



Mẹ Vui

— VIETNAM KITCHEN —

Authentic Vietnamese Cuisine
by **Chef Maria Huyền**

NO PORK • NO LARD

 Mevui Vietnamkitchen Bali  mevui.bali

 www.mevuifamily.com  @mevuibali

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



MeVui

Mom Happy

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!



Extras:

Sirloin Brisket	33
Ribs	38
Beef Meatballs	33
Phở Noodles	18

PHỞ THỎ ĐÁ

Stone Bowl Phở

130

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

THỎ 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 US shortplate 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.



SPECIAL 81



KING 103



MEDIUM 65



PHỞ SÀI GÒN

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

Extras:

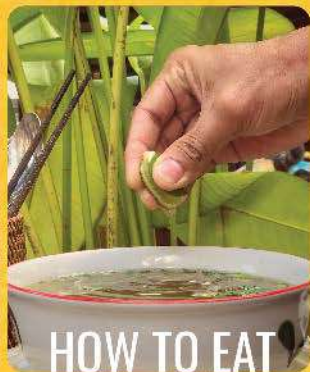
Phở Noodles	18	Sliced Sirloin	33	Beef Meatballs	33	Soup	13
Poached Egg	10	Sliced Brisket	33	Cakwe	5		



PHỞ

ORIGIN

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 103



SPECIAL 81



MEDIUM 65



PHỞ HÀ NỘI

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

Extras:

Phở Noodle 18
Poached Egg 10

Beef Meatballs 33
Seared Sirloin 33

Soup 13
Cakwe 5



PHỞ GÀ

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

Extras:

Phở Noodle 18
Poached Egg 10

Chicken Meatballs 33
Boiled Chicken 38

Soup 13
Cakwe 5



PHỞ BÒ VIÊN 58

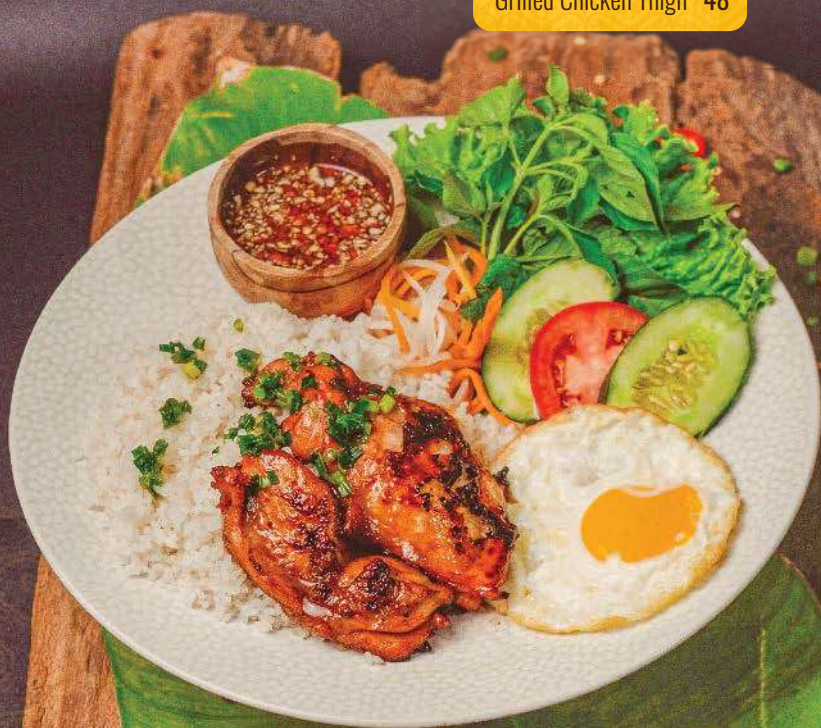


PHỞ RAU 63



Extras:

Rice	13
Fried Egg	10
Grilled Chicken Thigh	48



CƠM GÀ

58

Grilled Chicken, Broken Rice, Scallion Oil, Pickles,
Sweet & Spicy Dipping Sauce



KING 49



REGULAR 39



Filling Options :



Grilled Chicken



Saute Beef



Omelette



Vegan/Vegetarian

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 bánh mì to create a bolder, spicy flavor



vocabulary

BÁNH

Bread

MÌ

Flour

GỎI CUỐN

Fresh Spring Rolls.

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

VEGAN

3 PCS

49

5 PCS

65



REGULAR

3 PCS

49

5 PCS

65



vocabulary

GỎI

Salad

CUỐN

Roll

PORK

CHICKEN

VEGETARIAN

47



Fried Spring Rolls.

CHẢ GIÒ

Egg wrapper, Carrots, Bún Noodles, Water Chestnut,
Woodear Mushroom, Protein, Nước Mắm Sauce

vocabulary

TÔM

Shrimp

ĂN

Grilled

MỰC

Squid

CHAO TÔM 92

Golden Shrimp Sate Lilit

NEM NƯỚNG GÀ 76

Grilled Chicken Sate Lilit

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

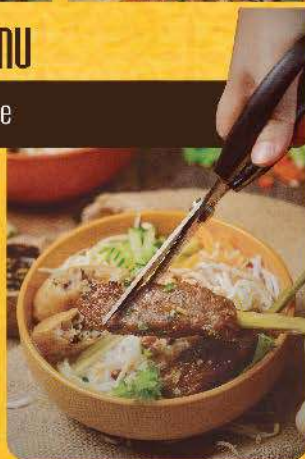


SECRET MENU

Make your Nem Nướng Gà a main course

BÚN NEM NƯỚNG GÀ

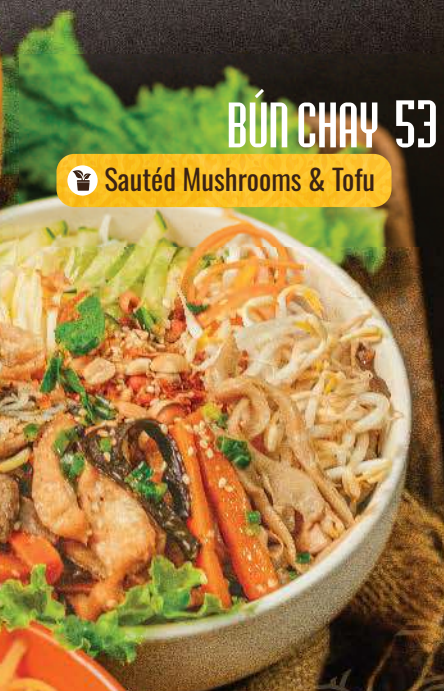
58





BÚN GÀ NƯỚNG 53

🐔 Grilled Chicken



BÚN CHAY 53

🍄 Sautéed Mushrooms & Tofu



BÚN BÒ XÀO 59

🍖 Wok-seared Beef

BÚN

Vietnamese Noodle Salad

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



FLAN CAKE 25

Egg Custard, Coffee, Caramel Sauce



CHÈ CHUỐI 28

Vietnamese Cendol



BÁNH PÍA SÂU RIÊNG

Durian Pia Cake



19



CÀ PHÊ PHIN

Vietnamese Drip Coffee

39

CÀ PHÊ ĐEN

CÀ PHÊ SỮA

vocabulary

PHIN

Filter

ĐEN

Black

ICED COFFEE

39

CÀ PHÊ SỮA ĐÁ
Milk Coffee



SPECIAL TEAS

TRÀ GỪNG LÁ DỪA

Ginger Pandan
Infused Tea

29

NƯỚC SÂM

Liang Teh

29

TRÀ ĐÁ

Iced Tea

29

TRÀ CHANH

Lime Tea

29



vocabulary

TRÀ

Tea

GỪNG

Ginger

HOMEMADE KEFIR

49

SOURSOP

BANANA

STRAWBERRY

MANGO



PACIFIKA

Lime, Lemongrass, Pandan

44



JUICE UP

SUMMER SIP

UNAVAILABLE

SPICY HUE

BEE PERFECT

Summer Sip Mango, Passionfruit, Mint 40

Spicy Hue Pineapple, Orange, Chili 40

Bee Perfect Watermelon, Honey 40

SQUASH

44



LIME

STRAWBERRY



Other Beverages :

Coca Cola	29
Coke Zero	29
Sprite	29
Aqua Still Water	24
Soda Water	29
Bintang Pilsener	39
Bintang Radler	39
Bintang Crystal	44

