



citron



MENU HIGHLIGHTS LUNCH & DINNER

DIVERSE | DELICIOUS | SOPHISTICATED

Vietnam has a rich culinary tradition, with highly regionalised ingredients, recipes dating back hundreds of years, and remnants of colonial times adopted into modern-day menus. Our culinary team in Citron brings you the best!

Food from the North tends to have mild flavours and highlights the natural taste of ingredients, and served with lots of herbs and condiments. Try "Pho" and "Bun Cha". Spices, sauces and dips are hallmarks of the cuisine of Central Vietnam - and seafood! Try "My Quang", "Bun Bo" and "Cao Lau". Southern Vietnamese cuisine is open to many influences, incorporating tropical ingredients and generally sweeter than food in the rest of the country. Try "Banh Xeo" and "Banh Mi".

A LA CARTE MENU STARTERS

Prawn and pomelo salad
Mekong Delta salad with beef
Soft shell crab spring rolls
Fresh lobster with wild banana blossom salad

SOUPS

Prawn and mustard greens soup
Abalone soup
Garden vegetable soup with pork short rib

MAIN COURSES

Authentic Vietnamese pho with beef or chicken
Traditional bun cha Hanoi
Barbecued chicken with lemongrass
Hoi An chicken rice
Steamed whole grouper
Tiger prawns in tamarind sauce
Crispy Vietnamese pancake with pork and prawns
Stir fried squid with onion and celery
"Com tam" with grilled pork cutlet

ASIAN CLASSICS

Nasi Goreng
Norwegian salmon teriyaki

INTERNATIONAL SELECTIONS

Confit tuna and artichoke salad
Caesar salad
Lobster bisque
Pasta with choice of sauces
Vietnamese baguette steak sandwich
Australian grain fed beef Ribeye
New Zealand Saltbush lamb
Grilled chicken breast

DESSERTS

Vietnamese coconut and banana
Crème brûlée
Salted caramel and chocolate mud cake
The Citron cake
5 colors sweet soup



For more information or to make a reservation, please send an email to dining@icdanang.com or call +84 236 393 8888