



SAPA ROOMS
boutique hotel

VIETNAMESE MENU

SALADS
70,000VND

Banana flower salad with grilled chicken

One of the most popular salads throughout Vietnam, grilled chicken breast, banana flower, lotus root, coriander, mint, lime, peanuts and lettuce.

Green mango salad with grilled chicken

A deliciously tangy salad of shredded green mango, fresh mountain herbs, topped with grilled prawns.

Green papaya salad

Shredded green papaya and fresh mountain herbs, topped with grilled chicken.

Tamarind beef with lime dressing and cucumber salad

Sliced marinated roast tamarind beef, roasted peanuts with a light lime dressing, served with a traditional Vietnamese cucumber salad.

Young jackfruit salad with tofu and mixed greens

This is a market special, available when in season. A real delicacy.



COOKING CLASSES

Learn hands on how to cook some delicious, authentic Vietnamese meals. Ask your waiter today for more details or to make a booking.



Daily at 9:30am our Vietnamese cooking class takes a tour of the colourful Sapa Market, providing an authentic Sapa experience. Your chef will explain the ingredients used in your cooking lesson. We then transport you to our beautiful cooking class located 6km outside Sapa town in our Hmong Mountain Retreat.

SOUPS
45,000VND

These soups are traditional Vietnamese dishes, typically served at every family meal.

Pho ga - Vietnamese chicken noodle soup

Chicken stock, free from MSG with star anise, fresh ginger, cardamom, served with fresh market herbs and a wedge of lime.

Pho Bo - Vietnamese beef noodle soup

Beef stock free from MSG with spring onions, mountain herbs and spices, served with fresh market herbs and a wedge of lime.

Bun Moc - vermicelli noodle soup

Made from pork and shiitake mushroom broth. This is a delicious, earthy, yet light noodle soup, popular in Northern Vietnam.

Canh Chua Ca - Hot and sour fish soup with mountain mushrooms

A tangy soup, popular in North Vietnam, a great balance of hot, sweet and sour flavours. Chillies provide the heat, tamarind produces the tartness and the delicious sweetness comes from ripe pineapple.

Chao Xa Ga - Chicken rice soup with lemongrass

Light and refreshing, the perfect choice for a hot day as well as a great pick me up after trekking.

Minh Ga - Glass noodle chicken soup

A light chicken consommé stock with spring onions, fresh coriander, chicken breast, mushrooms and glass noodles.

Canh Tofu - Tofu, mushrooms, tomato ginger and coriander soup

A delicious light soup with tofu, mushrooms, tomato, spring onions, ginger and coriander.

Cabbage leaf dumpling soup

A light vegetable broth with shrimp and pork filled dumplings wrapped in cabbage leaves.

All natural ingredients and no MSG

SPRING ROLLS AND WONTONS
50,000VND

All served with a delicious dipping sauce.

Fresh vegetarian spring rolls

Carrot, cucumber, mountain herbs, vermicelli, green mango and coriander.

Fresh chicken and mango spring rolls

Chicken breast, carrot, cucumber, mountain herbs, vermicelli, green mango, coriander.

Fresh pork spring rolls

Pork, mushrooms, carrot, cucumber, mountain herbs, vermicelli, coriander.

Fried pork spring rolls

Grilled pork, fried shallots, mixed herbs, mushrooms, coriander and vermicelli.

Sapa salmon Fried spring rolls

Grilled Sapa salmon, fried shallots, mixed herbs, mushrooms, coriander and vermicelli.

Fried vegetarian spring rolls

Fried shallots, mixed herbs, mushrooms, tofu, coriander and vermicelli.

Fried snail and spring onion spring rolls


Grilled Sapa snails, fried shallots, spring onions, mixed herbs, mushrooms, coriander and vermicelli.

Vegetarian Wonton

Vegetarian wontons made with rice flour and filled with tofu, mountain mushrooms egg, herbs and spices. Fried and served with a salad garnish.

Wonton pork and prawn

Wontons made with rice flour filled with pork and prawns, egg, herbs and spices. Fried and served with a salad garnish.



What would a vacation be without great food, a lot of care is taken to ensure our food is a memorable part of your travels.



TRADITIONAL HOME STYLE VIETNAMESE FOOD

90,000VND

This is a selection of food served at a Vietnamese family dinner. They are completely authentic in flavours.

Set One: Nguyen family

- + Fresh chicken Spring Rolls
- + Glass noodle chicken soup
- + Stir fried green vegetables with garlic and oyster sauce
- + chicken clay pot with steamed rice with

Set Two: Pham family

- + Fried pork spring rolls
- + Pho Bo soup
- + Stir fried green vegetables with garlic and oyster sauce
- + Wild Sapa pork with steamed rice

Set Three: Dang family

- + Fresh Salmon spring rolls
- + Chicken rice soup with lemongrass soup
- + Stir fried green vegetables with garlic and oyster sauce
- + Fish in banana leaves served with steamed rice.

Set Four: Duc family

- + Fresh vegetarian spring rolls
- + Cabbage leaf dumpling soup
- + Stir fried green vegetables with garlic and ginger
- + Green banana eggplant clay pot served with steamed rice.

Ask for our
Western Menu

SAPA BEEF 90,000VND

Bo la Lot - Beef and lemongrass wrapped in Betel leaves

Fragrant grilled rolls of beef seasoned with lemongrass, cinnamon bark, and mixed spices, wrapped up in wild betel leaves. Served with our dipping sauce and steamed rice.

Bo Xao Rau - Stir fried beef and seasonal vegetables

Marinated Sapa beef fillet, stir fried with mountain herbs and spices and seasonal vegetables. Served with steamed rice.

FRESH FISH FROM THE MARKET 90,000VND



Cha Ca

A legendary Hanoian dish, so popular a street in Hanoi is named after it. Made with chunks of fish, garlic, turmeric and grilled over charcoal for a smoky taste. Served with fresh dill, bun noodles, shredded lettuce, chopped peanuts, and nuoc cham.

Fish in banana leaves

A fragrant dish with pieces of white fish, chopped mushrooms, mung beans, glass noodles and fresh tumeric, steamed in banana leaves, served with steamed rice.

Stir fried coconut fish served with a cucumber salad

White fish fillets stir fried in a rich coconut sauce served with a traditional Vietnamese cucumber salad.

Stir fried fish with dill and tomato sauce

A traditional Vietnamese home cooked meal, white fish fillets stir fried in a rich tangy tomato sauce enriched with dill and mountain herbs. Served with steamed rice.

Stir fried fish with tamarind sauce

White fish fillets marinated in a fragrant fresh tamarind and mountain herb sauce. Served with steamed rice.

Stir fried fish with ginger and wild mountain mushrooms

White fish fillets stir fried with fresh ginger and wild Sapa mushrooms. Served with steamed rice.

WILD SAPA PORK 90,000VND

Grilled Sapa pork

Wild Sapa pork fillet, marinated in lemongrass and stir fried with pineapple, chilli and mountain herbs and spices. Served with steamed rice.

Pork satay skewers

Spice infused pork fillets grilled on bamboo skewers. Served with a delicious satay dipping sauce and steamed rice.

Stir fried pork with peanuts, lime and basil

Refreshingly light dish with stir fried pork fillets, lime, peanuts, basil. Served with steamed rice.

Grilled pork meatballs with mint and coriander

Traditional street food served with vermicelli noodles, lime wedges rice paper, leafy green salad and a delicious sweet and sour peanut sauce. Roll up and eat.

CLAY POT COOKING 90,000VND

The clay pot gives the ingredients a smokey, earthy flavour. We serve these dishes in a hand fired authentic clay pot. Served with steamed rice.

Pork in fresh coconut

Pork fillet marinated in fresh coconut with mushrooms, pork belly, herbs and spices.

Chicken mountain mushroom

Marinated chicken fillet in a rich mushroom sauce with herbs and spices.

Caramelised Fish with mountain mushrooms

Rich, strong and pungent flavours, white fish fillet slow cooked with shallots, a little pork, garlic and cracked black pepper.

Tofu and pumpkin

Fresh silken tofu, pumpkin, mountain herbs and spices slow cooked with onions and mushrooms.

Green banana and aubergine

Roasted green bananas, char grilled aubergine and silken tofu, slow cooked with onions and mushrooms in a fresh tumeric sauce.

Char grilled aubergine

Char grilled aubergine with silken tofu, slow cooked with onions, mountain herbs and mushrooms.

VEGETARIAN 70,000VND



Vegetarian coconut curry

Coconut curry with sweet potato, mushroom and tofu, served with steamed rice.

Tofu in homemade tomato sauce

Soft Sapa tofu in a tasty, rich tomato sauce, served with steamed rice.

Stir fried Sapa mountain mushrooms

Stir fried Sapa mushrooms in garlic and ginger served with steamed rice.

Steamed mixed greens with ginger and sesame

Served with steamed rice.

Tofu in tamarind sauce

Crispy tofu tossed in a delicious tamarind sauce, served with steamed rice.

Water spinach tossed in ginger with preserved bean curd

Served with steamed rice.

Green beans and tofu stir fried with oyster sauce

Served with steamed rice.

Sauteed pumpkin

With crushed peanuts and fresh basil.

Bamboo shoots

A Sapa speciality, picked early in the morning as the sun rises over Fanxipang Mountain and delivered to our door. Stir fried in shallots and Vietnamese mint.

This is Ba Ba's favorite dish

SAPA HOT POT 120,000VND

A delicious stock of lemon grass, chilli, pineapple, ginseng, goji berries, and other medicinal mountain herbs. A great choice after a big day of trekking around the Sapa trails. Made with a beef, pork and vegetable stock. Served with a selection of organic chicken, wild pork, beef, many leafy green vegetables, tofu and noodles.

Vegetarian also available.

NOODLES AND RICE 80,000VND

Pan fried noodles

Lightly pan fried rice noodles, sautéed seasonal vegetables with either chicken, pork or tofu. Served with a delicious light dipping sauce.

Fried rice

Vietnamese style Fried rice cooked with mustard leaf pickle, green beans, shallots, mushrooms and egg, with either chicken, pork or tofu.

Bun Cha

This dish is a national obsession in Vietnam. Marinated char grilled pork pieces and pork meatballs on a bed of vermicelli noodles and fresh salad leaves.

Bun Ga

Chicken fillets stir fried with herbs and spices, served in a deep bowl with vermicelli noodles, fresh salad leaves and roasted peanuts.

Bun Ca

White fish fillets stir fried with fresh tumeric, herbs and spices served in a deep bowl with vermicelli noodles, fresh salad leaves and roasted peanuts.

Chicken Porridge - Chao Ga Fish Porridge - Chao Ca

Soothing, calming and comforting. Organic chicken or fish, spring onions, slow cooked in rice porridge with herbs and black pepper.

SAPA MOUNTAIN CHICKEN 90,000VND

All served with steamed rice

Chicken chilli lemongrass

Chicken, lemongrass, lime and basil make this a fresh and tasty dish. Stir fried and sprinkled with peanuts.

Chicken satay skewers

Lemongrass and lime infused chicken grilled on bamboo skewers. Served with a delicious satay dipping sauce.

Stir fried lemongrass and tamarind chicken

Chicken breast marinated in fresh tamarind and lemongrass, stir fried with seasonal vegetables.

Chicken taro and in caramelised coconut curry

Organic chicken with seasonal root vegetables, taro, carrots, lotus, slow cooked in a wonderful coconut caramel curry sauce.