

Specialities in Danang:

Bánh tráng cuốn thịt heo (sliced pork-meat rolled) with wet and dry rice paper and vegetables dipped in the special sauce made from salted fish.

Best place: Tran restaurant (address: 300 Hai phong str., excellent but very expensive), Đại Lộc Restaurant (97 Trung Nữ Vương), Mrs Hường restaurant (35/2 Hàm Nghi).



Mỳ Quảng (Quang-style noodle): rice noodle and variety of herb, lettuce, flower of bananas put into a big bowl with peanut and Vietnamese crackers, then mixed and poured with broth.

Best place: Mrs Hường restaurant (address: 35/2 Hàm Nghi), Mrs Mua restaurant (21 Trần Bình Trọng), Mỳ Quảng Thi (251 Hoàng Diệu)



Fish cake noodle (bún chả cá): a bowl of fish cake noodle full of broth made from fish, pumpkins and pineapple.

Best place: Quán bún chả cá Nguyễn Chí Thanh (address: 109 Nguyen Chi Thanh), Bún chả cá Ông Tạ (113A Nguyen Chi Thanh)



Bánh xèo (pancake with meat and shrimp and vegetable): fried crispy yellow-color pancake (from rice flour mixed with water, coconut cream sauce, turmeric powder) with shrimp, pork, green bean, onion, bean sprouts.

Best place: Mrs Dương (Quán Bánh Xèo Bà Dương, address K280/23, Hoàng Diệu), Mrs Hồng (84 Lê Độ).



Sea-food: Da Nang is situated right on the coast of the glittering South China Sea; the seafood is a major feature of the area's cuisine. The very tasty dishes: squids (kalmary), shrimps, mussels, oysters, special snails (ốc hương).

Do not take any dish from the jellyfish (melduza)!

Best place: Quán Bé Anh (200m from the Beautiful Beach hotel, near the beach, reasonable price, many choices, but very crowded. Seafood is sold by weight, you can pick your ingredients from the buckets of live crustaceans and shellfish that are on display), the restaurants along My Khe beach (the closest beach to Beautiful Beach hotel).



Specialities in Hoian:

Cao Lầu: Hoi An's exclusive udon-like noodle dish topped with pork slices, herbs, crunchy noodle offcuts, pork broth and chili jam.

Best place: Cao Lầu bà Bé (address: in Trần Phú str., close to the market and the ancient well), Trung Bắc restaurant (87 Trần Phú), Phố Xưa (35 Phan Chu Trinh).



Queen sandwich: Bánh mì Madame Khánh: the best Vietnamese sandwich (115 Trần Cao Vân)



Bánh ướt thịt nướng (grill pork meat rolled with wet rice paper and vegetables): along the Hoai river bank and in many streets, e.g. in Hai Ba Trung str., on the way walking from Trade Union hotel (in Tran Hung Dao str. to the old town).



Specialities in Hue:

Bánh bèo (water fern cake): a kind of small steamed rice pancake in white-nearly transparent color having a dimple in the center, covered with savory recipes including chopped dried or fresh shrimp, scallions, mung bean paste, crispy fried shallots, fish sauce, rice vinegar, and oil.

One portion consists of one big plate with 8-12 small cake. We often order it with small portions of many other different cakes bánh bột lọc, bánh nậm, bánh ít (shrimp and pork dumplings...)

Best place: Bánh bèo Bà Cự (address: nr 23 in a small street near 177 Phan Đình Phùng (or other entrance from other end of such a small street from 148 Nguyễn Huệ), other place: 107 Nguyễn Huệ), Bánh bèo bà Đồ (8 and 78 Nguyễn Bình Khiêm).



Com-bún-mì-cháo hến (rice-vermicelli-noodle with mussels): with boiled mussel, star fruit, fish sauce, cabbage, onion, pepper, peanut, chili, and a variety of herbs, added with boiled mussel broth.

Best place: Com hến Trương Định (address: 2 Trương Định), many small restaurants along Han Mac Tu street).



Bún bò Huế (Hue style beef vermicelli; Bún bò giò heo (beef and pig's knuckle vermicelli): a soup vermicelli dish with the broth, thin slices of beef shank, chunks of boiled oxtail, and pig's knuckles with a plenty of herbs like sprouts, lime wedges, cilantro sprigs, onions, and sliced banana blossom.

Best place: Quán bún bò (17-19 Lý Thường Kiệt)



Chè Huế (Huế's sweet dessert soup): about two dozen types of sweet soup from different beans, lotus...all seven colors in the pot. One can choose any type or mixed paid per cub.

Best place: Chè Mợ Tôn Đích (65 Trần Hưng Đạo, from Hotel Thanh Noi: turning left and then right along Dinh Tien Hoang to the end at the cut with Tran Hung Dao, on the other side of the street, it is open only in the evening).



Mộc Viên restaurant, 2/3/4A Hoài Thanh, Thủy Xuân, Hue.

It is far away from the old town, but it is worth visiting such a beautiful and special restaurant in the sweet olive garden with small lakes filled with water lily, lotus and frog's shouting ☺.

Each table is in a small hut. ***It is exceptionally romantic atmosphere.***

All the best Hue's food can be found here.

