



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

NEM RÁN

SPRING ROLLS - 3 PCS

choose beef / vegetarian / vegan

21.000 TZS

GỎI ĐU ĐỦ

Green Papaya Salad

choose prawn / vegetarian

21.000 TZS

SÙI CẢO

DUMPLINGS - 6 PCS

choose beef / chicken / pork / vegetarian

21.000 TZS

BÁNH BAO

STEAMED BUNS - 1 PC

choose soya garlic chicken / vegan

2 PCS for main course - 10 \$

13.000 TZS

SIGNATURE STARTER PLATTER 90.000 TZS

for 2

+ dumplings + summer rolls + spring rolls + bao

+ papaya salad

Extra charge for HB/FB meal 12 \$ per person

MAIN

CƠM CHIÊN

KIM'S MAMA FRIED RICE

+ veggie

+ chicken 13000 TZS

+ prawn 16000 TZS

+ rock lobster 26000 TZS

26.000 TZS

BÒ LÚC LẮC

SHAKING BEEF RICE BOWL

+ double beef 13000 TZS

34.000 TZS

CÁNH GÀ CHIÊN NƯỚC MẮM

CHICKEN WINGS

IN FISH SAUCE + SALAD

choose steamed rice / fried rice

32.000 TZS

ĐẬU PHỤ SỐT CÀ CHUA

TOFU IN TOMATO SAUCE

+ steamed rice

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

PHỞ BÒ

BEEF NOODLE SOUP

+ extra noodles 5000 TZS

+ beef 8000 TZS

+ beef ribs 13000 TZS

34.000 TZS

BÚN THỊT NƯỚNG

COLD NOODLE BOWL

with grilled meat

choose grilled pork / grilled chicken / prawn

37.000 TZS

BÚN BÒ NAM BỘ

COLD NOODLE BOWL

with stir fried beef

37.000 TZS

BÚN CHẢ

HANOI'S PORK SKEWER

& MEAT BALL BOWL

served with rice noodles

37.000 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

MIẾN XÀO

STIR FRIED GLASS NOODLE

Choose Vegan / Vegetarian /

Prawn / Chicken

37.000 TZS

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



Duyên

