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.
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
- Wok tossed calamari butter garlic
- Grilled lamb chops with sesame barbeque
- Grilled tenderloin with lemon grass & chili
- Minced tenderloin on lemon grass stick
- Grilled chicken flavoured with lime leaf
- Mint & Chili flavoured chicken spring rolls served with classical accompaniments
Cold summer Rolls

- Fresh rice paper roll with water chestnuts 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

- Raw papaya salad  550
- Raw mango salad  550
- Spicy seafood salad  950
- 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 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.
Vietnamese Bento Meals
(For single diners)

- Vegetable 2200
- Meat & Poultry 2700
- 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:
  - black bean sauce / coriander, lemon grass & chili sauce  2000
- 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**

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

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