

Cô Mai

I do not quote the name of fish, seafood, shellfish (in abundance on our coasts), because they vary according to daily arrivals, the seasons and the marine currents, the moons and the traditions ... the meat of duck, chicken or buffalo comes from small breedings. The pork with a “suave” and firm taste like long cooking...

Traditional Vietnamese cuisine, special tastes of the Vietnam Center, with the use of local products, herbs and spices. These vegetables and herbs come from daily market and "Trà Quế" garden, grown in ancestral way: on sand and seaweed and influenced by the oceanic climate ... My signature homemade spices are on sale in our shop.

Hoi An was an important commercial center on the spices road, between Pondicherry and Canton, where the merchants negotiated silk, ceramic, porcelain and of course, spices from South East Asia (Vietnam, Thailand, Laos, Cambodia...).

This house, more than 200 years old, was built into two parts. The first part of this house was a warehouse where the merchants, coming by boat on behalf of big companies (East India Company and others), used for stocking and exchanging goods with locals. They had to wait for 8 to 12 months to leave with full merchandises, depend on the monsoon and the wind...

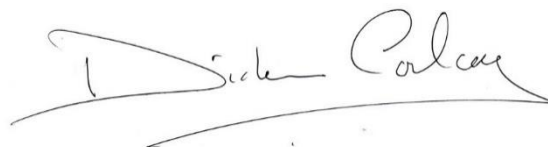
The « Patio » in the center, a place of air and life, with a well of fresh water and a « Cây Si » tree watching over the house, allows the connection towards the second part of this house, which was the habitation of these Chinese trader's family with « 5 generations »

This house made of Jack and precious wood is preserved by the UNESCO World Heritage.

Why « Cô Mai »?

I want to name this restaurant "Cô Mai" in tribute to my wife, who has been supporting me for 25 years in search of new creations and flavors ...

Wish you a nice journey of spices...

A handwritten signature in black ink, appearing to read "David Colcaz", with a long horizontal line underneath.

Spirits / Rượu mạnh khai vị

.000 VND

	Single	Double		Single	Double
Old Fashion			Vodka		
Vermouth Dolin: Bianco/ Dry/ Rosso	90	150	Vodka Vietnam, Vietnam	90	150
Campari			Smirnoff Vodka, Russia	100	170
Ricard			Tequila		
Noval Tawny Port			Olmecca Tequila Gold, Mexico	100	170
Rhum			Patron Silver, Mexico	120	190
Havana Club, Anejo Blanco, Cuba	100	170	Whisky		
Sampan, Distillerie d'Indochine, Vietnam	120	190	Jameson, <i>Irish</i>	120	190
<i>Award Winning Rhum made in Hoi An</i>			Johnny Walker, <i>Red Label, Scotland</i>	90	145
White Rhum Trois Rivières, Martinique	150	260	Jack Daniels, <i>USA</i>	100	170
Gin			Ballantines finest, <i>Scotland</i>	100	170
Beefeater London Dry, England	110	190	Chivas Regal 12 Years, <i>Scotland</i>	120	190
Bombay Sapphire, England	110	190			
			<i>Can be mixed with Soft drinks (Soda/Tonic/Coke/...)</i>	139	205
			+30.000 for White Rhum Trois Rivières, Martinique		

Cocktail Bar / Đồ uống cocktail

Classics	.000 VND	Creations	
Mojito, Gin Fizz, Cuba Libre, Negroni	119	Sea-side walk	129
Americano, Caipirinha		<i>Tequila, Beer, Pomelo, Sugar cane syrup</i>	
Margarita	119	Highway to Hoi An	129
<i>Tequila, Cointreau, Lime</i>		<i>Jack Daniels Whiskey, Tamarind, Ginger, Lime, Soda</i>	
Cô Mai Mai Tai	119	Cô Mai Mojito	129
<i>Triple sec, Sampan Rhum, Lime, Passion fruit</i>		<i>Sampan Rhum, Lime, Vietnamese herbs, Soda</i>	
Pina Colada	119	Mocktails	84
<i>Sampan Rhum, Pineapple, Coconut cream</i>		Xe Om Hoi An (<i>Passion fruit, Mango, Coco, Grenadine</i>)	
Long Island iced tea	119	Fruits refresh (<i>Mix seasonal fruits juice</i>)	
<i>Gin, Tequila, Triple sec, Rhum, Lime, Coke</i>		Virgin Mojito, Mini Colada	

Starters/ Khai vị

Salads / Sa lát

Green papaya , peanuts, « Tia To » herb <i>Đu đủ rau thơm</i>	98.000
The exotic , pomelos, avocado,... seasonal <i>Hỗn hợp rau củ quả</i>	135.000
Pomelos , in ocean, sesame, tamarind <i>Bưởi tôm sốt me</i>	177.000 "Specialty"

Soup / Xúp

Ocean with lemongrass, seaweed, prawn, ginger <i>Hải sản với rong biển và sả</i>	168.000 "Specialty"
3-Mushroom soup with 5-spices, corianders <i>Nấm với 5 gia vị</i>	122.000

Assorted small starters Cô Mai

Salad, Steamed / Fresh / Fried Rolls, hors d'œuvre...

Choose Ocean soup or "Pho" with beef

Các loại khai vị Cô Mai

195.000 FOR 1

299.000 FOR 2

Steamed Roll/ Bánh cuốn

3 caves mushrooms , coriander <i>Nấm 3 loại</i>	120.000	Seafood in Hoi An curry <i>Hải sản và cà ry Hội An</i>	130.000
Pork and mushrooms <i>Cổ truyền với lợn và nấm</i>	130.000	Assorted steamed roll <i>Các loại bánh cuốn</i>	152.000 "Specialty"

Fresh Roll/ Nem cuốn tươi

Rice vermicelli , fresh herbs and peanuts <i>Bún, rau thơm</i>	98.000
Prawn , seasonal fruit (mango/avocado) <i>Tôm và rau quả theo mùa</i>	135.000
Caramelized pork , egg, salad... « Tất cả » <i>« Tất cả » với lợn xá xiu, trứng</i>	120.000
Assorted fresh rolls in 4 seasons <i>Các loại nem cuốn bốn mùa</i>	220.000

Fried Roll/ Nem rán

Five vegetables and manioc vermicelli <i>Rau và đậu phụ</i>	115.000
Mackerel , seaweed and herbs <i>Cá nục, rong biển</i>	145.000 "Specialty"
« Pâté Imperial » pork, mushrooms <i>Cổ truyền với lợn và nấm</i>	130.000
Deep-fried rolls 3 ways <i>Các loại nem rán</i>	220.000

Hors d'œuvre / Khai vị

Fried small fish , moment, turmeric « aioli » <i>Cá nhỏ chiên giòn sốt nghệ</i>	146.000	Prawns donuts , sesame, sweet and sour sauce <i>Tôm tẩm vừng</i>	165.000
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Mains / Món chính

Tonkin Golf / Cá và Hải sản

All our fish and seafood are fresh and depend of the day incoming

Migration fish bank, the variety depend of the seasons...

Caramelized prawns in clay pot <i>Tôm kho tộ</i>	245.000	Stuffed squid, traditional recipe with clams and spice «Saigon Marseille» <i>Mực nhồi ngao, xốt nghệ</i>	255.000
<i>“Specialty”</i>		<i>“Specialty”</i>	
White Tuna Kebab with soft spices, tamarind sauce, “Bun” noodle and herbs <i>Cá bao sả nướng với sốt me</i>	195.000	OCEAN grilled assorted fish, squid, prawn,... with spices, passion fruit sauce <i>Các loại hải sản nướng</i>	299.000

Farm/ Thịt

Chicken in lemongrass and forest honey <i>Gà nướng sả và mật ong</i>	231.000	Pork ribs grilled with black sesame <i>Sườn lợn nướng với vừng đen</i>	228.000
Duck 3 ways , mango, green tea,... <i>Vịt 3 kiểu</i>	295.000	Beef in casserole, rice wine, spice «Siam» <i>Bò hầm nếp cẩm và gia vị Siam</i>	220.000
<i>“Specialty”</i>		<i>“Indochina Specialty”</i>	

Hoi An family tray

Moment meat and fish, vegetables, rice...

Mâm cơm Hội An

230.000

Trà quế Garden / Rau Trà quế

Pock Choy and shiitake mushroom, oyster sauce <i>Rau cải chíp xào nấm</i>	90.000	Assorted vegetables of season and garlic «mồ hôi» <i>Rau xào theo mùa tỏi mồ hôi</i>	90.000
Braised eggplants , tofu, minced pork <i>Cà tím tay cầm</i>	133.000	Morning glory or local spinach , seasonal <i>Rau muống (theo mùa)</i>	75.000
<i>“Specialty”</i>			
<i>Can be served without pork</i>			

Rice and Noodle / Cơm và Mỳ

Fried rice between China and Vietnam <i>Egg, peas, vegetables, pickles, chicken...</i> <i>Can be served without egg, meat</i> <i>Cơm chiên thập cẩm</i>	135.000	« Pho » with beef, carrots, « Pot au Feu » style « Pho » Trà Quế’s vegetables in 6 colors perfumed with celery, vegetarian best choice <i>Small bowl</i>	125.000
		<i>Big bowl</i>	160.000
		Can be served sautéed with beef/OR prawn, squid, pock choy, oyster sauce...	135.000
Green rice with coconut, prawn, ginger <i>Cơm chiên dừa và tôm</i>	233.000	<i>“Specialty”</i>	
		We use “Mỳ Quảng”, Hoi An specialty, for this dish. Hand-rolled and freshly thick cut noodles, full of rice flavors	

Set Menu

Cô Mai

395.000

Soup of 3 mushrooms

Xúp nấm

Assorted spring rolls

Các loại nem cuốn, nem rán, bánh cuốn

Hoi An family tray

Moment fish, meat,
vegetables, broth
Mâm cơm Hội An

White Tuna Kebab

Or with soft spices, tamarind
sauce, “Bun” noodle
Cá bao sả nướng

Fresh fruits, sorbet
seasonal

Hoa quả tươi

Or Around the banana
cake, pan fried, nem

Các loại chuối

Spice Journey

495.000

Ocean soup

lemongrass, seaweed, ginger

Xúp hải sản

“Pho” soup

Or Vegetables or Beef

Phở rau/ bò

Cô Mai starters tray

Các loại khai vị

Stuffed squid

Spice Saigon Marseille

Mực nhồi sốt nghệ

Grilled chicken

Or Lemongrass, spice Siam

Gà nướng

Passion fruit cake

Hoi An curry ice cream

Bánh chanh leo

Blanc manger

Or Cinnamon ice cream

Bánh mousse dứa

Tasting Menu

650.000 for 1 person

950.000 for 2 persons

Ocean soup

with lemongrass, seaweed, prawn, ginger

Xúp hải sản với rong biển và sả

Cô Mai starters tray

(fresh roll, fried roll, steamed roll, salad)

Các loại khai vị

Caramelized prawn in clay pot

Tôm kho tộ

Duck 3 ways

with mango, green tea,
wild pepper

Vịt 3 kiểu

Ocean grilled

Or fish, prawn, spices,
passion fruit sauce

Hải sản nướng

Chocolate – Banana – Passion fruit desserts

in Cassia dust...

Các loại bánh tráng miệng

Please ask our service for

Set Menu “Trà Quế” Garden

(vegetarian)

395.000

Children Menu

168.000

Dessert / Tráng miệng

Blanc manger of coconut and cinnamon ice cream <i>Bánh mousse dừa với kem quế</i>	97.000
	<i>“Specialty”</i>
Young rice Crème brûlée with ice-cream <i>Crème cháy với kem cốt</i>	115.000
Passion fruit cake and Hoi An curry ice cream <i>Bánh chanh leo với kem cà ry</i>	95.000
Around the banana (<i>soft cake, pan fried, nem</i>) <i>Các loại chuối</i>	129.000
	<i>“Specialty”</i>
Chocolate in soft cake with « mother recipe » and coco ice cream <i>Bánh socola với kem dừa</i>	138.000

Soft cake cook on order, we recommend to order it in advance

Homemade ice cream & sorbet

	1 scoop	38.000
Our ice cream and sorbet are homemade, natural, reduce in sugar...	2 scoops	65.000
Ice cream <i>Kem</i>	Coco, Cassia, Caramel, Young rice, Banana, Hoi An Curry <i>Dừa; Quế; Cà ra men; Cốt; Chuối; Cà ry Hội An</i>	
Sorbets <i>Kem thanh vị</i>	Passion fruit, Mango, Tamarind <i>Chanh leo; Xoài; Me</i>	

Tea & Coffee / Trà - Cà phê

VIETNAMESE COFFEE

Hot /with Ice / with Condensed milk	44
Coconut coffee	55
Egg coffee	55

ESPRESSO

Single/ Décaf, Arabica, Vietnam Can be flavored with spices Cinnamon / Black Cardamom / Hanoi 5 spices	58
Cappuccino/ Latte	68
Americano/ Espresso Double	68

LOCAL TEA

.000 vnd

Hội An local tea - Chè đậu ván, <i>Center Vietnam</i>	
Thai Nguyen Green Tea , <i>North Vietnam</i>	
Green Tea flavored with Jasmin	
Iced tea by glass	25
Hot tea pot	55

INFUSION TEA

Artichoke / Lemongrass / Mint	55
Cô Mai Special Tea <i>Lemongrass, Ginger, Honey</i>	55

Digestives / Rượu cường hóa

Alcohol

Calvados , Château Dubreuil, <i>France</i>	98
Mirabelle / Kirsch / Poire , St Argoat, <i>France</i>	98

Armagnac

Larresingle VSOP , <i>France</i>	93
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Cognac

Tesseron XO , <i>France</i>	98
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Liqueurs

Cointreau / Grappa Alexander	95
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