



The STORY



DUYÊN = THE DESTINY
The Right Place - The Right Time - The Right People

THE START Stranded in Paradise, craving & learning from scratch

In October 2019, I arrived in Zanzibar to start my new role as a Hotel Manager in the northern part of the island. Little did I know, the world was about to change dramatically due to the Corona Pandemic. When the pandemic hit, I found myself stranded in paradise, unable to return to Vietnam. For six months, I stayed on this beautiful island, longing for the comforting dishes from home. Despite never having cooked before—and frankly, not being very good at it—I decided to learn, with my mom guiding me through video chats. Cooking had never been my passion, nor had I ever dreamed of becoming a chef. But during the lockdown, it became my lifeline. It connected me with the local community, allowed me to share my culture, and made me feel less alone as the only Vietnamese person on the island. Through cooking, I found friendship and created a new life in Zanzibar.

THE BLOSSOM From delivery to a Beach Restaurant

What started as a few fun cooking nights with friends quickly turned into something much bigger. Word spread, and soon people across Zanzibar were asking me to cook and deliver meals from my home kitchen. This unexpected demand led to invitations to cook at pop-up events for various restaurants, hotels, and farmers' markets. And just like that, Duyen - Vietnamese Homecooking was born.

By September 2020, I made the bold decision to leave my role as a Hotel Manager and fully devote myself to creating a Vietnamese restaurant. Shortly after, I discovered Rasta Beach Bar in Jambiani, where I began with a humble setup: a menu of four dishes, ten tables, a home gas cooker, two frying pans, and a heart full of hope and dreams.

It wasn't easy—finding key ingredients and training chefs from scratch to bring authentic Vietnamese flavors to Zanzibar was a challenge. During 3.5 years, I'm incredibly proud of our team for building Duyen into the first Vietnamese restaurant in East Africa, and one of the first three Asian restaurants on the island.

TO BE CONTINUED Re-writing story with Boutique Hotel Matlai

As a result of Zanzibar development, we were asked to relocate and return the land to the previous hotel for villa construction. In the midst of our search for a new home, Matlai graciously offered us space in their kitchen and beach restaurant, allowing us to continue serving our Vietnamese cuisine to our loyal patrons. This marks the beginning of a new chapter—the first franchise model of the Duyen Menu. We've carefully selected the most iconic dishes from our original menu for Matlai, and we're still working on enhancing the Vietnamese dining experience even further.

I hope you enjoy your meal and our co-hospitality together!



The MENU

Available from Monday - Sunday
12:30 Pm - 22:00PM

STARTER

GỎI CUỐN SUMMER ROLLS - 2 PCS choose prawn / vegetarian / vegan served with homemade peanut sauce	21.000 TZS	SÙI CẢO DUMPLINGS - 6 PCS choose beef / chicken / pork / vegetarian	21.000 TZS
NEM RÁN SPRING ROLLS - 3 PCS choose beef / vegetarian / vegan	21.000 TZS	BÁNH BAO STEAMED BUNS - 1 PC choose soya garlic chicken / vegan 2 PCS for main course - 10 \$	13.000 TZS
GỎI ĐU ĐỦ Green Papaya Salad choose prawn / vegetarian	21.000 TZS	SIGNATURE STARTER PLATTER for 2 + dumplings + summer rolls + spring rolls + bao + papaya salad Extra charge for HB/FB meal 12 \$ per person	90.000 TZS

MAIN

CƠM CHIÊN KIM'S MAMA FRIED RICE + veggie + chicken 13000 TZS + prawn 16000 TZS + rock lobster 26000 TZS	26.000 TZS	PHỞ BÒ BEEF NOODLE SOUP + extra noodles 5000 TZS + beef 8000 TZS + beef ribs 13000 TZS	34.000 TZS
BÒ LÚC LẮC SHAKING BEEF RICE BOWL + double beef 13000 TZS	34.000 TZS	BÚN THỊT NƯỚNG COLD NOODLE BOWL with grilled meat choose grilled pork / grilled chicken / prawn	37.000 TZS
CÁNH GÀ CHIÊN NƯỚC MẮM CHICKEN WINGS IN FISH SAUCE + SALAD choose steamed rice / fried rice	32.000 TZS	BÚN BÒ NAM BỘ COLD NOODLE BOWL with stir fried beef	37.000 TZS
ĐẬU PHỤ SỐT CÀ CHUA TOFU IN TOMATO SAUCE + steamed rice	37.000 TZS	BÚN CHẢ HANOI'S PORK SKEWER & MEAT BALL BOWL served with rice noodles	37.000 TZS
SIZZLING MIXED SEAFOOD Mixed peeled prawns, calamari, fish and Michamvi sea snails in sweet and sour sauce Served with steamed rice	42.000 TZS	CƠM CÀ-RI GÀ Southern Vietnamese Chicken Curry (coconut milk, lemon grass, galangal, chili, lime) soup. choose rice noodles / glass noodles / steamed rice Choose Chicken or Tofu	37.000 TZS

More information about the dishes
can be found on the menu in the
lounge or scan the QR code.



Duyên

