

Abercrombie & Kent  
SOUTHEAST ASIA

Q&A

ZNSPIRE

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## PHỞ

Ranking 28th on CNN's 50 Best Dishes in the World, Phở is without a doubt recognized globally as one of the most famous Vietnamese dishes. Prepare to be enticed with the aromatic steam of this bowl filled with rice noodles (phở), then dig into its tender meat (beef or chicken), fragrant herbs and a flavorful broth.

**Why we love it:** Its delightful fusion of flavors, harmoniously combining sour, bitter, sweet, spicy and salty tastes, creates a truly tempting and well-balanced culinary experience!

**Where to try it:** Get a taste of Phở and other noodle dishes in A&K's "Cooking with a Vietnamese Chef" tour.

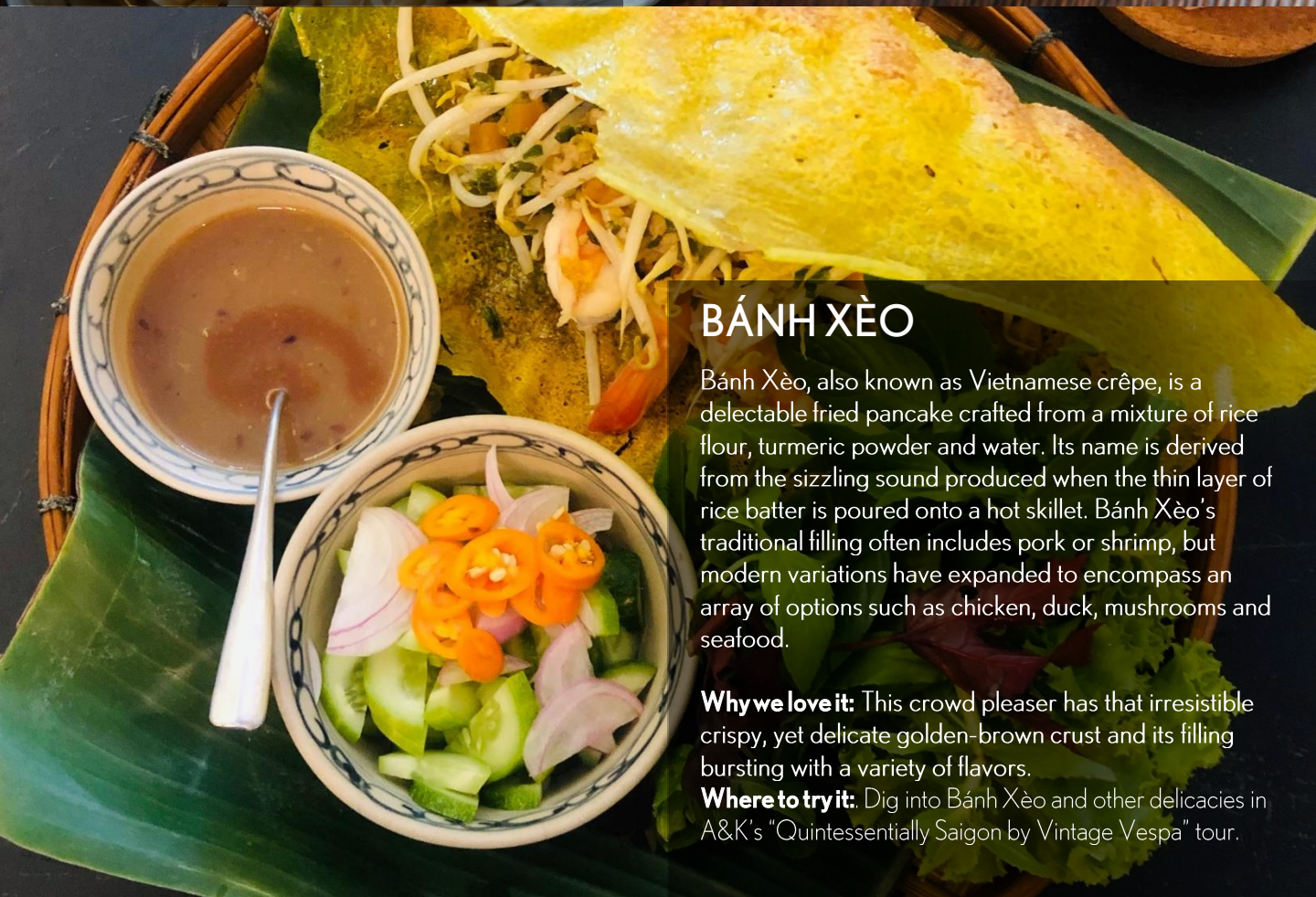


## BÁNH XÈO

Bánh Xèo, also known as Vietnamese crêpe, is a delectable fried pancake crafted from a mixture of rice flour, turmeric powder and water. Its name is derived from the sizzling sound produced when the thin layer of rice batter is poured onto a hot skillet. Bánh Xèo's traditional filling often includes pork or shrimp, but modern variations have expanded to encompass an array of options such as chicken, duck, mushrooms and seafood.

**Why we love it:** This crowd pleaser has that irresistible crispy, yet delicate golden-brown crust and its filling bursting with a variety of flavors.

**Where to try it:** Dig into Bánh Xèo and other delicacies in A&K's "Quintessentially Saigon by Vintage Vespa" tour.





## BÁNH MÌ

Bánh Mì is the quintessential Vietnamese street food, found in every city and on any street. This yummy treat, with influences from the French baguette, comes in a multitude of regional variations, each showcasing unique culinary characteristics. The key to crafting a perfect Bánh Mì lies in its meticulous preparation: the bread is toasted to a golden crisp, added with a layer of liver pâté, filled with a variety of meats and then finally sealed with a tasty sauce.

**Why we love it:** Fresh veggies such as coriander, onions and cucumber are added to balance the meaty flavors, elevating both its taste and nutritional value. The fillings also come in a wider range of options including roasted pork and offal stew, which can cater to more diverse palates.

**Where to try it:** Sample this tasty and healthy sandwich in A&K's "Saigon Sidecar Foodie Adventure" tour.

## SPRING ROLLS

Behold the ubiquitous Vietnamese spring roll! This culinary treasure sets itself apart from its Chinese counterpart through its distinctive characteristics. Delightfully petite in size, these rolls can either be fresh (Gỏi Cuốn) or fried (Chả Giò) and can be filled with meat, seafood or vegetables.

**Why we love it:** Whether as a humble street food or a high-class appetizer in the finest restaurants, this exquisite delicacy can be easily found everywhere!

**Where to try it:** Nibble on spring rolls and other snacks in A&K's "Tastes of Hoi An" tour.



## BÚN CHẢ

Bún Chả is Hanoi's gift to Vietnam's culinary scene. "Bún" means fresh white rice vermicelli and "Chả" is pork belly and meatballs grilled on charcoal. You can find different variations of this dish with a similar recipe (like Bún Thịt Nướng in Saigon), but this Hanoi native delicacy is unbeatable. It is even said to be former US President Barack Obama's favorite Vietnamese food after enjoying it with Anthony Bourdain in 2016 for the celebrity chef's "Parts Unknown" series.

**Why we love it:** Bún Chả's charm is all about the broth, also known as the dipping sauce. You can distinguish this dish's quality by the distinctive flavor of its sauce – a tasty combination of fish sauce, vinegar, sugar, garlic, hot chili and black pepper.

**Where to try it:** Savor this crowd favorite in A&K's "Hanoi Cuisine and Culture" tour.

## TAM VI | Hanoi

Step into an enchanting world in this charming tea house as it evokes the essence of Northern Vietnam through its vintage ambiance, adorned with a captivating assortment of Chinese furniture and delicately crafted handwritten signs. At Tam Vi, the harmony of flavors and the essence of Vietnamese cuisine are celebrated with each masterfully crafted dish on their menu.

*Image from [www.facebook.com/nhahangtamvi](http://www.facebook.com/nhahangtamvi)*



## HIBANA BY KOKI | Hanoi

Be captivated by the spectacle that unfolds at Hibana by Koki, a dining extravaganza nestled in the esteemed Capella Hotel. Witness an intimate 14-seat counter that becomes the stage for a truly gastronomical experience, orchestrated by the skillful Chef Hiroshi Yamaguchi. Delve into a world of decadence as you indulge in a menu that pushes the boundaries of culinary mastery.

*Image from [capellahotels.com/en/capella-hanoi/dining](http://capellahotels.com/en/capella-hanoi/dining)*



INSPIRE | EXPLORE



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## GIA | Hanoi

Enter the realm of this Vietnamese contemporary dining haven, masterfully curated by the talented Chef Sam Tran. Gia's ever-evolving menu takes inspiration from Vietnam's rich culinary heritage and gracefully adapts to the changing seasons. Each dish is an intricate masterpiece, revealing a symphony of flavors that harmoniously intertwine, with a delicate balance of acidity and texture taking center stage.

*Image from [www.facebook.com/GiaHanoi61VM](https://www.facebook.com/GiaHanoi61VM)*

## ANAN SAIGON | Ho Chi Minh City

Following his international culinary ventures in Hong Kong, Chicago and Bangkok, chef-owner Peter Cuong Franklin has come back to Vietnam to open this vibrant restaurant within a bustling market. He skillfully merges modern cooking techniques with traditional street food recipes, resulting in a captivating fusion of flavors. Each dish he prepares showcases a harmonious blend of well-balanced flavors and enticing textures, truly exemplifying culinary expertise.

*Image from <https://guide.michelin.com/>*





Experience A&K's home-hosted meals with Chef Duc Tran, the culinary master behind some of Hoi An's well-loved restaurants as he prepares a traditional Vietnamese lunch in his countryside home.

Cover photo: A beautifully plated serving of Bánh Bèo, one of Vietnam's most popular street foods composed of mixed rice cakes and sausages.

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