



SHOPDADDY - FAMILY OWNED
CRAFT STUDIO
Sd



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 Duyen - 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 other exotic spices.

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

This DUYÊN 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 & was also a terrible cook.

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

My first restaurant was located in Jambiani for 3.5yrs & I am very proud of our team to build Duyen as our first Vietnamese restaurant in East Africa, as well as one the first Asian restaurant in Zanzibar.

As our company grows we also have a cafeteria & cocktail bar so from June 2024 we are happy to be here at Boutique Hotel Matlai.

I believe the quality service & positive vibe from the Matlai team compliments our Vietnamese cuisine experience.

I wish you a happy time with us! Kim



MY TEAM

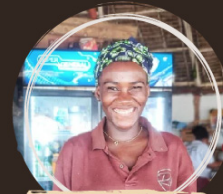
.. I am not doing this alone!



"After the first 1.5 year opening Duyen Home cook from scratch, I realised that I love cooking, but 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. 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 & developing other concepts!" - KIM

At Matlai, we dedicate Jovitha as our Vietnamese kitchen chef while other tea members assist me to develop new projects.



Jovitha

HEAD 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 yrs, she had learnt a lot about cooking & became our first sous chef.

At Matlai she is assigned to be Vietnamese Kitchen Chef working aside other chefs. Her mission is not only to represent Duyen homecooking but to shares her knowledge & experience to her fellow kitchen crew.



Joseph

PROJECT DEVELOPER

I must commend Joseph for his remarkable courage in embracing my offer back in September 2021. Not only did he eagerly step into a thrilling new role in his Gastronomical Carer, but he also took on the formidable challenge of heading a kitchen specializing in Vietnamese cuisine.

While Joseph has some prior experience with Asian dishes, he approached this opportunity with an admirable openness to learning. Joseph had been my right hand man for operations whilst we were in Jambiani but now moving forward he is my partner to develop new projects. From time to time he also assists Jovitha in making sure the high quality of Duyen food is maintained here at Matlai.

GỎI CUỐN

SUMMER ROLLS

2 PCS



STARTER



\$8



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:

+ Prawn + Vegetarian + Vegan

served with homemade peanut sauce

Kins tip: Best eaten with your hands

NEM RÁN

SPRING ROLLS

3 PCS



STARTER



\$8



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 & chewy with a bubbly surface, our Hanoi-style fried spring rolls are served with salads & sweet chili sauce.

In our menu, we offer:

+ Beef + Vegetarian + Vegan

Due to the limit of availability of Rice paper, we use homemade wheat paper instead

BÁNH BAO

STEAMED BUNS

1 PC



STARTER



\$5



Vietnamese steamed bun is a popular quick street - breakfast or afternoon snack.

We make fresh Bao everyday & in our menu we offer:

+ Soya garlic Chicken + Vegan

served with salad.

Kins tip: You can order 2 as a main course

BÚN THỊT NƯỚNG
WITH GRILLED MEAT
 COLD NOODLE BOWL



MAIN



\$14



Round rice noodles with grilled meat originated from Southern Vietnam.

In our menu we offer, the popular cold rice noodles which are topped with:

- + Grilled Pork
- + Grilled Chicken
- + Prawn

Spring roll fresh herbs, roasted peanut, pickled carrot, cucumber and served with Nước mắm (light, sweeten fish sauce).

PHỞ BÒ
BEEF NOODLE SOUP



STARTER



\$13



Beef broth simmered 24 hours with 5 Vietnamese spices and served with flat rice noodles, thin slices of Beef fillet, spring onion & herbs

EXTRA

- Noodles \$2
- 50gr Beef \$3
- Beef ribs \$5

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

SÙI CẢO
DUMPLINGS
 3 PCS



STARTER



\$8



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
- + Pork
- + Vegetarian

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

MAIN

Duyen
BÚN BÒ NAM BỘ
STIR FRIED BEEF
 COLD NOODLE BOWL



\$13

On a hot summers day in Hanoi it is best to enjoy a bowl of fresh round rice noodles mixed with stir fried tender beef, aromatised with saute onions, ginger and served with salad and crushed peanuts.

Kims fact: This dish will immediately cool you down.



Duyen
CƠM CHIÊN
KIMS MAMA FRIED RICE

MAIN



see below

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

- Veggie \$10
- Chicken \$12
- Prawn \$14
- Rock Lobster \$17

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



STARTER

Duyen
GỎI ĐU ĐỦ
GREEN PAPAYA SALADS



\$8

This salad uses papaya from Matlais garden. It's fresh and tangy, and soaks up every last drop of that immense Vietnamese fish sauce dressing. With a peanut topping that gives a crunch texture & nutty flavour.

In our menu, we offer:

- + Prawn
- + Vegetarian

Kims fact: Zanzibar chef always makes it spicier than it should be.



MAIN



BÚN CHẢ HANOI'S PORK SKEWER & MEAT BALL BOWL



\$14



Grilled pork skewers, grilled pork meat balls served in sweet pineapple fish sauce, pickle green papaya, carrot, salads, herbs & round rice noodles.

Kims fact. 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.

MAIN



CÁNH GÀ CHIÊN NƯỚC MẮM CHICKEN WINGS IN FISH SAUCE



\$12



In our menu we can offer you:

- Steamed Rice
- Fried Rice

..and comes with a salad.

Kims fact...

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.

We dedicate this dish on our menu at Matlai because it is Mrs Inge's favourite.

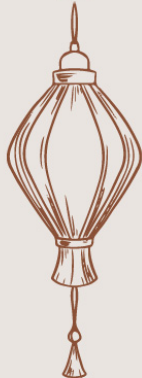
**ĐẬU PHỤ SỐT CÀ CHUA
TOFU IN TOMATO SAUCE
WITH STEAMED RICE**



MAIN



\$14



This dish is so simple yet so flavorful & comforting. This tofu recipe shows how versatile tofu is & how sometimes the best meals are easy and simple.

Back home in Vietnam, my family has this dish almost weekly, so a family classic

Our tofu is homemade, making this totally unique.

TOMYUM



MAIN



\$13



In our menu, we offer:

- Tom Yum Kung (Clear soup)
- Tom Yum Goong (Creamy soup)
(coconut milk or evaporated milk)

Served with your choice of:

- Rice Noodle
- Glass Noodle
- Steam Rice

Kins fact: Tom Yum originated from Thailand. In our menu we cook it with a Vietnamese twist which is also less spicy.

SIGNATURE STARTER PLATTER

1 PC

STARTER



\$34



In our menu we offer:

- 6pc - 2 X types of Dumplings
- 2pc - 1 X type of Spring Roll
- 1pc - 1 X type of Summer rolls
- 1pc - Your Bao

The plater comes with 3 sauces & salads all of our starter ingredients are freshly home-made everyday such as dumplings skins, spring roll sheets, bao, tofu, bean sprouts.

Kims tip: perfect to share your meal with loved one

OUR PRICES

.. are not cheap.

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 4\$USD 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 chili fish sauce. And it was not even a good one.

SUPPORT OTHER LOCAL & 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.

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.

TAX

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



Thank you for being here!

We hope you enjoyed your time with us!

