

*Sit back and enjoy  
a holistic dining experience with us  
as we lead you  
through a gastronomic journey  
into the glorious Indochine culinary legacy.*

*Indulge yourself in upscale Huế-styled fare  
and enjoy a union of flavours welded  
together by top quality ingredients.*

*At An Nam, we showcase  
Vietnamese fine dining  
with an Indochine touch of luxury.*

*Bon appétit!*

## 前菜 Appetizer

**Bánh Mì Nướng Nhân Tôm** \$118  
法越式蝦多士

**French-Vietnamese Shrimp Toast**  
Crunchy bread toast brushed with  
egg and coated with shrimp paste

**Bánh Xèo 越南薄餅** \$118  
**Vietnamese Pancake**  
Home-made crispy pancake filled with  
shrimp, pork, bean sprout and onion

 **Chả Giò 安南春卷** \$118  
**Deep-fried Spring Roll**  
Traditional crispy fried spring roll  
with crabmeat, shrimp and pork

 **Bánh Cuốn 雙式扎肉粉卷** \$118  
**Steamed Rice Paper Roll**  
Steamed rice paper roll with minced pork,  
shrimp, Chinese fungus, yam bean and  
Vietnamese salami

**Thập Cẩm Giò 越式扎肉拼盤** \$108  
**Vietnamese Salami**  
Assorted Vietnamese cold cut - plain salami,  
pig ear sausage and pepper salami

 **Bánh Bèo 順化浮萍餅** \$88  
**Steamed Rice Flan in Huế Style**  
Steamed thin rice flan topped with  
minced shrimp, crouton and spring onion

## 前菜 Appetizer

**Chả Mực 河內香草墨魚餅** \$128  
**Hanoi Cuttlefish Cake**

Pan-fried minced cuttlefish with fresh dill

**Bé Bế Rang Muối 椒鹽螳螂蝦** \$128  
**Wok-fried Mantis Shrimp**  
Wok-fried mantis shrimp  
with spicy salt and pepper

 **Chạo Tôm 越式蔗蝦** \$128  
**Sugar Cane Shrimp**  
Char-grilled minced shrimp on sugar cane

**Cua Lột Lăn Bột 酥炸軟殼蟹** \$128  
**Soft Shell Crab**  
Deep-fried soft shell crab  
with spicy salt and pepper

**Mực Nướng Xà Ớt 香茅醬汁燒魷魚** \$128  
**Char-grilled Fresh Calamari**  
Char-grilled calamari with lemongrass,  
garlic, pepper and crushed peanut

**Cua Lột Cuốn 軟殼蟹米紙卷** \$118  
**Soft Shell Crab Rice Paper Roll**  
Fresh rice paper roll filled with  
soft shell crab and green mango

**Gỏi Cuốn 鮮蝦豬肉米紙卷** \$118  
**Shrimp Rice Paper Roll**  
Fresh rice paper roll filled with  
shrimp and pork

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## 前菜 Appetizer

**Bánh Hoi Thịt Bò** 安南炭燒牛肉  
**An Nam Char-grilled Beef**  
Char-grilled sliced beef served with  
Banh Hoi \$138

**Bò Lá Lốt** 燒香葉牛肉卷  
**Grilled Beef Roll**  
Grilled minced beef roll in betel leaves  
served with Banh Hoi \$118

 **Bún Chả Bắc** 安南炭燒豬肉  
**Char-grilled Pork**  
Hanoi style char-grilled pork belly  
served with vermicelli \$138

**Nạc Dăm Heo Nướng** 炭燒豬頸肉  
**Char-grilled Pork Neck**  
Char-grilled pork neck served with  
vermicelli \$128

**Sa Tế Gà Thủ Đức** 土瀝沙爹雞串  
**Thủ Đức Chicken Satay**  
Char-grilled chicken satay served with  
spicy peanut sauce \$118

 **Bánh Phồng Tôm Gà** 香茅雞肉蝦片  
**Chicken Fillet on Prawn Crackers**  
Lemongrass marinated chicken  
fillet on prawn crackers \$108

## 沙津 Salad

 **Gà Hôi An** 會安青檸雞  
**Hôi An Style Shredded Chicken**  
Shredded chicken served with lemongrass  
and spring onion in garlic lime dressing \$148

**Nộm Bò Bắc** 河內牛柳沙津  
**Hanoi Beef Salad**  
Angus beef with sweet basil, shredded carrot,  
celery and red onion in An Nam dressing \$148

**Gỏi Bưởi Tôm Thịt** 柚子大蝦沙津  
**Seafood Pomelo Salad**  
Fresh pomelo salad with prawn, crabmeat,  
shredded carrot and peanut \$148

 **Gỏi Sen Tôm Thịt** 安南藕藤沙津  
**Lotus Root Salad**  
Lotus root salad with banana flower, shrimp,  
pork belly and basil in lime dressing \$128

**Gà Xé Phai** 牙車快  
**Vietnamese Chicken Salad**  
Sliced chicken, shredded carrot,  
cabbage, pineapple, basil, lime and fish sauce \$108

**Gỏi Xoài Xanh** 青芒果木瓜沙津  
**Green Mango Papaya Salad**  
Green mango salad with green papaya, shredded  
carrot, basil and peanut in An Nam dressing \$108

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## 湯類 Soup

 **Canh Cá Diêu Hồng** 明爐珍珠鮫酸湯 **\$288**  
**An Nam Pearl Snapper Soup**  
Whole pearl snapper with tomato and  
sour soup served with vermicelli in hot pot

**Bò Nhúng Dấm** 特上牛肉酸鍋 **\$268**  
**Prime Rib-eye Sour Soup**  
Sliced Angus beef with tomato, pineapple,  
okra and sour soup served with vermicelli in hot pot

 **Nghêu Tay Cẩm** 安南椰青大蜆 **\$198**  
**Clay Pot Lemongrass Clam**  
Sautéed jumbo clam with lemongrass  
and young coconut juice in clay pot

**Canh Hải Sản** 法式海龍皇湯 **\$138**  
**Vietnamese Bouillabaisse**  
Fresh king prawn bisque with crabmeat, squid,  
clam and fish served with garlic crouton

**Súp Cua Biển** 蟹肉蘆筍湯 **\$118**  
**Asparagus and Crabmeat Soup**  
Crabmeat soup with asparagus,  
Vietnamese salami and quail egg

## 海鮮 Seafood

**Lẩu Cua Biển** 順化蟹湯鍋 **\$548**  
**Huế Style Crab Hot Pot**  
Fresh crab with tofu, tomato, oyster mushroom,  
egg and herb served with vermicelli

 **Cua Rang Me** 安南酸子蟹 **\$548**  
**Wok-fried Tamarind Crab**  
Wok-fried whole crab with  
signature tamarind sauce

**Cua Hấp Bia** 啤酒蒸肉蟹 **\$548**  
**Steamed Beer Crab**  
Steamed whole crab with garlic, pepper  
and Vietnamese beer

 **Cua Hấp Dừa** 椰青蒸肉蟹 **\$548**  
**Steamed Coconut Crab**  
Steamed whole crab with young coconut juice,  
pepper, shallot and egg white

**Cua Xào Tía Tô** 紫蘇炒辣蟹 **\$548**  
**Wok-fried Basil Crab**  
Fried whole crab with basil, onion,  
garlic and chili paste

**Cua Biển Rang Muối** 西貢椒鹽炒辣蟹 **\$548**  
**Wok-fried Spicy Salt Crab**  
Fried whole crab with spicy salt, basil,  
garlic and chili

**Tôm Càng Nướng** 炭燒大頭蝦 **\$368**  
**Char-grilled King Prawn**  
Char-grilled Saigon king prawn  
served with Bánh Hoi

 **Tôm Càng Kho Tàu** 安南甘露大頭蝦 **\$368**  
**An Nam Signature King Prawn**  
Wok-fried Saigon king prawn with  
annatto seed, young coconut juice and fish sauce

**Cà Ri Tôm Càng** 咖喱大頭蝦 **\$368**  
**Curry Jumbo River Prawn**  
Southern Vietnamese style braised  
jumbo river prawn with curry  
served with French bread

**Tôm Càng Kho Nước Mắm** 砂鍋焗大頭蝦 **\$368**  
**Braised Jumbo River Prawn in Clay Pot**  
Braised jumbo river prawn with garlic  
and fish sauce in clay pot

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## 海鮮 Seafood

**Bé Bẻ Rang Muối** 酸子炒螳螂蝦 \$298  
**Wok-fried Tamarind Mantis Shrimp**  
Wok-fried fresh mantis shrimp  
with tamarind sauce

**Tôm Nướng Xả Ớt** 香茅串燒蝦 \$268  
**Char-grilled Shrimp Skewer**  
Char-grilled shrimp skewer with lemongrass,  
chili and garlic

**Tôm Sú Rang Me** 酸子大蝦 \$268  
**Sautéed Tamarind Tiger Prawn**  
Sautéed tiger prawn with tamarind sauce

**Tôm Sú Rang Muối Ớt** 椒鹽炒大蝦 \$268  
**Garlic Chili Tiger Prawn**  
Sautéed tiger prawn with garlic and spicy salt

 **Cá Bống Chiên Giòn** 越式脆炸筍殼魚 \$318  
**Fried Marble Goby**  
Vietnamese style fried marble goby  
with fish sauce, chili and green onion

**Cá Song Biển Hấp Chanh Me** \$298  
迪石梅子蒸石斑  
**Steamed Garoupa**  
Rach Gia style steamed garoupa  
with lime and plum sauce

**Chả Cá Lá Vọng** 河內黃薑魚柳鍋 \$238  
**Hanoi Style Turmeric Fish Fillet**  
Turmeric fish fillet with roasted peanut,  
shrimp paste, fresh dill, lime and  
spring onion served with vermicelli in hot pot

**Muc Xào Ngó Sen Bông Hẹ** \$188  
藕蔴韭菜花炒墨魚  
**Wok-fried Cuttlefish**  
Wok-fried cuttlefish with Chinese chive and  
young lotus root

## 肉類 Meat

 **Gà Nướng Chao Đỏ** 安南南乳燒雞 *Whole \$498*  
**An Nam Crispy Chicken** *Half \$288*  
Fried chicken with red fermented  
bean curd sauce

**Xôi Chiên Phồng Gà Rôti** 安南蜜汁燒雞 \$198  
**An Nam Roasted Chicken**  
Honey glazed chicken fillet served with  
crispy sticky rice cake

**Cà Ri Gà** 南越咖喱雞 \$168  
**Yellow Curry Chicken**  
Southern Vietnamese style curry chicken  
served with French bread

**Gà Xào Xả Ớt** 香茅辣炒雞柳 \$148  
**Lemongrass Basil Chicken**  
Wok-fried lemongrass chicken with basil,  
garlic and pepper

**Cánh Gà Chiên Bơ** 蒜蓉牛油雞翼 \$118  
**Garlic and Butter Chicken Wings**  
Deep-fried chicken wings with garlic and butter

**Cánh Gà Nướng Chao Đỏ** 南乳雞翼 \$108  
**Red Fermented Bean Curd Wings**  
Deep-fried chicken wings  
with red fermented bean curd sauce

**Vịt Kho Dừa** 北越椰青燴鴨煲 \$188  
**Braised Duck with Young Coconut**  
Northern Vietnamese style braised duck  
with young coconut

**Cà Ri Vịt** 椰香咖喱鴨 \$168  
**Coconut Curry Duck**  
Southern Vietnamese style braised duck with  
curry and coconut cream served with French bread

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## 肉類 Meat

-  **Bò Lúc Lắc** 安南安格斯牛柳粒 \$268  
**Sautéed Beef Cubes**  
 Wok-fried Angus beef tenderloin  
 with tomato, onion and black pepper
- Bò Kho** 越式鮮茄炆牛腩 \$168  
**Braised Beef Brisket**  
 Braised beef brisket in tomato sauce  
 and carrot served with French bread
- Cà Ri Nạm Bò** 南越咖喱牛筋腩 \$168  
**Yellow Curry Beef Brisket**  
 Southern Vietnamese style curry beef brisket  
 served with French bread
- Sườn Bê Xào Tiêu** 香醋蜜椒牛仔骨 \$158  
**Wok-fried Beef Short Ribs**  
 Wok-fried beef short ribs with honey,  
 pepper and vinegar
- Dê Xào Tỏi ớt** 辣汁炒羊柳 \$168  
**Sautéed Lamb Loin**  
 Sautéed lamb loin with spicy garlic sauce
- Sườn Xả Ớt** 炭燒香茅豬扒 \$198  
**Lemongrass Pork Chop**  
 Char-grilled pork chop with lemongrass  
 and spring onion
- Bò Ngự Kho Thịt** 鮑魚炆扣肉 \$238  
**Braised Abalone**  
 with Pork Belly in Clay Pot  
 Braised abalone with pork belly and  
 young coconut
-  **Thịt Kho Tàu** 越南椰青扣肉 \$148  
**Vietnamese Stewed Pork Belly**  
 Home-made stewed pork belly  
 with young coconut juice

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## 蔬菜 Vegetable

- Cà Ri Rau Cải** 南越咖喱雜菜 \$148  
**Vietnamese Curry Vegetable**  
 Southern Vietnamese style curry vegetable  
 served with French bread
- Rau Thập Cẩm** 越式砂鍋雜菜煲 \$108  
**Assorted Vegetable in Clay Pot**  
 Stewed bean curd and seasonal vegetable  
 with belachan
- Rau Muống Xào Tương** 馬拉盞炒通菜 \$98  
**Wok-fried Morning Glory**  
 Wok-fried morning glory with belachan
- Ngó Sen Bông Hẹ Xào** 韭菜花藕藤 \$98  
**Chive and Lotus Root**  
 Sautéed Chinese chive, lotus root and bean sprout
- Bó Xôi Xào Tỏi** 蒜蓉魚露菠菜 \$98  
**Sautéed Spinach**  
 Sautéed spinach with garlic and fish sauce
- Xào Nấm Thập Cẩm** 橄欖油炒雜菌 \$98  
**Wok-fried Assorted Mushroom**  
 Wok-fried assorted mushroom with olive oil

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## 飯 麵

### Noodle and Rice

 **Phở Đặc Biệt 安南火車頭** \$138  
**An Nam Signature Combo**  
**Rice Noodle Soup**  
Thinly sliced beef, beef ball, beef brisket and beef tendon with flat rice noodle in superior beef broth

 **Phở Bò 安南牛肉湯河粉** \$108  
**Vietnamese Beef Rice Noodle Soup**  
Thinly sliced beef with flat rice noodle in superior beef broth

**Phở Bò Kho 鮮茄牛腩湯河粉** \$108  
**Beef Brisket Rice Noodle Soup**  
Braised beef brisket with flat rice noodle in tomato soup

**Phở Chả Lụa 扎肉湯河粉** \$98  
**Salami Rice Noodle Soup**  
Vietnamese salami with flat rice noodle in superior broth

**Phở Gà 越南雞絲湯河粉** \$98  
**Shredded Chicken Rice Noodle Soup**  
Shredded chicken with flat rice noodle in superior broth

 **Bún Bò Huế 順化豬手牛腩湯米線** \$118  
**Pork Knuckle Rice Vermicelli Soup**  
Huế style braised pork knuckle and sliced beef shin with rice vermicelli in superior broth

**Bún Bò Xào 香茅牛肉撈檬粉** \$118  
**Lemongrass Beef Vermicelli**  
Thinly sliced lemongrass beef and vermicelli tossed with fish sauce

**Bún Chả Giò 春卷撈檬粉** \$98  
**Spring Roll Vermicelli**  
Spring roll and vermicelli tossed with fish sauce

**Bún Thịt Nướng 燒豬肉撈檬粉** \$98  
**Barbecued Pork Vermicelli**  
Char-grilled pork and vermicelli tossed with fish sauce

**Bún Chả Lụa 扎肉撈檬粉** \$98  
**Salami Vermicelli**  
Vietnamese salami and vermicelli tossed with fish sauce

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### Noodle and Rice

 **Miến Xào Cua 越式蟹肉炒粉絲** \$158  
**Wok-fried Glass Noodle**  
**with Crabmeat**  
Wok-fried glass noodle with crabmeat and Vietnamese salami

**Phở Mỹ Tho 美拖炒沙河粉** \$138  
**Mỹ Tho Style Wok-fried Rice Noodle**  
Wok-fried Mỹ Tho style flat rice noodle with shrimp and Vietnamese salami

**Phở Xào Thịt Bò 越南牛肉炒河粉** \$128  
**Vietnamese Rice Noodle with Beef**  
Wok-fried flat rice noodle with sliced Angus beef

**Cơm Lá Sen 蓮子荷葉飯** \$148  
**Lotus Seed Fried Rice**  
Fried rice with lotus seed, shrimp, diced pork and honey bean wrapped in lotus leaf

**Cơm Chiên Tôm Thịt 鮮蝦扎肉炒飯** \$138  
**Shrimp and Salami Fried Rice**  
Wok-fried rice with shrimp and Vietnamese salami

**Cơm Tay Cẩm 香茅砂鍋雞飯** \$118  
**Chicken Rice in Clay Pot**  
Rice with shredded chicken, mushroom and bamboo shoot in clay pot

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## 甜品

### Dessert

**Bánh Kẹp Nhân Xoài** 香芒法式薄餅 \$90

**Mango Crêpe**

French crêpe with mango and coconut ice-cream  
topped with almond flakes

**Bánh Da Lợn** 斑蘭拉椰糕 \$78

**Pandan Layer Cake**

Vietnamese style steamed layer cake with pandan,  
mung bean and coconut cream

 **Pu-dinh Nếp Cẩm** 焗黑糯米西米布甸 \$78

**Black Sticky Rice and Sago Pudding**

Black sticky rice and sago pudding  
with coconut milk and custard

**Bánh Sô-Cô-La Nham Thạch** \$78

朱古力流心蛋糕

**Chocolate Molten Lava Cake**

Double chocolate lava cake  
with peanut-flavored ice-cream

 **Thạch Dừa Xiêm** 椰青果凍 \$78

**Young Coconut Jelly**

Home-made young coconut jelly  
with coconut ice-cream

 **Panna-Cotta Cà Phê** 越南咖啡奶凍 \$78

**Coffee Panna Cotta**

Traditional Vietnamese coffee panna cotta  
topped with chocolate flakes

**Bánh Flan** 法式焦糖焗蛋 \$60

**Caramel Custard**

French style baked caramelized egg pudding

 **Kem** 自製雪糕 \$60

**Home-made Ice-cream**

Selection of ice-cream with choice of coconut,  
peanut and passion fruit

**Chè Bắp** 椰汁粟米糯米 \$58

**Sweet Corn Sticky Rice**

Sweetened sticky rice  
with shaved sweet corn and coconut cream

**Chè Đậu** 椰汁眉豆糯米 \$58

**Black Eye Pea Sticky Rice**

Sweetened sticky rice with black eye pea  
and coconut cream

Cake-cutting fee: \$30/person

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