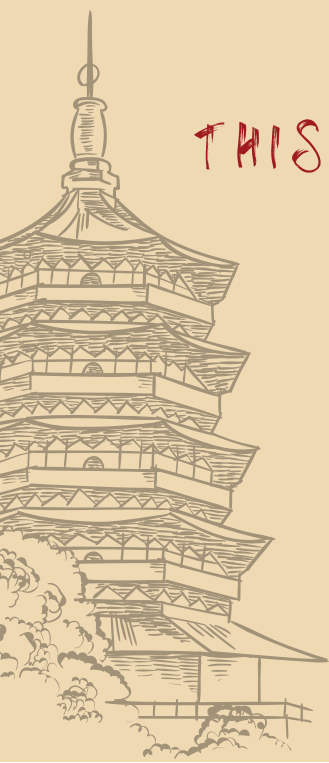


*Welcome to our little Viet kitchen  
A place for Humble Foods and Great Mood*

*THIS IS NOT A MENU*

*THIS IS A STORY WITH FOOD OPTIONS*





## GREETING FROM KIM!

### DUYÊN The Destiny

#### THE RIGHT PLACE - THE RIGHT TIME - THE RIGHT PEOPLE

"Xin Chào!

Just 2 steps away from the Indian Ocean lies the kitchen of Duyên - Vietnamese Home-cooking under a Makuti roof where you will find our team experimenting with fresh mint, coriander, ginger, cardamon, turmeric, star anise and many others exotic spices.

But hang on, maybe before order a meal, I would like to share with you my journey with Duyên. **Duyên** (pronounced like Zuen) in Vietnamese means **Destiny** (**The right time + The right place + The right people**). **This restaurant is my Destiny with Zanzibar.**

I first came to Zanzibar in October 2019 to work as a Hotel Manager in Northern Zanzibar. Shortly after, the world was shut down with Corona Pandemic, I got stuck in Zanzibar and couldn't go back to Vietnam. During 6 months being stuck in Zanzibar and craving dishes from home, I started learning to cook with the help of my mom via video chats. Believe it or not, I never cooked before and sucked at cooking.



### Home Cooking

#### BECAUSE WE COOK WHAT WE EAT AT HOME

Our menu selection is very specific in Vietnamese cuisine, but more than that, we try to follow the recipes and cooking technique of my mother back home (Northern Vietnam).

Overcoming many difficulties of finding key ingredients and training Chefs and the Team from scratch to bring the Viet taste to Zanzibar. **After 3 years, I am very proud of our team to build Duyên as the first Vietnamese restaurant in East Africa as well as one of the first 3 Asian Restaurants on Zanzibar.**

I wish you a happy time with us!

Kim



# OUR CORE TEAM MEMMERS

*I am not doing this alone*

*"After the first 1.5 year opening Duyen Home cook from scratch, I realized that I love cooking, but I don't see myself as a Chef who dedicates her life career in the kitchen. I learned that I love building new projects, creating concepts, environments, places and things... Therefore, I started looking for and training a Core Team that help me to continue building and raising Duyen while I stay behind to support them to shine and developing other concepts!" - KIM*



## Joseph - HEAD CHEF

I would say Joseph was very brave to accept my offer in Sept 2021 as he not only accepted a new exciting role in his Gastronomical Career, but also accepted the **challenge** of being a Head of a very Specific Cuisine Kitchen - Vietnamese. He had some experience with Asian dishes, yet, he has been very open to get to know new ingredients, humbly learning new cooking techniques and together we tested, tried and put new dishes regularly.

## Jovitha - SOUS CHEF

One of the most patient ladies I have ever worked with. She started with Duyen in Feb 2021 as a Dish washer. After 2 years, she had learn a lot about cooking and coordinating a small kitchen. Without doubt, Chef Joseph told me that we won't find a better Sous Chef.



## Ester- HEAD OF SERVICE

She was introduced to me in Dec 2020, starting with us from almost 0 skills of being a Waitress, yet she had been so eager to learn and grow. Now she is not only serving but provides excellent Cashier skill... many of our Guests fall in love with her.



*I do not bring a Chef from Vietnam - I choose a harder way to run my restaurant but I would like to give opportunity to Locals and so far, a lot of them has been trained and now even being employed by other hotels/ restaurants.*



# MENU THỰC ĐƠN KHAI VỊ

## STARTERS

### OPEN HOURS

12:30 PM - 22:00 PM  
TUESDAY - SUNDAY

### FOR DELIVERY ORDER

+255 77 2434 995

### NEM RÁN SPRING ROLLS (3PC)

TZS 18k

Pan- fried spring rolls recipe for nem ran as they're known in Hanoi and Northern Vietnam is a classic dish in every home. Crunchy and chewy with a bubbly surface, our Hanoi-style fried spring rolls are served with salads and sweet chili sauce with choices of **Beef, Vegetarian or Vegan.**

*(PS: Due to the limit of availability of Rice paper, we use Homemade wheat paper instead)*

### GỎI CUÓN SUMMER ROLLS (2PC)

TZS 20k

A Vietnamese dish traditionally consisting of pork, prawn, vegetables, rice noodles, and other herbs wrapped in Vietnamese bánh tráng (Rice paper). In our menu, we offer **choices of Prawn/Vegetarian/Vegan** served with Homemade peanut sauce

### SÙI CẢO DUMPLINGS

TZS 18k

A popular Cantonese dish brought to Southern Vietnam by Hoa ethnic are small bites of dough wrapped with different fillings. In our menu, we offer **Beef/ Chicken/ Vegetarian Dumplings**

*The secret to make our dumplings different to others is the taste of Vietnamese Noodle soup in it!*

### DUYEN STARTER PLATER -

TZS 35k

*To share your meal with loved one*

- Choose 2 types of Dumplings - 6pc to be served
- Choose 1 type of Spring Roll - 2pc to be served
- Choose 1 type of Summer rolls - 1pc to be served
- Choose your Bao - 1pc to be served

*The plater comes with 3 sauces and Salads*

### BÁNH BAO STEAMED BAO BUN (1PC)

TZS 10k

Vietnamese steamed bun is a popular quick street - breakfast or afternoon snack. We make fresh Bao everyday and offer **choices of Soygarlic Chicken or Vegan** served with salads.

### SALADS OF THE DAY

Our kitchen is inspired by a Home kitchen, therefore, we do a lot of improvising depending on availability of ingredients at the local market. Our Salads often consist of:

**Fresh Greens ,Onion, Fruits, Shred Carrots Herbs, Protein (Chicken/ Beef/ Seafood) with simple Vietnamese Dressing and Roasted Nuts**

Kindly ask our Team member to know the availability of the day and price

### CANH TRỨNG EGG DROP SOUP

TZS 15k

A very quick and comfort light soup that my mom cures my Dad's hangover or a lazy- eating child like me. Simply tomato stock aromatized by saute ginger, onion, with 1 egg dropped and 1 poached egg, topping with fresh herbs and spring onion

*All of our Starter ingredients are freshly Home-made every day such as Dumplings skins, Spring roll sheets, Bao, Tofu, Bean spouts. You are welcome to visit our kitchen and might have some small lesson*



# MENU THỰC ĐƠN

## NOODLES SPECIALTY

### OPEN HOURS

12:30 PM - 22:00 PM  
TUESDAY - SUNDAY

FOR DELIVERY ORDER

+255 77 2434 995

### PHỞ BÒ - BEEF NOODLE SOUP

TZS  
28K



Beef broth simmered 24 hours with 5 Vietnamese spices and served with Flat Rice Noodles, Thin Slices of Beef fillet, spring onion & herbs

*The most iconic Vietnamese dish of them all, Pho. It's considered Vietnam's national dish.*

#### EXTRA

- Noodles 5k
- 50gr beef 7k
- Pho Soup with raw/ poached egg 9k
- Half portion 19k
- Beef ribs 12k
- Bánh bao chiên (Fried Bao) 5k

### MIẾN XÀO STIR FIRED GLASS NOODLE

Glass Noodles are typical transparent noodles made of starch (in our menu its Mung bean starch) considered as the most healthy noodle (low cab, gluten-free)



*For a quick, tasty and light meal at home, my mom stir-frys this Noodle with a choice of:*

- Chicken Breast 26k
- Prawns 29k
- Rock Lobster 35k



TZS  
33K

### BÚN RIÊU - SEAFOOD NOODLE SOUP

Less popular than Phở, yet, this is one of the most common dishes and less complicated to cook at Home. This dish is my Dad's favorite breakfast in winter!

*The broth is a combination of tomato, chicken and seafood stock, topped with Prawns, calamari (sometimes, we are lucky enough to have some clams) and served with Round Rice Noodles*

### PHỞ XÀO ME - PAD THAI

Tamarine is very available in Zanzibar, so we made our own Tamarine sauce. Meanwhile, we also make our own Tofu and Bean spout... and we realized that it's all necessary ingredients for Phở xào me - one of the most famous street food dishes in Bangkok, but it is also popular in Hanoi.

*Flat rice Noodles stirfried with Tamarind Sauce, homemade tofu, bean spouts, veggies and a running egg Choice of Chicken/Prawn/Veggie*



TZS  
30K

### BÚN BÒ NAM BỘ STIRFRIED BEEF COLD NOODLE BOWL

TZS  
28K

In a hot summer day in Hanoi, when we just sit and sweat, a bowl of fresh Round rice noodle mixed with quickly stir fried tender beef which aromatized by saute onion, ginger and serve with salads, crushed peanut will immediately cool us down.

### BÚN THỊT NƯỚNG GRILLED CHICKEN/PORK COLD NOODLE BOWL

TZS  
30K

Round rice noodles with grilled meat which originated from Southern Vietnam, is a popular Cold rice noodles topped with grilled pork/chicken/ prawn, spring roll fresh herbs, roasted peanut, pickled carrot, cucumber and served with Nước mắm (light, sweeten fish sauce),

*Something you might not know yet!*

**BÚN** Round rice noodles/ Vermicelli which is made of rice starch and mixed with tapioca starch

**PHỞ** Flat rice noodles which is made of pure rice starch

**MIẾN** Glass Noodles is made of root or bean starch, in our menu, it's made of Mung bean



# MENU THỰC ĐƠN

## RICE SPECIALTY

### OPEN HOURS

12:30 PM - 22:00 PM  
TUESDAY - SUNDAY

### FOR DELIVERY ORDER

+255 77 2434 995

### KIM MAMA'S FRIED RICE

Traditional Egg Fried rice with green bean and carrot cubes with a choices of:

- Veggie 23k
- Chicken 25k
- Prawn 27k
- Rock Lobster 37k



#### Little story from Kim:

"When I was 12 to 15 years old, I studied and stay in a Boarding School and during this time I had a diet disorder issue that I didn't want to eat anything. I was underweighting.

My mom then had to make a hard decision to ask me as if I want to continue studying at that school, I had to cycle everyday back and forth (30km per day in a rural bumpy road) starting from home at 5.30am.

Because I ate nothing but fried rice Mom had to wake up everyday continuously 4 years to fry the left-over rice of the previous day for my breakfast and lunch box to take away. Until now, this is still one of my "never enough" dishes. I hope you enjoy it as much as I do."

### CƠM HẢI SẢN MIXED SEAFOOD SIZZLING PLATE

TZS  
33K

Mix of Fish, Prawns and Calamari in Homemade Sweet and Sour sauce, served with Steamed rice on a Hot sizzling plate.

Add Rock Lobster for 12k

### BÒ LỨC LẮC SHAKING BEEF

TZS  
28K

Soft and tender beef fillet cubes marinated in 3 Vietnamese sauces for at least one hour prior cooking. Then we "Shake" it in a high heat wok with veggies. Served with steamed rice, Mango, salad and Egg.

### TUNA TATAKI

TZS  
38K

Fresh Premium Tuna, marinated in Light Soya sauce, Pan-seared, Served with Mango Salsa and Kim's Mama Fried rice.

*Our friends often go for fishing (not mass fishing) and all of our purchase go to the villagers*

### CÁNH GÀ CHIÊN NƯỚC MẮM CHICKEN WINGS IN FISH SAUCE

TZS  
28K

It serves with Steam Rice/ or Fried Rice and Salads.

*Last year, our friend wanted to have a kid party for her son - Nadim and his soccer friends. He specifically ordered Chicken wings that was not in the menu and we often cooked only for him (and my own snack) only. The kid got crazy and he was so proud of his choice. Since then, we could not deny any more this dish need to be in our regular menu. Usually the wings are fried, but my Mom always has her own version to make the dish healthier... so we followed her by doing Air-fried instead of deep-fried.*



# MENU THỰC ĐƠN CHAY TỈNH

VEGAN

## OPEN HOURS

12:30 PM - 22:00 PM  
TUESDAY - SUNDAY

## FOR DELIVERY ORDER

+255 77 2434 995

### Starter

NEM RÀN CHAY - SPRING ROLLS - 18K

*Homemade Spring roll sheet (no egg/milk), veggie, Glass noodles, Woodear Mushroom*

GỎI CUÓN CHAY - SUMMER ROLLS - 18K

*Rice Paper, Veggies, Fresh herbs, Lettuce, Salads, Mango, Rice Noodles (Can add Tofu)*

BÁNH BAO CHAY - STEAMED BAO BUN - 10K

*Homemade Steamed Bao buns, Salads, Saute Veggies, Shitake Mushroom, Mango, Avocado (add Tofu)*

CANH RAU CỦ NẤM ĐÔNG CÔ  
VEGGIE SOUP WITH SHITAKE MUSHROOM - 15K

### Main Courses

MIỀN XÀO CHAY VỚI NẤM VÀ ĐẬU PHỤ - 25K

*Glass Noodles Stirfried with veggies, Shitake Mushroom and Tofu*

PHỞ CHAY - 25K

*Vegan Phở broth from Shitake Mushroom, Veggies and topping with homemade Tofu*

CƠM ĐẬU PHỤ BIBIMBAP - 25K

*Saute Tofu Rice Bowl with Mango, Avocado, Salads with Sweet and Sour Sauce*

PHỞ XÀO ME CHAY VỚI NẤM VÀ ĐẬU PHỤ - 25K

*Stir-fired Flat rice noodle in Tamarin sauce with Shitake Mushroom and Tofu*

CƠM CHIÊN MẸ KIM - KIM'S MAMA FRIED RICE - 20K

### Dessert

HOMEMADE BANANA AND AVOCADO ICECREAM - 10K

CARAMELIZED PINEAPPLE WITH HOMEMADE ICE CREAM - 16K



# MENU THỰC ĐƠN ĐẶT TRƯỚC

## PRE-ORDER

### OPEN HOURS

12:30 PM - 22:00 PM  
TUESDAY - SUNDAY

### FOR DELIVERY ORDER

+255 77 2434 995

#### BÚN CHẢ

40K

Grilled Porked Skewers, Grilled Pork Meat balls served in Sweeten Pineapple Fish sauce, Pickle Green Papaya, Carrot, Salads, hearbs and Round rice nooldes.

*This is is one of a very Famous Street food Specilaty in Hanoi. Obama and Anthony Boundain had one of their meal when they visited.*

#### SƯỜN XÀO CHUA NGỌT 35K

Pork Spare rib in homemade Sweet and Sour sauce served with Salads and Steamed Rice

#### CƠM CÀ RY GÀ 32K

Southern Vietnam Style Chicken Curry serve with Steam Rice or Rice Noodles and Salads.

#### BÒ NÉ 35K

150gr Beef Fillet cooked directly on Sizzling plate, with Tomato sauce, Egg, Chicken Liver Pate, Veggies and an Egg and serve with Bao/Steamed Rice/Rice Noodle.

#### TÔM NƯỚNG MỌI 33K

Grilled Prawns in Spicy sauces served with Salads and Saute Potato.

#### TÔM CHIÊN GIÒN 33K

Beer-batter Prawn Tempura served with Steam Rice or Saute Potato and Salads.

#### CHẢ CÁ LÃ VỌNG 32K

Cha Ca or Cha Ca La Vong features grilled fish that has been marinated with turmeric, tossed with sautéed scallions and dills, and served with vermicelli noodles, roasted peanuts and dipping sauce.

#### HOT POT

MINIMUM 2 PAX, MAX 6 PAX

Hot pot is everything in Vietnamese Family and Friend gathering. A big boiling pot with Stock soup placed in the middles of the table. A lot of mixed raw foods are around such as Chicken/ Seafood, beef, Tofu, Green veggies, Mushroom... and you cook by yourself on your table by choosing what you like.

*This menu required us to find rare ingredients and marinate the meats for at least 4 hours. Some of this dishes also requires me to stand in the kitchen and cook by myself.*

*Therefore, kindly ask our Team member to coordinate in prior to your planed meal.  
Thank you!*





# MENU TRÁNG MIỆNG

## DESSERTS

### OPEN HOURS

12:30 PM - 22:00 PM  
TUESDAY - SUNDAY

### FOR DELIVERY ORDER

+255 77 2434 995

CALAMELIZED PINAPPLE WITH  
HOME MADE ICE CREAM

TZS 16K

HOME MADE ICE CREAM

TZS 8K

HOMEMADE CHIA PUDDING WITH  
MANGO & BANANA

TZS 10K

*Due to our Kitchen condition, we are not able to offer a wide selection of Desserts.*

*Instead, we choose to support friends and other small business by offer their creations in our menu.*

*You will surely be amazed with our friends' talents!*

*We have a board menu for Special of Today and also Creation of Desserts for the day.*



## **OUR PRICE IS NOT CHEAP!**

**IT IS REASONABLE.  
BUT WHY?**

### **RARE INGREDIENTS**

Due to the fact that our key ingredients are not available on Zanzibar, we have to import many of them from Vietnam or other Asian countries as well as making them ourselves from scratch.

Therefore our Food Cost is higher than for most other places.

Believe me, 4 years ago when I newly came to Zanzibar, I had to pay 45USD for a taxi to go to Stown town and buy 1 bottle of fish sauce, and what I only can eat is boiled cabbaged dipped in garlic chi li fish sauce. And it was not even a good one.

### **LOCATION**

A restaurant located directly on the white sandy beach with the most beautiful view of the turquoise Indian ocean and access to a swimming pool, jungle gym, etc. Finding a location like this is not easy but being able to afford it is even more difficult. You deserve the best of the best and therefore we do our best to be able to afford this beautiful Oasis.

### **TAX**

We are responsible Tax payers and therefore pay 12% of all Income to the Zanzibar Revenue Board.

### **WELL BEING OF OUR TEAM MEMBERS**

Our team works hard and puts a lot of love, time and effort into growing our business. For us it's a matter of course to pay them fairly for all the energy they put into your experience.

### **SUPPORT OTHER LOCAL AND SMALL BUSINESS**

This island is a beautiful community where we live and grow together. Therefore we support other small businesses that provide fresh, organic produce such as Zanzigreen, Jozani Forest Farm, local fisherman and many more.

*Thank you for being here!  
We hope you spent Great Times with us!*