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. Moluscs 🦀
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**
  - 609 kcal | 200 grams
  - 🍳IGHL

- **Crispy vegetables with lemon grass & chili**
  - 567 kcal | 220 grams
  - 🍳IGHL

- **Wok tossed crispy water chestnuts with burnt garlic**
  - 496 kcal | 200 grams
  - 🍳IGHL

- **Wok tossed tofu with sesame & chili**
  - 1350 kcal | 220 grams
  - 🍳IGHL

- **Wok tossed crispy lotus stem butter garlic**
  - 1778 kcal | 220 grams
  - 🍳IGHL

- **Assorted grilled vegetables with Saigon Sauce**
  - 529 kcal | 220 grams
  - 🍳IGHL

- **Fried spring rolls with water chestnuts & bamboo shoot**
  - 836 kcal | 200 grams
  - 🍳IGHL

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**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
  
  398 kcal | 200 grams

- Fried prawns with sesame on sticks
  
  690 kcal | 220 grams

- Wok tossed calamari lemon grass & chili
  
  689 kcal | 220 grams

- Grilled lamb chops with sesame barbeque
  
  618 kcal | 280 grams

- Grilled chicken flavored with lime leaf
  
  841 kcal | 240 grams

- Mint & Chili flavored chicken spring rolls
  
  508 kcal | 220 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

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Vegetarian  Non-vegetarian
Cold summer Rolls

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

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

- Fresh rice paper roll with garden salad
  356 kcal | 200 grams

- Fresh rice paper roll with crab stick and avocado
  495 kcal | 200 grams

- Fresh rice paper roll with roasted duck
  1248 kcal | 220 grams

- Fresh rice paper roll with smoked salmon
  476 kcal | 200 grams

List of allergens:
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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Salads

- **Raw papaya salad**
  199 kcal | 200 grams

- **Raw mango salad**
  199 kcal | 200 grams

- **Mushroom & bamboo shoots salad**
  175 kcal | 200 grams

- **Grape fruit & seafood salad**
  194 kcal | 220 grams

- **Minced chicken salad**
  107 kcal | 220 grams

List of allergens:
Eggs Fish Lupin Soya Milk Peanuts Gluten Moluscs
Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian ▪ Non-vegetarian
Soups

- **Asparagus & haricot soup**  
  218 kcal | 200 grams

- **Spicy mushroom & bamboo shoot lemon grass soup**  
  251 kcal | 200 grams

- **Asparagus & crab meat soup with cilantro**  
  269 kcal | 200 grams

- **Prawn lemon grass chili soup**  
  532 kcal | 220 grams

- **Chicken & corn soup**  
  351 kcal | 200 grams

List of allergens:
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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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.

▶️ Prawn

846 kcal | 240 grams

▶️ Tenderloin

1225 kcal | 240 grams

▶️ Chicken

821 kcal | 240 grams

▶️ Vegetable

838 kcal | 240 grams

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.

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Vegetarian ✔️ Non-vegetarian ✗
### Vietnamese Grills

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

**List of allergens:**

- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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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 Saigon sauce 1300
  509 kcal | 280 grams

- Grilled eggplant with scallion sauce 1300
  404 kcal | 260 grams

List of allergens:
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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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

List of allergens:
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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Vegetarian          Non-vegetarian
Main Course

List of allergens:
- Milk
- Egg
- Peanut
- Treenut
- Fish
- Shelfish
- Fish Sauce
- Soya
- Wheat
- Monosodium Glutamate (Ajinomoto)

Kindly inform us if you are allergic to any food ingredients.

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Vegetarian 🌿
Non vegetarian 🍔

⚠️ Steamed Chilean sea bass with choice of:
  - Black bean sauce / coriander, lemon grass & chili
    - 283 kcal | 280 grams
  - 3150

⚠️ Stir fried lobster with bell peppers & crushed chili
  - 397 kcal | 280 grams
  - 2950

⚠️ Stir fried lobster garlic pepper sauce
  - 397 kcal | 280 grams
  - 2950

⚠️ Wok tossed scallops, shitake mushrooms & bok choy
  - 222 kcal | 250 grams
  - 2650

⚠️ Stir fried prawns with curry powder
  - 296 kcal | 280 grams
  - 2300

⚠️ Crispy fried fish with chili & basil sauce
  - 554 kcal | 280 grams
  - 2300

⚠️ Stir fried prawns, tamarind sauce
  - 588 kcal | 280 grams
  - 2300
<table>
<thead>
<tr>
<th>Main Course</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Vietnamese raw mango curry with prawns</td>
<td>2300</td>
</tr>
<tr>
<td>900 kcal</td>
<td>320 grams</td>
</tr>
<tr>
<td>Vietnamese fish &amp; bamboo shoots yellow cari</td>
<td>2300</td>
</tr>
<tr>
<td>863 kcal</td>
<td>300 grams</td>
</tr>
<tr>
<td>Vung Tau fish</td>
<td>2300</td>
</tr>
<tr>
<td>544 kcal</td>
<td>280 grams</td>
</tr>
</tbody>
</table>

List of allergens:
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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Main Course

- Soy braised duck with Hoisin sauce
  2132 kcal | 280 grams
- Fried lamb with mint and chili
  891 kcal | 280 grams
- Stir fried lamb with sate sauce
  935 kcal | 280 grams
- Shaking tenderloin
  1009 kcal | 280 grams
- Stir fried tenderloin with chili & basil
  927 kcal | 280 grams
- Stir fried pork with scallion & ginger
  749 kcal | 280 grams
- Stir fried chicken with green pepper corn
  255 kcal | 280 grams
- Stir fried chicken with asparagus & shitake mushrooms
  246 kcal | 280 grams

List of allergens:
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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Government taxes.
Main Course

- **Stir fried chicken with lemon grass & chili**
  - 508 kcal | 280 grams

- **Vietnamese roasted duck red curry**
  - 1941 kcal | 320 grams

- **Vietnamese chicken red curry**
  - 878 kcal | 300 grams

List of allergens:
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Moluscs
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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<table>
<thead>
<tr>
<th>Meals</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Noodles, Pancake &amp; Rice</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| Vietnamese soft noodles with a choice of:  | 850   | Vegetables- 427 kcal | 340 grams  
Chicken- 524 kcal | 360 grams  
Prawns- 530 kcal | 360 grams |
| Stir fried rice noodle with                  | 850   | bok choy, Chinese cabbage & mushroom with choice:  
Vegetables- 677 kcal | 350 grams  
Chicken- 774 kcal | 350 grams  
Tenderloin- 775 kcal | 350 grams  
Prawns- 778 kcal | 350 grams |
| Pan fried noodles with a choice of:         | 850   | Vegetables- 462 kcal | 350 grams  
Chicken- 556 kcal | 350 grams  
Tenderloin- 578 kcal | 350 grams  
Prawns- 564 kcal | 350 grams |
| Steamed jasmine rice with tofu & bok choy  | 850   | with a choice of:  
Vegetables- 806 kcal | 340 grams  
Chicken- 835 kcal | 350 grams  
Tenderloin- 900 kcal | 350 grams  
Prawns- 837 kcal | 350 grams |
| Stir fried rice with a choice of:           | 850   | Vegetables- 580 kcal | 350 grams  
Chicken- 621 kcal | 350 grams  
Prawns- 624 kcal | 350 grams  
Crab meat- 613 kcal | 350 grams |
| Jasmine Steamed Rice                        | 850   | 765 kcal | 300 grams |

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**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.
Dessert

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

- **Baked cheese cake (Sugar-free)**
  790 kcal | 180 grams

- **Chocolate mousse in tulip cup**
  590 kcal | 160 grams

- **Berry Crumble (Eggless)**
  1270 kcal | 150 grams

- **Caramelized walnut pie with litchi caramel ice cream**
  905 kcal | 180 grams

List of allergens:
Eggs Fish Lupin Soya Milk Peanuts Gluten Moluscs
Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian  Non-vegetarian