



MIA's Restaurant
TASTE THE CULTURE

VIETNAMESE PANCAKE “BANH XEO”

Ingredient List for 5 persons, and Instructions



Experience the vibrant flavors of the South with Bánh Xèo, a giant, sizzling Vietnamese pancake. Famous for its golden, turmeric-spiced crust, the Southern version stands out for its thin, crispy edges and rich batter infused with creamy coconut milk. Stuffed with savory pork belly, shrimp, mung beans, and bean sprouts, this dish is a hands-on delight. To eat it like a local, tear off a piece, wrap it in fresh mustard greens and aromatic herbs, then dip it into a sweet and sour fish sauce for the perfect crunch.

1. PREPARING THE CRISPY PANCAKE BATTER

Beer	100gr	Salt	1gr
Rice flour	125gr	Coconut Milk	15gr
Cold water	250gr	Turmeric powder	1gr

- **Mixing:** Mix all the batter ingredients (rice flour, cold water, beer, coconut milk, turmeric powder, and salt) well until combined.

2. COOKING THE PANCAKE

- Add a little oil to a non-stick pan and make it hot.
- Add 1 ladle of the mixture. Move the pan around until the mixture covers the entire surface of the pan evenly.
- Cook on low heat for about 30 seconds.
- Add 40ml of cooking oil around the edge of the pancake. Continue cooking for 1 minute.
- Turn the pancake over and cook for 30 seconds. Keep turning it over every 30 seconds until the pancake is golden color and crispy.
- Repeat the same process until all the batter is finished.

3. MAKING THE DIPPING SAUCE

Brown sugar	60gr	Water	460gr
Rice vinegar	115gr	Minced garlic	40gr
Fish sauce	115gr	Chopped chili	40gr
Palm sugar	55gr		

- **Boiling Liquid:** Mix the brown sugar, palm sugar, rice vinegar, water, and fish sauce together. Bring this liquid mixture to a boil.
- **Finishing:** Cool the liquid down completely, then add the minced garlic and chopped chili.

4. PREPARING THE FILLING

Prawn	150gr	Dry Mung bean	50gr
Bean sprout	100gr	Oyster sauce	10gr
Pork shoulder	100gr	Dry pork stock powder	5gr
Onion	100gr	Fish sauce	10gr
Spring onion	40gr		

- **Mung Beans:** Boil the mung beans until soft, then drain them well.
- **Prawns & Pork:** Peel the skin and head off the prawns. Cut the pork shoulder into julienne strips.
- **Vegetables:** Thinly slice the onion. Cut the spring onion into 4cm lengths.
- **Sauté the Filling:** In a hot pan, add 3 tablespoons of cooking oil. Sauté the sliced shallots until fragrant, then add the pork and onion. Stir-fry for one minute.
- Add the bean sprouts, spring onion, and mung beans.
- **Seasoning:** Season with fish sauce, dry pork stock powder, and oyster sauce. Mix well, then remove from heat.
- **Prawns:** Sear the prawns separately until they are fully cooked.

5. SERVING

Fried shallot, toasted peanut	200gr	Japanese shiso	50gr
Lettuce	50gr	Lemon balm	50gr
Vietnamese mint	50gr	Coriander	50gr

- **Assembly:** Place the crispy pancake on a plate, add the filling over the pancake, then top with the seared prawn. Finish with a topping of toasted peanut, fried shallot, and coriander leaf.
- **Presentation:** Vietnamese pancake is served with seasonal fresh herbs (lettuce, mints, shiso, etc.), the dipping sauce, vegetable pickle
- **Optional:** Sometimes all ingredients can be rolled inside rice paper before dipping.

BBQ PORK WITH HERBS & NOODLE “BÚN CHẢ”

Ingredient List for 5 persons, and Instructions



“Bún Chả: The Soul of Hanoi Street Food”
Experience the quintessential taste of Hanoi with Bún Chả. This beloved dish features succulent grilled pork patties and thin slices of pork belly, charred to perfection over aromatic charcoal. Served in a warm, light dipping sauce with fresh rice noodles and a bouquet of local herbs, it offers a harmonious balance of smoky, sweet, and savory flavors that define the capital’s culinary heritage.

1. MARINATED PORK

Pork Jowl (or belly)	500gr	Mince garlic	15gr	Coconut caramel sauce	60gr
Lean pork shoulder	500gr	Spring onion	15gr	Fish sauce	10gr
Lemongrass	80gr	Dry chicken stock	6gr	Cooking oil	40gr
Mince shallot	40gr	Oyster sauce	35gr	Peper powder	1 tsp

Preparing the ingredients

- Wash all ingredients with water.
- Pork Jowl thinly sliced
- Lean pork shoulder chopped small (or ground) for pork balls.
- Pound Lemongrass, add 30ml water then get the lemongrass juice.
- Cut Spring onion in small.
- Herbs to eat with pork BBQ: Wash and soak in salt water for about 5 minutes.
- How to make coconut caramel sauce: The ingredients include 150gr of sugar and 80gr coconut cream. pour sugar into a pan then fry until sugar turns golden brown, add the coconut cream and turn off the heart.

Marinated Pork slice, pork balls & BBQ

- Both types of sliced pork and chopped pork will be added the mixture of spices to marinate, including lemongrass, shallot, garlic, spring onion, pepper powder, fish sauce, caramel sauce, oyster sauce, dry chicken stock, and finally, cooking oil. Stir the ingredients together and marinate at least 30 minutes or preferably overnight in the fridge.
- Then, grill the pork using charcoal. If charcoal is unavailable, you can grill it in a pan.

2. MAKING THE DIPPING SAUCE (BÚN CHẢ BROTH)

Brown sugar	70gr
Sugarcane syrup (or palm sugar)	20gr
Rice vinegar	65gr
Fish sauce	70gr
Water	575ml

Mix the following ingredients together. Then boil for 5 minutes.

3. SERVING

Fresh noodles	700gr	Perilla (purple basil)	50gr
Carrot	100gr	Vietnamese mint	50gr
Green papaya	100gr	Chopped chili	50gr
Lettuce	150gr	Minced garlic	50gr
Coriander	50gr	Lemon mint	50gr

- Peel carrots, green papaya, slice into small squares. Add 100gr dipping sauce for flavour.
- Pour the warm broth into a bowl. Add the grilled pork, followed by the pickled carrots and papaya.
- Enjoy: Serve with fresh noodles and a platter of herbs. Add fresh minced garlic and chili to the broth for an extra kick of flavor.

CHICKEN NOODLE SOUP

“PHỞ GÀ”

Ingredient List for 6 people and Instructions



Chicken Noodle Soup “Phở Gà” is a traditional Vietnamese noodle soup made with a clear, aromatic chicken broth, fresh rice noodles, tender shredded chicken, and fragrant herbs. Light, comforting, and deeply flavorful.

1. PREPARING THE BROTH BASE

Chicken thigh (bone in)	800g	Dry coriander seed	3gr	Onion	200gr
Chicken bone	2kg	Dry shiitake mushroom	10gr	Chicken stock powder	30gr
Fresh water	5L	Star anise	3gr	Fish sauce	40gr
Ginger	40gr	Cardamom	4gr	Salt	25gr
Shallot	40gr	Cinnamon stick	5gr	Rock sugar	20gr

- Boil and Rinse:** Boil the bones and chicken thigh in water for about 3 minutes, then rinse them again under cold water.
- Toast Spices:** In a dry, hot pan, lightly toast the dry spices (coriander seed, shiitake mushroom, star anise, cardamom, cinnamon stick) until fragrant.
- Char Aromatics:** Char the fresh ginger, onions, and shallots over an open flame (or under a broiler). Rinse them quickly under fresh water to remove any charred bits.
- Simmering:** Add the cleaned bones, chicken thigh, toasted coriander seeds, and shiitake mushrooms into a pot of boiling water. Bring to a boil, then immediately reduce the heat to low to gently simmer.
- Cook Chicken:** Cook the chicken thigh in the broth for about 20 minutes, or until well done. Remove the thigh, let it cool slightly, then remove the bone and skin, and shred the chicken into small pieces.
- Add Aromatics:** Add the charred onion, shallot, and ginger to the stock. Skim the foam while simmering the broth."

7. Final Seasoning: The broth should cook for a minimum of 2 hours, up to a maximum of 4 hours. In the last 30 minutes, Measure exactly 3 liters of broth, then add the fish sauce, chicken stock powder, salt, rock sugar, cinnamon, cardamom and star anise for final seasoning.
8. Straining: Pour the finished broth over a sieve to strain the liquid.

3. SERVING & GARNISH

Fresh rice noodles	700gr	Vietnamese mint	50gr
Lime leaf	5 leaves	Spring onion	50gr
Coriander	50gr	Fresh Chili	15gr
Fermented Garlic & Chilli	As need	Chilli sauce	As need
Fresh lime	As need		

1. Prepare Noodles: Blanch the fresh rice noodles in boiling water for 5 seconds and transfer them to a serving bowl.
2. Assemble: Place the shredded chicken over the noodles.
3. Garnish: Thinly slice the herbs (coriander, Vietnamese mint, lime leaf) and spring onions, and place them over the meat.
4. Serve: Ladle the hot broth over the top.
5. Condiments: Serve with fresh lime, sliced chili, chili sauce, and fermented garlic and chili in rice vinegar.

4. FERMENTED GARLIC & CHILI IN VINEGAR

Garlic	100gr	Rice vinegar	300ml
Chili	100gr	Salt	1/2 tsp

1. Wash garlic and chili thoroughly, ensure completely dry, then thinly slice.
2. Pour rice vinegar into a clean glass jar and add salt.
3. Add garlic and chili, ensure fully submerged. Ferment for at least 2 days before use.
4. Storage: Refrigerate and use within 2 weeks.