



— SNACKS —

Củ Sen Lắc Phô Mai 135
Cheese-Sprinkled Lotus Roots



Sa Kê Lắc
125 Muối Mè
Sesame-Sprinkled Breadfruit Fries



Nấm Rắc Muối Xanh 185

Green Salted Crispy Mushrooms

Lightly-fried abalone mushrooms topped with parsley, betel leaves, and our homemade Green salt.

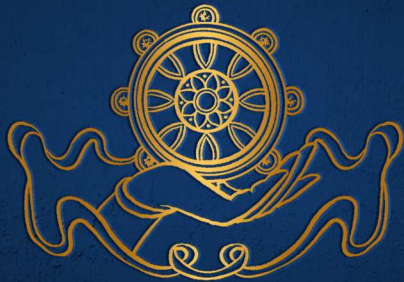


Nấm Đậu Xúc Bánh Đa 175

Mushroom Sauté Scoops

Shiitake mushrooms, peanuts, sesame seeds, green beans, starfruit leaves, piper leaves, and fried tofu served inside roasted rice paper.





— SOUPS —

Súp Đông Trùng Thảo 220

"Winter Worm, Summer Herb" Soup

Cordyceps slow-cooked with pumpkin & assorted mushrooms.



GLUTEN-FREE



VEGAN



Súp Mani 115

Mani Soup

Beetroot broth with lotus seeds, eggs, shiitake & shimeji mushrooms, water chestnuts, and fresh tofu topped with cilantro, pepper, and sesame oil.



Súp Rong Biển 115

Seaweed Soup

Seaweed broth with lotus seeds, shiitake & shimeji mushrooms, water chestnuts, and fresh tofu topped with cilantro, pepper, and sesame oil.





Canh Củ Sen Nấm

Lotus Root & Mushroom Soup

A light broth with lotus roots, lotus seeds, termite and lion's mane mushrooms, and carrots topped with cilantro.

Individual - 105

For 2 - 155



Canh Chua Quê

Traditional Sour Soup

A sour broth with tomatoes, baby corn, pineapples, okras, tofu and shiitake mushrooms topped with mint, coriander, and chili peppers.

Individual - 95

For 2 - 145





— ROLLS —



Cuốn Tré 165 Cassava Lettuce Rolls

Cassava shreds coated in roasted rice, tofu, shiitake, shimeji, and oyster mushrooms, and plum leaves wrapped in lettuce.



Cà Tím Cuốn 155

Eggplant Rolls

Red cabbage, water spinach, and bell peppers wrapped in pan-seared eggplant & served with a salt-pepper-lime sauce.



Cuốn Shamballa 145

Shamballa Rolls

Assorted mushrooms & tofu wrapped in cabbage, egg, and rice paper & served with our House Sauce.





Cuốn Thính 125

Roasted Rice Rolls

Carrots, cassava, taro, cucumbers, lettuce, and roasted rice wrapped in rice paper & served with our House Sauce.



Phở Cuốn Lá Lụa Quê 125

Pho Rolls

Assorted mushrooms, carrots, cassava, and silk leaves rolled in steamed rice paper & served with our House Sauce.



Nem Vuông 195

Square Rolls

Fried rolls with assorted mushroom & carrot filling served with fragrant herbs, fresh noodles, and our House Sauce.



Chả Giò Hạt Sen 135

Lotus Seed Rolls

Fried rolls with lotus seed, green bean, taro, carrot, and sweet potato filling served with our House Sauce.



Ram Nấm Mỗi 195

Termite Mushroom Egg Rolls

Glass noodles, carrot & papaya shreds, oyster mushrooms, termite mushrooms, and wood ear mushrooms wrapped in rice paper then deep fried until crispy & served with a side of fresh vegetables.



Chả Giò Bơ 135

Avocado Rolls

Fried rolls with avocado & banana filling served with spicy mayonnaise.





— SALADS —



Salad Rau Mầm Năm Truffle 255

Spinach & Truffle Salad

Water spinach, water mint, basil, Gac fruit, sweet radish, champignon mushrooms, and truffles served with our House Sauce.

shamballa




GLUTEN FREE



VEGAN



NO EGG



Gỏi Sen Dưa Leo 165

Cucumber & Lotus Root Salad

Carrots, cucumbers, laksa leaves, lotus roots, and onions mixed in our House Sauce & topped with pan-seared lion's mane mushroom, peanuts, and fried onions.



Gỏi Vả Huế 165

Hue-Style Fig Salad

Assorted mushrooms, figs, carrots, and starfruits topped with our Gac Sauce.





Gỏi Sắn Quế Sơn 185

Que Son-Style Cassava Salad

Carrots, cassava, lion's mane & oyster mushrooms, starfruits, young bananas, Vietnamese coriander, and culantro tossed in our House Sauce.





Gỏi Phúc Lộc Thọ 155

Wellness Salad

Shredded papaya, pumpkin, taro, peanuts, and tofu tossed in our House Sauce.



Gỏi Nấm Đập 155

Smashed Rice Paper Mushroom Salad

Assorted mushrooms, cucumber, carrots, taro, and herbs topped with peanuts & served under roasted rice paper.



Gỏi Hoa Chuối Rong Gai 145

Banana Sprout Salad

Banana sprouts, coconut shreds, sesame seeds, peanuts, and water thyme tossed in our House Sauce.



Salad Đồng Quê 135

House Salad

Lettuce, avocado slices, daikon & sweet radish, and cherry tomatoes tossed in our House Sauce.





— APPETISERS —



Thốt Shamballa 350

Shamballa Charcuterie Board

Baguette slices, nut pate, gouda, lion's mane mushroom, cucumber, starfruit, radish, pickled cabbage, Vietnamese tofu ham, and piper lolot wraps served with chili jam & cheesy mayonnaise.

Recommended for 2-3





Nấm Xông Thảo Mộc 185

Herbal Mushrooms

Abalone, lingzhi, shimeji, and termite mushrooms steamed with lemongrass, chili peppers, and fresh vegetables.



Nấm Áp Chảo Barbecue 185

Barbecued Mushrooms

Shimeji mushrooms barbecued with eggplants, baby carrots, summer squashes, broccoli, and zucchini.



Nấm Rắc Muối Xanh 185

Green Salted Crispy Mushrooms

Lightly-fried abalone mushrooms topped with parsley, betel leaves, and our homemade Green salt.



Nấm Đậu Xúc Bánh Đa 175

Mushroom Sauté Scoops

Shiitake mushrooms, peanuts, sesame seeds, green beans, starfruit leaves, piper leaves, and fried tofu served inside roasted rice paper.





Nấm Giòn Sốt Shamballa 185

Shamballa Crispy Mushrooms

Crispy abalone mushrooms, bell peppers, and white onions tossed in our special Shamballa sauce.





Đậu Hũ Chảo 185

Tofu Stir Fry

Fresh tofu stir-fried with shiitake & bai ling mushrooms, broccoli, carrots, napa cabbage, green peas, and choy sum.



Đậu Hũ Lắc Muối Cay 155

Chili-Sprinkled Fried Tofu

Lightly-fried tofu seasoned with chili & garlic and topped with fried basil shreds on a bed of crispy rice.





**Đậu Hũ Áp Chảo Sốt
Nấm Truffle 245**

Tofu Skewers

Fried tofu, cherry tomatoes, eggplants, and okras marinated in truffle sauce then grilled.



**Bánh Gạo Giòn
Sốt Nấm Truffle 225**

Crispy Rice Cake

Deep-fried rice with truffle tapenade & mushroom sauce topped with Mozzarella cheese.



Xôi Chiên Paté 195

Fried Sticky Rice Bites

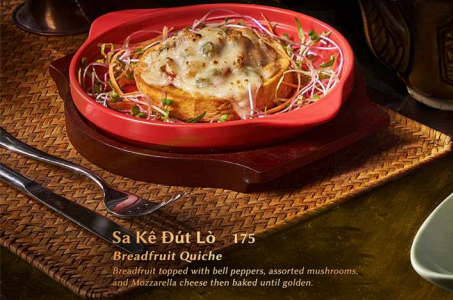
Sticky rice fried until golden & topped with vegan paté, mushroom floss, carrots, and cassava shreds.



Sa Kê Đút Lò 175

Breadfruit Quiche

Breadfruit topped with bell peppers, assorted mushrooms, and Mozzarella cheese then baked until golden.





Đậu Hũ Ba Tầng 185

Three-Layered Tofu

Crispy fresh tofu atop cucumber slices topped roasted mushroom shreds and a champignon & shiitake mushroom sauce.



Seared Tofu Scallops 195

Sò Đậu Áp Chảo

Seared tofu topped with radish, mushroom floss, and baby cabbage served with mustard green sauce.



Nấm Hàu Đút Lò 135

Cheese-Baked Mushroom Oyster

Lingzhi, lion's mane, and shimeji mushrooms baked with cheese, then served with Vietnamese coriander & mayonnaise.



CHEF'S
RECOMMENDATION





— GRAINS —



CHEF'S
RECOMMENDATION

Cơm Chiên Shamballa 395

Signature Fried Rice

Fried Jasmine rice with carrots, green beans, shimeji mushrooms, baby corn, and tofu grilled with truffle tapenade & a three-cheese sauce of Parmesan, Raclette and Mozzarella.

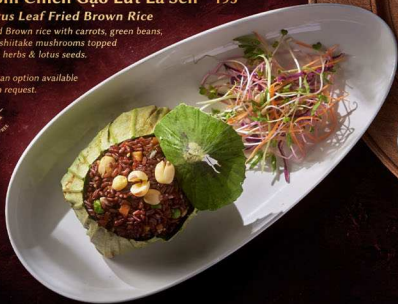


Cơm Chiên Gạo Lứt Lá Sen 195

Lotus Leaf Fried Brown Rice

Fried Brown rice with carrots, green beans, and shiitake mushrooms topped with herbs & lotus seeds.

*Vegan option available upon request.



Cơm Chiên Trái Thơm 195

Pineapple Fried Rice

Fried Jasmine rice with carrots, green beans, shiitake mushrooms and cashew nuts served in a pineapple.

*Vegan option available upon request.



Cháo Kiềm Mạch Đông Trùng Thảo 245

"Winter Worm, Summer Herb" Buckwheat Congee

Buckwheat slow-cooked with cordyceps, lingzhi & oyster mushrooms served with bean sprouts, ginger, and fried breadsticks.

**Our breadsticks not gluten free*



Quinoa Áp Chảo 185

Pan-Seared Quinoa

Quinoa pan-seared with eggplants, summer squashes, zucchinis, and shimeji mushrooms topped with cilantro.





— NOODLES —



Mỳ Hấp Lá Sen 185

Steamed Lotus Leaf Noodles

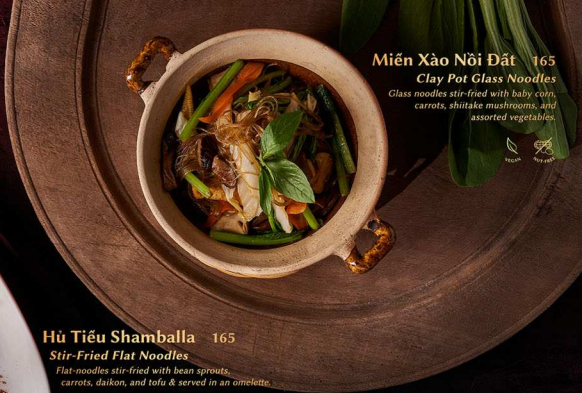
Vegetable noodles steamed with termites mushrooms, tofu, lettuce, carrots and wrapped in a lotus leaf.





Hủ Tiếu Shamballa 165
Stir-Fried Flat Noodles

Flat-noodles stir-fried with bean sprouts, carrots, daikon, and tofu & served in an omelette.



Miến Xào Nồi Đất 165

Clay Pot Glass Noodles

Glass noodles stir-fried with baby corn, carrots, shiitake mushrooms, and assorted vegetables.





Mỳ Quảng 125

Quảng Noodles

Central Vietnamese noodles with champignon, oyster, and shimeji mushrooms, fried tofu, carrots drizzled with a concentrated broth & served with fresh vegetables, bean sprouts, and banana blossoms.

**Available in Đà Nẵng*



Bún Huế 125

Hue Noodles

A light broth with thin noodles, assorted mushrooms, and tofu topped with basil, onions, and a side of water banana sprouts, water spinach, lettuce, and chili peppers.



Phở 125

An herbal broth with traditional Vietnamese noodles, assorted mushrooms, and tofu served with bean sprouts, mints, lime, hoisin sauce, and chili sauce.



Mỳ Lạnh Shamballa 185

Shamballa Cold Noodles

Rice noodles, cucumber, radish, pickled ginger, pickled lotus root, lion's mane mushroom, and tofu served in a light, icy herbal broth.



*Our baguettes are not gluten free

Cà Ri Xanh Nấm Truffle 365

Truffled Green Curry

A creamy coconut base with green peas, eggplants, breadfruits, okras, shimeji and shiitake mushrooms, and truffle tapenade.
(Served with a choice of Baguette* or Rice Noodles)



Cà Ri Chuối Sáp 185

Banana Curry

A creamy coconut base with young bananas, carrots, eggplants, potatoes, sweet potatoes, and taro.
(Served with a choice of Baguette* or Rice Noodles)





— TRADITIONAL PLATTERS —

Bún Đậu Mắm Nêm 195

Vermicelli & Tofu Platter

Pressed vermicelli, lightly-fried tofu, crispy-fried tofu, and rice flake paste served with a side of fresh vegetables & our Fermented Soybean Sauce



Bánh Khọt Nam Bộ 165

Mini Coconut Pancakes

Assorted mushrooms & green beans fried in a thick coconut-rice batter until golden & served with fresh vegetables & our House Sauce.



Bánh Bèo-Bánh Đúc 155

Steamed Coconut-Rice Cakes

Coconut-rice batter steamed & top with peanuts, fried onions, and mushroom shreds then served with our House Sauce.



Bánh Túr Vị 155

Flour Flavours of Rice Cakes

A selection of traditional rice cakes with carrot, green bean, and wood ear mushroom filling served with traditional dipping sauce.



Bánh Xèo 165

Vietnamese Crêpe

Assorted mushrooms & bean sprouts fried in a light coconut-rice batter until golden & served with fresh vegetables & our House Sauce.

Bánh Hòì Nèm Lụi 165

Woven Noodles & Grilled Nem

Assorted mushroom blend seared on lemongrass skewers & served with woven noodles, fresh vegetables, and our House Sauce.



Bánh Hòì Lá Lốt 165

Woven Noodles & Lolot Wraps

Assorted mushroom blend wrapped & grilled in lolot leaves & served with woven noodles, fresh vegetables, and our House Sauce.





— MAIN COURSES —

**Đậu Hủ Kho Nấm
Đông Cô 175**

*Braised Tofu with
Shiitake Mushrooms*

*(This dish contains egg. Vegan
option available upon request.)*



Củ Hủ Dừa Kho 145
Braised Coconut Tubers





Rau Rừng Xào Tỏi 125
Wild Vegetable & Garlic Stir-Fry



VEGAN

NOY FREE

Cà Tím Nướng 125
Grilled Eggplant

Marinated eggplant & assorted mushrooms grilled then topped with green onions & roasted peanuts.



Bí Nụ Xào Nấm Hương 125

Young Winter Melon Stir-Fry



Rau Đông Nội Kho Quẹt 155

Steamed Vegetables with Caramelised Sauce



Cơm Gạo Lứt 25
Claypot Brown Rice



Bánh Mì 15
Baguette Slices (3 pcs)



Bún Tươi 15
Fresh Noodles



Cơm Niêu 20
Claypot White Rice



Rau Tươi 90
*Fresh Vegetables
(for Hotpots)*





— HOTPOTS —



Lẩu Khoai Sọ Eddoe Hotpot

A creamy broth with eddoe served with pumpkin buds, termite mushrooms, sweet potato greens, pennywort, tofu skin, and charcoal noodles.

For 2 - 385

For 3 - 485





Lẩu Chua Cay

Sweet-Sour-Spicy Hotpot

A spicy broth with pineapples, tomatoes, and soft tofu served with fresh noodles, vegetables, and assorted mushrooms.

For 2 - 295

For 3 - 395





Lẩu Cháo Đò

Fermented Tofu Hotpot

A savoury broth with lotus roots, taro, dried apples, fresh & fermented tofu, white cabbages, and chrysanthemums served with assorted mushrooms, noodles, fresh vegetables, and fried taro & sweet potato wontons.

For 2 - 365

For 3 - 465





Lẩu Cháo Đông Trùng Thảo 435

"Winter Worm, Summer Herb" Buckwheat Congee Hotpot

Buckwheat slow-cooked with lingzhi & oyster mushrooms served with bean sprouts, ginger, and fried breadsticks.

Recommended for 3





— SET MENUS —

SHAMBALLA'S FINEST

Súp Đông Trùng Thảo (x2) / <i>"Winter Worm, Summer Herb" Soup (x2)</i>	440
Salad Rau Mãm Nấm Truffle / <i>Spinach & Truffle Salad</i>	255
Đậu Hũ Áp Cháo Sốt Nấm Truffle / <i>Tofu Skewers</i>	245
Bánh Gạo Giòn Sốt Nấm Truffle / <i>Crispy Rice Cake</i>	225
Cà Ri Xanh Nấm Truffle / <i>Green Curry</i>	365

Recommended for 2



SPIRIT OF THE GARDEN

Súp Rong Biển / Seaweed Soup (x2)	230
Cuốn Thỉnh / Roasted Rice Rolls	125
Gỏi Hoa Chuối Rong Gai / Banana Sprout Salad	145
Bánh Hời Lá Lốt / Woven Noodles & Lolot Wraps	165
Miến Xào Nồi Đất / Clay Pot Glass Noodles	165

Recommended for 2



TALES FROM THE CITY

- Cuốn Tré / Lettuce Rolls* 165
Nấm Áp Chảo Barbecue / Barbecued Mushrooms 185
Đậu Hũ Ba Tầng / Three-Layered Tofu 185
Bánh Hôi Nem Lụi / Woven Noodles & Grilled Nem 165
Cà Ri Chuối Sáp / Banana Curry 185

Recommended for 2



TALES FROM THE COUNTRYSIDE

- Phở Cuốn Lá Lụa Quê / *Pho Rolls* 125
Chả Giò Hạt Sen / *Lotus Seed Rolls* 135
Bánh Xèo / *Vietnamese Crêpe* 165
Cơm Chiên Gạo Lức Lá Sen / *Lotus Leaf Fried Brown Rice* 195
Canh Chua Quê / *Traditional Sour Soup (For 2)* 145

Recommended for 2



TIMELESS TREASURES

Gỏi Và Huế / Hue-Style Fig Salad	165
Nấm Giòn Sốt Shamballa / Shamballa Crispy Mushrooms	185
Bánh Khọt Nam Bộ / Mini Coconut Pancakes	165
Cà Tím Nướng / Grilled Eggplant	125
Mỳ Hấp Lá Sen / Steamed Lotus Leaf Noodles	185

Recommended for 2



SOLACE FOR THE SOUL

- Cuốn Shamballa / *Shamballa Rolls* 145
Gỏi Phúc Lộc Thọ / *Wellness Salad* 155
Nấm Xông Thảo Mộc / *Herbal Mushrooms* 185
Đậu Hũ Chảo / *Pan-Seared Tofu* 185
Cơm Chiên Shamballa / *Signature Fried Rice* 395

Recommended for 2

