



## HƯƠNG VỊ TỪ CÙ LAO CHÀM

Hải sản tươi ngon đánh bắt trong ngày và rau dại, từ Cù Lao Chàm đến bàn ăn của quý khách. Chúng tôi đã tái hiện lại những hương vị truyền thống, lấy cảm hứng từ cuộc sống thanh bình bên sông, các làng chài, và những ảnh hưởng tinh tế của văn hóa Nhật Bản tại Hội An. Một trải nghiệm ẩm thực thư giãn, phản ánh hương vị tươi mới của địa phương và cam kết bảo vệ môi trường của chúng tôi.

Thực đơn của Namia tôn vinh di sản ẩm thực phong phú của khu vực, đồng thời khuyến khích phong cách ẩm thực bền vững - bằng cách hợp tác chặt chẽ với các nông trại địa phương, chúng tôi chọn lựa nguyên liệu theo mùa, giảm thiểu lãng phí và loại bỏ nhựa.

## A TASTE OF CHAM ISLANDS

*Fresh seafood and wild herbs, from the stunning nearby Cham Islands to your table. We reimagined traditional flavors, drawing inspiration from the idyllic life by the river, fishing villages, and the subtle Japanese influences in Hoi An. A relaxed dining experience that reflects both the fresh flavours of the region and our commitment to the environment.*

*Our menus honor the region's rich culinary heritage while embracing sustainability - by working closely with local farmers, we source seasonal ingredients, minimize waste, and eliminate plastics.*

*"Hội An là Hội An tề  
Đi chợ quên về là Hội An vui"*

Hoi An, a place of gathering  
A trip to the market makes time slip away  
And joy fills the air.

# FROM THE GARDENS

## TO SHARE

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### Seasonal Garden Platter

Herb flatbread, lotus seed hummus, taro crisps, vegetable crudite, tomato-ginger dressing

170,000

## SNACK

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### Classic Fries



Ketchup & aioli

150,000

### Crispy Taro Chips



Pineapple-mango salsa

150,000

### Crispy Spring Rolls (3 pcs)

Choice of vegetarian or minced pork on herbs

150,000

### Fresh Summer Rolls (3 pcs)

Choice of vegetarian or shrimp and pork, peanut sauce

150,000

## TO START

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### Green Garden Soup



Cucumber, green chilli, basil & crispy tofu skin

200,000

### Local Lettuce



Pickled grapes, roasted cashew, Ottima feta

200,000

### Dalat Burrata



Grilled zucchini, snow pea, mint, macadamia, lime dressing

250,000

## MAINS

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### Namia Fried Rice



Homemade kimchi, sweetcorn, Hoi An chilli sauce, peanuts

200,000

Add egg

+30,000

Add chicken

+50,000

Add prawn

+70,000

### Veggie Bun Bowl



Brown rice noodles, white cabbage, bok choy, Vietnamese pickles

200,000

### Roasted Cauliflower



Vietnamese macadamia, fresh mint, lemon

250,000

*All prices are in Vietnamese Dong and subject to government tax and service charge*

# FROM THE WATERS

## TO SHARE

### Grilled and Chilled Seafood Tower (for 2)

2,200,000

Oysters with dragon fruit mignonette, Hotnam Smokehouse Sauce  
Tuna Ceviche & Jellyfish Salad  
Chilled Poached Prawns, Clams, Mussels, Tamarind Cocktail Sauce  
Grilled Lobster with Seaweed Lemon Butter

Served with Coconut Rice

## CHAM ISLANDS CATCH OF THE DAY

See menu board for our fresh fish selection and pricing.  
Limited availability depending on season.

Whole fish in your choice of preparation (for 2).  
Good food takes time! Allow at least 30 minutes for the fish to be served.

### Roasted

Whole Fish baked in our wood fire oven  
with ginger-chilli marinade.  
Served with our green salad & fries

### Steamed

Whole Fish steamed with lemongrass.  
Brown rice paper and fresh herbs.  
Steamed coconut rice

## STARTER

### Sweet & Sour Clam Soup

200,000

Tomato broth, pineapple, tamarind

### Fried Soft-Shell Crab

250,000

Green mango salad, aged Ngoc Lan fish sauce

### Line Caught Tuna Ceviche

250,000

Coconut Leche de Tigre, mango, avocado, peanut, pomelo

### Grilled Calamari Salad

250,000

Lotus root, lemon basil, lime chilli dressing

## MAINS

### Cua Dai Seabass Baked in Banana Parcel

300,000

Lemongrass marinade, sticky rice, tonkin jasmine

### Namia River Cha Ca

300,000

Turmeric marinated river fish, chilled bun noodles, dill, peanuts

### Pepper-Crusted Tuna Steak Frites

350,000

Phu Quoc pepper, pineapple salsa, french fries

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# FROM THE FIRE

## FLATBREAD PIZZA

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Wild greens & Da Nang cheese		350,000
Pumpkin & Ricotta		250,000
Pesto & Grilled calamari		350,000
Tomato & Salami		350,000
Beef & Lalot		350,000

## SKEWERS

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Served with rice paper, herbs, Vietnamese pickles, and 1 choice of:	350,000
Garlic & Chilli Prawns (3 pcs)	
Ginger & Tomato Chicken (3 pcs)	
Honey & Sesame Pork (3 pcs)	
Sharing platter - 3 of each type	900,000

## NAMIA BURGER

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350,000

150 gr grass fed beef patties pan seared with the classic trimmings.  
Onion jam, aioli, lettuce, tomato, pickle, smoked scamorza cheese.  
Served with french fries & small house salad.

\*Vegetarian option available\*

## PASTAS

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Lemongrass Vongole	300,000
Spaghetti with Clams cooked with lemongrass, garlic, wine	
Hoi An “Lasagna”	250,000
Rice noodle sheet, pork sausage, fresh Ottima mozzarella	
Spaghetti Bolognese	300,000
Grass-fed beef, tomato ragout, parmesan	

# REFRESHING TREATS

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## Poolside Dessert Platter

250,000

Seasonal sliced fruits with mulberry drizzle

Citrus Panna Cotta

Molten Brownie

Young Coconut sorbet 

## Fruits & Scoops

250,000

Choice of fruit and scoop from:

Watermelon with plum sorbet, plum kernel salt, berry drizzle


Passion fruit sorbet, fresh mango, spiced salt, mint, coco caramel

Fresh banana with honeycomb ice cream, cookie crumble, chocolate drizzle

## Scoops - Per Scoop

150,000

Ice Cream: Vanilla, Chocolate, Honeycomb

Sorbet: Cider-plum, passion-mango, young coconut 

Sauces: Bitter Alluvia chocolate, local mulberry or coconut caramel

## Citrus Panna Cotta

250,000

Served with mango-passion sorbet

## Molten Brownie

250,000

Served with vanilla ice cream

## FOR THE KIDS

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### Snack Nuggets

Homemade chicken or fish nuggets with dipping sauce

250,000

### Veggie Boosted Fried Rice

Fresh veggies, egg with choice of chicken or seafood

250,000

### Spaghetti Bolognese

Grass-fed beef, tomato ragout, parmesan

300,000

### Flatbreads

Tomato & Mozzarella

300,000

Tomato & Salami

350,000

Beef & Lalot

350,000

### Mini Burgers

Choice of Beef or Fish, served with french fries and garden salad

200,000

### Grill & Greens Plate

Served with stir-fried greens, rice or fries with choice of:

Mini grilled fish in banana leaf or 3 chicken skewers

350,000

Mini burger patty or 3 prawn skewers

350,000