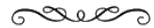




The Vietnamese describe their country's geography as two rice baskets hung on a pole. Fitting really, that they should choose a culinary analogy, for this land has the world eating out of its hand. The most common ingredients in Vietnamese cuisine are fresh herbs, fruits, vegetables, rice, seafood, five 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 Soya
- 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 trans-fat free.

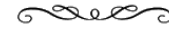
All prices are exclusive of taxes

Bon appétit

Vegetarian Tasting Menu

Rs 2800
Per person

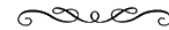
☐ Spicy mushroom & bamboo shoot lemon grass soup



☐ Wok tossed crispy lotus stem in butter garlic

☐ Fresh rice paper roll with water chest nuts

☐ Raw papaya salad



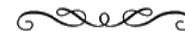
☐ Vietnamese mix vegetable yellow cari

☐ Stir fried eggplant & tofu in black bean sauce

☐ Stir fried greens & bean shoots with garlic

☐ Vietnamese soft noodles with vegetables

☐ Steamed jasmine rice

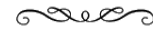


Blue Ginger dessert sampler

Meat & Poultry Tasting Menu

Rs 4000
per person

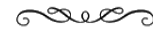
▲ Chicken & corn soup



▲ Fresh rice paper roll with roasted duck

▲ Grilled chicken flavoured with lime leaf

■ Raw papaya salad



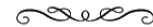
▲ Vietnamese chicken red cari

▲ Stir fried lamb with cumin

■ Stir fried greens & bean shoots with garlic

■ Vietnamese soft noodles with vegetables

■ Steamed jasmine rice

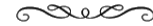


Blue Ginger dessert sample

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

Rs 4800
per person

▣ Prawn lemon grass chili soup



▣ Grilled lamb chops with sesame barbeque

▣ Classical Hanoi grilled fish with dill & fresh turmeric

▣ Raw mango salad



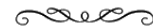
▣ Vietnamese raw mango cari with prawn

▣ Stir fried chicken with green pepper corn

▣ Stir fried greens & bean shoots with garlic

▣ Vietnamese soft noodles with vegetables

▣ Steamed jasmine rice

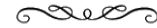


Blue Ginger dessert sampler

Sea food Tasting Menu

Rs 6000
per person

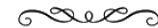
▲ Asparagus & crab meat soup with cilantro



▲ Grilled prawns with lemon grass & chili

▲ Fresh rice paper roll with smoked salmon

■ Raw mango salad



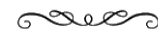
▲ Stir fried lobster with garlic pepper sauce

▲ Vietnamese fish & bamboo shoot yellow cari

■ Stir fried greens & bean shoots with garlic

■ Vietnamese soft noodles with vegetables

■ Steamed jasmine rice



Blue Ginger dessert Sampler

Appetizers

- Wok tossed classical Hanoi corn cake 950
- Crispy vegetables with lemon grass & chili 950
- Wok tossed crispy water chestnuts with burnt garlic 950
- Wok tossed tofu with sesame & chili 950
- Wok tossed crispy lotus stem butter garlic 950
- Grilled assorted vegetables with Saigon sauce 950
- Fried spring rolls with water chestnuts & bamboo shoot served with 950

Classical accompaniments

Appetizers

▲ Wok tossed soft shell crab butter garlic	2100
▲ Fried prawns with sesame on sticks	1300
▲ Wok tossed calamari lemon grass & chili	1300
▲ Grilled lamb chops with sesame barbeque	1300
▲ Grilled chicken flavored with lime leaf	1000
▲ Mint & Chili flavored chicken spring rolls served with Classical accompaniments	1000

Cold summer Rolls

■ Fresh rice paper roll with water chest nuts	950
■ Fresh rice paper roll with asparagus & shitake mushrooms	950
■ Fresh rice paper roll with garden salad	950
▲ Fresh rice paper roll with crab stick and avocado	1300
▲ Fresh rice paper roll with roasted duck	1300
▲ Fresh rice paper roll with smoked salmon	1300

Salads

■ Raw papaya salad	700
■ Raw mango salad	700
■ Mushroom & bamboo shoots salad	700
▲ Grape fruit & seafood salad	1100
▲ Minced chicken salad	1100

Soups

■ Asparagus & haricot soup 650

■ Spicy mushroom & bamboo shoot lemon grass soup 600

▲ Asparagus & crab meat soup with cilantro 850

▲ Prawn lemon grass chili soup 850

▲ Chicken & corn soup 850

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	1300
<input type="checkbox"/> Tenderloin	1250
<input type="checkbox"/> Chicken	1200
<input type="checkbox"/> Vegetable	1050

Vietnamese Grills

■ Grilled silken tofu with star anise and cinnamon	1200
▲ Grilled New Zealand lamb chops with hoisin sauce	3000
▲ Grilled prawns with lemon grass & chili	2400
▲ Classical Hanoi grilled fish with dill & fresh turmeric	2000
▲ Grilled tenderloin with sesame & tamarind	2000
▲ Grilled chicken with basil & five spice	1850

Main Course

- Stir fried asparagus & bean shoots in sesame lemon grass & chili 1300
- Stir fried haricot chestnut with dry red chili and peanut 1300
- Stir fried okra with tomato & curry powder 1300
- Stir fried greens & bean shoots with garlic 1300
- Trio of mushrooms with crushed pepper 1300
- Wok tossed broccoli, water chestnuts & bamboo shoot
in Saigon sauce 1300
- Grilled eggplant with scallion sauce 1300
- Stir fried egg plant & tofu with black bean sauce 1300
- Mix vegetables yellow curry 1250
- Steamed silken tofu on a bed of bok choy topped with pumpkin sauce 1300

Main Course

▲ Steamed Chilean sea bass with choice of: Black bean sauce / coriander, lemon grass & chili	3150
▲ Stir fried lobster with bell peppers & crushed chili	2950
▲ Stir fried lobster garlic pepper sauce	2950
▲ Wok tossed scallops, shitake mushrooms & bok choy	2650
▲ Stir fried prawns with curry powder	2300
▲ Crispy fried fish with chili & basil sauce	2300
▲ Stir fried prawns tamarind sauce	2300
▲ Vietnamese raw mango cari with prawns	2300
▲ Vietnamese fish & bamboo shoots yellow cari	2300
▲ Vung Tau fish	2300

Main Course

▲ Soy braised duck with hoisin sauce	3050
▲ Fried lamb with mint and chili	1850
▲ Stir fried lamb with sate sauce	1850
▲ Shaking tenderloin	1850
▲ Stir fried tenderloin with chili & basil	1850
▲ Stir fried pork with scallion & ginger	1850
▲ Stir fried chicken with green pepper corn	1850
▲ Stir fried chicken with asparagus & shitake mushrooms	1850
▲ Stir fried chicken with lemon grass & chili	1850
▲ Vietnamese roasted duck red cari	1850
▲ Vietnamese chicken red cari	1850

Noodles, Pancake & Rice

- ☐ ▲ Vietnamese soft noodles with a choice of:
Vegetables / Chicken / Prawns 850
- ☐ ▲ Stir fried rice noodle with
bok choy, Chinese cabbage & mushroom with choice:
Vegetables / Chicken / Tenderloin / Prawns 850
- ☐ ▲ Pan fried noodles with a choice of:
Vegetables / Chicken / Tenderloin / Prawns 850
- ☐ ▲ Steamed jasmine rice with tofu & bok choy with a choice of:
Vegetables / Chicken / Tenderloin / Prawns 850
- ☐ ▲ Stir fried rice with a choice of:
Vegetables / Chicken / Prawns / Crab meat 850
- ☐ Steamed jasmine rice 850

Dessert

☑ Jellied water chestnut in sweetened coconut cream	600
☑ Baked cheese cake (Sugar-free)	600
☑ Chocolate mousse in tulip cup	600
☑ Berry Crumble (Eggless)	600
☑ Caramelized walnut pie with litchi caramel ice cream	600

All prices are exclusive of taxes