



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.

BEEF NOODLE SOUP

“PHỞ BÒ”

Ingredient List for 6 people and Instructions



Beef Noodle Soup “Phở Bò” is a timeless Vietnamese classic, featuring a clear yet deeply aromatic beef broth slowly simmered with traditional spices. Tender slices of beef, silky rice noodles, and fresh herbs come together in a bowl that is comforting, balanced, and quietly soulful — a true taste of Hanoi’s culinary heritage.

1. PREPARING THE BROTH BASE & SEASONING

Local beef brisket	600g	Cinnamon stick	5gr	Salt	20gr
Beef bones (leg is best)	2kg	Sand worms	10gr	Fish sauce	35gr
Fresh water	6L	Onion	200gr	Chicken stock	20gr
Star anise	3gr	Ginger	40gr	Rock Sugar	15gr
Cardamom	4gr	Shallot	40gr		

- 1. Boil and Rinse:** Boil the beef bones and brisket in water for about 5 minutes. Remove them and rinse thoroughly under cold water to clean of impurities.
- 2. Toast Spices:** In a dry, hot pan, lightly toast the spices (star anise, cardamom, cinnamon stick) until fragrant. Separately, cut the sand worms into 4–5cm pieces, slit them lengthwise to open, and quickly roast them in a pan before washing thoroughly to remove any sand.
- 3. Grill Aromatics:** Grill the fresh ginger, onions, and shallots over an open flame (or under a broiler) until the skins are slightly blackened. Wash them quickly in fresh water.
- 4. Simmering:** Add the cleaned bones, brisket, and sand worms into a pot of boiling water. Bring to a boil, then reduce the heat to low to gently simmer. The broth should simmer for a minimum of 3 hours and a maximum of 12 hours. (Note: Skim the foam while simmering the broth.)
- 5. Add Aromatics:** Add the charred onion, shallot, and ginger to the broth in the last 3 hours of simmering.

6. **Cook Brisket:** Cook the beef brisket in the broth for 2 to 3 hours, or until tender, then remove it . Cool the brisket and slice it thinly.
7. **Final Seasoning:** In the last 30 minutes, Measure exactly 3 liters of broth, then add the ush sauce, chicken stock powder, salt, rock sugar, cinnamon, cardamom and star anise for unal seasoning.

3. SERVING & GARNISH

Fresh rice noodles	1Kg	Spring onion	As need
Beef Sirloin	200gr	Fresh lime	30ml
Coriander	50gr	Fresh Chili	15gr
Vietnamese mint	As need	Chili sauce	As need

1. **Prepare Noodles:** Blanch the fresh rice noodles in boiling water for 5 seconds and transfer them immediately to a serving bowl.
2. **Add Meat:** Thinly slice the raw sirloin and cooked brisket and arrange them neatly over the noodles.
3. **Garnish:** Slice the herbs (coriander, Vietnamese mint), onion, and spring onion, and place them over the meat.
4. **Serve:** Ladle the hot broth over the top of the bowl (the heat of the broth will cook the rare sirloin slices).
5. **Condiments:** Serve with fresh lime , sliced fresh chili, chili sauce, and fermented garlic and chili in 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.

FRIED GALANGAL MUSCOVY DUCK

Ingredient List for 3 people and Instructions



Inspired by the rustic flavours of Northern Vietnam, Muscovy duck is marinated with galangal and aromatic spices, then fried until golden and crisp. Served with rice vermicelli, fresh herbs, pickled vegetables and a fragrant soy dipping sauce, it brings the warmth of a traditional Vietnamese family meal to the table.

I. PREPARE THE GALANGAL EXTRACT

Minced galangal	100gr
Lemongrass	40gr
Shallot	30gr
Ginger	30gr
Water	70gr

1. Blend the galangal, lemongrass, shallot, ginger and water until finely processed.
2. Squeeze and strain the mixture to obtain the liquid galangal extract.

II. PREPARE AND MARINATE THE DUCK

Muscovy duck fillet	500gr	Oyster sauce	10gr
Galangal extract (Step 01)	35gr	White sugar	8gr
Minced galangal (Step 01)	25gr	Black pepper powder	1gr
Dry pork stock powder	5gr	Five-spice powder	1gr

1. Prepare the meat: Debone the Muscovy duck to get the breast and thigh meat. You may keep or remove the skin.
2. Cut the meat: Dice the duck meat into 2×2 cm cubes.
3. Mix the marinade: Combine the diced duck with the galangal extract, minced galangal, dry pork stock powder, oyster sauce, sugar, black pepper, and five-spice powder.
4. Marinate: Let the duck marinate for minimum 30 minutes. Or Fridge 4 hours.

III. MIX THE BATTER AND FRY

Wheat flour	25gr	Tempura flour	40gr
Custard powder	20gr	Marinated duck (Step 02)	All
Corn starch	60gr	Frying oil	As required

1. Prepare the batter: Mix the different types of flour together.

2. Coat the duck: add the flour mixture to the marinated duck, tossing until the flour is evenly coated on each piece of meat.

3. Frying (Initial Cook):

- Heat the oil to 150°C.
- Gently drop the duck pieces into the oil, ensuring they do not stick together. Fry for about 2 minutes.

4. Frying (Crisping):

- Increase the oil temperature to 200°C.
- Continue frying until the duck is crispy on the outside and cooked to the desired doneness (recommended: Medium Well).

IV. PREPARE THE AROMATIC SOY SAUCE

Peeled garlic	30gr	Shallots	25gr
Chilli, deseeded	30gr	Soy sauce	250gr
Hoisin sauce	30gr	Sesame oil	8gr
Kumquat juice	50gr	White sugar	100gr
Chilli sauce	30gr	Vietnamese basil	As required

1. Blend or finely mince the garlic, chilli and shallots.

2. Combine with the hoisin sauce, kumquat juice, chilli sauce, soy sauce, sesame oil and sugar; blend until even.

3. Finely chop the Vietnamese basil and fold it into the finished sauce.

V. PLATE AND SERVE

Fried galangal duck	Step 3	Seasonal mixed herbs	As required
Aromatic soy sauce	Step 4	Vegetable pickle	As required
Rice vermicelli	As required		

Arrange the fried duck, rice vermicelli, mixed herbs and vegetable pickle neatly on a banana leaf-lined serving tray.

Serve with the aromatic soy sauce in a small bowl. Serve immediately while the duck is hot and crisp.

CHARCOAL-GRILLED BEEF

WITH COFFEE SAUCE

YIELD 5 PEOPLE	BEEF 1 KG STRIPLOIN	BRINING MIN. 8 HOURS
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I. BEEF BRINE MIXTURE			
Keeps the beef tender and juicy while infusing it with a subtle coffee aroma.			
INGREDIENT	QTY	INGREDIENT	QTY
Soy sauce	250 g	Coffee powder	10 g
Diet Coke	250 ml	Sliced onion	25 g
Fresh water	1,750 ml	Minced garlic	25 g
Sugar	125 g	Sesame oil	12 g
Corn syrup	100 g	Spring onion	10 g
Pink salt	20 g		
METHOD 1. Place all brine ingredients in a blender and process until smooth. 2. Submerge the beef completely in the brine. Cover and refrigerate for at least 8 hours; overnight is recommended. 3. Remove the beef from the brine and pat dry. Grill over charcoal, or sear in a pan over medium heat, for approximately 2 minutes per side for medium doneness. Rest before slicing.			

II. SIGNATURE COFFEE SAUCE			
A rich, savoury and aromatic sauce that complements the smoky grilled beef.			
INGREDIENT	QTY	INGREDIENT	QTY
Soy sauce	110 g	Minced garlic	40 g
Dark soy sauce	20 g	Minced shallot	40 g
Oyster sauce	20 g	Sesame oil	5 g
Mushroom soy sauce	20 g	Instant coffee	30 g + 100 ml hot water
Sugar	20 g	Corn starch	30 g + 30 g water
Hoisin sauce	20 g	Cooking oil	40 g
Water	600 g		
METHOD 1. Dissolve the instant coffee in 100 ml hot water. Separately, mix the corn starch with 30 g water to make a slurry. 2. Heat the cooking oil in a pan. Sauté the minced garlic and shallot until golden and fragrant. 3. Add all remaining ingredients except the corn-starch slurry and bring to a boil. 4. Pour in the slurry gradually while stirring continuously. Add only as much as needed to reach the desired consistency. 5. Bring the sauce back to a boil, then remove from the heat. NOTE: Store refrigerated in a clean, covered container for 3-5 days.			

III. PLATE AND SERVE			
Serve the beef hot with the coffee sauce and warm accompaniments.			
INGREDIENT	QTY	INGREDIENT	QTY
Grilled beef, sliced	as required	Signature coffee sauce	as required
Warm bread	as required	Garlic & shallot confit	as required
Grilled vegetables	as required		
METHOD 1. Slice the rested beef evenly and arrange it on the serving plate. 2. Spoon or drizzle the warm coffee sauce over the beef. 3. Serve with warm bread, garlic and shallot confit, and grilled vegetables.			