



Mẹ Vui

VIETNAM KITCHEN

Authentic Vietnamese Cuisine
by **Chef Maria Huyền**



 Mevui Vietnamkitchen Bali

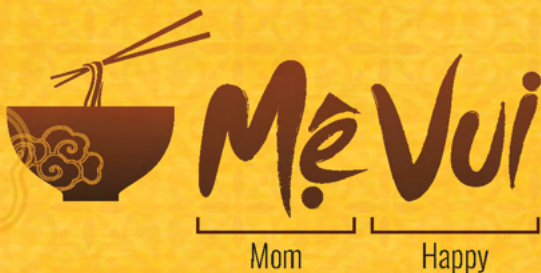
 mevui.bali

 www.mevuifamily.com

 @mevuiabali

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 Phở, 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

Hue by MeVui

Jl. Kartika Plaza, Kuta

MeVui Kuta Beachfront

@Discovery Shopping Mall Kuta

SAIGON by MeVui

Jl. Tukad Gangga No.20, Renon

HANOI by MeVui

Jl. Cemara No.33, Sanur

HOIAN by MeVui

Jl. Padang Linjong, Canggu

SAPA by MeVui

Jl. Pengosekan, Ubud

MeVui Lovina

Jl. Seririt-Singaraja

MeVui Penida

Ped, Kec. Nusa Penida

MeVui Lembongan

Jl. Raya Lembongan, Jungutbatu



Filling Options:



Minced Chicken



Sliced Beef



Shrimp



Minced Pork

BÁNH KHỌT

Savory Mini Rice Cakes, Vegetables,
Peeled Mungbeans, Herbs, MV Dressing



Bánh Khọt -

A beloved gem of Vietnamese street fare, Bánh Khọt are savoury mini rice cakes that have earned their place in the hearts of locals across generations. Traditionally, these little cakes reflect the flavour of their region, showcasing fresh ingredients the land offers. Staying true to its roots, MeVui's Bánh Khọt brings the same tradition to Bali - highlighting the local ingredients while preserving the authentic spirit of Vietnam. Through

HOW TO EAT



its exact origins, many believe Bánh Khọt was born in Central Vietnam, near the historic city of Hue. Long ago, farmers would wrap these mini rice cakes in banana leaves and bring them to the rice fields - a warm, practical meal that carried the taste of home.

vocabulary

BÁNH

Cake

KHỌT

Folk name of the cake's shape

- 1 Take a fresh lettuce leaf - use it as a base wrap
- 2 Add herbs
- 3 Place Bánh Khọt on top
- 4 Wrap it up & dip into sauce

BÒ 62

Beef Meatballs &
Tendons

Sa Tế Broth

24-hour Beef Bone Broth,
Chilli Oil, Peanut Butter
& Dry Shrimp

THẬP CẨM 68

Ground Pork, Sliced Kapsim,
Tiger Prawn, Boiled Egg

HỦ TIẾU SA TẾ

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



HỦ TIẾU SA TẾ 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 TẾ

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.



BÚN BÒ HUẾ

Spicy Noodle Soup

65

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

BÚN BÒ HUẾ

ORIGIN From Chef Maria's Hometown



Bún Bò Huế, the famous Vietnamese Spicy Beef Noodle Soup, originated from Van Cu village, a quaint town nestled near the ancient city of Hue, once the imperial capital during the Nguyen dynasty, the last royal family of Vietnam. It is thought to have been created during the 16th century, during the rule of the Nguyen lords, making it one of the oldest and most iconic noodle soups in Vietnam.

Bún Bò Huế apart from other Vietnamese noodle soups is its spicy and robust flavour. Unlike the milder Phở, Bún Bò Huế features a bold, fiery kick, thanks to the inclusion of chili paste. This spicy flavour is balanced by a rich, aromatic broth made with beef bones, lemongrass, and shrimp paste, which gives the soup a depth of flavour that can be both comforting and energizing.

BÚN BÒ HUẾ TIPS

A perfect bowl of Bún Bò Huế is also condimented with fresh herbs of bean sprouts and along with a squeeze of lime to enhance the freshness of the dish.





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

- 1 Scoop a spoon of Hủ Tiếu Khô sauce on to the bowl.



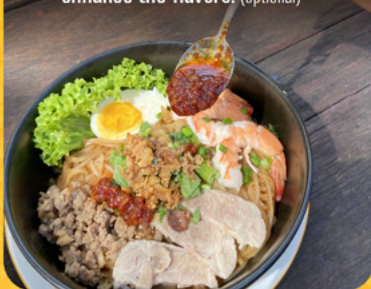
- 2 Squeeze some fresh lime.



- 3 Pour a small amount of soup. (optional)



- 4 Add a drizzle of chilli oil to enhance the flavors. (optional)



- 5 Mix it up and enjoy your delicious Hủ Tiếu Khô.



vocabulary

Hủ Tiếu Noodle

Khô Dry



Extras:

Sirloin Brisket	30
Ribs	35
Beef Meatballs	30
Pho Noodles	15

PHỞ THỐ ĐÁ

Stone Bowl Phở

120

Beef Ribs, Brisket, Sirloin, Meatballs, Tendon,
Phở 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



vocabulary

PHỞ

Flat Rice
Noodle

THỐ ĐÁ

Stone
Bowl

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

- 1 Take one slice of raw sirloin brisket and dip into your boiling broth until desired done-ness.
- 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.



PHỞ SÀI GÒN

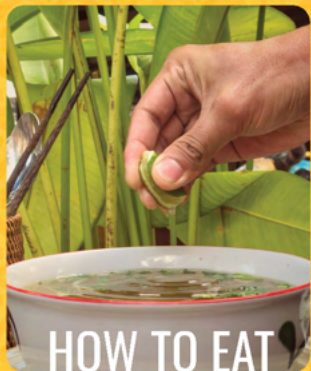
Sliced Sirloin, Sliced Brisket, Beef Meatball,
Phở Noodles, 24-hour Beef Bone Broth

Extras:

Phở Noodles	15	Sliced Sirloin	30	Beef Meatballs	30	Soup	10
Poached Egg	7	Sliced Brisket	30	Cakwe	3.5		



Phở 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 "phở" 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.





KING 95



SPECIAL 75



MEDIUM 60



PHỞ HÀ NỘI

Wok-seared Sirloin, Scallions, Onion
Phở Noodles, 24-hour Beef Bone Broth

Extras:

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

vocabulary

GÀ Chicken

KING 85

SPECIAL 70

MEDIUM 55

*actual product may differ from image shown

PHỞ GÀ

Chicken Breast, Chicken Meatball,
Phở Noodles, Slow Cooked Chicken Broth

Extras:

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

vocabulary

RAU Vegetables

BÒ Beef

VIÊN Balls

PHỞ BÒ VIÊN 55

Chicken/Beef Meatballs, Phở Noodles,
24-hour Chicken/Beef Bone Broth

PHỞ RAU 60

Mushrooms Medley, Fried Tofu,
Root Vegetables, Phở Noodles,
Vegan/Beef/Chicken Broth

GỎI CUỐN

Fresh Spring Rolls.

Rice Paper, Shrimp, Pork, Lettuce
Bún Noodle, Peanut Sauce

VEGAN



3 PCS 45 5 PCS 60

REGULAR



3 PCS 45 5 PCS 60

vocabulary

GỎI

Salad

CUỐN

Roll

PORK CHICKEN VEGETARIAN 45



Fried Spring Rolls.

CHẢ GIÒ

Wheat Wrapper, Wood ear Mushroom, Carrots, Jicama,
Bún Noodles, Protein, Nước Mắm Sauce

KING 45



REGULAR 35



Filling Options:



Mixed Classic



Omelette



Pork Ham



Saute Beef



Pork Meatballs



Grilled Chicken



Grilled Pork



Vegan/Vegetarian



Nem Nướng
Pork/Chicken

BÁNH MÌ

Toasted Baguette, Mayonnaise, Pâté, Sauces,
Pickles, Chili, Herbs, with Filling Option



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.

BÁNH MÌ TIPS

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



vocabulary

BÁNH

Bread

MÌ

Flour



SEAFOOD 70

BEEF 70

VEGAN 50

GỎI VIỆT NAM

Vietnamese Tropical Salad

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



GỎI[?] ORIGIN

Gỏi or Nộm 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.



SALAD TIPS

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

BÒ

Beef

CHAY

Vegan

Extras:

Bún Noodle	15
Herbs Platter	7
Pork Patties	25
Grilled Pork Belly	25



BÚN CHẢ HÀ NỘI

70

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



BÚN CHẢ ? ORIGIN

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

BÚN

Bihun

Rice Noodles

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

VIETNAMESE PLATTER 101

115

Regular

Gỏi Cuốn (Shrimp & Pork)
Chả Giò (Chicken)
Nem Nướng (Pork)
Chạo Tôm (Shrimp & Pork)

No Pork

Gỏi Cuốn (Shrimp)
Chả Giò (Chicken)
Nem Nướng (Chicken)
Chạo Tôm (Shrimp)



*Rice paper on request

VIETNAMESE PLATTER 101

115

Regular

Gỏi Cuốn (Shrimp & Pork)
Chả Giò (Chicken)
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No Pork

Gỏi Cuốn (Shrimp)
Chả Giò (Chicken)
Nem Nướng (Chicken)
Chạo Tôm (Shrimp)



*Rice paper on request

vocabulary

Tôm

Shrimp

Nướng

Grilled

CHAO TÔM 85

Golden Shrimp Sate Lilit

NEM NƯỚNG 70

Grilled Pork Sate Lilit

NEM NƯỚNG GÀ 70

Grilled Chicken Sate Lilit

*Rice paper on request

HOW TO EAT

1 Take a rice paper



2 Wet the paper



3 Assemble vegies



4 Put bún noodle



5 Put cut satay



6 Roll from bottom



7 Roll to the top



8 Finish your roll



9 Dip in sauce



BÚN GÀ NƯỚNG 50

 Grilled Chicken

BÚN CHAY 50

 Sautéed Mushrooms & Tofu

BÚN THỊT NƯỚNG 50

 Glazed Grilled Pork

BÚN BÒ XÀO 55

 Wok-seared Beef

BÚN NEM NƯỚNG 55

  Grilled Sate Lilit

BÚN

Vietnamese Noodle Salad

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

CƠM GÀ 55

Grilled Boneless Chicken Thigh

Extras:

Rice	10
Fried Egg	7
Pork Chop	50
Grilled Chicken Thigh	45

CƠM SƯỜN 60

Grilled Pork Chop

CAKE

BÁNH CHUỐI NƯỚNG
Baked Banana Cake

28



BÁNH TÁO NƯỚNG
Baked Apple Cake

30



BÁNH PÍA SẦU RIÊNG 15
Durian Pia Cake





FLAN CAKE 20

Egg Custard, Coffee, Caramel Sauce



CHÈ CHUỐI 25

Vietnamese Cendol



CÀ PHÊ PHIN

Vietnamese Drip Coffee

30

CÀ PHÊ ĐEN

CÀ PHÊ SỮA

vocabulary

PHIN

Filter

ĐEN

Black

ICED COFFEE

35

CÀ PHÊ SỮA ĐÁ
Milk Coffee



SPECIAL TEAS

TRÀ GỪNG LÁ DỨA

Ginger Pandan
Infused Tea

15

NƯỚC SÂM

Liang Teh

20

TRÀ ĐÁ

Iced Tea

15

TRÀ CHANH

Lime Tea

15



vocabulary

TRÀ

Tea

GỪNG

Ginger

JUICE UP

SUMMER SIP

COCO CRUSH

SPICY HUE

BEE PERFECT

DRAGON FRUIT

WHOLE COCONUT

Summer Sip Mango, Passionfruit, Mint 30

Coco Crush Coconut Water and Coconut Ice Cream 30

Spicy Hue Pineapple, Orange, Chili 30

Bee Perfect Watermelon, Honey 30

Dragon Fruit 30

Whole Coconut 35

MILKSHAKE

35

STRAWBERRY

BANANA

VANILLA

CHOCOLATE



HOMEMADE KEFIR

35



SOURSOP

BANANA

STRAWBERRY

MANGO



SQUASH

25

PACIFIKA

Lime, Lemongrass, Pandan

STRAWBERRY

LIME



