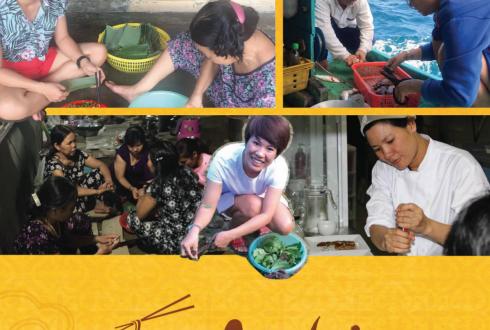


VIETNAM KITCHEN

Authentic Vietnamese Cuisine by Chef Maria Huyên

- Meyui Vietnamkitchen Bali meyui hali
- www.mevuifamilv.com
- @mevuibali

Prices do NOT include 10% Tax and 5% Service Charge Prices are in Thousands Rupiah





The meaning of MeVui is translated as "Happy Mom" as well as to honor my mother, Mama Vui. She passed down our family's secret recipes and was the one who taught me how to cook.

How MeVui Started

Back then when my husband was in the tourism industry, I got to travel all over Vietnam with him. While he was working, I got to explore my passion for cooking and learned from the locals of each town or city that we went to. Then I had the chance to meet one of the greatest chefs in Vietnam, Sakal Phoeung–Executive Chef at Sofitel Hotel and President of Escoffier Vietnam. Sakal saw my passion and recruited me to work at Sofitel. Never would I imagine running my own restaurants, but Sakal encouraged me to open my own. That's how MeVui started in 2014 on the first floor of my own home in Saigon. MeVui Vietnam grew to 5 restaurants before our family moved to Bali.







Why Bali?

On our first trip to Bali with my husband in 2018, I fell in love with the island. It might be cliché, but this island is indeed filled with generous and genuinely warm people that touched my heart. The culture, people, food, communities, beaches, mountains, prayers, and blessings are some of the reasons that made me decide to move. But also, I found many similarities in produce and plants in Bali, even better in quality, this really gives me thrills to explore the possibility of honing my culinary skills!

Do you know that we locally source 95% of our ingredients and products? As a Vietnamese Kitchen, we always highlight our local produce and resources. Hence, we always prioritize Bali products first, if it doesn't work out, we source from other areas in Indonesia. Stay tuned for our Fresh Pho Noodles, made with Balinese Rice!

What MeVui wants to bring to you

At first, we opened our restaurant in Legian to do our part contributing to the local economy during the pandemic. But now, we have a bigger picture in our mind. Unlike our neighboring country, Thailand, our food doesn't get as much exposure in Indonesia. Our goal now is to introduce authentic Vietnamese Cuisine to Indonesia. We started with popular dishes such as Phỏ, Bánh Mì, and Vietnamese Coffee. Now, we will expand and introduce you to even more of our vibrant cuisine that we believe you will enjoy!













MeVui Vietnam Kitchen Jl. Raya Legian, Kuta

HOIAN by MeVui Jl. Padang Linjong, Canggu

MeVui Kuta Beachfront @Discovery Mall Bali, Kuta

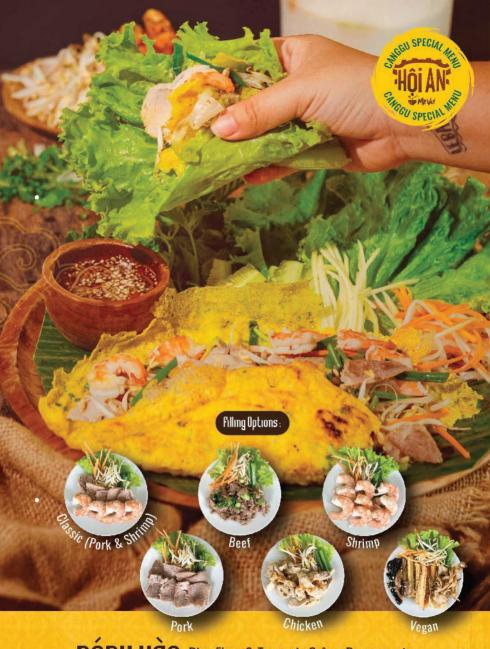
MeVui Penida Ped, Kec. Nusa Penida SAIGON by MeVui Jl. Tukad Gangga No.20, Renon

HANOI by MeVui

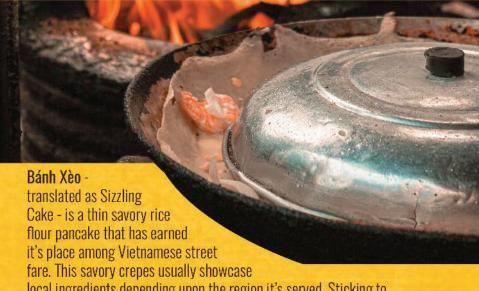
JI. Cemara No.33, Sanur

MeVui Lovina Jl. Seririt-Singaraja

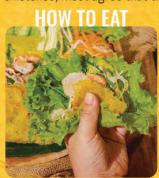
SAPA by MeVui Jl. Pengosekan, Ubud



BÁNH XEO Rice Flour & Turmeric Crêpe, Beansprouts, Pickles, Vegetables, Herbs, MV Dressing



local ingredients depending upon the region it's served. Sticking to the traditional way, MeVui's Banh Xeo also showcase Bali's local ingredient. Though it is unclear when these crepes first came into existence, most agree that the original Bánh Xèo hailed from Central



Vietnam, where the city of HoiAn is located. Back in the days, Bánh Xèo is a convenient meal for farmers, who would wrap the crepes in banana leaves and bring them along to the rice fields.





- 1 Traditionally eaten wrapped like Korean BBQ
- 2 Grab a lettuce as the base of your wrap
- 3 Tear some part of the Bánh Xèo and lay it on top of the lettuce
- 4 Wrap and Dip it to the sauce



BÚN BÒ HUẾ

Hue Beef Spicy Noodle Soup

65

Rice Vermicelli Noodle, Brisket, Sirloin, Pork Loin, Pork Sausage, Herbs, Lime, Chilli, Beef Bone Broth



HỦ TIỂU SA TẾ

Thin Rice Noodles, Chives, Fried Shallot, Herbs, Lime, Sa Tế Broth

HUTEUSA TÉ TIPS

Hủ Tiếu Sa Tế is a wonderfully flavorful and aromatic Vietnamese noodle dish, known for its rich, spicy, and often peanut-infused satay broth. Eating it is a multi-sensory experience.







vocabulary

HỦ TIẾU Thin Rice Noodle SA TÊ

Chilli Paste

Add Condiments

Begin by adding your preferred herbs and condiments to the bowl.

Prepare the Sauce

- Scoop a spoonful of chili sauce and chili oil.
- · Squeeze in some fresh lime juice.
- Stir the sauce well.
- You can either pour the sauce over the noodles or dip the meat into it.

Enjoy!

Mix everything together and savor your delicious Hủ Tiếu Sa Tế.



HỦ TIẾU KHÔ

Vietnamese Dry Noodles

60

Thin Rice Noodles, Ground Pork, Sliced Pork Neck, Tiger Prawn, Soup Boiled Egg, Hủ tiếu Gravy, Chives, Fried Garlic, Scallion Oil, Pork Rind

HOW TO EAT HỦ TIẾU KHÔ















PHỞ THỐ ĐÁ

Stone Bowl Phở

150

Beef Ribs, Brisket, Sirloin, Meatballs, Tendon, Phổ Noodles, 24-hour Beef Bone Broth The idea behind this Stone Bowl Pho comes from complaints that we often get during the dry season here in Bali. As many of our outlets have outdoor seatings, the wind and cooler weather turns our pho from boiling hot to warm by the time it arrives at the table. Taking inspiration from other cuisines, we decided to use stone bowl as the solution for those who want boiling hot soup. Here at Mevui, we are not perfect but will thrive to improve!

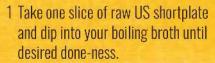
HOW TO EAT





Please be careful of the stone bowl as we heat up the bowl alongside the broth. This Stone bowl Pho is eaten similar to how you would eat hot pot or steamboat.

The Meat



2 Dip the slice beef in the provided sauce and enjoy!

Create your own bowl



- 1 Grab some noodles and swirl in the boiling broth to cook.
- 2 Take out the noodles and put in your personal bowl.
- 3 Garnish your bowl with onion, scallion, chilies, or a squeeze of lime.
- 4 Pour broth to your noodle and enjoy.

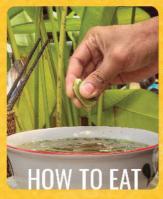


PHổ SÁI GÔN Sliced Sirloin, Sliced Brisket, Beef Meatball, Phổ Noodles, 24-hour Beef Bone Broth

Extras: Phỏ Noodles 15 Sliced Sirloin 30 Beef Meatballs 30 Soup 10 Poached Egg 7 Sliced Brisket 30 Cakwe 3.5



Phổ was created in Northern Vietnam during the mid 1880s. The dish was heavily influenced by both Chinese and French cooking. Rice noodles and spices are influences from China while the French popularized red meat as a protein. In fact, it is believed that "phổ" is derived from "pot au feu" a French soup.



- 1 Taste the original broth and enjoy the flavor of our 24-hr broth and see if you need additional flavoring.
- 2 Add herbs and beansprouts as you desired for Phở Saigon style.
- 3 Squeeze some lime if you prefer your broth to be lighter.
- 4 Add fish sauce if you prefer your broth to be more savory.
- 5 We suggest not to put Hoisin and chilli sauce in your broth! It will completely change the flavor of the broth and you will not be able to taste the intended flavor.
- 6 Instead, put sauces on the side as a dip for the meats.





PHỞ HÀ NỘI Wok-seared Sirloin, Scallions, Onion Phổ Noodles, 24-hour Beef Bone Broth

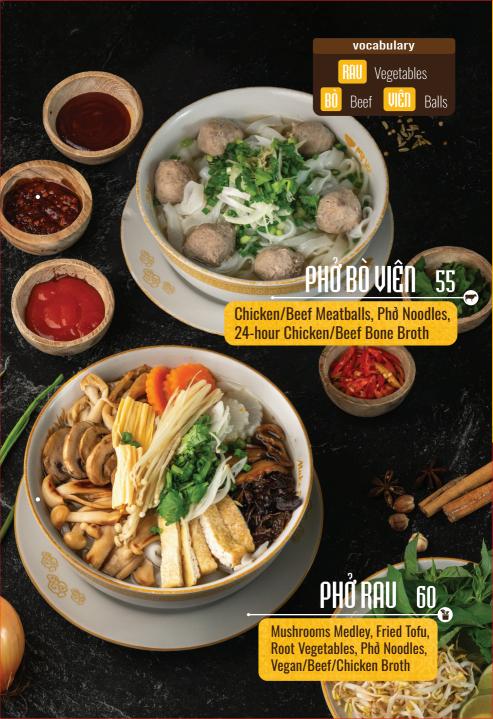
Extras: Phở Noodle 15 Beef Meatballs 30 Soup 10 Poached Egg 7 Seared Sirloin 30 Cakwe 3.5



PHổ GÀ Ayam Kampung Slices, Chicken Meatball, Phổ Noodles, Slow Cooked Chicken Broth

Extras:

Phỏ Noodle 15 Chicken Meatballs 30 Soup 10 Poached Egg 7 Boiled Chicken 35 Cakwe 3.5





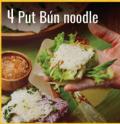


HOW TO EAT



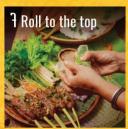
















SECRET MENU

Make your Nem N∃∃ng a main course

BÚN NEM NƯỚNG PORK / CHICKEN

50









Bánh Mì is a culinary fusion of two cultures and a prime example of how food is tied with history. The story begins in the mid-19th century when Vietnam fell during the colonial rule. The French brought their baguette with them. It wasn't until 1954 when French rule ended, that the Vietnamese impose their influences on the sandwich: mayonnaise replaced butter, cilantro and fresh chillies were added for flavour, and pickled vegetables were also thrown in the mix.

On your table, you will find this Chili Oil called sốt sa tế. If you love spicy food, I'd recommend you to add some of this sauce to your banh mi to create a bolder, spicy flavor

BANH WILLS

vocabulary



Bread



Flour



BÚN CHẢ HÀ NỘI

OF

Grilled Pork, Pork Patties, Herbs, Lettuce, Bún Noodles, Chili Flakes Fish Sauce Broth, Pickled Green Papaya and Carrots



Popularized by Anthony Bourdain and Barack Obama, Bún Chả can be found all over Hanoi from elegant restaurants to sidewalk vendors in narrow alleys. Bún Chả has always been one of the most popular pick for Hanoian lunch.

HOW TO EAT





vocabulary



Bun Cha is eaten similarly to Cold Japanese Soba.

- 1 Tear your preferred herbs and vegetables
- 2 Mix it in to the broth
- 3 Pick up your Bún Noodles
- 4 Swirl around the noodles into the broth to soak up the flavor
- 5 Grab a bite with noodles, veggies, meat and pickles. Enjoy



GỔI VIỆT NAM

Vietnamese Tropical Salad

White & Purple Cabbage, Carrot, Young Papaya, Onion, Herbs, Peanuts, Shrimp Crackers, MV Dressing, Choice of Protein



Goi or Nôm in Northern Vietnam, is the indigenous salad of Vietnamese cuisine. Most commonly made with a combination of meat, fresh vegetables including grated turnip, kohlrabi, cabbage, papaya and slices of cucumber. Though you can find variations depends on the region and their local produce. At MeVui Bali, we also use produce locally grown in Bali.



Our salad is already dressed, however, we also provide a side of extra dressing to dip your crackers or to provide a boost of flavor and umami.

Note:

Our sauce is on the saltier side, so pour with caution.

vocabulary



Beef



Vegan



BÚI

Vietnamese Noodle Salar

Bún Noodles, Fried Spring Rolls, Carrots, Cucumber, Lettuce, Beansprouts, Toasted Peanuts, MV Dressing. (Vegan: No Spring Rolls)

