# Siem Reap

Pub Street (street food restaurants)

Malis Cambodian Restaurant Po-pod by MK hedge manager friend

<u>Embassy</u> Damnak Lounge Fine Dining

Restaurant Le Grand (Raffles)

Kroya Restaurant (at the Shinta Mani Club)

Rohatt Cafe

Marum (Training restaurant)

Mie Cafe

Saigon

### \* Monsoon

With its airy setting and immaculate interior design, <u>Monsoon</u> feels like a top-end venue, but stays true to the Asian street dining ideal of great food at low prices.

With Cambodian, Vietnamese, Burmese, Thai and Laotian dishes, it's one of the few places in town where eaters can mix and match a banquet from across mainland Southeast Asia. Top picks include a sweet pork curry from Myanmar and a flawless take on Khmer fish amok.

No.1, Cao Ba Nha, Nguyen Cu Trinh ward, District 1, Ho Chi Minh City 84 Vietnam; +84 8 6290 8899

### **Dong Pho Restaurant**

Famous locally for 'Pho', the classic Vietnamese dish consisting of white noodles in a broth with either chicken or beef. The restaurant is especially popular with the locals for its affordable food options and quick, friendly service. Other mains worth trying include the crumbled shrimp, Hue beef noodle soup and steamed rice cakes with dried shallots..

Ward 6, 57 Hồ Xuân Hương, phường 6, Quận 3, Hồ Chí Minh, Vietnam +84 8 3930 7665

Saigon folk love their barbecue, and once the sun sets, it's common to see huge groups of locals hunkering down in makeshift venues to grill meat and seafood alongside each other. It's also one of the best ways to truly get in the HCM mix, and the <u>5Ku Station</u> (27 Lê Thánh Tôn, Ben Nghé) guys have got the vibe down, a series of ever-changing pop-up restaurants of simple wooden tables, ice-cold beer and plenty of grilled goodies. There's a permanent spot in District 1, but ask around for the latest pop-up.

## \*Cuc Gach Quan (Good reviews; MK friend recommended)

10 Dang Tat, Ho Chi Minh City,

Owned by architect Tran Binh and his French-Vietnamese wife, Thai Tu-Tho, Binh acquired a derelict colonial mansion and reimagined it as an indoor-outdoor fantasia, blending historic with contemporary touches. Pre-1975 Vietnamese folk plays on a vintage reel-to-reel tape machine. But graceful interiors are a dime a dozen in Saigon. It's the cooking that makes Cuc Gach Quan remarkable. From an open kitchen, the chefs, Co Diep and Chi Bay, send out a phenomenal *thit kho to*, or clay-pot-stewed pork belly; intensely flavored but not at all heavy, it tingles the tongue then melts in the mouth. Eggplant cooked in scallion oil is deliciously smoky and tender. Diep's cloudlike house-made tofu is lightly fried with lemongrass, shallots, and chiles, creating a sauce worth bottling and smuggling home.

## Chill Skybar

This is Ho Chi Minh City's most opulent sky bar. Since opening in October 2011, Chill Skybar has earned a lofty reputation with great cocktails and good food. The A-list Vietnamese celebs and models who have made this their watering hole of choice may beg to differ, but the real star of the show is the stunning view over HCMC.

Chill Skybar, 76A Le Lai, District 1 Rooftop of AB Tower, Ho Chi Minh City 70000 Vietnam; +84 8 3827 1372

### Saigon Ranger Bar (2 minute walk)

This compact live music and event space is among the best of a new breed of venues. There's an eclectic feel to the lineup here. An "anything goes" approach encompasses everything from Vietnamese death metal to acoustic nights and international acts. Live acts take center stage most nights, but Saigon Ranger's frequent DJ events are also popular with a young crowd.

Saigon Ranger Bar, 5/7 Nguyen Sieu District 1, Ho Chi Minh City Vietnam; +84 91 288 3006

## Hoi An

Morning Glory Restaurant (Good reviews; MK friend recommended)

106 Nguyen Thai Hoc Street, Hoi An, Vietnam • tel: +84.0510.2241.555 & +84.0510.2241.556

**Reaching Out Tea House**