

Khoai Tây Chiên Lắc

Muối Sả Ớt 105

*Potato Crisps with
Lemongrass Chilli Seasoning*



Bạch Quả Rang 55

Toasted Gingo Biloba Nuts



Củ Sen Lắc Phô Mai 125

Cheese-Sprinkled Lotus Roots



Nấm Đậu Xúc Bánh Đa 165

Mushroom in Ground Roasted Rice

Shiitake mushrooms, peanuts, sesame seeds, green beans, star fruit leaves, piper leaves, and fried tofu served inside roasted rice paper.



Nấm Rắc Muối Xanh 165

Green Salted Crispy Mushrooms

Lightly-fried abalone mushrooms topped with parsley, betel leaves, and our homemade Green Salt.



Nấm Giòn Sốt Shamballa 165

Crispy Abalone Mushrooms

Crispy abalone mushrooms, red & green bell peppers, and white onions tossed in a special Shamballa sauce.



Súp Rong Biển 110

Seaweed Soup

Seaweed soup with lotus seeds, shiitake and shimeji mushrooms, water chestnuts, and fresh tofu topped with cilantro, pepper, and sesame oil.



Súp Mani Shamballa 110

Lotus Mani Soup

Beetroot soup with lotus seeds, eggs, shiitake and shimeji mushrooms, water chestnuts, and fresh tofu topped with cilantro, pepper and sesame oil.



Súp Quinoa Gấc 125

Gac & Quinoa Soup

Quinoa-based soup with Gac, cassava, baby corn, eggs, and carrots topped with cilantro.





CHEF
RECOMMENDATION

Súp Đông Trùng Thảo 210 "Winter Worm, Summer Herb" Soup

*Cordyceps slow-cooked with pumpkin & shiitake,
abalone, shimeji, and termite mushrooms.*



Chả Giò Bơ 125

Avocado Rolls

Vietnamese rolls with avocado and banana filling served with spicy mayonnaise.



Chả Giò Hạt Sen 125

Lotus Seed Rolls

Vietnamese rolls with lotus seeds, green beans, taro, carrot, and sweet potato filling served with our House sauce.

Nem Vuông 165

Square Rolls

Mushroom rolls served with fragrant herbs, fresh noodles and our House sauce.



Đậu Hũ Sốt Cam 135

Orange Tofu

Lightly-fried tofu served with our Orange sauce.



Đậu Hũ Cà Chua 165

Tomato Tofu

Minced carrots, cassava, shiitake & wood ear mushrooms, and tomatoes stuffed in fried tofu.



Đậu Hũ Xí Muội 145

Plum Tofu

Fresh tofu, bell peppers, and onions braised in a fermented plum sauce.



Nấm Saté 165

Spiced Mushrooms

Champignon, lingzhi, and shimeji mushrooms seasoned with our homemade Chilli Saté.



Tào Biển Saté 165

Spiced Seaweed

Seaweed satéed with lemongrass, basil leaves, and chilli peppers.



Nấm Xông Thảo Mộc 165

Herbal Mushrooms

Abalone, lingzhi, shimeji, and termite mushrooms steamed with lemongrass, chilli peppers, and fresh herbs.



Đậu Hũ Chảo 165

Pan-Seared Tofu

Homemade tofu pan-seared with shiitake & bai ling mushrooms, broccoli, carrots, napa cabbage, green peas and choy sum.



Đậu Hũ Lắc Muối Cay 135

Chilli-Sprinkled Fried Tofu

Lightly-fried tofu seasoned with chilli & garlic, topped with fried enoki mushroom shreds on a crispy rice base.*

*Vegan option available upon request



Đậu Hũ Ba Tầng 165

Three-Layered Tofu

Crispy fresh tofu on top of cucumber slices, garnished with a champignon & shiitake mushroom sauce and roasted mushroom shreds.



Bánh Mỳ Nướng 215

Toasted Baguette Bites

Baguette slices topped with lion's mane mushroom, truffle tapenade, cucumbers, lettuce, and lakso leaves topped with Mozzarella cheese.



Bánh Gạo Giòn Sốt

Nấm Truffle 215

Crispy Rice Cake

Deep-fried rice covered in truffle tapenade and mushroom sauce, topped with melted Mozzarella cheese.



Nấm Áp Chảo Barbecued 165

Barbecued Shimeji Mushrooms

Shimeji mushrooms barbecued with eggplants, baby carrots, summer squashes, broccoli, and zucchinis.



Sa Kê Lắc Muối Mè 115
Sesame-Sprinkled Breadfruit Fries

Tempura Rau Củ 165
Vegetable Tempura

Batter-fried eggplant, sweet potato, okra, shimeji mushrooms, enoki mushrooms, and shiso leaves served with our House sauce.



Phở Cuốn Lá Lụa Quê 105

Pho Rolls

Assorted mushrooms, carrots, cassava, and silk leaves rolled in steamed rice paper - served with our House sauce.



Cuốn Thỉnh 105

Roasted Rice Rolls

Carrots, cassava, taro, cucumber, vegetables and crushed roasted rice wrapped in rice paper - served with our House sauce.



Cuốn Shamballa 125

Shamballa Rolls

Assorted mushrooms & tofu wrapped in cabbage, egg, and brown rice paper - served with our House sauce.



Cuốn Diếp 115

Young Lettuce Rolls

Assorted mushrooms, carrots, cassava, and fried tofu wrapped in young lettuce - served with our House sauce.



Cà Tím Cuốn 145

Eggplant Rolls

Pan-seared eggplant, water spinach, red cabbage, and bell peppers.



Gỏi Hoa Chuối Rong Gai 125

Banana Sprout Salad

Banana sprouts, coconut shreds, sesame seeds, peanuts, and water thyme tossed in our House sauce



Gỏi Sen Dưa Leo 145

Cucumber & Lotus Root Salad

Carrots, cucumbers, fava beans, lotus roots, and onions mixed in our House sauce, topped with pan-seared lion's mane mushrooms, peanuts, and fried onions.



Gỏi Phúc Lộc Thọ 145

Wellness Salad

Shredded papaya, pumpkin, taro, peanuts, and tofu tossed in our House sauce.



Salad Ngũ Sắc 185

Rainbow Salad

Iceberg lettuce, pan-seared lion's mane mushroom, tomatoes, beetroots, chickpeas, and onions tossed in our House sauce.



Salad Spinach Năm Truffle 245

Spinach & Truffle Salad

Water spinach, water mint, basil, Gac fruit, and sweet radish topped with champignon mushrooms & truffles - served with our House sauce.



Salad Đồng Quê 115

House Salad

Mixed vegetables with avocado slices, cherry tomatoes, daikon and sweet radish slices, tossed with our House sauce.



Gỏi Và Huế 145

Hue-style Fig Salad

Gar sauce drizzled upon sliced figs, carrots, a selection of mushrooms, and starfruits.



Gỏi Năm Đập 145

Smashed Rice Paper Mushroom Salad

Assorted mushrooms, cucumber, carrot, taro and herbs, topped with peanuts inside a toasted rice paper shell.



Cơm Chiên Lá Cẩm Hạt Sen 145

Magenta Leaf Fried Rice

Fried Jasmine rice with carrots, green beans, shiitake mushrooms, and lotus seed with Magenta leaf extract topped with herbs and lotus seeds.

**Vegan option available upon request*



Cơm Gạo Lứt Lá Sen 165

Lotus Leaf Fried Brown Rice

Brown rice fried with carrots, green beans, and shiitake mushrooms and topped with herbs and lotus seeds.

**Vegan option available upon request*



Cơm Chiên Trái Thơm 165

Pineapple Fried Rice

Fried Jasmine rice with carrots, green beans, shiitake mushrooms, and chestnuts served in a pineapple.

**Vegan option available upon request*



Quinoa Áp Chảo 165

Pan-Seared Quinoa

Quinoa pan-seared with eggplants, summer squashes, zucchinis, and shimeji mushrooms topped with cilantro.



Cơm Chiên Shamballa 165

Shamballa Fried Rice

Jasmine fried rice with carrots, green beans, shiitake mushrooms, corn, and fried tofu topped with cheese and fresh herbs.*

*Vegan option available upon request



Miến Xào Nồi Đất 145

Clay Pot, Glass Noodles

Glass noodles stir-fried with baby corn, carrots, shiitake mushrooms, and assorted vegetables.



Hủ Tiếu Shamballa 145

Stir-Fried Flat Noodles

Flat noodles, bean sprouts, carrots, daikon, and tofu stir-fried in sesame oil - served in an omelette.



Mỳ Hấp Lá Sen 165

Steamed Lotus Leaf Noodles

Vegetable noodles steamed with termites mushrooms, tofu, lettuce, and carrots.



Cà Ri Chuối Sáp 165

Banana Curry

A creamy coconut base with young bananas, carrots, eggplants, potatoes, sweet potatoes, and taro.

Served with a choice of Baguette* or Rice Noodles

*Our Baguettes are not gluten-free.



Cà Ri Xanh Nấm Truffle 345

Green Curry

A creamy coconut base with green peas, eggplants, sweet potatoes, taro, shiitake mushrooms, and truffle tapenade.

Served with a choice of Baguette* or Rice Noodles

*Our Baguettes are not gluten-free.



Bún Huế 115

Hue Noodles

A light broth with thin noodles, assorted mushrooms, and tofu topped with basil & onions - served with banana sprouts, water spinach, lettuce, and chilli peppers.



Cháo Kiều Mạch 135

Buckwheat Congee

Buckwheat slow-cooked with fungus & oyster mushrooms - served with bean sprouts, ginger, and fried breadsticks.*

*Our fried breadsticks are not gluten-free.



Phở 115

An herbal broth with traditional Vietnamese noodles, assorted mushrooms, and tofu - served with bean sprouts, mints, hoisin sauce, and chilli sauce.





Nấm Đút Lò 165

Baked Mushrooms

Marinated abalone & champignon mushrooms, bell peppers, and Mozzarella cheese baked until golden.



Bún Đậu Mắm Nêm 185

Sliced Noodle & Tofu Platter

Pressed noodles, fried tofu, crispy fried tofu, and rice flake paste served with fresh vegetables and Fermented Soy Bean House Sauce.

Sa Kê Đút Lò 165

Breadfruit Quiche

Breadfruit topped with bell peppers, mushrooms, and cheese and baked until golden.



Bánh Mỳ Hấp
Nấm Truffle 245

Steamed Baguettes Bites

Baguette slices steamed & topped with an assorted mushroom blend with truffle tapenade.



Đậu Hũ Áp Chảo Sốt
Nấm Truffle 245

Tofu Skewers

Fried tofu, cherry tomatoes, eggplants, and okras marinated in our truffle sauce & grilled.



Bánh Xèo 145

Vietnamese Crêpe

Assorted mushrooms and bean sprouts fried in a light coconut-rice batter until crisp golden - served with fresh vegetables & our House sauce.



Bánh Bèo – Bánh Đúc 145

Steamed Coconut-Rice Cakes

Coconut-rice batter steamed & garnished with peanuts & fried onions - served with our House sauce.*

*Nut-free and Gluten-free options available upon request



Bánh Khọt Nam Bộ 145

Mini Coconut Pancakes

Assorted mushrooms and green beans fried in a thick coconut-rice batter until crisp golden - served with fresh vegetables & our House sauce.



Bánh Hời Nem Lụi 145

Woven Noodles & Grilled Nem

Assorted Nem blend seared upon lemongrass - served with woven noodles, fresh vegetables, and our House sauce.



Bánh Tứ Vị 145

Four Flavours of Cakes

A selection of traditional rice cakes with carrot, green bean, and wood ear mushroom filling - served with a traditional dipping sauce.



Bánh Hời Lá Lốt 145

Woven Noodles & Lolot Wraps

Assorted mushroom blend wrapped & grilled within lolot leaves - served with woven noodles, fresh vegetables, and our House sauce.



Dùng ngon hơn với cơm — Best served with rice

Đậu Hũ Kho Nấm

Đông Cô & Trứng 165

*Braised Tofu with Shiitake
Mushrooms**

**This dish contains egg. Vegan option available
upon request.*



Củ Hủ Dừa Kho 135

Braised Coconut Tubers



Rau Đồng Nội,

Kho Quệt 135

*Steamed Vegetables with
Caramelised Sauce*



Dùng ngon hơn với cơm — Best served with rice

Bí Nụ Xào Nấm Hương 115
Stir-Fried Young Winter Melon



Rau Rừng Xào Tỏi 115
Wild Vegetables Sautéed with Garlic



Cà Tím Nướng 115
Grilled Eggplant

Marinated eggplant and mushrooms grilled and topped with green onions and roasted peanuts.



Lẩu Chua Cay

Sweet-Sour-Spicy Hotpot

A spicy broth with fresh pineapples, tomatoes, bean sprouts, and tofu served with fresh noodles, vegetables and a variety of mushrooms.

For 2 – 285

For 3 – 385



Lẩu Tứ Vị Shamballa

Four-Flavoured Hotpot

A light, sweet & sour broth served with assorted mushrooms, tomato slices, tofu, Agati flowers, river hems, Tonkin jasmynes, and winter melon, and rice noodles.

For 2 – 285

For 3 – 385



Lầu Shamballa

Shamballa Signature Hotpot

A savoury broth with lotus roots, taro, dried apples, fresh & fermented tofu, white cabbages and chrysanthemums served with assorted mushrooms, noodles, fresh vegetables, and fried taro & sweet potato wontons

For 2 - 325

For 3 - 425



Canh Chua Quê 115

Traditional Sour Soup

A sour broth with tomatoes, baby corn, pineapples, okras, tofu, and shiitake mushrooms topped with mint, coriander, and chilli peppers.



Canh Củ Sen Nấm 115

Lotus Root & Mushroom Soup

A light broth with lotus roots, lotus seeds, assorted mushrooms, and carrots topped with cilantro.



SIDE DISHES

Bánh Mì 15
Baguette Slices

Bún Tươi 15
Fresh Noodles

Cơm Gạo Lứt 20
Brown Rice

Cơm Trắng 15
Steamed Rice

Rau Tươi 60
Fresh Veggies for Hotpot

— TIMELESS TREASURES —

- Gỏi Và Huế / Hue-style Fig Salad 145
Năm Giòn Sốt Shamballa / Crispy Abalone Mushrooms 165
Bánh Khọt Nam Bộ / Mini Coconut Pancakes 145
Cà Tim Nướng / Grilled Eggplant 115
Mỳ Hấp Lá Sen / Steamed Lotus Leaf Noodles 165

Recommended for 2



— FLAVOURS OF SHAMBALLA —

Cuốn Shamballa / Shamballa Rolls 125

Gỏi Phúc Lộc Thọ / Wellness Salad 145

Nấm Xông Thảo Mộc / Herbal Mushrooms 165

Đậu Hũ Chảo / Pan-Seared Tofu 165

Cơm Chiên Shamballa / Shamballa Fried Rice 165

Recommended for 2



— SPIRIT OF THE GARDEN —

-  **Súp Rong Biển / Seaweed Soup** 110 (x2)
Cuốn Thỉnh / Roasted Rice Rolls 105
Gỏi Hoa Chuối Rong Gai / Banana Sprouts Salad 125
Bánh Hời Lá Lốt / Woven Noodles & Lolot Wraps 145
Miến Xào Nồi Đất / Clay Pot, Rice Noodles 145

Recommended for 2



— TALES FROM THE COUNTRYSIDE —

Phở Cuốn Lá Lụa Quê / *Pho Rolls* 105

Chả Giò Hạt Sen / *Lotus Seed Rolls* 125

Bánh Xèo / *Vietnamese Crêpe* 145

Cơm Gạo Lứt Lá Sen / *Lotus Leaf Brown Rice* 165

Canh Chua Quê / *Traditional Sour Soup* 115

Recommended for 2



— TALES FROM THE CITY —

Cuốn Diếp / Young Lettuce Rolls	115
Nấm Áp Chảo Barbecued / Barbecued Shimeji Mushrooms	165
Đậu Hũ Ba Tầng / Three-Layered Tofu	165
Bánh Hòì Nem Lụi / Woven Noodles & Grilled Nem	145
Cà Ri Chuối Sáp / Banana Curry	165

Recommended for 2



— SHAMBALLA'S FINEST —



Súp Đông Trùng Thảo / "Winter Worm, Summer Herb" Soup 210 (x2)

Salad Spinach Nấm Truffle / Spinach & Truffle Salad 245

Đậu Hũ Áp Chảo Sốt Nấm Truffle / Tofu Skewers 245

Bánh Gao Giòn Sốt Nấm Truffle / Crispy Rice Cake 215

Cà Ri Xanh Nấm Truffle / Green Curry 345

Recommended for 2

