



Live in harmony with time and place.



A TASTE OF HOI AN



HOI AN CLASSICS

Timeless Hoi An classics, preserved through generations. These recipes reflect dishes once shared by traders, families, and travellers passing through the port.

LOCAL BITES

White Rose Dumplings (SF, P, G)	350,000
Steamed dumplings with shrimp and pork, aromatic herbs	
Crispy Wontons (SF, G)	350,000
Golden fried wontons with shrimp, house dipping sauce	

EVERYDAY VIETNAM

Banh Mi (G, D) — choice of:

Classic pork, pâté, sweet potato fries (P)	300,000
Slow duck confit, pickles, sweet potato fries	350,000
Fried egg, avocado, sweet potato fries (V)	250,000

Vietnamese Pho — choice of:

Sous-vide chicken breast	300,000
Beef tenderloin with marrow	350,000
Seasonal Da Lat vegetables (V)	250,000

Char Siu Pork Cao Lau (G, P)

Marinated pork, char siu broth, Cao Lau thick noodles, fresh herbs	350,000
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Turmeric Chicken My Quang (N)

Roasted chicken, turmeric flat rice noodles, fresh herbs	350,000
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Grilled Prawn Banh Can (SF)

Crispy turmeric mini crepes, topped with wok-fried prawns, pickles, herbs, dipping sauce	350,000
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Citrus Chicken Rice

Roasted chicken, lime leaves, turmeric rice, herbs	350,000
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SWEET TREATS

Traditional Beauty Soup (N)

Lotus seed, poached longan, goji, basil seed, chilled palm sugar syrup	200,000
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Banh Flan (G, D)

Vietnamese light egg custard with a caramel layer, served with crushed ice	250,000
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THE MERCHANT’S TABLE

Inspired by Hoi An's ancient trading port, these dishes echo the shared tables of merchants and sailors—preserved meats, cheeses, and pickles made for long journeys along the spice route, balanced by the region's herb-forward freshness.

Riverside Merchant Platter (for two)	400,000
Cured duck breast, saucisson sec, coppa (P)	
Duck liver pâté, sourdough toast (G, D, P)	
Baby mozzarella, smoked scamorza (D)	
Pickled spring onion, olives, rosella jam	

FRESH FROM GARDEN

Tra Que Tomato Salad (V, D)	250,000
Assorted herbs, sunflower seed pesto, cucumber, Da Lat stracciatella	
Namia Egg Tofu (V)	250,000
Lotus water, kombu, tomato	
Poached Chicken Salad	250,000
Pho jelly, sesame vinaigrette, fresh palm hearts, puffed rice	
Sa Pa Salmon Ceviche (N)	250,000
Pomelo, fennel, coriander, peanuts, cassava paper chips	
Organic Beef Tartare	290,000
Hoi An chilli sauce, chives, Vietnamese pickles, fried taro	

WARM FROM KITCHEN

Fried Sago Cubes (V, G, D)	250,000
Smoked scamorza, chilli salt	
Roasted Pumpkin Soup (VG, G, D)	200,000
Burnt scallion oil, ginger, coconut cream	
Shellfish Bisque (SF, G, D)	290,000
Local crab, slipper lobster, coconut	
River Duck La Lot (N)	250,000
Grilled duck wrapped in la lot leaves, mango sambal	

RIVER, FIELD & SEA

Hearty plates inspired by Hoi An's river, field, and sea—dishes once prepared to nourish travellers, traders, and farmers at the end of long journeys.

NAMIA MAINS

Namia Rice Paddy Duck (N)	400,000
Roasted duck breast, red rice noodles, paddy herb, fermented tofu-peanut sauce	
Wild Catch Sea Bass	350,000
Grilled sea bass, sautéed seasonal vegetables, turmeric jus	
Bamboo-Smoked Eggplant (VG, N, G)	300,000
Grilled eggplant, mushroom, onion, leek, scallion oil	
Coconut Braised Pork Belly (P)	350,000
Caramelized coconut, ginger, five spice, lotus root, green tea leaves	
Grilled Blue Lobster (SF, D)	600,000
Lemongrass butter, wilted seasonal greens	
Rib Eye Roll Steak (D)	650,000
Australian rib eye, caramelized onion jam, Shiso-shallot butter	
Served with choice of rice or potatoes:	
ST25 white rice · Brown rice · Salted onigiri · Thrice-cooked potatoes	

RICE & NOODLES

Enoki Mushroom Fried Rice (V)	300,000
Local mushrooms, Ly Son black garlic, scallions	
Cao Lau Carbonara (D, P)	350,000
Guanciale, duck egg, Phu Quoc black pepper, Cao Lau noodles	

MARKET SIDES

Vietnamese herb salad with green mango ribbons (V)	100,000
Stir-fried morning glory with garlic (V)	100,000
Vietnamese omelet with organic minced pork (P)	150,000
Sweet potato fries, Hoi An chilli aioli (V)	150,000

SWEET FAREWELL

A modern take on Vietnamese sweets, shaped by market ingredients and home-style techniques—delicate sweetness and fragrant finishes.

Namia Clay Pot Chocolate (D) Coconut rice pudding, Vietnamese chocolate ganache, guava jam, vanilla ice cream	290,000
Coconut Lime Mousse (V) Young coconut, passion fruit coulis, honeycomb, lime leaf, passion-mango sorbet	200,000
Jackfruit Tart (D, G, N) Cashew frangipane, honeycomb ice cream	250,000
Salted Coffee Tiramisu (D, G, AL) Vietnamese coffee, coffee blossom honey, Da Lat red wine, mascarpone, sourdough crumb	250,000
Artisanal Ice Cream Freezedom handcrafted gelato & sorbets, by an inspiring Vietnamese couple based in Da Nang	150,000 per scoop
Gelato: Vietnamese vanilla, chocolate, honeycomb (D) Sorbet: Young coconut, passion-mango sorbet (VG) Sauces: Alluvia dark chocolate (D), Da Lat berries (VG)	

Allergens: (N) Nuts - (D) Dairy - (G) Gluten - (SF) Shellfish - (V) Vegetarian - (VG) Vegan - (P) Pork - (AL) Alcohol

All prices are in Vietnamese Dong and exclude government tax and 5% service charge.

PRIVATE MERCHANT EXPERIENCES

Immerse in local craft and culture through intimate, hands-on experiences led by Vietnamese artisans and specialists.

MERCHANT WORKSHOP: VIETNAMESE COFFEE



FROM BEAN TO PHIN

Discover why Vietnamese coffee culture is unlike anywhere else in the world. In this guided, hands-on workshop, you'll explore regional beans, traditional roasting styles, and signature brewing methods. Learn to prepare iconic Vietnamese coffees using the phin filter, including coconut coffee, egg coffee, and salted coffee, carefully paired with Savall chocolate bon bon lanterns—then enjoy tasting your creations.

Each guest receives a take-home recipe booklet to recreate the experience at home.

Duration: 2 hours

Price: VND 800,000 per guest

VIETNAMESE COFFEE & CAKE RITUAL

A slow afternoon ritual, served your way. For one hour, your private Tea & Coffee Butler prepares and serves classic Vietnamese coffees and local teas in your villa or private riverside Merchant dining pod—paired with house-made cakes, sweet treats, and a relaxed Vietnamese playlist. A cultural take on traditional afternoon tea.

Includes:

- Selection of Vietnamese coffees and local teas
- Locally inspired cakes and sweet treats
- One hour of dedicated service

Up to 2 guests — VND 1,600,000

Additional guests — VND 600,000 per guest



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MERCHANT COOKING CLASS PRIVATE & CUSTOM DESIGN

A Bespoke Culinary Experience

Create a cooking class that's entirely your own. Work one-on-one with our Namia chefs to design a personalized experience—whether focused on Vietnamese street food, regional specialties, or treasured family-style recipes. This private class is tailored to your interests, pace, and palate. Perfect for couples, food lovers, and curious cooks seeking something truly unique.

Options:

- 2 hours | Up to 2 guests — VND 1,500,000
- 4 hours | Up to 2 guests — VND 3,000,000

MERCHANT COOKING CLASS BORN TO BÁNH MÌ

Vietnam's Iconic Sandwich, From Scratch

Street food, thoughtfully crafted. Join an immersive cooking class celebrating Vietnam's most beloved sandwich. Begin with a boat trip to the old town to visit a famed local bakery to collect freshly baked baguettes, local market for ingredients then return to prepare classic fillings—marinated pork or chicken, house pickles, sauces, and herbs.

Finish by assembling and enjoying your own handcrafted bánh mì.

Duration: 4 hours

Price: VND 1,200,000 per guest



THE MERCHANT RIVER CRUISE HOI AN LUXURY SUNSET CRUISE

Five-course Spice Route Menu & Cocktails

The Merchant River Cruise, Hoi An's most refined sunset river dining experiences, brings an entirely new dimension to evenings on the Thu Bon River. Equal parts signature dinner cruise, private events venue, and floating cultural celebration, it is set to become one of Central Vietnam's most distinctive and sought-after experiences on the water.

Duration: 3 hours

Package includes:

- Leisurely sundowners with canapés while cruising the Thu Bon River
- Five-course Spice Route Menu inspired by Hoi An's rich soils and coastal waters
- Modern river cruise vessel with air-conditioning and contemporary comforts
- Curated cultural storytelling inspired by Hoi An's ancient spice route