



HOME HOIAN
HOIAN AUTHENTIC CUISINE

HOME HOI AN COOKING CLASS

The fundamental characteristics of Vietnamese food are that it's light and delicate, fresh and healthy, and even the smallest bite delights and excites the taste buds.

Home Hoi An Restaurant organizes VIETNAMESE CUISINE COOKING CLASS, allowing guests to experience genuine Vietnamese gastronomy in the making. To prepare for the session, you will visit Hoi An Central Market, a few steps from the restaurant. There, you will have to negotiate with local vendors for fresh ingredients before coming back to Home Hoi An and challenging yourself with a Vietnamese traditional dish, under the instruction of our chef.

Beyond serving traditional savory dishes, Home Hoi An Restaurant, with the special Cooking Class program, expects to convey the love for Vietnamese cuisine to our valued guests.



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112 Nguyen Thai Hoc Str., Hoi An Ancient City, Quang Nam.

Tel: 84-510 392 6668 | Info@homehoianrestaurant.com | www.homehoianrestaurant.com



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HOME HOI AN COOKING ITINERARY

Morning:

8.00-8.30: Welcoming and itinerary introduction at HOME Hoi An.

9.00-10.00: Short walk to colourful central food market with explanations of Hoi An' culinary culture. Learning how to select and buy ingredients accurately and accordingly to the dishes that will be cooked in class later on.

10.15-11.45: The lesson starts with the chef teaching step-by-step recipes of three different selected Vietnamese dishes. The course will go on with a special lesson on food's decoration and presentation.

12.00: Time to enjoy dishes that have been prepared throughout the day.

Afternoon:

14.00 – 14.30: Welcoming and itinerary introduction at HOME Hoi An.

15.00-16.00: Short walk to colourful central food market with explanations of Hoi An' culinary culture. Learning how to select and buy ingredients accurately and accordingly to the dishes that will be cooked in class later on.

16.15-17.45: The lesson starts with the chef teaching step-by-step recipes of three different selected Vietnamese dishes. The course will go on with a special lesson on food's decoration and presentation.

18.00: Time to enjoy dishes that have been prepared throughout the day.



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COOKING SET MENU

VND 450,000

Faifoo deep-fried crispy spring rolls

Steamed crystal white rose cake

Traditional Hoi An rolls

Grilled beef and piper lolot rolls

Stir-fried seasonal vegetable with garlic

Steamed rice

Caramelized fish fillet with Indochina pepper

Minced pork and green mustard leaf broth

Traditional sticky rice sweet cake



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