



MIA's Restaurant
TASTE THE CULTURE

MENU





“Food culture is like listening to the Beatles - it's international, it's very positive, it's inventive and creative.” - Alice Waters

Naturally, food is one of the most significant trademarks in shaping humankind and culture. With a huge dream, we together built MIAs, with an ambition of sharing the simplicity but true elegance of Vietnamese food culture to the world.

With each dish at MIAs, we will introduce you all to interesting stories of our people, regional distinctions of geography and sub-culture across our beautiful Vietnam.

Culinarily, MIAs (Mía - Sugar Cane) is an essential ingredient in every course. To us, she is our childhood memory, our nostalgia. To you, we hope that she will contribute to creating a bridge that connects you to our culture, our soul.

Welcome to MIAs. We hope that you might find joy and excitement on your journey of discovering our food map.

Một cách tự nhiên, ẩm thực là những nét chấm phá góp phần tạo nên con người, tạo nên văn hóa.

Chúng tôi ấp ủ MIAs với kì vọng sẽ góp phần giới thiệu nền ẩm thực Việt Nam, đặc trưng, đơn giản mà đầy tinh tế tới toàn thế giới, dẫu biết điều đó không dễ dàng. Với mỗi món ăn của Mía, chúng tôi muốn chia sẻ câu chuyện riêng: về đời sống con người từng vùng miền, về sự khác biệt địa lý, về văn hóa của mỗi mảnh đất trải dài khắp đất nước hình chữ S.

Với ẩm thực Việt, MIAs (Mía) là thành phần quan trọng trong từng món ăn. Với chúng tôi, Mía là tuổi thơ, là hồi ức đẹp, là thương nhớ. Với bạn, chúng tôi hy vọng rằng, MIAs sẽ là cầu nối dẫn bạn tới với cội nguồn văn hóa, tới với con người Việt Nam.

Chào mừng bạn đến với MIAs. Chúc bạn luôn tìm thấy niềm vui và điều mới mẻ trên con đường trải nghiệm ẩm thực và văn hóa Việt Nam

Vietnamese Cuisine

in 3 regions

Vietnam's cuisine is a journey through culture and time — from the refined balance of the North, the bold and aromatic flavors of the Central coast, to the vibrant freshness of the South. At MIAs Restaurant, each dish tells a story of its region, where local ingredients meet traditional recipes and modern presentation. We invite you to experience the heart of Vietnam, one flavor at a time.

Scan for menu in
multiple languages



TRADITIONAL NORTHERN FAMILY DINNER

MÂM CƠM BẮC - 650,000 VND (2PAX)

Crispy pork scratchings with herb sauce / Tóp mỡ sốt thảo mộc

Tomato-egg scramble / Trứng chưng cà chua

Caramelised pork in coconut sauce / Thịt chân giò kho dừa

Stir-fried shrimp with star fruit / Tôm đồng rang khế

Vietnamese spinach and shrimp soup / Canh mồng tơi nấu tôm

Vietnamese salted eggplant "Ca Phao Muoi" / Cà pháo muối

Morning glory sautéed with garlic / Rau muống xào tỏi

Fragrant steamed jasmine rice / Cơm gạo tám



All prices are subject to VAT & 5% Service Charge



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

TRADITIONAL SOUTHERN FAMILY DINNER



MÂM CƠM NAM - 650,000 VND (2PAX)

Crispy pork scratchings with herb sauce
Tóp mỡ sốt thảo mộc

Vietnamese minced pork stuffed fried tofu in tomato sauce
Đậu nhồi thịt sốt cà chua

Caramelize red tilapia fish with galangal
Cá diêu hồng kho riềng

Five-spice marinated roast pork
Thịt quay ngũ vị

Pickled mustard greens
Dưa cải bẹ chua ngọt

Shrimp sour broth "Nam Bò" style
Canh tôm nấu chua Nam Bò

Boiled vegetables with caramelized shrimp & pork dip
Củ quả luộc chấm kho quẹt

Fragrant steamed jasmine rice
Cơm gạo tám

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Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

APPETIZER



BANH MI HOI AN - 85.000 VND

Vietnamese baguette filled with pork liver pâté, caramelised pork, cold cuts, Vietnamese sausage, grilled pork, and pickles – flavoured with Hoi An chili jam, coriander, and laksa leaf.

BÁNH MÌ HỘI AN



“PHỞ” ROLLED WITH BEEF - 95.000 VND

Pho Rolls (Pho Cuon) are considered one of the typical dishes of Hanoi. They include soft rice noodles, well-marinated beef infused with Vietnamese basil, toasted peanuts, fried shallots, and lettuce, served with chili and garlic fish sauce.

PHỞ CUỐN BÒ



All prices are subject to VAT & 5% Service Charge



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork



CRISPY VIETNAMESE PANCAKE - 135.000 VND

Rice batter made from turmeric powder and rice flour, stuffed with various ingredients such as bean sprouts, mung beans, spring onions, lean pork, and shrimp. Served with dipping sauce, mixed herbs, rice paper, and peanut sauce.

BÁNH XÈO TÔM THỊT



GRILLED PRAWN SUGAR CANE - 115.000 VND

Originally from Central Vietnam, the shrimp and pork are blended into a paste, then coated on sugar cane and grilled over charcoal. The side dishes include green mango, carrot, cucumber, crispy rice paper, noodles, and sweet & sour fish sauce.

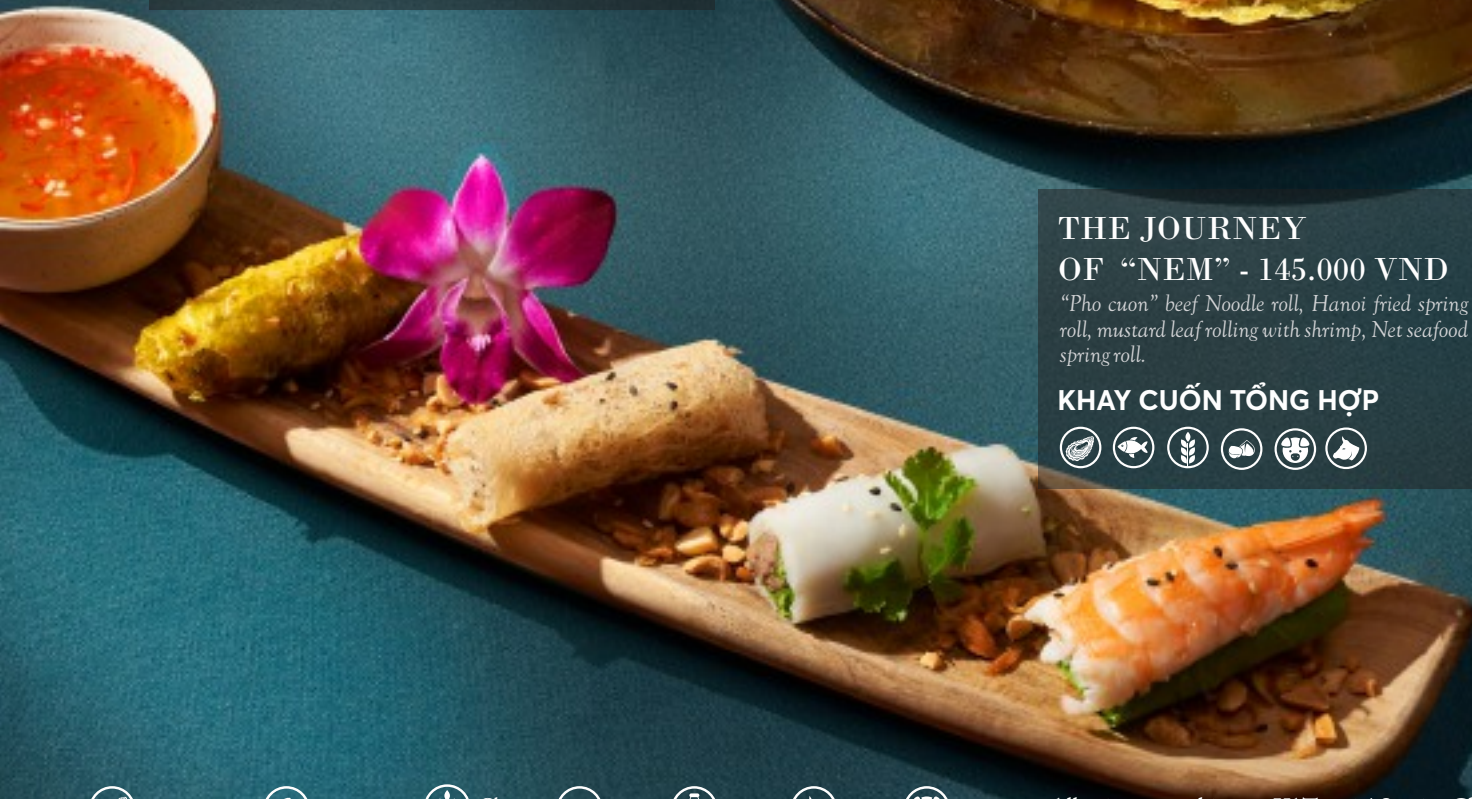
CHẠO TÔM BAO MÍA



THE JOURNEY OF "NEM" - 145.000 VND

"Pho cuon" beef Noodle roll, Hanoi fried spring roll, mustard leaf rolling with shrimp, Net seafood spring roll.

KHAY CUỐN TỔNG HỢP



HAI PHONG CRAB SPRING ROLL FRIED (3PCS) - 115.000 VND

Crab spring rolls are wrapped in a square shape with a filling of carrot, onion, shiitake mushroom, wood ear mushroom, glass noodles, minced pork, spring onion, chicken egg, and the special ingredient – fresh boneless crab meat. The spring rolls are served with local mixed herbs, fresh rice vermicelli, and classic Vietnamese dipping sauce

NEM CUA BẾ HẢI PHÒNG



NET SEAFOOD SPRING ROLL (5 PCS) - 125.000 VND

Minced fresh seafood (shrimp and squid) combined with mushrooms, glass noodles, shallots, mountain jelly, and egg, wrapped in a delicate net spring roll wrapper, then deep-fried until crispy. The spring rolls are served with local mixed herbs, fresh rice vermicelli, and classic Vietnamese dipping sauce.

CHẢ GIÒ RẾ HẢI SẢN



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

All prices are subject to VAT & 5% Service Charge

HANOI FRIED SPRING ROLL (5PCS) - 105.000 VND

The colorful mixture of carrot, onion, shiitake mushroom, wood ear mushroom, glass noodles, minced pork, spring onion, and egg is wrapped in rice paper, then fried twice for extra crispiness and a golden-brown color. The spring rolls are served with local mixed herbs, fresh rice vermicelli, and classic Vietnamese dipping sauce.

NEM CHIÊN HÀ NỘI



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Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

SALAD



DRIED BUFFALO PAPAYA SALAD - 105.000 VND

Buffaloes are well-fed in the wild and raised in the mountains by local ethnic communities. The meat is slowly smoked until it becomes dry and aromatic. We bring it down to pair with green papaya, marjoram, cilantro, Vietnamese mint, peanuts, and Vietnamese herb sauce – creating a dish that captures the authentic flavors of the ethnic highlands

NỘM ĐU ĐỦ TRÂU HÉO  

MANTIS SHRIMP SEAWEED SALAD - 95.000 VND

Crunchy salted cottonii seaweed combined with shell-off mantis shrimp flambéed with local rice in sweet and sour fish sauce, topped with peanuts, sesame seeds, and crispy rice paper.

NỘM RONG SỤN GAI BỀ BỀ  

VIETNAMESE EGGPLANT AND BEEF SALAD - 105.000 VND

Quick-grilled marinated beef slices combined with garden vegetables and local pickled eggplant, wrapped in lotus leaves, and served with rice crackers dipped in MIA's sesame sauce.

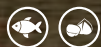
NỘM BÒ CÀ PHẢO SỐT MÈ

“HUE” LOTUS SEED SALAD WITH GRILLED SQUID - 115.000 VND

"The salad is a combination of various fresh vegetables, herbs, grilled squid, and 'Hue' lotus seeds (from the best lotus-growing region in Vietnam), tossed in a sweet and sour kumquat sauce."

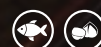
NỘM SEN HUẾ MỰC NƯỚNG SỐT TRÁI QUẤT



SHRIMP GREEN MANGO SALAD - 125.000 VND

Vietnamese mango salad is a vibrant dish featuring green mango, shrimp, and fresh herbs such as Vietnamese mint, marjoram, and cilantro. It's a mouthwatering combination dressed with sweet and sour passion fruit sauce. A special highlight of this dish is Mia's shrimp, grilled over red charcoal for an irresistible aroma.

NỘM XOÀI TÔM NƯỚNG THAN HOA



All prices are subject to VAT & 5% Service Charge



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

SOUP



HANOI BEEF NOODLE SOUP “ PHO” - 135.000 VND

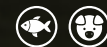
Rice noodles served with a 12-hour slow-cooked beef broth infused with the aroma of cinnamon, cardamom, and star anise, combined with local herbs such as coriander, mint, and spring onion. Served with lime, chili, and homemade chili sauce.

PHỞ BÒ  

SEAFOOD TAPIOCA NOODLE - 150.000 VND

Thick tapioca noodles served in a rich prawn stock with prawns, mantis shrimp, squid, and quail eggs, accompanied by fresh lime and chili.

BÁNH CANH HẢI SẢN



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

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“QUANG” STYLE PORK AND SHRIMP NOODLE - 135.000 VND

‘Quang’ noodles originate from Central Vietnam – Quang Nam Province. This dish features flat rice noodles served with a small amount of flavorful meat broth, typically infused with turmeric and ‘Quang’ shallot oil to create its signature taste. ‘Quang’ noodles are usually topped with pork, fried quail eggs, shrimp, roasted peanuts, fresh herbs, and shrimp crackers

MÌ QUẢNG TÔM THỊT



CAO LAU HOI AN - 135.000 VND

Cao Lau is a signature dish from Hoi An, featuring noodles made from freshly milled local rice and a lye solution derived from the ashes of local trees. Along with the steamed rice noodles, a bowl of Cao Lau includes thinly sliced roasted pork (char siu), fresh herbs, bean sprouts, and crispy croutons made from the same ingredients as the noodles, all finished with just a splash of flavorful broth. It is best enjoyed with Hoi An's chili sauce and crispy rice pancake.

CAO LẦU HỘI AN



All prices are subject to VAT & 5% Service Charge



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

MAIN COURSE



HA LONG SQUID CAKE WITH STEAMED RICE ROLL PANCAKE - 275.000 VND

'Ha Long' squid is known as the best in Vietnam. The hand-pounded squid paste preserves its distinct taste and aroma, lightly seasoned with pepper, fish sauce, and sugar, then quickly fried to perfection. It is perfectly paired with 'Banh Cuon Thanh Tri' – steamed rice rolls – and served with special dipping sauce and fresh herbs.

BÁNH CUỐN CHẢ MỰC HẠ LONG



CHARCOAL GRILLED BEEF COFFEE (170GR) - 305.000 VND

Local beef marinated overnight with soy sauce, corn syrup, sesame oil, spring onion, ginger, shallot, and coffee juice, then grilled over charcoal. The beef is served on a hot pan with Vietnamese bread, coffee sauce, and grilled vegetables.

BÒ ÁP CHẢO CÀ PHÊ (170GR)



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

All prices are subject to VAT & 5% Service Charge

FRIED GALANGAL MUSCOVY DUCK- 195.000 VND

Muscovy duck fillet, well-marinated with minced galangal, lemongrass, shallot, and five-spice powder, coated with mixed flour and deep-fried until crispy. Served with soy sauce, mixed herbs, and noodles.

NGAN RANG BÔNG RIỀNG



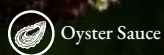
STEAMED SNAIL & PORK LEMONGARSS FLAVOUR - 175.000 VND

Minced snail meat mixed with lean pork, seasoned with ginger, lemongrass, lot leaves, and shallot, then served with sweet and sour passion fruit sauce, rice vermicelli, and fresh herbs.

CHẢ ỐC TÂY HỒ



All prices are subject to VAT & 5% Service Charge



“BUN CHA”

VIETNAMESE GRILLED PORK - 185.000 VND

A perfect combination of grilled pork patties, pork cheek slices, and rolled pork wrapped in lotus leaves, served with dipping sauce, traditional herbs, rice vermicelli noodles, and papaya pickles. The pork is marinated overnight with lemongrass, shallot, caramel sauce, fish sauce, and pepper, then grilled over charcoal for a smoky aroma and rich flavor.

BÚN CHẢ   

CARAMELIZED PORK WITH YOUNG COCONUT - 185.000 VND

Slow-cooked fat-off pork leg pieces in a sticky, savory-sweet glaze with young coconut meat and coconut water – the key ingredients that create its signature flavor. The pork is gently simmered for two hours until tender and infused with the aroma of coconut. Served hot with fragrant steamed rice.

THỊT KHO DỪA NON



PANDAN CHICKEN - 185.000 VND

Boneless chicken thighs marinated in a flavorful blend of oyster sauce, garlic, shallot, pepper, and lemongrass, wrapped in pandan leaves, then deep-fried until golden brown. Served with lotus steamed rice and curry sauce.

GÀ CUỘN LÁ DỪA CHIÊN SỐT CÀ RY   



Oyster Sauce



Fish Sauce



Prawn



Gluten



Nuts



Dairy



Beef



Pork

All prices are subject to VAT & 5% Service Charge

CHAR-GRILLED MARINATED CATFISH “CHA CA LA VONG” - 255.000 VND

Catfish fillet cut into cubes, marinated with minced galangal, fermented steamed rice, shrimp paste, turmeric juice, shallot, and lemongrass, then quickly grilled over red charcoal until fragrant. The grilled fish is served on a hot pan with dill, spring onion, fried shallots, toasted peanuts, rice vermicelli, and mixed herbs on the side.

CHÀ CÁ LÃ VỌNG 🐟 🍛 🍷



AUTHENTIC VIETNAMESE BROKEN RICE WITH PORK RIBS - 185.000 VND

This delicacy elevates broken rice to a whole new level by pairing it with flavorful roasted pork. It is served with a sunny-side-up egg, pickles, sweet and salty fish sauce, and a steamed egg and minced pork loaf.

CƠM TẮM SƯỜN QUÊ

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HOI AN'S CHICKEN RICE - 185.000 VND

Hoi An's chicken rice is made from high-quality steamed rice and tender chicken. The rice is cooked with pandan leaves, shallot, and turmeric to create a fragrant aroma and vibrant color. The chicken rice is served with a bowl of broth made from boiled chicken, immature eggs, special sauce, and a side of fresh garden salad.

CƠM GÀ HỘI AN 🐟 🍷



All prices are subject to VAT & 5% Service Charge



Oyster Sauce



Fish Sauce



Prawn



Gluten



Nuts



Dairy



Beef



Pork

CHEF'S GRILLED TRAY - 325.000 VND

A mixed chef's selection grilled tray featuring pork cheek, Muscovy duck fillet, scallop, and prawn, served with the chef's special sauce.

Đĩa Nướng Tổng Hợp



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

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SEAFOOD STEAMED ON TABLE - 285.000 VND

Fresh marinated seafood – including red tilapia, squid, shrimp, and scallop – with lemongrass and pandan leaves, arranged on a bed of hot stones inside a ceramic pot. Local beer is then added to steam and cook the seafood to perfection. Served with green chili sauce.

HẢI SẢN HẤP CHẤM MUỐI ỚT XANH 



All prices are subject to VAT & 5% Service Charge



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

VEGETARIAN OPTION

VEGETARIAN

“BANH XEO”- 125.000 VND

Crispy rice pancake with mung beans, fresh mushrooms, and bean sprouts, served with fresh herbs and vegan dipping sauce

BÁNH XÈO CHAY  



GRILLED TOFU BALL IN SWEET & SOUR SOY SAUCE - 125.000 VND

This is the vegetarian version of 'Bun Cha'. Made from tofu, sticky rice, mushroom, and carrot, the mixture is shaped into balls and grilled over charcoal until golden and fragrant.

BÚN CHẢ ĐẬU  





FRESH MUSHROOM SPRING ROLL - 75.000 VND

Seared mixed mushrooms with seasonal herbs and lettuce, wrapped in rice paper and served with vegan dipping sauce.

PHỞ TƯƠI CUỐN NẤM 



VEGETABLE NOODLE SOUP “PHO” - 105.000 VND

Vegetable broth combined with noodles, garden vegetables, and fresh mushrooms, served with chili sauce, fresh chili, and lime.

PHỞ CHAY 



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Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

GREEN MANGO SALAD - 85.000 VND

Vietnamese mango julienne combined with local herbs and sweet and sour passion fruit sauce, topped with toasted peanuts and sesame seeds

NỘM XOÀI XANH SỐT CHANH LEO



FRIED VEGETABLE SPRING ROLL - 85.000 VND

A mixture of carrot, onion, bean sprouts, mushrooms, young tofu, and spring onion wrapped in rice paper and deep-fried until golden. Spring rolls are served with mixed herbs and dipping sauce.

NEM CHIÊN CHAY

VEGETARIAN OPTION

CRUNCHY SEAWEED SALAD - 85.000 VND

Crunchy salted cottonii seaweed combined with sweet and sour soy sauce, topped with toasted peanuts, sesame seeds, and crispy rice paper

NỘM RONG SỤN GAI CHAY  



GREEN PAPAYA SALAD - 85.000 VND

Julienned green papaya, carrot, and cucumber mixed with marjoram, cilantro, Vietnamese mint, and peanuts, then dipped in sweet and sour soy sauce.

NỘM ĐU ĐỦ RAU THƠM



VEGETARIAN

“BANH MI” - 75.000 VND

Vietnamese bread filled with tofu balls, mushrooms, lettuce, cucumber, and avocado.

BÁNH MÌ CHAY  



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Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

VEGETABLE & RICE

SHRIMP SOUR BROTH “NAM BO” STYLE - 105.000 VND

Canh tôm nấu chua Nam Bộ 



VIETNAMESE SPINACH AND SHRIMP IN BROTH - 105,000 VND

Canh mồng tơi nấu tôm 



LOTUS STEAMED RICE - 55.000 VND

Jasmine rice cook with chicken broth addition
lotus seed and some local spices

Cơm hạt sen



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

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**STIR FRIED
MORNING GLORY
WITH GARLIC - 75.000 VND**
Rau muống xào tỏi  

**BOILED MIX SEASONAL
VEGETABLE - 85.000 VND**

Served with caramelize
shrimp & pork dip
Củ quả luộc chấm kho quẹt



**FRAGRANT STEAMED
RICE - 35.000 VND**
Cơm gạo tám

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Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

DESSERT



**VIETNAMESE GRILLED BANANA
STICKY RICE - 85.000 VND**

Bananas coated with pandan-flavored sticky rice, wrapped in banana leaves, and grilled until golden on the outside. Served hot with coconut sauce and toasted coconut flakes

CHUỐI NẾP NƯỚNG 

**COCONUT ICE
CREAM - 55.000 VND**

KEM LẠNH VỊ DỪA 

**LOTUS SEED SWEET SOUP
WITH LONGAN AND FRESH
COCONUT MEAT - 85.000 VND**

One of the most popular desserts in Vietnam, simply made from fresh 'Hue' lotus seeds, longan, rock sugar, and coconut water.

CHÈ HẠT SEN LONG NHÃN



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

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**YOGHURT AND
BLACK STICKY RICE
SWEET SOUP - 85.000 VND**

Plain yogurt served with homemade black sticky rice and coconut milk.

SỮA CHUA NẾP CẨM 

**BLACK SESAME
SWEET SOUP - 55.000 VND**

Black sesame blended with sticky rice and cooked until thick, sweetened with rock sugar, and served with coconut milk

CHÈ MÈ ĐEN

All prices are subject to VAT & 5% Service Charge



Oyster Sauce



Fish Sauce



Gluten



Nuts



Dairy



Beef



Pork

SIGNATURE COCKTAIL

"NGŨ HÀNH - FIVE ELEMENTS"

220.000 VND

MỘC - WOOD

Absolut Vodka

Cointreau

Kumquat juice

Lemongrass

Lime leaf

KIM - METAL

Absolut Vodka

Cherry brandy

Spicy apricot

Lime juice

Simple syrup



All prices are subject to VAT & 5% Service Charge



THỦY - WATER

Bombay gin
Cointreau
Lime juice
Coriander juice
Star anise
Cinnamon

THỔ - EARTH

Bombay gin
Grenadine
Apple juice
Lime juice
Galliano
Shiso juice
Angostura bitter

SIGNATURE COCKTAIL

"NGŨ HÀNH - FIVE ELEMENTS"
220.000 VND

HỎA - FIRE

Absolut vodka
Rosso martini
Fresh tomato
Lime
Tabasco