

— SNACKS —

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



Giá được tính theo đơn vị *000 đồng, chưa bao gồm 5% phí dịch vụ và 10% VAT

Prices are in *000 VND, excludes 5% service charge and 10% VAT

— KHAI VỊ / APPETISERS —

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.



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— KHAI VỊ / APPETISERS —

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.



— KHAI VỊ / APPETISERS —



CHEF'S RECOMMENDATION

Súp Đông Trùng Thảo 210

"Winter Worm, Summer Herb" Soup

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



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— KHAI VỊ / APPETISERS —

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.



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— KHAI VỊ / APPETISERS —

Bánh Mỳ Nướng 215

Toasted Baguette Bites

Baguette slices topped with lion's mane mushroom, truffle tapenade, cucumbers, lettuce, and laksa 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.



— KHAI VỊ / APPETISERS —

Nấm Saté 165

Spiced Mushrooms

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



Tảo Biển Saté 165

Spiced Seaweed

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



CHEF'S
RECOMMENDATION

Nấm Xông Thảo Mộc 165

Herbal Mushrooms

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



KHAI VỊ / APPETISERS

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.



— KHAI VỊ / APPETISERS —

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, shitake & 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.



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— KHAI VỊ / APPETISERS —

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.



GỎI / SALADS

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

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



Gỏi Nấm Đập 145

Smashed Rice Paper Mushroom Salad

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



— GỎI / SALADS —

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.



GỎI / SALADS

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 Dừa Leo 145

Cucumber & Lotus Root Salad

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



CHEF'S
RECOMMENDATION

Gỏi Phúc Lộc Thọ 145

Wellness Salad

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



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— CUỐN / ROLLS —

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.



CUỐN / ROLLS

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.



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— CƠM / RICE —

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 Chiên 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 cashew nuts served in a pineapple.

**Vegan option available upon request*



— CƠM / RICE —

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



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MÌ XÀO / FRIED NOODLES

Miến Xào Nồi Đất 145

Clay Pot, Glass Noodles

Glass noodles stir-fried with baby corn, carrots, shitake 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 termité mushrooms, tofu, lettuce, and carrots.



BÚN BOWLS

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.



CHEF'S
RECOMMENDATION

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.



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BÚN BOWLS

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 rice, lingchi & oyster mushrooms - served with bean sprouts, ginger, and fried breadsticks.*

*Our fried breadsticks are not gluten-free.



Mì Quảng 115

"Quang" Noodles

Central Vietnamese noodles with shimeji, pleurotus, champignon & shiitake mushrooms, fried tofu, carrots in a flavourful broth served with fresh herbs, bean sprouts and banana blossoms.



Phở 115

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



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— NIA THỐT QUÊ / TRADITIONAL PLATTERS —



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.



— NIA THỐT QUÊ / TRADITIONAL PLATTERS —

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 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.



— NIA THỐT QUÊ / TRADITIONAL PLATTERS —

Bánh Hòì Nèm 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 Hòì 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.



— NIA THỐT QUÊ / TRADITIONAL PLATTERS —

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.



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— MAIN COURSES —

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*



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— MAIN COURSES —

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 / HOTPOTS —

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



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— LẨU / HOTPOTS —

Lẩu 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



— MAIN COURSES —

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 Năm 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

— 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 Hò Lả Lột / Woven Noodles & Lolot Wraps 145
Miến Xào Nồi Đất / Clay Pot, Rice Noodles 145

Recommended for 2



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— 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



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— TALES FROM THE CITY —

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

Recommended for 2



— TIMELESS TREASURES —

- Gỏi Và Huế / Hue-style Fig Salad 145
Nấm 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
Dậu Hủ Chảo / Pan-Seared Tofu 165
Cơm Chiên Shamballa / Shamballa Fried Rice 165

Recommended for 2



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— SHAMBALLA'S FINEST —



- Súp Đông Trùng Thảo / "Winter Worm, Summer Herb" Soup 210 (x2)
Salad Spinach Nấm Truffle / Spinach & Truffle Salad 245
Dậu Hũ Áp Chảo Sốt Nấm Truffle / Tofu Skewers 245
Bánh Gạo Giòn Sốt Nấm Truffle / Crispy Rice Cake 215
Cà Ri Xanh Nấm Truffle / Green Curry 345

Recommended for 2



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