



**G O D A**  
**Bar & Restaurant**

THE MOST CHARMING RESTAURANT IN HOI AN  
FEATURING FINE VIETNAMESE & EURASIAN FUSION CUISINE

D I N I N G   E X C E L L E N C E

# CONCEPT

**MODERN STYLE**  
**SIMPLE BUT ELEGANT SETTING**  
**NATURAL MATERIALS**  
**LOCAL CULTURE**  
**INTERNATIONAL STANDARD**



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# WELCOME TO

## “The Most Charming Restaurant and Entertainment venue in Hoi An”

**GODA's** modern and beautiful venue is situated in the heart of the Hoi An area. Located on Cua Dai road between major hotels and one of the world's most. Beautiful beaches and close to the heritage listed ancient Hoi An town.

Our establishment comprises of various facilities, al-fresco & air-conditioned restaurant and bar.

Two private Dining Villas which can accommodate to up to 30 people.

Our guest will be able to choose from the fresh local seafood which is prepared with finest ingredients and fresh herbs from the famous Tra Que village which enhances the flavor.

We are offering also International Gourmet Menus and The Best of Cooking Classes.

The Banquet facilities comprises of a Banquet Hall with a capacity to hold 160 people banquet style. The function rooms are suited for small or medium size parties.

Our two private terraces offer panoramic views of the rice fields where diners can indulge in fine Vietnamese and Eurasian fusion cuisine.

The staff is professionally trained by Eurasia Hospitality to ensure our services are above your expectation which distinguishes GODA from others.

We hope these pages provide you with inspiration and if so, we achieved our aim.  
Our reputation is built on your enjoyment and we look forward to being at your service.

Yours sincerely,  
Frederick van Ravensteyn. - General Manager



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BAR  
CELLAR  
RESTAURANT  
CONVENTION

# THE MOST CHARMING RESTAURANT AND ENTERTAINMENT VENUE IN HOI AN



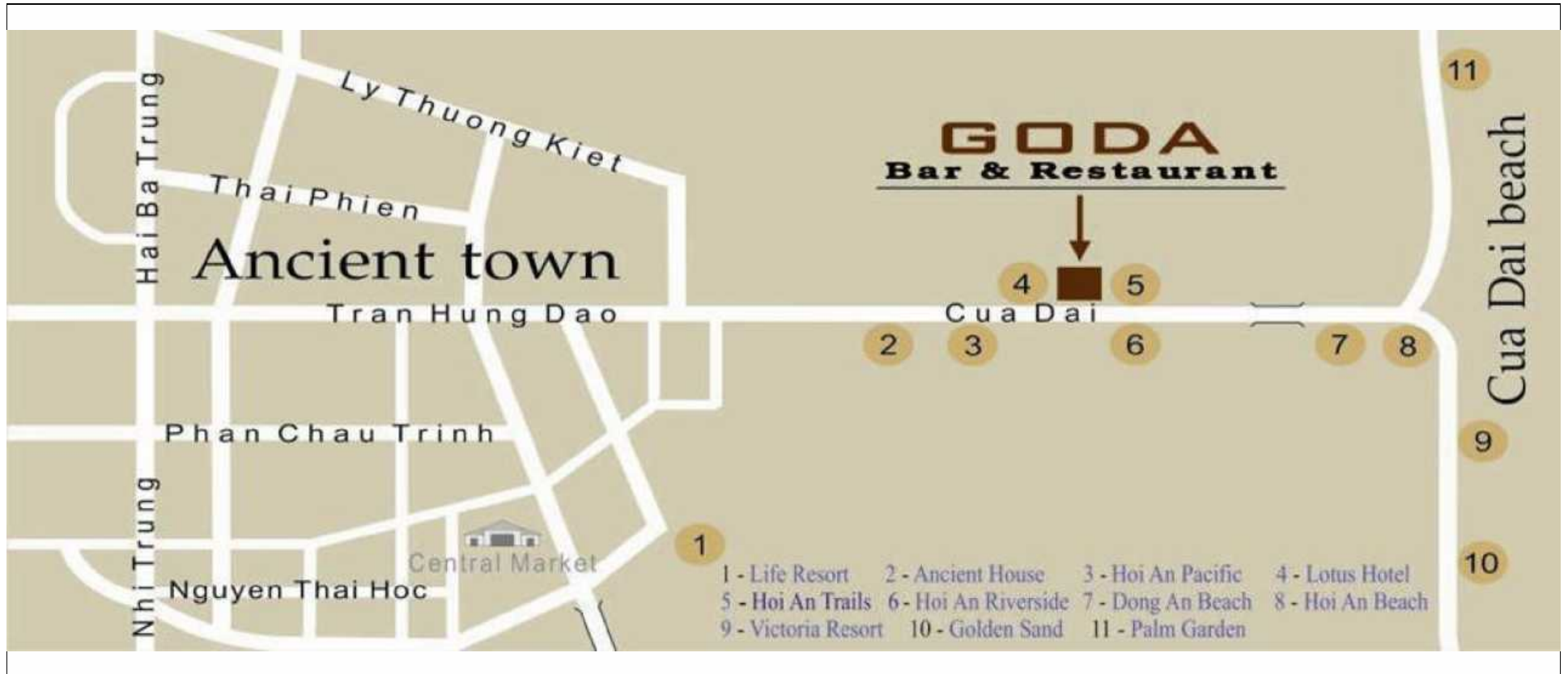
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# LOCATION



**CLOSE TO MOST OF HOTELS & RESORTS IN HOI AN**

 <p><b>GODA</b> Bar &amp; Restaurant</p>	<p><b>D I N I N G   E X C E L L E N C E</b></p>	<p>BAR CELLAR RESTAURANT CONVENTION</p>
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# SEATING CAPACITY

AN NAM HALL 160

THE VILLA 40

THE TERRACE 20



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# BANQUET HALL

**AN NAM HALL**

**MAIN FUNCTION ROOM**

**LARGE GROUPS, SPECIAL EVENTS**

**SOARING CEILING, COLUMN LESS**

**WOODEN DOORS WITH GLASS  
PANELS**

**FABRIC CURTAINS ON DOORS AND  
WINDOWS**

**AIR-CONDITIONED**



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# MEZZANINE

AN NAM HALL

MEZZANINE

SMALL AND MEDIUM GROUPS

PRIVATE DINING

RICE FIELD VIEW

NEXT TO BALCONY



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# AL FRESCO-DINING

## THE TERRACE

DINNER ONLY

WEATHER PERMITTING

OPEN AIR

PANORAMIC VIEW



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# RESTAURANT

## THE VILLA

SMALL AND MEDIUM  
GROUPS

TWO SEPARATE DINING  
ROOMS

GARDEN VIEW

AIR-CONDITIONED



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# FOOD

**VIETNAMESE FINE CUISINE**

**HOI AN SPECIALTIES**

**FAMILY TRADITIONAL UNIQUE:  
SWALLOW BIRD NEST**



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# MENU

A LA CARTE

GOURMET MENU

VIETNAMESE SET MENU

BUFFET & BBQ

COCKTAIL MENU



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## INTRODUCTION

Dear Guest,

On behalf of our staff we would like to thank you for the interest you have shown in our most charming restaurant in Hoi An. We are delighted that you have chosen to be with us.

Our menu will change according to the season: therefore this Menu is prepared by our chefs with the use of the finest ingredients, fresh herbs and spices.

Our gifted chefs who are equal to the demands of Vietnamese, Eurasian and Fusion cuisine which allow them the culinary freedom to produce this menu of superb freshness color and flavor. Should you have any special request, please do not hesitate to contact our Food & Beverage Manager or Chef de Cuisine to assist you.

We are also offering you to learn how to cook authentic Vietnamese specials through our cooking classes. Our Chefs will assist you to choose and cook traditional recipes, after which you can enjoy your own creations.

Our reputation is built on your enjoyment and we love serving you.

With culinary regards

Frederick van Ravesteyn  
General Manager

Dinh Van Sy  
Chef de Cuisine



Should you require catering for your next special occasion please enquire, as our expert staff now provide first class service for private and corporate functions or meetings.

The prices listed does not include applicable government & service charges.

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# GODA

Bar & Restaurant

The most charming restaurant in Hoi An  
Fine Vietnamese & Eurasian Fusion Cuisine

## THE BEST COOKING CLASSES

GODA cooking tours offer a wide variety of programs for cooking classes, featuring three food items and are held on Monday to Sunday, 9:00 am – 2:00 pm.

A Taste of Vietnam cooking class only 6:00 pm - 9:00 pm

The menu will change according to the season  
Therefore, it is prepared with the finest ingredients fresh herbs and spices  
The recipes are provided for participants in advance minimum two people.

- 1 A Taste Of Vietnam - VND 530,000 ++
- 2 The Gourmet Adventure - VND 630,000 ++
- 3 The Ultimate Experience - VND 730,000 ++



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# GODA

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The Most Charming Restaurant in Hoi An  
Present  
Fine Vietnamese & Eurasian Fusion Cuisine



# MENU

D I N I N G   E X C E L L E N C E



# WINE

CELLAR MASTER



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# SERVICE

LUNCH AND DINNER

DINING AND ENTERTAINMENT

MEETING AND CONFERENCES

WEDDING AND CEREMONIES

COCKTAIL PARTIES

BANQUETS



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# COOKING TOUR

**GODA cooking tour offers a wide variety of menus for cooking classes.**

**Three, four and five hours classes featuring three food items are held from Monday to Sunday**

**Starting from 9:00 am to 2:00 pm**



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## 1 The Taste of Vietnam

The Taste of Vietnam Gourmet Cooking Class is designed to give the participants a hands-on experience in Vietnamese food preparation and presentation.

The Gourmet Cooking Class runs for about two hours and is a hands-on experience. Our chefs will demonstrate how to prepare each dish. After the lesson, you are able to enjoy your own creations.



### Information

- Cost VND 530,000 ++ per person includes three-course Gourmet menu
- The morning cooking class starts at 11:00 am to 2:00 pm
- The evening cooking class starts at 6:00 pm to 9:00 pm

## 2 The Gourmet Adventure Tour

This culinary tour gives you a real glimpse into the traditional way of living of the charming people in this village.

The Village and Herb Garden Tour & Gourmet Cooking Class begins with a short and exciting bicycle ride to the picturesque AN MY village.

Here you will have an introduction to visit a typical Vietnamese house and duck farm. This visit doesn't stop with a brief introduction, but also provides you of interesting information of the cultivation of fresh herbs and vegetables as well as discovering the use of them in traditional Vietnamese medicine.

You will also join the farmers in preparing the land and fertilizing it with seaweed from the local lake. Other activities will include raking, sowing, watering and picking of greens and much more. After spending time with the farmers we will use the rest of the morning working the land in the time honored way.

The Gourmet Cooking Class runs for about two hours and is a hands-on experience. Our chefs will demonstrate how to prepare each dish. After the lesson, you are able to enjoy your own creations.

### Information

- Cost VND 630,000 ++ per person includes three-course Gourmet menu
- The cooking class starts at 10:00 am to 2:00pm



## 3 The Ultimate Experience

This Market and Village Tour & Gourmet Cooking Class is designed to give the participants a comprehensive experience in Vietnamese local culture and their food preparation. This tour includes the Gourmet Cooking Class.

This tour begins with a short and picturesque bicycle ride to one of Hoi An's colorful markets where all of your senses will be aroused.

You will have the opportunity to interact with the local sellers and purchase some of the ingredients to be used in the cooking lesson later in the day before learning about some of Hoi An's and Vietnam's well known specials.

This culinary tour also includes a scenic and short bicycle ride to the picturesque An My village which will give you a real glimpse into the traditional way of living of these charming people.

Here you will have an introduction to visit a typical Vietnamese house and duck farm. This visit doesn't stop with a brief introduction, but also provides you of interesting information of the cultivation of fresh herbs and vegetables as well as discovering the use of them in traditional Vietnamese medicine.

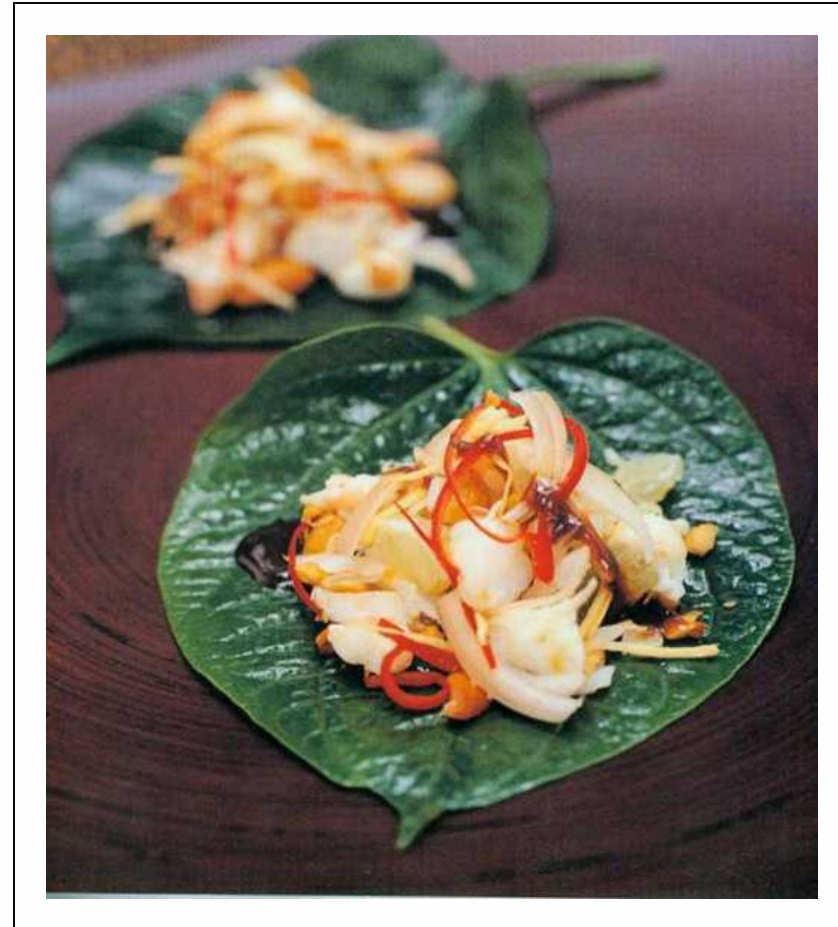
The Gourmet Cooking Class runs for about two hours and is a hands-on experience. Our chefs will demonstrate how to prepare each dish. After the lesson, you are able to enjoy your own creations.

### Information

- Cost VND 730,000 ++ per person includes three-course Gourmet menu
- The cooking class starts at 9:00 am to 2:00 pm

# CHEF'S MOST RECOMMENDED

- MANGO SALAD WITH BEEF**
- GRILLED PORK WITH GUAVA LEAVES**
- BANANA AND SHRIMP ROLLS**
- SWALLOW BIRD'S NEST SOUP**



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## CONTACT DETAILS

**GODA BAR & RESTAURANT**

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**THANKS FOR YOUR  
ATTENTION**

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