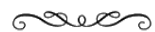




The Vietnamese describe their country's geography as two rice baskets hung on a pole. Fitting really, that they should choose a culinary analogy, for this land has the world eating out of its hand. The most common ingredients in Vietnamese cuisine are fresh herbs, fruits, vegetables, rice, seafood, five base sauces-Soya-lime sauce, fish sauce, bean sauce, lemongrass sauce & ginger-lime sauce. Expat Vietnamese culinary Chef Duong brings the flavors of the country alive on your platter in the restaurant, responsible for introducing India to the delectable fare of Vietnam. Their creations within these pages burst at the seams with the authentic flavors & traditions of the land. Come journey vast & wonderful Vietnam via Blue Ginger.

## **Common Food Allergens**

- 1 Milk
- 2 Egg
- 3 Peanut
- 4 Tree nut (cashew,  
walnut)
- 5 Fish
- 6 Shellfish
- 7 Fish Sauce
- 8 Soy
- 9 Wheat
- 10 Monosodium  
Glutamate  
(Ajinomoto)



- Vegetarian
- Non vegetarian  
or
- Containing egg

Dear Guest,

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the mentioned common food allergens, please inform our associates before ordering your meal.

We would also like to inform you that all our menus are  
tran's fat free.

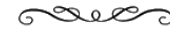
**All prices are exclusive of taxes**

# Bon appétit

# Vegetarian Tasting Menu

Rs 2400  
per person

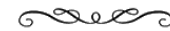
☐ Spicy mushroom & bamboo shoot lemon grass soup



☐ Vegetables with lemon grass & chili

☐ Fresh rice paper roll with water chest nuts

☐ Raw papaya salad



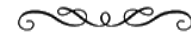
☐ Egg plant, sweet potato, carrot & okra in yellow curry

☐ Wok tossed broccoli, water chestnuts & bamboo shoot in Saigon sauce

☐ Stir fried greens & bean shoots with garlic

☐ Vietnamese soft noodles with vegetables

☐ Steamed jasmine rice

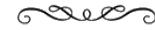


Choice of dessert

# Meat & Poultry Tasting Menu

Rs 3500  
per person

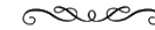
Chicken & corn soup



Fresh rice paper roll with roasted duck

Grilled chicken flavoured with lime leaf

Salad of grilled chicken



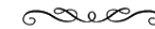
Vietnamese chicken red curry

Stir fried lamb with sate sauce

Stir fried greens & bean shoots with garlic

Vietnamese soft noodles with vegetables

Steamed jasmine rice

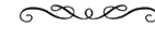


Choice of dessert

**Poultry,  
Meat  
&  
Sea food  
Tasting  
Menu**

Rs 4500  
per person

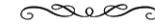
▣ Prawn lemon grass chili soup



▣ Grilled lamb chops with sesame barbeque

▣ Classical Hanoi grilled fish with dill & fresh turmeric

▣ Raw mango salad



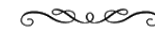
▣ Vietnamese prawns red curry

▣ Stir fried chicken with lemon grass & chili

▣ Stir fried greens & bean shoots with garlic

▣ Vietnamese soft noodles with vegetables

▣ Steamed jasmine rice

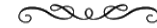


Choice of dessert

# Sea food Tasting Menu

Rs 5500  
per person

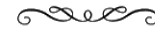
☐ Asparagus & crab meat soup with cilantro



☐ Grilled prawns with lemon grass & chili

☐ Wok tossed calamari butter garlic

☐ Raw mango salad



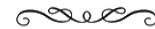
☐ Stir fried lobster with black pepper

☐ Vietnamese fish red curry

☐ Stir fried greens & bean shoots with garlic

☐ Vietnamese soft noodles with vegetables

☐ Steamed jasmine rice



Choice of dessert

## Appetizers

- ☐ Wok tossed classical Hanoi corn cake 800
- ☐ Vegetables with lemon grass & chili 800
- ☐ Wok tossed tofu with sesame & chili 800
- ☐ Wok tossed lotus stem butter garlic 800
- ☐ Fried spring rolls with water chestnuts & bamboo shoot served with classical accompaniments 800

# Appetizers

■ Fried prawns with sesame on sticks	1100
■ Wok tossed calamari butter garlic	1100
■ Grilled lamb chops with sesame barbeque	1100
■ Grilled tenderloin with lemon grass & chili	850
■ Minced tenderloin on lemon grass stick	850
■ Grilled chicken flavoured with lime leaf	900
■ Mint & Chili flavoured chicken spring rolls served with classical accompaniments	900



# Cold summer Rolls

■ Fresh rice paper roll with water chest nuts	800
■ Fresh rice paper roll with asparagus & shitake mushrooms	800
■ Fresh rice paper roll with fried prawns	1100
■ Fresh rice paper roll with roasted duck	950
■ Fresh rice paper roll with grilled chicken	950

## Salads

<input type="checkbox"/> Raw papaya salad	550
<input type="checkbox"/> Raw mango salad	550
<input type="checkbox"/> Spicy seafood salad	950
<input type="checkbox"/> Salad of grilled chicken	950

## Soups

■ Asparagus & haricot soup	500
■ Spicy mushroom & bamboo shoot lemon grass soup	475
■ Asparagus & crab meat soup with cilantro	700
■ Prawn lemon grass chili soup	700
■ Chicken & corn soup	700

# Phở

(Rice noodle  
Soup meal)

Phở derived from a French word 'feu' literally meaning fire, is an aromatic rice noodle soup from North Vietnam & is served with traditional classical accompaniments of basil, lime, bean shoots & chili peppers which is added to the soup by the diner

<input type="checkbox"/> Prawn	1150
<input type="checkbox"/> Tenderloin	1050
<input type="checkbox"/> Chicken	1050
<input type="checkbox"/> Vegetable	950

# Vietnamese Bento Meals

(For single diners)

<input type="checkbox"/> Vegetable	2200
<input type="checkbox"/> Meat & Poultry	2700
<input type="checkbox"/> Seafood	3800

## Vietnamese Grills

■ Grilled assorted vegetables in Saigon sauce	1050
■ Grilled New Zealand lamb chops with hoisin sauce	2500
■ Grilled prawns with lemon grass & chili	2100
■ Grilled salmon with dill & lemon	2100
■ Classical Hanoi grilled fish with dill & fresh turmeric	1750
■ Grilled tenderloin with sesame & tamarind	1550
■ Grilled chicken with basil & five spice	1550

## Main Course

- Stir fried straw mushrooms, squash & bottle gourd in sate sauce 1100
- Stir fried asparagus & bean shoots in sesame lemon grass & chili 1100
- Wok tossed haricot black bean 1100
- Wok tossed okra, eggplant & potato in hot bean sauce 1100
- Stir fried greens & bean shoots with garlic 1100
- Trio of mushrooms with crushed pepper 1100
- Wok tossed broccoli, water chestnuts & bamboo shoot  
in Saigon sauce 1100
- Grilled egg plant with scallion sauce 1100
- Mix vegetables yellow curry 1100
- Silken tofu & water chestnuts curry 1100
- Steamed silken tofu on a bed of bok choy topped with  
mushroom sauce 1100

## Main Course

- ▣ Steamed Chilean sea bass with choice of:
  - black bean sauce / coriander, lemon grass & chili 2700
- ▣ Stir fried lobster with bell peppers & crushed chili 2500
- ▣ Stir fried lobster with black pepper 2500
- ▣ Wok tossed scallops, shitake mushrooms & bok choy 2200
- ▣ Wok tossed scallops & asparagus with crushed pepper 2200
- ▣ Stir fried prawns with basil & lime leaf 2000
- ▣ Stir fried prawns with dry shrimps, mushrooms & celery 2000
- ▣ Stir fried prawns with tamarind chili 2000
- ▣ Vietnamese prawns yellow curry 2000
- ▣ Steamed jumbo prawns topped with cold spicy cilantro fish sauce 2000
- ▣ Steamed whole fish with choice of: 2000
  - black bean sauce / coriander, lemon grass & chili sauce
- ▣ Stir fried fish with sate sauce 2000
- ▣ Crispy fried fish Nha Trang Style 2000



## Main Course

- ☐ Vietnamese style roasted duck served with classical accompaniments 2700
- ☐ Stir fried lamb with basil & fish sauce 1550
- ☐ Stir fried lamb with sate sauce 1550
- ☐ Shaking tenderloin 1550
- ☐ Wok tossed tenderloin with bamboo shoot in Saigon sauce 1550
- ☐ Wok tossed pork with chili plum sauce 1550
- ☐ Wok tossed pork with dry shrimps 1550
- ☐ Grilled chicken on a bed of bok choy topped with mushroom sauce 1550
- ☐ Stir fried chicken with asparagus & shitake mushrooms 1550
- ☐ Stir fried chicken with lemon grass & chili 1550
- ☐ Grilled eggplant with minced chicken 1550
- ☐ Vietnamese chicken red curry 1550
- ☐ Vietnamese chicken yellow curry with sweet potatoes & egg plant 1550

# Noodles & Rice

<input type="checkbox"/>	<input type="checkbox"/>	Vietnamese soft noodles with a choice of: Vegetables / chicken/ Prawns	700
<input type="checkbox"/>	<input type="checkbox"/>	Stir fried rice noodle with bok choy, baby carrot & mushroom with choice: Vegetables / chicken/ tenderloin / Prawns	700
<input type="checkbox"/>	<input type="checkbox"/>	Pan fried noodles with a choice of: Vegetables / chicken/ tenderloin / Prawns	700
<input type="checkbox"/>	<input type="checkbox"/>	Steamed jasmine rice with tofu & bok choy with a choice of: Vegetables / chicken/ tenderloin / Prawns	650
<input type="checkbox"/>	<input type="checkbox"/>	Stir fried rice with a choice of Vegetables/ chicken / Prawns / crab meat	700
<input type="checkbox"/>		Steamed jasmine rice tossed with dry shrimps	700
<input type="checkbox"/>		Steamed jasmine rice	700

**All prices are exclusive of taxes**