

DanaksARA

Authentic Taste from Central Vietnam



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Hương Vị Ẩm Thực Truyền Thống Miền Trung



MÓN KHAI VỊ
APPETIZERS

BÁNH TRÁNG CUỐN THỊT HEO I DANANG STEAMED PORK HAND ROLLS steamed sliced pork rump, mixed garden herbs, wrapped in fresh rice paper, served with anchovy sauce	 170
GỎI GÀ BÓP CHUA VỚI RAU RÂM I CHICKEN SALAD WITH "RAM" LEAVES boiled chicken, onions, "Ram" leaves, lime, chili, salt and black pepper	 160
GỎI SỮA TRỘN VÀ I JELLY FISH & FIGS SALAD jelly fish marinated with Vietnamese herbs, roasted peanuts & shrimp paste	 190
HEO QUAY BÁNH HỎI I ROASTED PORK BELLY WITH "BÁNH HỎI" RICE NOODLES served with sweet and sour fish sauce, Vietnamese herbs and chive oil	 190
CHẢ GIÒ CHAY I CRISPY VEGETABLE SPRING ROLLS julienne carrots, taro, sweet potato, mushrooms & leeks served with green garden herbs & plum sauce	 150
GỎI ẾCH RAU RÂM I FROG LEGS SALAD julienne onions, "Ram" leaves, red chili, lime juice & Vietnamese herbs	 190
CHẢ CÁ CHIÊN ẨM KÈM SỐT TƯƠNG ỚT I CRISPY FISH CAKES served with chili paste, pickled vegetables & Vietnamese herbs	 150
NEM LỤI VÀ THỊT HEO NƯỚNG I CHARCOAL GRILLED GROUND PORK ON SKEWER & THINLY SLICED PORK served with peanut sauce and condiments	 170
GỎI DUA GANG MUỐI TRỘN TÔM THỊT I PICKLED CASABA MELON SALAD WITH PORK BELLY AND PRAWNS sliced pickled casabe melon marinated with chopped garlic, shallots & mint served with spicy, sweet & sour fish sauce	 150
CHẢ GIÒ TÔM THỊT KIỂU BÌNH ĐỊNH I PRAWNS & PORK SPRING ROLLS FROM BINH DINH PROVINCE served with sweet and sour seafood sauce & mixed herbs	 150
KHỔ QUA TRỘN THỊT BÒ I CHILLED BITTER GOURD & SLICED BEEF SALAD served with Vietnamese herbs, fried peanuts & crispy fried sesame rice crackers	 180
RAM CHIÊN TÔM, THỊT QUẢNG NAM I CRISPY PORK AND SHRIMP SPRING ROLLS QUANG NAM STYLE served with sweet & sour fish sauce	 150
MÌ QUẢNG TRỘN TÔM & THỊT I MY QUANG NOODLES WITH SHRIMPS & PORK BELLY served with Vietnamese herbs, roasted peanuts and sweet & sour fish sauce	 120
TÔM CHẤM HỮU QUẢNG NAM I SIMMERED PRAWNS & PORK BELLY QUANG NAM STYLE steamed sliced pork belly rolled with prawns, mint & spring onions served with sweet & sour chili sauce	 170
GỎI NGÔ SEN TRỘN TÔM, THỊT I PORK AND SHRIMP LOTUS ROOT SALAD served with julienne celery, onions, ginger, big red chili & Vietnamese herbs	 180
XÀ LÁCH QUẾ TRỘN TẾP I KRILLS IN LOCAL LETTUCE served with julienne onions, tomatoes & corianders	 110

CANH VÀ SÚP
SOUPS AND BROTHS

CANH HỘT VỊT LỘN NẤU BẦU I BABY DUCK EGGS IN WINTER GOURD BROTH served with "Ram" leaves and sweet & sour ginger fish sauce	 120
CANH MÔNG TÔI CUA ĐỒNG I RIVER CRAB BROTH with malabar spinach, crab & shrimp broth	 150
CANH CHUA CÁ LỘC I SWEET & SOUR SNAKEHEAD FISH BROTH with tamarind, pineapple, tomatoes, bean sprouts & chili	 150
CANH RAU BÁT BÁT NẤU NGÊU I "BAT BAT" LEAVES WITH CLAMS BROTH "Bat Bat" leaves & fresh clams	 120
CANH GÀ NẤU LÁ GIANG I CHICKEN WITH "GIANG" LEAVES BROTH cubed chicken drumsticks, "Giang" leaves, lemongrass, red chili & ginger	 180
CANH KHÔ QUA NẤU TẾP KHÔ I BITTER GOURD WITH LOCAL DRIED KRILLS BROTH garnished with spring onions & corianders	 160
CANH RAU MÃ ĐÈ NẤU GÂN BÒ I PLANTAIN LEAVES WITH BEEF TENDON BROTH slow stewed beef tendon with ginger & clear beef stock	 190
SÚP HẢI SÂM CHUA CAY I HOT & SOUR SEA CUCUMBER SOUP sliced sea cucumber, ginger, mushrooms & red chili	 250
CANH VÀ NẤU GIÒ HEO I WHOLE FIGS WITH PORK LEG BROTH boneless cubed pork legs in clear pork stock garnished with spring onions	 170
CANH CÁ LỘC NẤU CHUỐI CHÁT I SNAKEHEAD FISH WITH GREEN BANANA BROTH sliced marinated snakehead fish with shallots	 120
CANH RAU LANG NẤU MẮM RUỐC I SWEET POTATO LEAVES WITH SHRIMP PASTE BROTH with shrimp paste stock	 110
SÚP TỔ YẾN HẦM THUỐC BẮC I SIMMERED BIRD NEST WITH CHINESE HERBS SOUP with ginseng stock, longan, goji berries and Vietnamese ginseng	 750
CANH MÍT NẤU TÔM I YOUNG JACK FRUIT AND PRAWNS BROTH marinated minced prawns with shallots & julienne wild betal "lá lốt" leaves	 180
MẬT CÁ NGƯ HẦM THUỐC BẮC I SIMMERED TUNA EYES WITH CHINESE HERBS BROTH white wine marinated tuna eyes, lemongrass, ginger & chinese herbs served with julienne spring onions & perita leaves	 250

RAU MUỐNG XÀO TỎI I STIR FRIED WATER SPINACH WITH GARLIC topped with crispy chopped garlic	 110
RAU CÚ LUỘC CHẤM MẮM KHO QUỆT I STEAMED SEASONAL VEGETABLES steamed broccoli, carrots, zucchini, chou chou, cauliflower served with fish sauce reduction	 110
RAU LANG LUỘC CHẤM MẮM NEM I STEAMED SWEET POTATO LEAVES WITH ANCHOVY SAUCE anchovy sauce mixed with pineapple, chili, garlic & lime juice	 90
DUA CẢI CHUA XÀO THỊT HEO BA CHỈ I STIR FRIED SALTED CABBAGE WITH PORK BELLY with garlic, spring onions & big red chili	 120
BÍ ĐỎ HẦM ĐẬU PHỘNG I STEWED PUMPKIN WITH FRESH PEANUTS garnished with corianders	 110
BÔNG THIÊN LÝ XÀO THỊT BÒ I WOK FRIED CORDATA WITH SLICED BEEF marinated sliced beef with garlic, shallots & pepper	 160
DUA MÔN MUỐI CHUA XÀO THỊT HEO BA CHỈ I STIR FRIED PICKLED TARO STEMS WITH PORK BELLY marinated sliced pork belly with oyster sauce, garlic, shallots & pepper	 110

MÓN CHÍNH
MAIN COURSES

CÁ KHO TRUYỀN THỐNG TRONG NIÊU ĐẤT I TRADITIONAL BRAISED FISH IN CLAY POT slow simmered with galangal & lemongrass, blended with spicy vegetables and garnished with spring onions & chili	 240
VỊT NẤU CHAO VÀ KHOAI MÔN I STEWED DUCK WITH TARO AND FERMENTED BEAN CURD diced duck & taro, red chili, coconut juice, mixed vegetables & herbs served with fresh noodles or bread	 220
CÁ CƠM KHÔ KHO KHẾ I SIMMERED AND DRIED ANCHOVIES WITH STAR FRUITS with garlic shallots, pepper, small red chili & anito seed oil	 180
CÁ CHÌNH ẨM CHUỐI I BRAISED EEL WITH GREEN BANANA marinated eel with turmeric & chili, shallots, pepper & fish sauce	 350
CÁ LỘC CHIÊN GIÀ CÂY I PAN FRIED SNAKEHEAD FISH WITH FIVE-SPICES with turmeric shallots, garlic, galangal, lemongrass, shrimp paste & fermented sour rice paste	 190
HEO BA CHỈ KHO NƯỚC DỪA I BRAISED PORK BELLY IN COCONUT JUICE with garlic, shallots, fish sauce & black pepper	 200
CÁ CHUỒN CHIÊN NÉN VÀ ỚT XANH I PAN FRIED FLYING FISH WITH WHITE SHALLOTS AND GREEN CHILI with lemongrass, fish sauce & turmeric	 190
CÁ CƠM KHO DỪA MÔN I SIMMERED DRIED ANCHOVIES WITH PICKLED TARO STEMS with garlic, shallots, pepper, small red chili & fish sauce	 180
ĐŨI GÀ ÁP CHẢO CHẤM MẮM RUỐC HUẾ I PAN SEARED CHICKEN DRUMSTICKS HUE STYLE roasted chicken leg, minced chili & lemongrass, shrimp paste reduction	 210
ỐC ẨM CHUỐI VÀ HEO BA CHỈ I SIMMERED SNAILS & PORK BELLY simmered snails with green banana, pork belly, shallots bean curd and fish sauce	 220
CÁ CẦN KHO NGHỆ I BRAISED SMALL RICE FIELD FISH WITH TURMERIC with garlic, white shallots, turmeric leaves, green chili & chive	 180
CÁ BỐNG KHO TỘ I BRAISED GOBY FISH IN CLAY POT braised goby fish with shallots, small red chili & black peppercorn	 230
TÔM NƯỚNG MUỐI ỚT XANH KIỂU DÀ NẰNG I GRILLED TIGER PRAWNS WITH GREEN CHILI SAUCE served with green mustard plant	 250
GÀ ĐEO LÈ HẤP MUỐI SẢ I STEAMED WHOLE CHICKEN with lemongrass, lime, salt & black pepper	 350

SIDE DISHES - MÓN ĂN KÈM

RAU SÂM LUỘC CHẤM MẮM RUỐC I STEAMED PURSLANE WITH SHRIMP PASTE SAUCE served with shrimp paste, garlic, chili & ginger	 90
HẢI SÂM XÀO NẤM I WOK FRIED SEA CUCUMBER & ASSORTED MUSHROOMS with oyster sauce, sesame oil & dark soya sauce	 390
DUA GANG MUỐI XÀO THỊT HEO BA CHỈ I WOK FRIED PICKLED CASABA MELON WITH PORK BELLY marinated sliced pork belly with black pepper, garlic, garnished with spring onions & big chili	 140
RAU ĐEN LUỘC CHẤM MẮM NEM I STEAMED AMARANTH WITH ANCHOVY SAUCE anchovy sauce mixed with pineapple, chili, garlic & lime juice	 90

CƠM - MỠ - PHỞ
RICE - NOODLES

MÌ QUẢNG THỊT GÀ I MY QUANG CHICKEN NOODLE SOUP turmeric flat rice noodles with simmered chicken and green chili, lime wedge, mixed garden herbs & sesame crackers	 180
CƠM TRẮNG I STEAMED WHITE RICE	 30
PHỞ BÒ KIỂU FURAMA I FURAMA BEEF NOODLE SOUP flat white noodle soup with sliced beef served with homemade pickled garlic slices & chili paste	 180
BÚN BÒ HUẾ I HUE NOODLE SOUP sliced tender beef and cubed pork leg in lemongrass, shrimp paste flavoured with pickled shallots and chili, garden herbs & lime wedge	 180
PHỞ XÀO HẢI SẢN I WOK FRIED RICE NOODLES WITH SEAFOOD prawns, squid, fish & vegetables in brown garlic sauce garnished with coriander & chili	 150
CƠM CHIÊN HẢI SẢN I FRIED RICE WITH SEAFOOD fish, squid, prawns, diced carrots, green peas, onions, corn & egg	 210
CƠM CHIÊN CUNG ĐÌNH I ROYAL FRIED RICE fried prawns, beef loaf, pickled pork, pork belly & vegetables served with soya sauce	 210
CƠM CHIÊN RAU CÚ I VEGETABLE FRIED RICE diced carrots, green peas & corn	 110
BÚN CHẢ CÁ DÀ NẰNG I FISH CAKE NOODLE SOUP FROM DANANG rice noodles with fish loaf, tomatoes, red chili & mixed garden herbs	 180

MÓN TRÁNG MIỆNG
DESSERTS

BÁNH DA LỢN I HOI AN LAYER CAKE	 90
BÁNH PHỞ MẠI VỊ XOÀI VÀ CHANH DÂY I MANGO AND PASSION FRUIT CHEESECAKE	 180
BÁNH ĐẬU XANH VỊ GỪNG I GINGER FLAVORED MUNG BEAN CAKE	 90
CHÈ TRÔI NƯỚC I VIETNAMESE DUMPLING SWEET SOUP	 90
CHÈ NGON MỖI NGÀY I SWEET OF THE DAY	 90
KEM NGON MỖI NGÀY I ICE CREAM OF THE DAY	 180
CHÈ KHÚC BẠCH I TOFU & LYCHEE IN GINGER SYRUP	 90
XÔI ĐƯỜNG I STICKY RICE SWEET CAKE	 90
ĐẬU HŨ I SOYBEAN PUDDING WITH CARAMEL GINGER SYRUP	 90
CHÈ HẠT SEN I CHILLED TENDER LOTUS SEEDS IN ROCK SUGAR SWEET SOUP	 90
KEM DỪA I COCONUT ICE CREAM	 180
TRÁI CÂY THEO MÙA I SEASONAL FRESH FRUIT PLATE	 150
KEM TRÁI CÂY NHIỆT ĐỚI I TROPICAL FRESH FRUIT ICE CREAM	 180
CHÈ NÉN VỚI ĐƯỜNG PHÈN I CHILLED TENDER LOCAL WHITE SHALLOTS IN ROCK SUGAR SWEET SOUP	 150
TỔ YẾN CHUNG ĐƯỜNG PHÈN I STEAMED BIRD NEST WITH LONGANS IN ROCK SUGAR SWEET SOUP	 700