



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.

MÓN NHÉ

BAR SNACKS

Thịt nguội, phô mai, mứt, đồ chua Cold cuts, local cheese, jam, pickles Phục vụ với bánh mì nướng nhà làm Served with toasted slices of our homemade banh mi	450,000
Mực Cơm Tắm Gia Vị Marinated Baby Squid Xốt XO, hành lá Vietnamese XO mayo, spring onion	200,000
Sò Quạt Nướng Grilled Horn Scallop Xốt giấm quả thanh yên, củ cải, dưa leo, lá tía tô Yuzu vinaigrette, radish, cucumber, shiso	250,000
Cá Ngừ Tái Tuna Ceviche Trái tắc, ngò gai, dầu ớt, đậu phộng Calamansi, sawleaf, chili oil, peanuts	250,000
Súp Tôm Ghẹ Cù Lao Chàm Lobster & Crab Bisque Nước cốt dừa, gừng, lá chanh Coconut, ginger, lime leaf	250,000
Khoai Môn Chiên Taro Fries Tương cà vị me nhà làm Homemade tamarind ketchup	180,000

TỪ VƯỜN

FROM THE GARDENS

Xa Lát Lolla Lolla Lettuce Nho ngâm chua, hạt điều, phô mai feta <i>Pickled grapes, mint, cashew, feta cheese</i>	250,000
Cà Chua Làng Rau Trà Quế Tra Que Tomatoes Các loại rau húng, sốt lá quế hạt hướng dương, dưa leo, phô mai tươi Đà Lạt <i>Assorted basil, sunflower seed pesto, cucumber, Da Lat fresh cheese</i>	250,000

BÁNH MÌ

VIETNAMESE FLATBREAD

Các loại rau xanh & phô mai Wild greens & Mozzarella	350,000
Cà chua, phô mai Ricotta & thịt má heo xông khói Tomato, Ricotta, Guanciale	350,000
Sốt lá quế tây & nghêu Pesto, Arugula & Clams	350,000
Cà tím & sốt XO Eggplant & XO sauce	250,000
Bí đỏ, scamorza xông khói & hạt Pumpkin, smoked scamorza & seeds	250,000

HẢI SẢN

CHAM ISLANDS SEASONAL SEAFOOD

Hải Sản Cù Lao Chàm

Cham Islands Seafood

Theo thực đơn hải sản tươi trong ngày. Chúng loại và giá cả có thể thay đổi tùy theo sản lượng đánh bắt trong ngày của ngư dân địa phương. Giá món trong ngày được định sẵn, hoặc chúng tôi sẽ lựa chọn món dựa theo mức giá mà quý khách mong muốn.

See the menu board for fresh catch of the day. The variety & price may vary based on the catch of the day by the local fisherman. Platter price available for the day or give us a budget and we'll pick for you!

Lẩu Hải Sản Seafood Hotpot for two Dùng kèm: Bún tươi hoặc mì, rau củ theo mùa, các loại rau mùi <i>Served with: Noodles, seasonal vegetables, herbs salad</i>	Từ / From 2,500,000
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MÓN NƯỚNG

OVEN & GRILL

Mỳ Tầm	350,000
Hoi An "Lasagna"	
Bánh tráng, xúc xích heo, ớt chuông, cà tím <i>Rice paper, pork sausage, capsicum, eggplant</i>	
Cá Chẽm Nướng	350,000
Grilled Seabass	
Sả, ớt, tỏi, sốt tiêu xanh <i>Lemongrass, chili, garlic, green peppercorn sauce</i>	
Thăn Ngoại Bò Úc	1,200,000
Grass-Fed Australian Cube Roll	
Sốt tiêu đen <i>Black pepper jus</i>	

TRÁNG MIỆNG

SWEETS

Dưa Hấu Nướng	160,000
Grilled & Chilled Watermelon	
Lá húng lủi, chanh dây, kem đá bào vị sake, tía tô <i>Mint, passionfruit, sake granita, shiso</i>	
Dâu Đà Lạt	180,000
Da Lat Strawberry	
Sốt chanh vàng, bánh mì đen <i>Lemon curd, black sesame streusel</i>	
Kem Các Loại	160,000
Seasonal Ice Cream	
Vani, sô cô la, dừa hoặc theo mùa <i>Vanilla, chocolate, coconut or ask for seasonal flavours</i>	

TRUYỀN THỐNG & CHO TRẺ EM

CLASSICS & FOR KIDS

Khoai Tây Chiên French Fries	100,000
Salad Trộn Green Salad Các loại xà lách, cà chua, dưa leo, hành tây Green salads, tomato, cucumber, onion	250,000
Salad Cá Ngừ Kiểu Namia Namia Nicoise Salad Cá ngừ Cù Lao Chàm, đậu que, trứng cút, sốt mù tạt Tuna from Cham Islands, green bean, quail eggs, dijon dressing	280,000
Bơ Gơ Bò Beef Sliders Đồ chua, xà lách, sốt mayonnaise tỏi Pickles, lettuce, garlic mayo	280,000
Bánh Mì Kẹp Banh Mi Club Gà, thịt ba chỉ muối xông khói, cà chua Chicken, bacon, tomato	250,000
Bánh Mì Sandwich Cá Fish Sandwich Cá chẽm, salad trộn, sốt mayonnaise quế tây Seabass, herb salad, pesto mayo	250,000
Mỳ Ý Bò Bằm Spaghetti Bolognese Mỳ spaghetti, bò, cà chua hầm, phô mai parmesan Spaghetti, beef, tomato ragout, parmesan	250,000
Mỳ Ý Nghêu Vongole Linguine Nghêu, tỏi, lá ngò tây Clams, garlic, parsley	250,000



CHAPTER

SIGNATURE COCKTAILS

Stillness

Vodka infused with sencha, junmai sake, lemon, sugar syrup

220,000

Snow Camellia

Vodka, grenadine, creme de cassis, top-up cream

220,000

Fellowship Cup

Suntory sui gin, mugi tea, top-utp tonic water

220,000

Blossom Breeze

Hennessy infused with miso, orange juice, lemon juice,
plum pickle juice, sugar syrup

280,000

Winter Hill

Roku gin ilnfused with sugar beet, yuzu juice, DOM benedictine

280,000

Imperfect Beauty

Sui gin ilnfused with spices, Midori, maraschino, top-up sparkling brut

280,000

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CHAPTER

DRINKS

FRUIT JUICES

95,000

Fresh Coconut

Lime Juice

Seasonal Fruit Juice

(Solo or Combo)

Pineapple/ mango/ carrot/
orange/ passion/ watermelon/
cucumber/ apple

ASK FOR HERB AND SPICE RECOMMENDATIONS:

Cinnamon, ginger, turmeric,
calamansi zest, mint, Vietnamese basil,
young celery

SMOOTHIES

120,000

Mango Coconut

Banana Peanut Butter

Papaya Marmalade

HOMEMADE KOMBUCHA

120,000

Lemon & Cooling
Herbal Tea Kombucha

Butterfly Pea & Purple
Healing Tea Kombucha

MOCKTAILS

Mango Mango

Mango juice, salted Omai, lime
and sugar cane syrup

200,000

Kumquat Cinnamon Tea

Black tea, kumquat juice, cinnamon syrup, lime

200,000

Butterfly Pea Coco

Coconut water infused with dry butterfly
pea flowers, passion fruit, rock sugar syrup

200,000

Dracontomelon

Dracontomelon, rose water, lime, sugar syrup

200,000

Tamarind With Sunset

Iced tamarind sauce, pineapple juice,
sugar syrup

200,000

SOFT DRINKS

Glassia Still Water 0.45L 70,000

Sprite | Coke | Diet Coke |
Coke Zero 70,000

Tonic | Soda | Ginger Ale 70,000

San Pellegrino 0.75L 190,000

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BEER

Larue - Local Beer

(ABV 4.6%)

Local beer with sweet honey aroma, oats and wheat, complemented by rich cereal notes

80,000

Tê Tê - Juicy Peach Ale

(ABV 4.2%)

A white ale with a fruity explosion, tangy crispness, unfiltered process preserve the aromas

200,000

Overmorrow - Sơn Sette

(ABV 5%)

Made by handpicked spices from mountainous northern Vietnam, rustic grain flavors with aromas of berries and Vietnamese pepper

200,000

Asahi (ABV 5%)

160,000

Sapporo (ABV 5%)

120,000

CLASSIC COCKTAILS

Old Fashioned	200,000
Amaretto Sour	220,000
Negroni	200,000
Espresso Martini	200,000
Mandarin Mimosa	250,000
Pina Colada	200,000
Long Island Iced Tea	250,000
Tom Collins	200,000
Margarita	220,000
Cosmopolitan	200,000
Gimlet	200,000
Bloody Mary	250,000
Mai Tai	250,000
White Russian	200,000
Daiquiri	200,000
Mango, Lemongrass	
Whiskey Sour	250,000
Garibaldi	200,000
Gordon Breakfast	200,000
Classic Mojito	200,000
Vietnamese Mojito	250,000
Aperol Spritz	250,000
Spicy Margarita	250,000

GIN (50ML)

Gordon's London Dry Gin	120,000
Bombay Sapphire	150,000
Hendrick's	180,000
Sipsmith London Sloe	200,000

RUM (50ML)

Havana Anejo 3 yrs	120,000
Cachaça 51	150,000
Kraken Spiced Rum	200,000
Belami Calyx Edition	350,000

VODKA (50ML)

Absolut	120,000
Beluga	250,000
Grey Goose	250,000

TEQUILA (50ML)

Jose Cuervo Silver	150,000
1800 Coconut Tequila	250,000
Creyente Mezcal	280,000
Patron Anejo	550,000

JAPANESE WHISKY (50ML)

Akashi White Oak	250,000
Nikka from The Barrel Whisky	950,000

BLEND SCOTCH WHISKY (50ML)

Naked Grouse	VND 220,000
J.W Platinum	VND 350,000

SINGLE MALTS SCOTCH WHISKY (50ML)

Glenfiddich 12 yrs	280,000
Singleton 12 yrs	320,000
Laphroaigh 10 yrs	380,000
Macallan Sherry Oak 12 yrs	650,000

COGNAC (50ML)

Hennessy V.S	220,000
Hennessy X.O	900,000

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VIETNAMESE CRAFT SAKE

Mùa Craft Sake - Classic

(ABV 14%)

Robust, umami-laden sake balanced with crisp acidity and sweetness. Notes of lychee, pear and apple with a palate of white grape, yogurt and soursop leaving a creamy yet zippy finish.

300ml | 750,000

720 ml | 1,500,000

Mùa Craft Sake - Pure Rice

(ABV 15%)

Unique characteristics the rice gives off an aroma of coconut, pineapple and popcorn on the nose with a dry finish.

300ml | 750,000

372 ml | 1,500,000

Mùa Craft Sake - Passion Fruit Cubeb

(ABV 15%)

Mùa passionfruit cubeb sake is intense and impressive. The perfumed aroma of passion fruit is paired with a bouquet of citrus courtesy of the cubeb pepper.

300ml | 750,000

372 ml | 1,500,000

JAPANESE SAKE

Chikusui 17

Jyunmai Shu (ABV 17%)

2,300,000

(720ml)

Chikusui 17

Dai Ginjyo (ABV 17%)

2,700,000

(720ml)

JAPANESE SOCHU

Kogen

(ABV 17%)

3,200,000

(720ml)

Tsukushi no Bozu

(ABV 38%)

5,900,000

(720ml)

Single Cask

Sochu Sakura (ABV 44%)

6,500,000

(375ml)

APERITIF (50ML)

Ricard

120,000

Campari

120,000

Aperol

120,000

Pimm's No.1

150,000

Lillet Blanc

210,000

LIQUEUR (50ML)

Malibu

180,000

Tia Maria Coffee Liqueur

120,000

Choya Umeshu

120,000

Grande Absente 69%

380,000

DIGESTIF (80ML)

Quinta do Noval

White Port

380,000

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CHAPTER

NAMIA WINE

Our wines have been thoughtfully curated together with a French Sommelier, to offer an exciting wine list that is completely organic and bio-dynamic. The influence of ancient traders on Hoi An, our philosophy of wellbeing and our sustainable approach are reflected throughout.

While some accessible favourites may be known, you will also have an opportunity to discover some unique and distinctive wine offerings.

ORGANIC WINE

Generally referred to as wine made from grapes that were farmed organically, without synthetic pesticides. For some stricter classifications, organic wine refers to wines made from grapes that have also not had any synthetic additions, and often no sulfur added during vinification.

BIODYNAMIC WINE

Typically refers to wines produced using a holistic approach that integrates organic farming principles with specific bio-dynamic practices. Similar to organic wine, these also avoid synthetic pesticides, but beyond that, see the land, vineyard and its product as an inter-connected ecosystem.

Please note that some producers farm organically or bio-dynamically as a process but often without official certifications. Both organic and bio-dynamic wines may still contain sulfates for preservation.

WINE BY GLASS

ROSE WINE

Glass

Bottle

Domaine de la Cadènière, “La Huppe”,
Côteaux d’Aix en Provence
Syrah, Clairette, Grenache Gris - France

350,000

2,250,000

WHITE WINE

Glass

Bottle

Château Haut-Meyreau, L’Exalté,
Bordeaux (Sustainable)
Sauvignon Blanc - France

180,000

890,000

D’Arenberg, The Stump Jump
Lightly Wooded Chardonnay - Australia

250,000

1,500,000

RED WINE

Glass

Bottle

Boutinot, The Last Stand, Victoria (Vegan)
Shiraz - Australia

180,000

980,000

Miguel Torres, Las Mulas, Central Valley
Cabernet Sauvignon - Chile

280,000

1,500,000

WINE BY BOTTLE

CHAMPAGNE

Champagne Taittinger, Nocturne “City Lights” Chardonnay, Pinot Noir, Pinot Meunier - France	5,900,000
Pertois Moriset Rosé Blanc, Grand Cru, Mesnil Sur Oger Chardonnay, Pinot Noir - France	8,900,000

WHITE WINE

FR	Jean Luc Colombo, “la Violette” Viognier Viognier - France	1,700,000
	Château Aurore, Les Fleurs du Mal, Bordeaux Sauvignon Blanc, Sauvignon Gris - France	1,900,000
	Pascal Jolivet Attitude Sauvignon Blanc - France	2,100,000
	Domaine de La Bongran, Vire Clesse, Quintaine Chardonnay - France	3,900,000
IT	Progetto Lageder, Cantina Riff, Pinot Grigio delle Venezie DOC Pinot Grigio - Italy	1,500,000
	Envínate, “Benje Blanco”, Ycoden-Daute-Isora Listán Blanco - Italy	3,300,000
	Foradori, Fontanasanta, Vignetti delle Dolimiti Manzoni Bianco - Italy	3,800,000
SA	Radford Dale Vinum Chenin Blanc - South Africa	2,100,000
CHL	Miguel Torres, Andica Reserva, Curico Valley Gewurztraminer - Chile	1,700,000

ROSE WINE

D’Estoublon Roseblood Coteaux Varois En Provence Grenache - Cinsault - Tibourenr - France	2,500,000
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RED WINE

FR	M.Chapoutier Costières de Nimes Collection BIO Syrah, Grenache, Mourvedre - France	1,200,000
	Baron Philippe de Rothschild Mouton Cadet Merlot, Cabernet Sauvignon, Cabernet Franc - France	1,900,000
	Louis Jadot, “Combes Aux Jacques”, Beaujolais Villages Gamay - France	1,900,000
	Domaine des Equis, “Equinoxe” Crozes Hermitage Syrah - France	2,700,000
	Francois de Nicolay, Pinosheim, Vin de France Pinot Noir - France	2,700,000
	Chateau Smith Haut Lafitte, Grand Cru Classé Cabernet Sauvignon, Merlot - France	5,200,000
IT	Banfi, Placido Chianti DOCG (Sustainable) Sangiovese - Italy	1,300,000
	Arianna Occhipintti, “SP68”, Terre Siciliane Nero d’Avola, Frappato - Italy	4,900,000
ESP	Telmo Rodriguez, “Al Muvedre”, Alicante Monastrell - Spain	1,400,000
CHL	Radford Dale Vinum Pinot Noir - South Africa	2,100,000

ORANGE WINE

Château Haut-Meyreau, Orange is the New Wine, Vin de France Sauvignon Blanc, Muscadelle - France	1,600,000
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SWEET WINE

Banfi, Sciandor, Moscato d’Asti DOCG (Sustainable) Moscato/ Muscat - Italy	2,100,000
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CHAPTER

COFFEE & TEA

It is believed that the coffee plant was first introduced to Vietnam in 1857 by French missionaries. The height of coffee production occurred in the early 20th century as small-scale production increasingly shifted towards commercial plantations. Today, Vietnam has a thriving coffee culture, with over half a million cafes in the country in 2024!

NAMIA COFFEE BEAN LIST

YOUR CHOICE OF BEAN

Namia Blend
80% arabica, 20% robusta

Lang Biang
Black Honey Process
100% arabica

Gia Lai
Fermented Process
100% arabica

Son La
Washed Process
100% arabica

Dak Nong
Natural Process
100% robusta (medium/dark)

Quang Tri
100% robusta (medium/dark)

Vietnamese Decaffeinated
100% robusta

YOUR CHOICE OF MILK

Dalat Milk
Skim Milk
Oat Milk
Almond Milk

CAN BE SERVED WITH

Natural cane sugar
Stevia syrup
Coffee blossom pure raw honey

TRADITIONAL VIETNAMESE PHIN FILTER

ROBUSTA 100%, DAK NONG, VIETNAM

Vietnamese Black Coffee	55,000
Phin coffee, straight (hot/ice)	
Vietnamese Milk Coffee	55,000
Phin coffee, condensed milk (hot/ice)	
Bạc Xỉu	55,000
Phin coffee, condensed milk, fresh milk, ice	

INSPIRED COFFEE

ROBUSTA 100%, DAK NONG, VIETNAM

Vietnamese Coconut Coffee	65,000
Phin coffee, coconut milk, condensed milk	
Vietnamese Salt Coffee	65,000
Phin coffee, condensed milk, Cà Ná salted cream	
Vietnamese Egg Coffee	55,000
Phin coffee, egg yolk, honey	
Banana Brûlée Coffee	95,000
Phin coffee, banana, oat milk, caramelized cane sugar	

CLASSIC COFFEE

ASK FOR A BEAN RECOMMENDATION

Espresso	60,000
Espresso, straight	
Double Espresso	80,000
Double shot espresso, straight	
Americano	60,000
Espresso with extra hot water	
Latte	80,000
Espresso, steamed milk, lightly topped with foamed milk	
Cappuccino	80,000
Espresso, steamed milk, topped with a deep layer of foamed milk	
Flat White	80,000
Espresso, steamed milk and a hint of microfoam on the surface	
Mocha	80,000
Espresso, Alluvia chocolate, steamed milk, topped with lightly foamed milk	

COLD BREW COFFEE

ARABICA 100%, LANG BIANG, BLACK HONEY PROCESS

Original Vietnamese Coldbrew	70,000
Coldbrew coffee, orange slice	
Kumquat Coldbrew	70,000
Coldbrew coffee, mandarin marmalade, kumquat juice	
Tamarind Coldbrew	70,000
Coldbrew coffee, tamarind, orange juice	

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OTHER FAVORITES

Matcha Latte	95,000
Matcha powder, steamed milk, lightly topped with foamed milk	
Tumeric & Ginger Latte	95,000
Turmeric powder, ginger powder, steamed milk, lightly topped with foamed milk	
Classic Alluvia Hot/Iced Chocolate	95,000
Alluvia chocolate, steamed milk, lightly topped with foamed milk	
Spiced Cinnamon Chocolate	95,000
Alluvia chocolate, spiced cinnamon syrup, steamed milk, lightly topped with foamed milk	

LOCAL ARTISAN TEAS

AN NHIÊN FARM, HO CHI MINH CITY, VIETNAM

Black Five Tea	80,000
<i>Beautifies skin and hair, anti-aging</i>	
Black sesame, black mulberry, black goji berry, black sticky rice, black beans	
Black & Brown Tea	80,000
<i>Cooling body and liver detoxification</i>	
Brown rice, black beans	
Buds & Berries Tea	80,000
<i>Anti-aging and relaxation</i>	
Chrysanthemum, longan, goji berry, jujube, rose bud	
Rest & Digest Tea	80,000
<i>Digestive support after meals</i>	
Chrysanthemum, rose buds, stevia, artichoke, licorice, senna seeds	

ORGANIC & FAIR TRADE TEAS

LOSE LEAF IN TEAPOT, FOLLIET CAFÉ & THÉS

Black Tea	80,000
Green Tea	80,000
Jasmine Tea	80,000
Oolong Tea	80,000

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