

# THE NAM HAI

HOI AN, VIETNAM

## THE RESTAURANT

### STARTERS

Oysters	Imported Canadian Pacific – freshly shucked – shallot vinegar – local lime
Fresh Corn Soup	Hoi An seasonal corn potage – crisp corn beignets (v)
Seafood Rasam	Indian-style seafood broth – whipped masala spiced cream
Salmon Tartar	Fresh Tasmanian salmon – capers and herbs – chive mayonnaise
Da Lat Organic Bettroot and Person Feta Salad	Sundried tomatoes – Nam Hai garden leaves – truffle vinaigrette (v)
Assorted Sashimi	Salmon/tuna/snapper – pickled ginger – wasabi – yamasa soy
Beef Carpaccio	Australian black angus – picked garden herbs – truffle dressing – mustard ice cream
Pressed Terrine of Vine Ripened Tomatoes	Whipped mozzarella – basil oil – Nam Hai garden leaves (v)
Chicken Chaat	Chickpea and coriander salad – chicken tikka – yoghurt dressing
Chilles Foie Gras Pave	Herb brioche – sauterne jelly
Steamed Mushroom Dumpling	Poppy seed crepe – port wine and beef reduction
Seared Scallops	Caramelised cauliflower – shaved fennel salad
Lamb Seekh Kebab	Beetroot yoghurt – shredded carrot salad
Lobster Ravioli	Shellfish and tomato cream – sauté kale – fresh herbs
Torched Tiger Prawns	Vichyssoise panacotta – salad leaves – poached tomatoes
Tandoori Aloo	Clay oven cooked stuffed potato – mint chutney – yoghurt (v)

### CONTEMPORARY MAIN

Braised Veal Shoulder	Whipped polenta – roasted field mushroom – gremolata
Tasmanian Salmon	Potato boulangere – tomato consommé – braised vegetables
Tendeerloin Rossini	Australian A-grade angus – potato galette – seared foie gras
Rib Eye Steak	Char grilled – roasted baby potatoes with bacon and herbs – béarnaise
Pan Fried Seabass	Sauté gnocchi – celeriac – tomato – fish volute
New Zealand Spring Lamb Rack	Roasted – pan fried goats cheese terrine – jus – minted pea dressing
Confit Duck Leg	Spinach sauté – dalat baby beetroot
Mushroom Risotto	Fresh mushrooms – truffle essence – herbs (v)
Whole Snapper or Whole Local Lobster	Roasted or steamed with lime – seasonal vegetables tossed with olive oil and herbs – velouté – romesco sauce – a small salad

### INDIAN

Butter Chicken	Clay oven barbecue chicken – cashew and tomato sauce
Vegetable Kofta Curry	Vegetable dumplings – rich saffron curry (v)
Tandoori Tiger Prawn	Tamarind chutney – red onion lime and shredded carrot salad
Bhuna Gosht	Braised lamb roasted onion and tomato gravy
Tandoori Chicken	Kashmiri chilli – yoghurt
Lamb Shank Vindaloo	Goan-style spicy lamb curry
King Fish Mango Curry	Local king fish cooked in coconut milk – raw mango curry – mango pickle
Yellow Lentil Dal	Mint raita – plain naan (v)
Naan Bread	Plain naan – garlic naan – butter naan – peshwari naan – cheese naan

(v) vegetarian

All prices are in Vietnamese Dong (VND) and subject to 10% VAT and 5% service charge