
Please note: Some restaurants may have permanently or temporarily closed as a result of COVID-19. Kindly let us know if you find that a restaurant on this list has permanently closed without our knowledge. Please check online for the most current hours of operation.

HO CHI MINH CITY (SAIGON)

ANAN SAIGON RESTAURANT

89 Ton That Dam, District 1, Ho Chi Minh City

<https://anansaigon.com/>

After working abroad in Hong Kong, Chicago and Bangkok, chef-owner Peter Cuong Franklin has returned to Vietnam to open this restaurant in a lively market. He applies modern cooking techniques to authentic street food recipes to create enticing flavors. Whether you order the fresh tuna tartare, a roasted duck-mozzarella-herb mini pizza, shrimp and pork tacos, or bone marrow Wagyu beef phở, every dish is a masterclass of well-balanced flavors and textures.

HOA TUC RESTAURANT

74/7E, Hai Ba Trung Street, Ben Nghe Ward, District 1 / T: +84 28 3825 1676

<https://hoatuc.com/>

Hoa Tuc is a lovely restaurant tucked away in a very picturesque and lively courtyard right in the heart of Saigon: a vibrant area that attracts a large number of locals and expats alike. Traditional Vietnamese cuisine is served with a bit of a twist. Guests can relax in the air conditioned inside area or on the lovely terrace area outside.

HOME SAIGON RESTAURANT

216/4 Dien Bien Phu, Vo Thi Sau Ward, District 3, Ho Chi Minh City / T: +84 857 275 999

<https://homevietnameserestaurants.com/concept/home-sai-gon/>

HOME Saigon – a Vietnamese restaurant in Ho Chi Minh City, is an adventure in Vietnamese authentic cuisine that takes traditional food to the next level of sophistication.

Located on Dien Bien Phu Street in District 3, the renovated art deco-style villa is close to several historic schools and landmarks. The restaurant is elegant and sleek, with dark, earthy tones and navy hues synonymous with exquisite style. Along with floors of intimate private rooms, balconies, terraces, secluded enclaves, relaxing flower features, and lush greenery, HOME Saigon lives up to its name.

PROPAGANDA VIETNAMESE BISTRO

21 Han Thuyen, District 1, Ho Chi Minh City / T: +84 778 829 048

<https://propagandabistros.com/>

Enter our world of good-natured propaganda where slogans are replaced by easy-going, fun mottos such as “Mỗi ngày ta chọn một món ăn” – “Every day I choose a new dish” (echoing “Every day I choose a new joy” by Trinh Cong Son, Vietnam’s most famous songwriter). The menu, with its already famous spring rolls, noodle salads and crunchy rice bowls features simple, wholesome, yet incredibly flavorful food prepared with the best and freshest of ingredients. Think 100% local, envision “redesigned” home cooking, all with Vietnamese ingredients only. The originality lies not only in the composition of the dishes

but also in their presentation. Our rolls are cut into mouth-sized bites that make them easy to share. This is a reliable place to try good Vietnamese food in a central location, but can get a bit busy.

SHRI RESTAURANT & LOUNGE

72-74 Nguyen Thi Minh Khai 23rd Floor Centec Tower, Ho Chi Minh City / T: +84 1900 292 977

<https://linktr.ee/ShriLifestyleDining>

Skyline dining with breathtaking city views. Shri Restaurant & Lounge is located at the 23rd floor of Centec Tower, right where District 1 meets District 3 in central Ho Chi Minh City. Shri is a multi-concept venue that comes with dining room, bar & lounge, whisky library, glasshouse and (as main feature) a fantastic rooftop terrace, offering spectacular panoramic views over the Saigon skyline. The terrace is large and lush with lots of dining tables, trees and even a 'mini-river'. Being a multi-concept venue, Shri rooftop bar is a place to visit for many occasions.

VIETNAM HOUSE RESTAURANT

93-95-97 Dong Khoi, Ho Chi Minh City / T: +84 28 3822 2226

<https://www.facebook.com/VietnamHouseRestaurant>

The charming restaurant is located on the corner of Dong Khoi and Mac Thi Bui in the heart of District 1, evoking the historic charm of another era. The venue, a refurbished colonial French building that originally housed the Café L'Imperial in the 1900's, boasts a reimagined nostalgic art deco interior with vibrant blue colours, wood panelling, marble flooring and columns, and mosaic glass dividers. The fabulous interior space compliments the contemporary Vietnamese cuisine created by internationally renowned Chef Luke Nguyen – with traditional Vietnamese dishes and familiar fresh local ingredients enhanced with modern culinary influences.

XU RESTAURANT

75 Ward, 71 Hai Ba Trung, Ben Nghe, Ho Chi Minh City / T: +84 8 3824 8468

<https://www.xusaigon.com/>

Xu was established in 2005 by a Vietnamese-Australian chef, Bien Nguyen. The cuisine is Vietnamese with Australian influences. Traditional dishes are served in unique ways and fusion dishes combine Eastern and Western cuisine. The modern style, family shared plates, and opulent design make it the perfect place for a group dinner. The restaurant is located on the second floor with a bar area on the first, which is very popular on the weekends. The bar serves an excellent range of wines, spirits and cocktails. A pre- or post-dinner drink can also be arranged for the group.

HANOI- Fine dining

BACKSTAGE

Capella, 11 Le Phung Hieu, Hoan Kiem, Hanoi / T: +84 24 3987 8888

<https://capellahotels.com/en/capella-hanoi/dining/backstage>

Your inner celebrity will revel in this opulent, opera-themed restaurant, whose open kitchen takes front stage. Bold dishes respect the heritage of the north but combine modern techniques with European touches that will leave your taste buds singing an aria of delight. They also serve steaks from a Josper grill and sharing dishes for two. The theatrical setting showcases stunning costumes from the opera's greatest performances.

CO DAM (Cồ Đàm)

68 Tran Hung Dao, Hoan Kiem, Hanoi / T: +84 908 333 696

Named after the Buddha, Cồ Đàm's eye-catching architecture boasts an ornate exterior inspired by Buddhist and Champa culture and a striking arched entrance of terracotta bricks. Four floors are open for dining, but the ground floor stands out for its tranquil pond and terracotta Buddha. The vegetarian tasting menu comprises creative, modern twists on exquisitely presented Vietnamese classics, rich in fascinating flavor combinations and flawless attention to detail.

GIA

61 Van Mieu Street, Dong Da, Hanoi / T: +84 896 682 996

<https://gia-hanoi.com/>

Gia đình, meaning "family", is a reference to chef Sam Tran and partner Long Tran's longing for their homeland during their years working abroad. The restaurant decor draws inspiration from the Temple of Literature just across the road. Their 12-course set menu changes with the seasons and is informed by Vietnamese culinary heritage. Deceptively complex, the beautifully crafted dishes showcase well-judged combinations of subtle flavours, with acidity and texture playing prominent roles.

THE HUDSON ROOMS

Capella Hanoi, 11 Le Phung Hieu, Hoan Kiem, Hanoi / T: +84 24 3987 8888

<https://capellahotels.com/en/capella-hanoi/dining/udson-rooms>

The Hudson Rooms is a fine dining restaurant located on the rooftop of the Capella Hanoi Hotel. The Hudson Rooms reminisce past expressions of craft and artistry in the "Roaring Twenties" - the formative era of wonders and convergence. This golden era denoted the phenomenon of drinking and the advent of intimate events, which kicked off cocktail culture and seductive, vintage oyster recipes. There was the idea of speed, the idea of height, the idea of limitlessness that have been conveyed through Art Deco interiors. On the highest floor of Capella Hanoi, embracing the romance of this city while capturing the iconic energy of 1920s New York and the beauty of travelling between shining cities of the New World, The Hudson Rooms are a mecca of excitement - New York grandeur-meets-Hanoi glamour. Let's raise a playful toast to a contemporary version of the 1920s' decadence and immerse in an innovative sense of curation and exploration through our cocktail creation.

LA BADIANE

10 Nam Ngu, Cua Nam, Hoan Kiem, Hanoi / T: +84 24 3942 4509

<https://www.facebook.com/labadiane/>

Badiane is French for star anise and a glass jar of this spice adorns every table. The experienced and well-travelled French chef delivers an impressive selection of vibrant and adventurous fusion dishes with bold flavours and appealing textural contrasts. A black and white tiled floor and a friendly vibe set the scene downstairs, while the rooms upstairs are more intimate. The set lunch menu is deliciously affordable.

LA TABLE HANOIA (PRESS CLUB)

12 Ly Dao Thanh, Trang Tien, Hoan Kiem, Hanoi / T: +84 4 3934 0888

<https://latablehanoia.com/>

The Press Club opened in 1997 and has continued to offer a fine dining experience without being too formal. Earthy tones adorn the walls with dark wood finishing and heavy wood furniture, giving the restaurant the feel of a bygone era. The inside dining area

is separated into smaller intimate spaces and private dining rooms, creating a warm ambience, while the spacious outside terrace with retractable roof has views of the majestic Hanoi Opera House.

SPICE GARDEN

Sofitel Legend Hanoi Hotel, 56 P. Ly Thai To, Trang Tien, Hoan Kiem, Hanoi / T: +84 24 3826 6919

<https://www.sofitel-legend-metropole-hanoi.com/dining/spice-garden/>

Nestled in the vibrant heart of Hanoi, Spice Garden has been a beloved culinary destination since its inception. It stands as a testament to the rich heritage and the joy of coming together to celebrate Vietnamese cuisine. With its grand reopening, Spice Garden turns into a place where cherished traditions blend with exciting new experiences, creating fresh memories while honoring the beloved traditions of the past. This vibrant, modern oasis serves as a place where the captivating magic of Vietnamese flavors comes alive, offering an unforgettable dining experience for all to enjoy.

T.U.N.G DINING

2C Quang Trung Street, Hoan Kiem, Hanoi / T: +84 859 933 970

<https://www.tungdining.com/>

The TUNG-in-cheek acronym – twisted, unique, natural, gastronomic – encapsulates the philosophy of Chef Hoang Tung's culinary style. His 20-course tasting menu, which keeps pace with the seasons and uses local produce, boasts colorful, minimalist dishes, each of which features just 3 or 4 ingredients, whose complexity explodes with every bite. The flavors are balanced and well-judged, with contrasts of texture and temperature, and acidity often playing a key role.

HANOI - Classic Restaurants

CHA CA THANG LONG

6B Duong Thanh Street, Cua Dong, Hoan Kiem, Hanoi / T: +84 372 638 390

Three outlets with the same name in the same street run by the same family can be a tad confusing! Make a beeline for number 6B; a century-old, pale yellow painted townhouse reached through a small courtyard. The highlight is chả cá, grilled catfish with turmeric, cooked at the table in a sizzling saucepan with spring onions and dill, and deliciously paired with vermicelli noodles, coriander, shrimp paste and peanuts for an intriguing combination of textures.

DUONG'S RESTAURANT

27 Ngo Huyen, Hang Trong, Hoan Kiem / T: +84 24 3636 4567

<https://duongsrestaurant.com/>

The head chef and owner of this restaurant, Duong, is something of a celebrity, having appeared for many years on Vietnam's TV shows "Top Chef" and "Iron Chef." He opened this wonderful restaurant in the heart of the Old Quarter. His cuisine is a mixture of traditional Vietnamese and French fusion, served with a discerning eye for detail and presentation, within stylish and understated elegant surroundings.

HOME

75 Nguyen Dinh Chieu (31 Van Ho 2), Le Dai Hanh, Hai Ba Trung, Hanoi / T: +84 889 038 822

<https://homevietnameserestaurants.com/concept/home-hanoi/>

HOME Vietnamese Restaurant made its name in 2015 and has continued to amaze ever since. The recent return of HOME Hanoi has proven that. As a restaurant that prides itself on serving authentic Vietnamese dishes, HOME Hanoi Restaurant is always looking for ways to push the boundaries of its menu while staying true to its roots.

LY CLUB

12 Le Phung Hieu Steet, Hanoi / T: +84 962 54 00 88

<https://lyclub.vn/>

Inspired by the legacy of this great dynasty, Lý Club invites our esteemed guests to enjoy a sensory feast by indulging in the tastes and textures of our innovative cuisine while opening their hearts and minds to the visual and acoustic pleasures of a variety of traditional Vietnamese performance art.

MADAME HIEN

48 P. Hang Be, Hang Bac, Hoan Kiem, Hanoi / T: +84 24 3938 1588

Located on a relatively quiet street in the northwest of the famous Hoan Kiem Lake, the “Madame Hien” is a well-known traditional Vietnamese restaurant, serving dishes that you’ll be offered as a guest at a Hanoian home.

QUAN AN NGON

18 Phan Boi Chau Street, Hoan Kiem, Hanoi / T: +84 903 246 963

There are a number of locations in Hanoi that bear the name Quan An Ngon, but the one on Phan Boi Chau is recommended. This is “experiential dining” rather than “fine dining.” The Vietnamese menu is extensive, with dishes from three different regions; however, everything produced by the top chefs in the open kitchens surrounding the courtyard setting is superb. This restaurant is where locals, expats, tourists, and businessmen come to enjoy good food in a great setting with a poetic “old feel” and attentive, enthusiastic service. The shared benches provide the opportunity to converse with neighbors and enjoy a unique experience as well as a meal.

RICO SOUTH AMERICAN STEAKHOUSE

Tran Hung, 56 Tran Quoc Toan, Tran Hung Dao, Hoan Kiem, Hanoi / T: +84 772 996 789

<https://ricosteakhouse.com/en>

If you are looking for a change and craving a steak, Ricos, a South American steakhouse on Tran Quoc Toan, is the place to go. All located within a beautiful French colonial villa, its décor is old fashioned, steakhouse style, with exposed brick walls, strong timbers, and Chesterfield leather couches. The French chef is a master of his craft and the signature dish, Beef Wellington, is sublime in its subtlety. They have a great value menu for lunch and dinner, or a wonderful à la carte option.

SADHU

87 P. Ly Thuong Kiet, Cua Nam, Hoan Kiem, Hanoi / T: +84 981 995 586

Tranquil, fashionable locale with all-you-can-eat offerings of vegan & vegetarian dishes.

VI LAI

67 P. Ly Thuong Kiet, Cua Nam, Hoan Kiem, Hanoi / T: +84 85 353 5656

<https://vilai.vn/>

In many cultures, Vi Lai refers to the future or things that have not yet happened. We believe that the good seeds in the present will bring about the perfect future. It is from that belief that Vi Lai Vegetarian Restaurant was born - where we dedicate all our efforts to creating nutritious vegetarian dishes to welcome precious friends, a place to preserve happy and peaceful moments. Amidst the chaos of life, it is also a place to share and spread kindness. With respect and hospitality, Vi Lai Vegetarian Restaurant always opens its doors to welcome diners.

HANOI – Bars & Pubs

ANGELINA (COCKTAIL BAR - WHISKY LOUNGE - RESTAURANT)

Sofitel Legend Metropole Hanoi Hotel, 56 P. Ly Thai To, Trang Tien, Hoan Kiem, Hanoi / T: +84 24 3826 6919

<https://www.sofitel-legend-metropole-hanoi.com/dining/angelina/>

angelina is where the very best from Europe and the New World comes in perfect measure, where we mix classic and modern cocktails, shaken or stirred, and pour expertly chosen wines. The world-class whisky collection is unparalleled. An experience brought together in a sophisticated yet soothing decor with a touch of Scottish Highlands and hints of gold, green and blue. The angelina kitchen uses the finest ingredients to serve rustic food with a handmade touch. Our menu reflects the seasons and the chef's creativity offering locals and travelers imaginative comfort food with a fresh attitude. European and New World recipes inspire the dishes that you will want to share. Relax in Hanoi's bespoke bar-lounge-restaurant, angelina, where the food and drink are as polished as the staff, and where you can enjoy a drink and a meal from early until late.

BINH MINH JAZZ CLUB

No.1A Trang Tien Street, Hoan Kiem, Hanoi / T: +84 94 598 6336 or +84 24 3933 6555

<https://minhjazzvietnam.com/>

In Hanoi's historic French Quarter, among luxurious colonial-era hotels and upscale restaurants, the Binh Minh Jazz Club is a comparatively humble affair. It sits on the intersection of a street crammed with shops selling ghost money (which is burned, sending it to the afterlife as offerings) and another on which vendors can be found selling rattan chairs. A quarter of a mile away, the Song Hong River makes its sluggish way toward the sea. Inside, you can find the heart of the Hanoi jazz scene – beating in 4/4 time.

HOI AN

BA BUOI CHICKEN RICE (COM CA BA BUOI)

22 Phan Chu Trinh, Phuong Minh An, Hoi An, Quang Nam / T: +84 905 767 999

For a taste of something truly Hoi An and for a real local feel, try the Ba Buoi at Com Ga Ba Buoi. Opened by a family in the 1950s, this eatery is one of the oldest in Hoi An and located in a small house, and to ensure quality and consistency, is only open from 10:30 am until about 8 pm. Hoi An's version of soul food, Ba Buoi, is simple, hearty and delicious: rice is cooked in flavourful chicken stock and served with shredded chicken, herbs, thin slices of onion and a bowl of broth. Arrive early to avoid disappointment as this place can get surprisingly busy with both locals and tourists.

CARGO CLUB

107-109 Nguyen Thai Hoc, Minh An, Hoi An / T: +84 235 3911 227

<https://tastevietnam.asia/cargo-club-cafe-restaurant-hoi-an>

Cargo Club is located in a beautifully restored shop house with a spacious inside dining area on the first floor and a lovely open-air terrace overlooking the river. Located in the ancient town, it is easily accessible with a good vibe, serving Western and Vietnamese cuisine. The fabulous patisseries are also considered the best in Hoi An—a must for any group.

FATFISH DA NANG RESTAURANT & LOUNGE BAR

439 Tran Hung Dao street, An Hai Trung, Son Tra, Da Nang / T: +84 236 3945 707

<https://www.fatfishrestaurant.com/>

This stylish restaurant and lounge bar offers innovative Asian fusion dishes, pizza and wood-fired barbecue, all partnered with a great selection of craft beers from Saigon's Pasteur Street Brewing. Next to the DHC Marina, Fatfish enjoys a prime riverfront location with stunning sunsets. Inside dining is air-conditioned and offers comfortable seats with an attention to detail. The outside dining area is nicely done with green bamboo walls and warm lighting for a romantic atmosphere. Book a table before 9 pm on a Saturday or Sunday night for front row seats to see the nearby Dragon Bridge do its fiery party trick.

MANGO MANGO

45 Nguyen Phuc Chu, An Hoi, Minh An, Hoi An / T: +84 702 605 969

<https://www.mangomangoaian.com/>

Mango Mango is located with excellent views across the river to the old town and the Japanese Bridge. With a cool and colorful vibe, this restaurant has an atmosphere that is perfect for smaller groups. The fusion-style cuisine is creatively presented and served by a dedicated staff, and they offer a superb selection of cocktails as well. Guests can kick back and enjoy the stunning view of the glistening lights and lanterns in the ancient town!

MI QUANG ONG HAI (MR. HAI NOODLES)

6A Truong Minh Luong street, Cam Chau, Hoi An / T: +84 905 998 424

When in Hoi An, it is highly recommended that one tries Mi Quang, a dish easily recognizable by its thin, flat rice noodles glazed with a mixture of peanut oil fried with onion and usually yellow broth. Traditionally, its main ingredients are shrimp and pork—which are also used to cook the broth—and toppings like peanuts and rice crackers. The dish has gradually become more diverse, with toppings like chicken, fish, squid, eggs, snails, and even frogs. The dish is named after Quang Nam village, which is believed to be its birthplace. One of the best places to try this traditional dish is Hai, owned by the appropriately named Mr. Hai.

MORNING GLORY

106 Nguyen Thai Hoc, Minh An, Hoi An / T: +84 235 2241 555 or +84 235 2241 556

<https://tastevietnam.asia/morning-glory-restaurant-hoi-an>

Morning Glory is housed in another beautifully maintained, colonial style building in the ancient town. Guests are treated to a delightful selection of traditional Vietnamese dishes, including artfully presented classic street food and exciting contemporary creations made by the owner, Ms. Vy. This charming little restaurant has a strong reputation with a great atmosphere, making it the perfect option for any group.

MÙA

Lang Rau Vuon, Tra Que, Hoi An / T: +84 779 410 203

<https://muatruque.com/>

“Mùa” is the Vietnamese word for seasons. At MÙA restaurant, we serve modern cuisine that tells the story of the best Vietnamese ingredients. Every menu is unique and influenced by the availability and quality of the products, from organic vegetables and herbs from the nearby gardens to the freshest seafood and local meats. This is a fine dining restaurant only open for reservations only from Wednesday – Sunday: 1:00pm – 9:00pm.

REU RESTAURANT

Dong Hamlet, Tra Que, Cam Ha, Hoi An / T: +84 235 3676 666

<https://www.reu.com.vn/restaurants/>

Rêu cultivates fresh harmony from a gathering of storied elements – an expression of gratitude for Hoi An’s vibrant folklore and living history. Step through the arched gate of Rêu and release yourself to its tranquillity. Here, fragments of fishing boats, porcelain shards, and pieces of red tile find a second life next to Hoi An’s iconic mascots. Time and history drape each small path, alley, and square in Rêu. Encountering the small village feeling of Hoi An’s spirit in Rêu. Follow the vegetable plots and fragrances of green herbs. Step into the never-ending alleys. Gaze up at the clear blue sky. The space around you is painted in rustic yellows, rich reds, and oceanic turquoise. The different shapes and styles of gates intertwine subtly. Amidst sounds of gentle whispers that bring the past into the present. Together, they build the story of Hoi An. Historical. Modern. Rêu. Profound. Serene.

STREETS RESTAURANT CAFÉ

512 Hai Ba Trung, Tan An, Hoi An

<https://www.streetsinternational.org/>

Located in a restored shop house, STREETS is an ideal venue for lunch or dinner. With food inspired by chefs from around the world, the menus feature the highest standards of carefully selected contemporary Vietnamese and international cuisine. One notable specialty is the acclaimed Hoi An tasting menu, which offers diners a sample of the iconic dishes unique to the historic Hoi An. Additionally, guests have the opportunity to support a wonderful charity that gives some of the poorest youth in Vietnam the skills they need for high-flying careers in the hospitality sector.

THANH CAO LAU (QUAN CAO LAU THANH)

26 Thai Phien street, Phuong Minh An, Hoi An / T: +84 235 2211 909

Ms. Thanh makes one dish—cao lau—and she does it very well. Ask locals where to eat good cao lau and they’re likely to point you to this eatery just outside the historic center of town. Cao Lau Hoi An is a delectable dark pork broth with fat yellow noodles and slices of juicy pork, served with bean sprouts, green vegetables, and crispy croutons. The noodles must be made with the water from one of the closely guarded, ancient Cham wells hidden throughout Hoi An. This is a no-frills traditional and local eatery, but for the more adventurous it is a great option.

THE FIELD RESTAURANT & BAR

Vong Nhi, Tong Van Suong, Cam Thanh Village, Hoi An / T: +84 235 3923 977

Cozy restaurant & café with Vietnamese traditional & fusion cuisine in the middle of rice paddies

TOK. RESTAURANT & BAR

Tran Nhan Tong, Cam Thanh, Hoi An / T: +84 931 900 565

<https://www.tokrestaurant.com/>

Set in the beautiful rice paddies in Hoi An, Tok stands for take over kitchen, and serves creative fusion dishes inspired by local produce found in and around Hoi An. It is an intimate and social space out of the bustling ancient town that works for everyone from group gatherings and romantic nights. Finishing off your day with a bowl of steamy hot local clams or other types of seafood and a glass of something crisp.

WHITE ROSE

533 Hai Ba Trung Street, Hoi An / T: +84 90 301 09 86

There are only two items on the menu at this fourth generation, family-run restaurant—the white rose dumplings (banh vac) and the Hoi An pizza—but it's the dumplings that are the star of the show here. They are known, somewhat poetically, as white roses among English speakers because of their appearance. The taste is equally appealing, if not more. Watch them being made while you eat, and as these little parcels of deliciousness melt in your mouth, it's not hard to see why it is difficult to keep up with the production demand.

HOI AN – Bars & Pubs

THE HILL STATION

321 Nguyen Duy Hieu Street, Cam Chau, Hoi An / T: +84 235 629 2999

<https://www.thehillstation.com/>

The Hill Station is a deli that serves good cold cuts and excellent cheeses and also sports a solid wine list in a very handsome old Hoi An shop house. It's a nice surprise to find they also sell craft brew on tap, so relax and enjoy the IPA while taking a breather on the balcony.

HUE CITY

THA OM GARDEN HOUSE

12, Duong Nguyen Phuc Nguyen, Kim Long, Thanh pho Hue, Thua Thien Hue / T: +84 234 3527 810

Tha Om restaurant is an ancient garden house located in Kim Long village, north of Huong River. Come here not only to taste foods, but also to hear a knowledgeable host about the historic house, which was built by a Mandarin of the Royal Family 100 years ago. The house itself is set in charming gardens, complete with lotus ponds and pavilions. Like many of Hue's homes, the structure is built on high foundations with low, dipping roofs.

LES JARDINS DE LA CARAMBOLE

32 Dang Tran Con, Thuan Hoa, Thanh pho Hue, Thua Thien Hue / T: +84 234 3548 815

<https://www.facebook.com/LesJardinsDeLaCarambole/>

Occupying a gorgeous colonial-style building in the Citadel quarter, this classy and refined French restaurant guarantees a memorable dining experience. The menu majors in Gallic classics. The decent wine and cocktail list and view out over the citadel

make it a great place for a sundowner, while the light tapas and salad lunch menu and close vicinity to the imperial city make it a good place to rest weary feet during the day.