



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. Eggs 
3. Peanuts 
4. Nuts 
5. Fish 
6. Crustaceans 
7. Soy 
8. Gluten 
9. Mustard 
10. Sesame 
11. Celery 
12. Molluscs 
13. Lupin 
14. Sulphite 

- 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



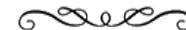
- Vietnamese mix vegetable yellow cari

- 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

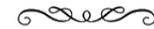
▣ Chicken & corn soup



▣ 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**  
*609 kcal | 200 grams*  
🥑🌿🌽
- 🍱 **Crispy vegetables with lemon grass & chili** **950**  
*567 kcal | 220 grams*  
🌿🌽🍃
- 🍱 **Wok tossed crispy water chestnuts with burnt garlic** **950**  
*496 kcal | 200 grams*  
🌿🌽🍃
- 🍱 **Wok tossed tofu with sesame & chili** **950**  
*1350 kcal | 220 grams*  
🌿🌽🍃
- 🍱 **Wok tossed crispy lotus stem butter garlic** **950**  
*1778 kcal | 220 grams*  
🍷🌽
- 🍱 **Assorted grilled vegetables with Saigon Sauce** **950**  
*529 kcal | 220 grams*  
🌿🌽
- 🍱 **Fried spring rolls with water chestnuts & bamboo shoot** **950**  
*836 kcal | 200 grams*  
🌿🌽

Classical accompaniments

List of allergens:



Eggs Fish Lupin Soya Milk Peanuts Gluten Moluscs



Crustaceans Mustard Nuts Sesame Celery Sulphites

Kindly inform us if you are allergic to any food ingredients

All prices are in Indian Rupees and subject to

Government taxes.

🍱 Vegetarian 🍲 Non-vegetarian

# Appetizers

-  **Wok tossed soft shell crab butter garlic** **2100**  
*398 kcal | 200 grams*  
 
  -  **Fried prawns with sesame on sticks** **1300**  
*690 kcal | 220 grams*  
   
  -  **Wok tossed calamari lemon grass & chili** **1300**  
*689 kcal | 220 grams*  
  
  -  **Grilled lamb chops with sesame barbeque** **1300**  
*618 kcal | 280 grams*  
 
  -  **Grilled chicken flavored with lime leaf** **1000**  
*841 kcal | 240 grams*  
 
  -  **Mint & Chili flavored chicken spring rolls** **1000**  
*508 kcal | 220 grams*  
  
- Classical accompaniments

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# Cold summer Rolls

- **Fresh rice paper roll with water chest nuts** **950**  
*489 kcal | 200 grams*  

- **Fresh rice paper roll with asparagus & shitake mushrooms** **950**  
*408 kcal | 200 grams*  

- **Fresh rice paper roll with garden salad** **950**  
*356 kcal | 200 grams*
- ▲ **Fresh rice paper roll with crab stick and avocado** **1300**  
*495 kcal | 200 grams*  

- ▲ **Fresh rice paper roll with roasted duck** **1300**  
*1248 kcal | 220grams*
- ▲ **Fresh rice paper roll with smoked salmon** **1300**  
*476 kcal | 200 grams*  


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# Salads

 **Raw papaya salad** **700**

*199 kcal | 200 grams*



 **Raw mango salad** **700**

*199 kcal | 200 grams*



 **Mushroom & bamboo shoots salad** **700**

*175 kcal | 200 grams*



 **Grape fruit & seafood salad** **1100**

*194 kcal | 220 grams*



 **Minced chicken salad** **1100**

*107 kcal | 220 grams*



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# Soups

 <b>Asparagus &amp; haricot soup</b>	<b>650</b>
<i>218 kcal   200 grams</i>	
	
 <b>Spicy mushroom &amp; bamboo shoot lemon grass soup</b>	<b>600</b>
<i>251 kcal   200 grams</i>	
 	
 <b>Asparagus &amp; crab meat soup with cilantro</b>	<b>850</b>
<i>269 kcal   200 grams</i>	
 	
 <b>Prawn lemon grass chili soup</b>	<b>850</b>
<i>532 kcal   220 grams</i>	
 	
 <b>Chicken &amp; corn soup</b>	<b>850</b>
<i>351 kcal   200 grams</i>	
	

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# 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.

 <b>Prawn</b>	<b>1300</b>
<i>846 kcal   240grams</i>	
	
 <b>Tenderloin</b>	<b>1250</b>
<i>1225 kcal   240 grams</i>	
	
 <b>Chicken</b>	<b>1200</b>
<i>821 kcal   240 grams</i>	
	
 <b>Vegetable</b>	<b>1050</b>
<i>838 kcal   240 grams</i>	
	

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# Vietnamese Grills

 <b>Grilled silken tofu with star anise and cinnamon</b>	<b>1200</b>
<i>1204 kcal   300 grams</i>	
 	
 <b>Grilled New Zealand lamb chops with Hoisin sauce</b>	<b>3000</b>
<i>745 kcal   300 grams</i>	
 	
 <b>Grilled prawns with lemon grass &amp; chili</b>	<b>2400</b>
<i>523 kcal   280 grams</i>	
 	
 <b>Classical Hanoi grilled fish with dill &amp; fresh turmeric</b>	<b>2000</b>
<i>1075 kcal   280 grams</i>	
 	
 <b>Grilled tenderloin with sesame &amp; tamarind</b>	<b>2000</b>
<i>605 kcal   250 grams</i>	
   	
 <b>Grilled chicken with basil &amp; five spice</b>	<b>1850</b>
<i>512 kcal   250 grams</i>	
 	

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 Vegetarian  Non-vegetarian

# Main Course

🍱 Stir fried asparagus & bean shoots in sesame lemon grass & chili 1300

355 kcal | 280 grams



🍱 Stir fried haricot chestnut with dry red chili and peanut 1300

2876 kcal | 260 grams



🍱 Stir fried okra with tomato & curry powder 1300

432 kcal | 280 grams



🍱 Stir fried greens & bean shoots with garlic 1300

463 kcal | 280 grams



🍱 Trio of mushrooms with crushed pepper 1300

452 kcal | 280 grams



🍱 Wok tossed broccoli, water chestnuts & bamboo shoot in 1300

**Saigon sauce**

509 kcal | 280 grams



🍱 Grilled eggplant with scallion sauce 1300

404 kcal | 260 grams



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🍱 Vegetarian 🚫 Non-vegetarian

# Main Course

- **Stir fried egg plant & tofu with black bean sauce** **1300**  
*941 kcal | 280 grams*  
🥒🌾
- **Mix vegetables yellow curry** **1250**  
*706 kcal | 300 grams*  
🍷
- **Steamed silken tofu on a bed of bok choy topped with pumpkin sauce** **1300**  
*208 kcal | 280 grams*  
🥒🌾

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■ Vegetarian ▲ Non-vegetarian

# Main Course

List of allergens:

       
Milk Egg Peanut Treenut Fish Shellfish

     
Fish Sauce Soya Wheat Monosodium Glutamate (Ajinomoto)

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food ingredients

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 Vegetarian

 Non vegetarian

-  **Steamed Chilean sea bass with choice of:**

**Black bean sauce / coriander, lemon grass & chili** **3150**

*283 kcal | 280 grams*


-  **Stir fried lobster with bell peppers & crushed chili** **2950**

*397 kcal | 280 grams*

  
-  **Stir fried lobster garlic pepper sauce** **2950**

*397 kcal | 280 grams*

  
-  **Wok tossed scallops, shitake mushrooms & bok choy** **2650**

*222 kcal | 250 grams*

 
-  **Stir fried prawns with curry powder** **2300**

*296 kcal | 280 grams*

  
-  **Crispy fried fish with chili & basil sauce** **2300**

*554 kcal | 280 grams*

  
-  **Stir fried prawns, tamarind sauce** **2300**

*588 kcal | 280 grams*

# Main Course

 **Vietnamese raw mango curry with prawns** **2300**

*900 kcal | 320 grams*



 **Vietnamese fish & bamboo shoots yellow cari** **2300**

*863 kcal | 300 grams*



 **Vung Tau fish** **2300**

*544 kcal | 280 grams*



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 Vegetarian  Non-vegetaria

# Main Course

-  **Soy braised duck with Hoisin sauce** **3050**  
*2132 kcal | 280 grams*  

-  **Fried lamb with mint and chili** **1850**  
*891 kcal | 280 grams*  
   
-  **Stir fried lamb with sate sauce** **1850**  
*935 kcal | 280 grams*  
   
-  **Shaking tenderloin** **1850**  
*1009 kcal | 280 grams*  
   
-  **Stir fried tenderloin with chili & basil** **1850**  
*927 kcal | 280 grams*  
    
-  **Stir fried pork with scallion & ginger** **1850**  
*749 kcal | 280 grams*  
    
-  **Stir fried chicken with green pepper corn** **1850**  
*255 kcal | 280 grams*  
 
-  **Stir fried chicken with asparagus & shitake mushrooms** **1850**  
*246 kcal | 280 grams*  
 

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 Vegetarian  Non-vegetarian

# Main Course

 **Stir fried chicken with lemon grass & chili** **1850**

*508 kcal | 280 grams*



 **Vietnamese roasted duck red curry** **1850**

*1941 kcal | 320 grams*



 **Vietnamese chicken red curry** **1850**

*878 kcal | 300 grams*



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# Noodles, Pancake & Rice

- |  |
|--|
| <p>  <b>Vietnamese soft noodles with a choice of:</b> <span style="float: right;"><b>850</b></span></p> <p>Vegetables- 427 kcal   340 grams </p> <p>Chicken- 524 kcal   360 grams </p> <p>Prawns- 530 kcal   360 grams </p>   |
| <p>  <b>Stir fried rice noodle with bok choy, Chinese cabbage &amp; mushroom with choice:</b> <span style="float: right;"><b>850</b></span></p> <p>Vegetables- 677 kcal   350 grams </p> <p>Chicken- 774 kcal   350 grams </p> <p>Tenderloin- 775 kcal   350 grams </p> <p>Prawns- 778 kcal   350 grams </p> |
| <p>  <b>Pan fried noodles with a choice of:</b> <span style="float: right;"><b>850</b></span></p> <p>Vegetables- 462 kcal   350 grams </p> <p>Chicken- 556 kcal   350 grams </p> <p>Tenderloin- 578 kcal   350 grams </p> <p>Prawns- 564 kcal   350 grams </p>   |
| <p>  <b>Steamed jasmine rice with tofu &amp; bok choy with a choice of:</b> <span style="float: right;"><b>850</b></span></p> <p>Vegetables- 806 kcal   340 grams </p> <p>Chicken- 835 kcal   350 grams </p> <p>Tenderloin- 900 kcal   350 grams </p> <p>Prawns- 837 kcal   350 grams </p>              |
| <p>  <b>Stir fried rice with a choice of:</b> <span style="float: right;"><b>850</b></span></p> <p>Vegetables- 580 kcal   350 grams </p> <p>Chicken- 621 kcal   350 grams </p> <p>Prawns- 624 kcal   350 grams </p> <p>Crab meat- 613 kcal   350 grams </p>                                      |
| <p> <b>Jasmine Steamed Rice</b> <span style="float: right;"><b>850</b></span></p> <p>765 kcal   300 grams</p>   |

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# Dessert

-  **Jellied water chestnut in sweetened coconut cream** **600**  
*2719 kcal | 180 grams*  

-  **Baked cheese cake (Sugar-free)** **600**  
*790 kcal | 180 grams*  
  
-  **Chocolate mousse in tulip cup** **600**  
*590 kcal | 160 grams*  

-  **Berry Crumble (Eggless)** **600**  
*1270 kcal | 150 grams*  
  
-  **Caramelized walnut pie with litchi caramel ice cream** **600**  
*905 kcal | 180 grams*  
   

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