

Born in 1914, Empress Nam Phuong was the wife of Emperor Bao Dai of the Nguyen dynasty and the last Queen of Vietnam. She was also the only catholic empress in the history of the country. Through Emperor Bao Dai's abdication in 1945 and becoming a citizen of the newly established Democratic Republic of Vietnam, Mrs. Nam Phuong also lost her title of empress. Even so, those who admire and respect her still call her "Queen Nam Phuong".

To honor her heritage, Nam Phuong restaurant showcases the diverse cultures and cuisines of Vietnam. While the North focuses on simplicity, harmony and sophistication, the dishes of the Central people are rich from the seasoning spices. Southern cuisine is a combination of regional culinary cultures and influenced by Khmer cuisine showcasing rustic ingredients and distinctive strong flavors.



NORTHERN CUISINE

Hai Phong Crab Spring Rolls sweet & sour fish sauce, mixed local herbs	220
Hai Phong Crab Noodles Soup shrimp, crab cake, rolled pork belly, local herbs & lime	220
Hà Long Bay Squidcake squid, pork belly, shrimp, homemade chili sauce	220
Traditional Hanoi Pho your choice of beef or chicken	190
Grilled Sturgeon ‘Lã Vọng’ vermicelli noodles, peanuts, fresh herbs & light fish sauce	310
Grilled Mekong Sea Bass rice paper, pineapple, green mango & local herbs	260
Pan-fried Pork Belly U.S pork belly, caramelized fish sauce, spring onion, pepper, steamed rice	240
Stewed Beef Shank seared liver pâté, carrot, potatoes and pepper, freshly baked French bread	320
Grilled Free-Range Chicken marinated with ginger, lemongrass, lime leaf, chili & mắc khén seed served with mung bean sticky rice	380

All prices in ‘000 VND
and including applicable tax & Service Charge

CENTRAL CUISINE

Hue Lemongrass Pork Skewers 240
lemongrass, rice paper, mixed herbs & peanut sauce

Hue Bun Bo 260
vermicelli, beef tenderloin, pork shank & pork-crab dumpling

'Nghệ An' Eel Soup 190
glass noodles, bean sprouts

Hội An Chicken Rice 240
shredded organic free-range chicken, turmeric rice, dipping sauce

Fried Seabass 270
Phu Quoc Pepper Sauce, jasmine rice

Grilled Squid with Tomato Sauce 280
stuffed with minced pork, pork loaf, woodear mushroom & glass noodles

Honey - simmered Shrimp 290
served with steamed rice

SOUTHERN CUISINE

Saigon Spring Rolls 200
served with sweet - sour dipping sauce

Steamed Blue Crab 350
stuffed with meat crab, fresh shrimp and minced pork, sweet - sour chilly sauce

Heart of Palm Salad 200
tiger prawns, pork loin, laksa leaves, fried shallot & roasted peanuts

Beef Tenderloin Salad 230
starfruit, young banana, pineapple, shallots & peanuts

Sweet & Sour Seafood Broth 220
mixed seafood, okra, tomato, pineapple

Grilled Nha Trang Lobster 1350
tamarind sauce, lemongrass, chilli

Saigon Broken Rice 240
pineapple char-grilled, fried egg, mixed pickles, sweet - sour fish sauce, onion oil

Braised Pork Belly 240
coconut, shallot, duck egg, jassmine rice

All prices in '000 VND
and including applicable tax & Service Charge