

LIGHT DISHES

Lotus Rolls 105 *Chả Giò Hạt Sen*

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



Fresh Spring Rolls 105 *Gỏi Cuốn*

Assorted mushrooms and tofu wrapped in rice paper served with our House sauce.



Pumpkin Soup 105 *Canh Bí Đỏ*

Pumpkin, peanuts, straw mushrooms, and leek simmered in our vegetable broth & served with cilantro.



Wild Vegetable Sauté 115 *Rau Rừng Xào Đậu*

Chickpeas, tonkin flowers, and wild vegetables sautéed with garlic.



Claypot Rice 20 *Cơm Niêu*



Three Flavours of Shamballa 105 Fresh spring rolls, lotus rolls, crispy mushrooms.



Seaweed Soup 105 *Canh Rong Biển*

Seaweed, straw mushrooms, and cabbage simmered in our vegetable broth & served with cilantro.



Claypot Eggplant 115 *Cà Tím Tay Cầm*

Sautéed eggplant & straw mushrooms simmered in coconut juice.



GỎI / SALAD

Wild Vegetable Salad 115 *Gỏi Rau Rừng*

Edible wild vegetables, fried lion's mane mushrooms, carrots, cucumbers, and bell peppers tossed in our House dressing & served with rice crackers.



Crimson Lotus Root Salad 105 *Salad Sen Đỏ*

Marinated lotus roots, lettuce, radish, and cherry tomatoes tossed with salt, pepper, and olive oil.



Papaya Salad 105 *Gỏi Đu Đủ*

Grated papaya, fried enoki mushrooms, stringed beans, cherry tomatoes, and basil tossed in our House dressing & served with rice crackers.



OUR STORY

The story of “Shamballa” originates in Tibet. In Sanskrit, the word means “a place of peace, stasis, and joy,” traits present in the ethereal essence of Hoi An.

In this tranquil town, the grand march of progress eases to a stroll. Though people will come and go, the town remains idle, forever in its own era. This centuries-old trading port invites us to let go of the world of tomorrow, to

traverse upon the pathways of countless past souls, and to be embraced & enchanted by its tender, amber glow..



Inspired by Hoi An's ageless aura, our menu pays homage

to our heritage as we explore regional flavours all across Vietnam. Enjoy the common dishes of the locals or take a tour of other regional cuisines, reimagined through a vegetarian lens. Designed with balance and delight in mind, we seek to enlighten & nourish you as you continue your journey discovering the world.

We hope you enjoy your meal with us!

CUỐN / ROLLS



Cabbage Rolls 115 *Cải Thảo Cuộn Thảo Mộc*

Abalone mushrooms, carrots, cucumbers, and fried egg wrapped in cabbage & served with our fermented tofu sauce.



Fried Corn Rolls 115 *Ram Bắp*

Corn, snow fungi, sweet potato, and taro fried inside a rice paper wrap & served with a side salad.



APPETISERS

Snow Fungus Soup 105
Súp Nấm Tuyết

Snow fungi, shiitake mushrooms, soft tofu, carrots, and corn simmered in our vegetable broth & served with sesame oil & cilantro.



Spicy Taro Fries 105
Khoai Môn Xóc Chảo

Fried taro slices tossed with our sweet & savoury spice mix, sprinkled with sesame seeds, and served with our spicy mayo sauce.

Cheesy Potato Fries 115
Khoai Tây Lắc Phô Mai

Fried potato slices tossed with cheese powder.

Crispy Tamarind Mushrooms 115
Nấm Bào Ngự Sốt Me Cay

Fried abalone mushrooms sprinkled with sesame seeds & spicy tamarind sauce.



Grilled Mushrooms 115
Nấm Nướng Lá Chuối

Abalone & lion's mane mushrooms, bell peppers, and okras grilled in banana leaves & served with chilli salt.



Northwestern-style Grilled Mushrooms 125
Nấm Nướng Tây Bắc

Shimeji mushrooms, carrots, cauliflower, eggplant, okras, and zucchini marinated with a magnolia seed & Sichuan pepper-corn sauce then grilled until golden.



Tofu Skewers 105
Đậu Hũ Xiên Que

Fried tofu, bell peppers, and cherry tomatoes served on skewers alongside a peanut sauce.



Tofu Scoops 115
Đậu Nành Xúc Bánh Tráng

Sautéed shimeji & wood ear mushrooms, minced tofu, culantros, and rice paddy herbs served with roasted rice paper.



Pandan Tofu 105
Đậu Hũ Lá Dứa

Fried pandan-infused tofu sprinkled with chilli salt.



MAIN COURSE



Baked Coconut Rice 165
Cơm Trái Dừa Đút Lò

Jasmine rice, carrots, straw mushrooms, peas, and mozzarella cheese baked in a coconut.

Quinoa Curry 145
Quinoa Cà Ri

Quinoa, carrots, straw mushrooms, tofu, and zucchini mixed with our red curry paste & served with a side salad.



Hủ Tiểu Nam Vang 95
Nam Vang Noodles

A light broth with noodle served with fried tofu, lion's mane & shimeji mushrooms, carrots, and a side of assorted fresh herbs.



Steamed Rice Cakes 105
Bánh Bèo - Bánh Đúc

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



Red Curry 145
Cà Ri Đỏ

Pumpkin, sweet potato, taro, bananas, carrots, and red curry paste simmered in coconut milk & served with a choice of baguette slices or noodles.



Noodle & Bean Cakes Platter 125
Bún Chả

Tofu cakes & our House sauce served with fresh noodles & assorted vegetables.



A Hoi An Specialty 95
Cao Lầu

A variety of mushrooms & tofu simmered in vegetable broth with noodles & served with a selection of fresh herbs.



LOCAL SETS

(FOR ONE PERSON)



Tales of the North 195

Fried Corn Rolls, Noodle & Tofu Cake Platter / *Ram Bắp, Bún Chả*



Tales of a Vietnamese Home 195

Garden Salad, Braised Mushrooms & Tofu, Seaweed Soup, Claypot Rice / *Salad Vườn Nhà, Đậu Hũ Kho Nấm Rơm, Canh Rong Biển, Cơm Niêu*



Tales of the Old Town 175

Steamed Coconut Rice Cakes, A Hoi An Specialty / *Bánh Bèo - Bánh Đúc, Cao Lầu*



Tales of the South 185

Rice Rolls, Nam Vang Noodles / *Phở Cuốn, Hủ Tiểu Nam Vang*



Tales of Shamballa 215

Lotus Rolls, Fresh Spring Rolls, Crispy Mushrooms, Red Curry / *Chả Giò Hạt Sen, Gỏi Cuốn, Nấm Giòn, Cà Ri Đỏ*



DRINKS

REFRESHERS

Herbal Chia Juice / <i>Nước Sâm Hạt Chia</i>	60
Three Bean Juice / <i>Nước Đậu Ba Vị</i>	55
Fresh Coconut / <i>Dừa TƯƠI</i>	55
Homemade Ginger Ale	75
Homemade Lemongrass Ale	75
Ginger & Honey Tea / <i>Trà gừng Mật Ong</i>	60

COFFEE & TEA

Black Coffee / <i>Cà Phê Đen</i>	50
Milk Coffee / <i>Cà Phê Sữa</i>	55
Vegan Coffee / <i>Cà Phê Sữa Hạt</i> <small>(Your choice of Soy, Almond or Oat Milk)</small>	65
Roasted Rice Tea / <i>Trà Gạo Rang</i>	125
Herbal Tea / <i>Trà Thảo Mộc</i>	125
Green Tea / <i>Trà Xanh</i>	125

TEAPOT

JUICE

Passion	60	Beetroot	60
Watermelon	60	Cucumber	60
Pineapple	60	Orange	70
Carrot	60	Mixed Juice	70

COCKTAILS

Phở (<i>Gin, Cointreau, Phở Spices, Lime Juice, Chilli</i>)	145
Gin Tonic & Lime	145
Juice Cocktails (<i>of your choice</i>)	145
Hello Hội An (<i>Rum, Malibu, Blue Curacao, Pineapple</i>)	175
Hội An By Night (<i>Rum, Midori, Banana Liqueur, Lime</i>)	175
Tropical Paradise (<i>Vodka, Martini Rosso, Passion Fruit</i>)	175
Muối Ớt Xanh <small>(Vodka, Midori, Lime Juice, Green Chilli, Salt)</small>	175
Canh Chua <small>(Gin, Cointreau, Tamarind, Pineapple, Chilli, Cilantro)</small>	175
Ruby Dreams <small>(Vodka, Amaretto, Strawberry Liqueur, Lime Juice)</small>	175

SPIRITS & WINES

Gin, Rum, Vodka, or Tequila Shot (50ml)	75
Jack Daniel Shot (50ml)	95
	GLASS / BOTTLE
Carbenet Sauvignon	190 / 850
Bordeaux	190 / 850
Sauvignon Blanc	190 / 850
Chardonnay	190 / 850

BEERS

Huda	55	333	55
Tiger	55	Heineken	55
Sai Gon Special	55	East West	95
Larue	55		

SOFT DRINKS & WATER

Coca	45	Iced Tea	20
Coca Light	45	La Vie 45cl	45
Sprite	45	Perrier 33cl	55
Soda, Tonic	45		

DESSERTS

Ice Cream (<i>Coconut Milk, Durian, or Chocolate</i>)	55
Grilled Banana Cake / <i>Bánh Chuối Nướng</i>	55
Cassava Pearl Cake / <i>Bánh Khoai Mì Viên</i>	55
Soya Matcha Pudding	45