MĂNG CHUA**

*Cooked with pickled bamboo shoots*  
酸竹筍

# CÁ BỚP

COBIA / 海帽魚

**NƯỚNG MUỐI ỚT**

*Grilled with chilies and salt*  
椒鹽烤海帽魚

**HẤP HONG KONG**

*Hong Kong-style steamed cobia*  
港式清蒸海帽魚

**LẤU MĂNG CHUA**

*Cooked with pickled bamboo shoots*  
酸竹筍海帽魚

**NẤU MÈ**

*Cooked with fermented rice*  
粉釀海帽魚





# CHÉP GIÒN

CYPRINUS CARPIO/ 酥炸鯉

OM CÁI CHUA

*Cooked with pickled mustard greens*  
酸香魚

LÚC LẮC HẠT ĐIỀU

*Stir-fried with cashew nut*  
辣果鯉

NƯỚNG RIÊNG MỀ

*Grilled with alpimia and fermented rice*  
煮酸/ 煮五柳

NẤU RIÊU, NẤU MỀ

*Soup/ Cooked with fermented rice*  
燒鰻青膏

# CÁ LĂNG BỔNG TƯỢNG

HEMIBAGRUS/ 象魚

MARBLE SLEEPER/ 鮫魚

NƯỚNG MUỐI ỚT

*Grilled with chilies and salt*  
椒鹽魚

CHỨNG TƯƠNG

*Steamed with sweet soy sauce*  
燒汁魚

HẤP HONG KONG

*Hong Kong-style steamed*  
港式清蒸魚

NẤU CHÁO - NẤU RIÊU

*Porrige/ Soup*  
煮魚粥/ 煮五柳





**MÓN ỐC**  
SNAILS DISHES





# NGHÊU PHÚ YÊN

“PHU YEN” CLAMS/ 富燕省特產蜆

## HẤP SẢ

*Steamed with lemongrass*  
香茅焗蜆

## HẤP GỪNG

*Steamed with ginger*  
香蔥焗蜆

## XÀO ME

*Stir-fried with tamarind sauce*  
炒蜆子椒

## NƯỚNG MỠ HÀNH

*Grilled with melted lard and green onions*  
焗蔥油蜆

# HÀU/ OYSTERS/ 蠔

## ĂN SỐNG

*Raw oysters*  
生吃蠔

## NƯỚNG MỠ HÀNH

*Grilled with melted lard & green onions*  
焗油蔥蜆

## ĐÚT LÒ PHÔ MAI

*Baked with cheese*  
焗爐芝士蜆

# NGAO 2 CỒI

TURGID VENUS/ 雙拔蛤

## XÀO ME

*Stir-fried with tamarind sauce*  
炒蜆蛤

## NƯỚNG MỠ HÀNH

*Grilled with melted lard and green onions*  
焗油蔥蜆蛤

## HẤP SẢ, HẤP THÁI

*Steamed with lemongrass/ Thai-style*  
焗香茅蛤/ 泰式焗蜆蛤

## HẤP GỪNG

*Steamed with ginger*  
焗蔥蛤





# SÒ HUYẾT CỒ

**BLOOD COCKLE/ 紅扇貝**

**CHÁY TỎI**

*Stir-fried with garlic*  
爆炒其

**TIẾT CANH, NƯỚNG TÁI**

*Blood pudding/ Grilled*  
取血糕/生烤

**XÀO ME, NẤU CHÁO**

*Stir-fried with tamarind sauce/ Porridge*  
炒椰子/燕粥

# SÒ MAI

# SÒ DƯƠNG

**NOBLE PEN SHELL/ 梅扇貝**

**ELONGATE COCKLE/ 陽扇貝**

**NƯỚNG MỠ HÀNH**

*Grilled with melted lard and green onion*  
焗青蔥油

# MÓNG TAY CHÚA

**RAZOR SOLENIDAE/ 仙人指甲扇貝**

**HẤP, NƯỚNG**

*Steamed/ Grilled*  
清蒸/焗烤

**CHÁY TỎI/ XÀO BƠ TỎI**

*Stir-fried with garlic/ with butter and garlic*  
爆炒其/炒蒜香焗其





# ỐC HƯƠNG

SWEET SNAIL/ 花螺

HẤP SẢ, NƯỚNG

*Steamed with lemongrass/ Grilled*  
焗香茅螺/ 炆螺

XÀO BƠ CAY

*Stir-fried with butter and chilies*  
炒辣焗甜螺

RANG MUỐI

*Stir-fried with garlic*  
爆蒜焗螺

CHÁY TỎI

*Fried with salt*  
鹽焗花螺

# ỐC ĐỎ

PLEUROPLOCA/ 紅螺

TRỘN GỎI/ XÀO SA TẾ

*Sauté/ Stir-fried with satay sauce*  
涼拌螺/ 炒沙爹

NƯỚNG MỠ HÀNH/ NƯỚNG MẮM TIÊU

*Grilled with melted lard & green onions/ with fish sauce & peppercorns*  
焗蒜油焗螺/ 焗黑胡椒

# ỐC GAI

MUREX SNAIL/ 刺螺

TRỘN GỎI/ NƯỚNG/ HẤP

*Sauté/ Grilled/ Steamed*  
涼拌/ 焗/ 焗蒸

CHÁY TỎI/ XÀO SA TẾ

*Stir-fried with garlic/ with satay sauce*  
爆蒜焗螺/ 炒沙爹





# TU HÀI

VIETNAMESE GEODUCK / 象拔螺

HẤP SẢ/ NẤU CHÁO

*Steamed with lemongrass/ Poreidge*  
焗香茅 / 煮粥

NƯỚNG MỠ HÀNH

*Grilled with melted lard and green onions*  
烤葱油

# ỐC HOÀNG HẬU

CHARONIA TRITONIS/ 皇后螺

HẤP GỪNG

*Steamed with ginger*  
薑焗螺

NHÙNG MÈ

*Triton snails in fermented rice hotpot*  
醃椒螺

TRỘN GỎI/ NƯỚNG

*Stir-fried with satay sauce*  
辣炒 / 焗蒜螺

XÀO SA TẾ

*Salad/ Grilled*  
炒沙茶

# ỐC TAI TƯỢNG

TRIDACNA GIGAS/ 象魚螺

ĂN SỐNG/ XÀO SA TẾ

*Raw/ Stir-fried with satay sauce*  
炆生 / 炒沙茶

NƯỚNG TIÊU XANH

*Grilled with green peppercorns*  
烤青椒