



## Preamble

Established from a modest facility since 2012, Nghia Goat System has been trying day by day to develop a fresh goat system including many spacious facilities throughout the districts in Da Nang.

The restaurant chain is not only loved by the dear people of Da Thanh (Da Nang City), but also a destination for many tourists from far and wide as well as many famous artists. The maturity of the Nghia Goat System comes from putting the customer's experience and health as the goal.

When coming to any facility of our system, you will enjoy special dishes made from fresh goat with attentive and dedicated service.



## Founder Nghia Nguyen The Soul Holder of the Nghia Goat System

Although his age is quite young, the experience as well as the name of Founder Nghia Nguyen in the culinary world of Da Thanh in particular and Vietnam in general has been confirmed for a long time. Starting his career at the age of 15, young Nghia Nguyen has constantly tried to improve his knowledge and experience with the dream of contributing a part to the development of the country's cuisine. At the age of 20, he decided to start a culinary business with faith and enthusiasm filled with will.

After many years of trying to find out and research, Founder Nghia Nguyen has achieved great progress in the role of a chef as well as achieved success in the business, which is characterized by the outstanding development of the restaurant. Meaningful System. Although he is the Founder of a famous culinary business company in Da Thanh, he has not stopped making efforts to research the close connection between science and the art of cooking. The delicacies that Founder Nghia Nguyen researches and develops not only bring a wonderful experience of color, flavor and taste but also have to bring the highest nutritional value to diners. They became the pioneer standard of Healthy Food in Da Nang.



# Fresh Goat Story

Legend has it that, during the chaos of 12 warlords, Dinh Bo Linh often treated his troops with dishes made from mountain goats living on the rugged cliffs of Ninh Binh all year round. The eminent warlord won and unified the ancient Vietnamese land and opened the first dynasty in the history of Vietnam. Since then, simple recipes for goat meat have been passed down to posterity for thousands of years.

However, in the past, goat meat was not widely used in folklore. Catching mountain goats on craggy cliffs has been a challenge, making dishes from goat meat delicious and optimal nutritional composition is something that not everyone can do. That's why goat meat became a delicacy, only used by the monarchs for the sacrifices of Heaven and Earth.

Towards the end of the reign of Emperor Minh Mang of the Nguyen Dynasty, new goats were raised and bred. Goat meat is researched by Thai Y Vien and produces a perfect recipe. These Ngu Thien dishes often appear at receptions for the royal family and high officials at the Hue royal court.

Since goats are widely raised by folk, the recipes for goat meat are also simplified compared to the esoteric Cung Dinh recipes. These folk recipes have not changed much to this day. These dishes are called Traditional Goat. The preparation of Traditional Goat dishes does not take too much effort because the recipe is available, so the preparation process becomes stereotyped day by day. Over the past ten years, the Vietnamese culinary world has had a revolution in goat meat processing with the aim of changing the stereotype of Traditional Goat dishes. This new school is called Fresh Goat and Nghia Goat is the pioneer restaurant in Da Nang. Goat meat from fresh goat dishes is not prepared but is always left fresh until the diners order it to be used and processed. With this processing method, goat meat is preserved flavor as well as nutrients in the most optimal way for the health of the user.

With ingredients entirely from fresh mountain goat meat of extremely high quality that not all restaurants are available, Nghia Goat system boasts a menu that includes many delicious and special goat dishes. The esoteric Eastern medicine recipes from the Hue Imperial Dynasty are also researched and recreated by the Nghia Goat system to bring the best nutritional value to diners.





## The process of treating the pungent smell from goat meat

We have all heard the story of how to deal with the pungent smell of goat meat in the traditional way. To reduce the pungent smell of the meat, some places use the beating of goats to get them to run away. From constant exercise, the goat will sweat and thereby reduce the pungent smell of goat meat before processing. This is a long-standing method of dealing with odors and is widely condemned for being violent.

At Nghia Goat system, we do not use the method of beating goats to suppress the pungent smell. Most raw materials for processing goat meat come from male goats. The pungent smell of goat meat comes from a ganglion gland hidden behind the horns of male goats. This gland helps the male goat to mark his territory, seduce the female goat as well as to challenge the opponent.

During the preparation stage, the kitchen team of Nghia Goat System carefully cut this gland in order to remove the pungent odor that clings too strongly to the goat meat. Then carefully make the feathers, yellow them, marinate the meat with basil leaves or chrysanthemum leaves before filtering the meat for processing.

Therefore, diners can feel secure when enjoying goat meat without handling the pungent smell by violent methods.



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Dê Nghĩa

# MENU





## Goat blood sausage (120,000 dong/set)

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Goat blood sausage is a traditional dish of Northern Vietnam. Goat blood sausage is made from viscera, young intestine of the goat which has been preliminarily processed and salted many times to ensure hygiene, combined with a variety of additives such as green beans, minced lean meat, vegetables with goat blood and spices. All these ingredients are skillfully stuffed into the goat's intestine. Then the sausage is brought to steam, keep the fire is medium so that the intestine is not broken. After steaming, the goat blood sausage is taken out to cool and then fried three times on fire to increase the toughness and crispiness. When enjoying, goat blood sausage is served with lemongrass, galangal, apricot leaves and shrimp paste to bring a strong sour and spicy taste as well as fleshy flesh that brings a refreshing feeling different from other blood sausages.





# 1. Appetizers/ Khai vị

- Goat blood soup ..... 40.000 vnd/ bowl  
Tiết canh Dê
- Blood soup ..... 120.000 vnd/bowl  
Canh huyết
- Goat blood sausage ..... 120.000 vnd/bowl  
Dồi dê
- Vegetables (boiled, fried, grilled) ..... 50.000 vnd/plate  
Rau củ (luộc, xào, nướng)
- Fermented tofu ..... 50.000 vnd/plate  
Đậu khuôn
- Goat brain ..... 65.000 vnd/set  
Óc dê
- Goat intestine (bitter soup, fried, steamed) ..... 145.000 vnd/set  
Lòng Dê (canh đắng, xào, hấp)





# 1. Bitter intestine soup (145,000 dong/set)

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One of the most special dishes in the dishes at De Nghia, Bitter intestine soup is made from bitter ingredients such as goat molasses, bitter intestine and especially longan leaves, a yang medicine derived from Nghe An. Although it has such a bitter taste, the recipe of Bitter intestine soup is full of balanced medicinal properties, improving health for men.





## 2. Three-course thigh

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Three-course goat thigh is a specialty only available at De Nghia Goat System. After you choose the type of goat thigh (front thigh or rear thigh). The kitchen team of De Nghia Goat System will use goat thighs to prepare 3 different dishes from the selected goat thigh.

Steamed | Grilled at table | Stew | Hotpot | Braise

Front thigh 72,000 dong/100 grams, rear thigh 75,000 dong/100 grams, goat thigh bone processed on request (stew, hot pot, braised)





### 3. Goat Breasts

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Along with Goat testicles, goat breasts is one of the two ingredients that make up the name of culinary dishes made from mountain goats. One of the reasons goat udders stand out is the rarity of the material compared to other parts of the goat. Usually goats for meat for processing are usually male goats, female goats are kept to be responsible for reproduction and child raising. Therefore, the supply of goat breasts is easy to be shorted when the demand for enjoying goat breasts is always high. Because of the difference between the supply and demand of goat breasts, some restaurants have used poor quality pig breasts to replace real goat breasts. At De Nghia Goat System, we guarantee that the dishes are made from real goat breasts: crunchy, fragrant, sweet and greasy, making diners remember forever.

- *Goat breasts with butter* ..... **85.000 vnd/ 100 gram**  
Vú Dê Né Bơ
- *Grilled goat breasts with five flavors* ..... **85.000 vnd/ 100 gram**  
Vú Dê Nướng Ngũ Vị
- *Grilled goat breasts* ..... **100.000 vnd/ 100 gram**  
Vú Dê Thui





## 4. Goat ribs with bone (85,000 dong/100 grams)

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Unlike some other meats, goat ribs offer the best culinary experience when cooked in whole. Whether roasted with straw, roasted with galangal or grilled, when cooked in whole, the goat ribs will retain water without drying out, so grilled dishes will also retain the characteristic sweetness of goat meat.





## 4. Dishes made from Goat ribs with bone

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- Roasted goat ribs with straw ..... 255.000 vnd/ set  
*Sườn dê quay rơm*
- Grilled ribs with five spices ..... 255.000 vnd/ set  
*Sườn Nướng Ngũ Vị*
- Roasted goat ribs with galangal ..... 255.000 vnd/ set  
*Sườn dê cháy riềng*
- Roasted goat ribs in whole ..... 85.000 vnd/ 100 gram  
*Sườn nướng nguyên tảng*





## 5. Goat bone meat stewed with figs (275,000 dong/piece)

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*Figs are a common dish found in frugal trays of rice throughout the countryside of Vietnam. Although it is so rustic, but figs are a very important ingredient in folk remedies to cure diseases as well as promote health extremely effectively, still have a characteristic light aroma, sweet taste, so when cooked with goat meat will bring a very pleasant taste.*





## 5. Dishes made from Goat Bone Meat

Goat meat and bones have a sweet taste, warmth is an ingredient that brings many health values to users. Therefore, the De Nghia System has tried to research folk remedies as well as the Palace to produce delicious goat bone stew recipes as well as enhance health for both men and women.

- **Goat stew with black beans** ..... **275.000 vnd/ set**  
*Dê hầm đậu đen*
- **Goat stewed with pepper and radish** ..... **275.000 vnd/ set**  
*Dê hầm tiêu sọ củ cải*
- **Goat stew with taro** ..... **275.000 vnd/ set**  
*Dê hầm lệ phở*
- **Goat stew with young figs** ..... **275.000 vnd/ set**  
*Dê hầm vả non*
- **Goat cooked with bamboo shoots** ..... **275.000 vnd/ set**  
*Dê xào măng*
- **Braised goat** ..... **275.000 vnd/ set**  
*Dê um*
- **Goat curry** ..... **275.000 vnd/ set**  
*Cari dê*
- **Goat cooked with plum sap** ..... **275.000 vnd/ set**  
*Dê rựa mận*





## Goat stew with taro (275,000 dong/set)

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An ingredient that seems to be quite common but very important in Goat stew with taro is taro. Bones and goat meat combined with taro bring a rich flavor, making the broth naturally sweet.





## Goat curry (275,000 dong/set)

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In the homeland of India, curry goat is a high-class dish that has only appeared on festive occasions for thousands of years. It was not until it was introduced to Southeast Asia that curry was modified with beef and chicken. Traditionally, Indians use two forms of curry leaves: fresh leaves and powdered powder for convenient storage. Goat curry at De Nghia is made with both of the above ingredients combined with satay and coconut milk to bring a taste close to the Vietnamese.





## 6. De Nghia Hot Pot

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When it comes to goat meat, no one does not think of goat hotpot with a strong flavor of traditional Chinese medicine. At De Nghia System, goat hot pot is packed with high-class medicinal herbs such as: Dang ginseng, dong quai, goji berries, Hoai Son, Lien humiliation, cross-frame, cardamom, humiliation, anise, red apple... The flavors in this potion when cooked with goat meat will not only bring a very delicious and unique taste but also a rare medicine to nourish the body for both men and women.

- **Special De Nghia Hot Pot** ..... **395.000 vnd/ set**  
Lẩu Dê Nghĩa đặc biệt
- **De Nghia Hot Pot** ..... **325.000 vnd/ set**  
Lẩu Dê Nghĩa





## 7. Stir-fried goat with chives

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Chives is also known as laksa leaves which is a small, white spice that is almost as spicy as garlic but has no pungent smell. Because of this characteristic feature of chives, Stir-fried goat with chives dish has a very special sweet and delicious taste.

- Stir-fried goat with chives (size>75) ..... 245.000 vnd/ set  
Dê xào củ nén
- Stir-fried goat with chives (size<35) ..... 195.000 vnd/ set  
Dê xào củ nén





## 7. Goat Meat (Royal Steamed Goat)

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In the way of cooking Royal Steamed Goat. Goat meat is marinated with many spices, steamed with perilla, garlic, ginger, okra, eggplant and a few esoteric ingredients. Goat meat changes color from fresh pink to soft, succulent with the aroma of goat and spices. The harmonious combination of fresh goat meat and spices brings many different nutritional benefits. The steamed goat dish at De Nghia system adds high nutritional value to each customer.

Royal steamed goat (size>75) ..... **245.000 vnd/ set**

*Dê hấp cung đình*

Royal steamed goat (size<35) ..... **195.000 vnd/ set**

*Dê hấp cung đình*





## 7. Goat Skin (Goat in lime juice salad)

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The recipe of Goat in lime juice salad at De Nghia Goat System was born from the teachings of the forefather of Vietnamese Medicine: Hai Thuong Lan Ong. In the book Hai Thuong Y Tong Tam Linh, the great doctor mentioned that we should use rare goat meat with ginger, onions, garlic, and chives to warm the dantian, from which the body becomes stronger. With Goat in lime juice salad, rare goat meat is thinly sliced and mixed with fresh ingredients such as garlic, ginger, onion, lemongrass, chili, herbs, star fruit and roasted peanuts to help diners feel the fresh, fragrant as well as spicy, fleshy, sweet and sour at the same time.

- Goat in lime juice salad (size>75) ..... 245.000 vnd/ set  
Dê tái chanh
- Goat in lime juice salad (size<35) ..... 195.000 vnd/ set  
Dê tái chanh





## 7. Goat Skin (Goat dipped in hearing)

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The goat dipped in hearing not only retains the characteristic aroma and sweet taste of thinly sliced goat skin, but also adds a little sour taste from the batch, which will bring a feeling of coolness and lightness when enjoying. This is an extremely attractive dish suitable to enjoy every meal with family members as well as friends.

- Goat dipped in hearing (size>75) ..... 245.000 vnd/ set  
Dê nhúng mẻ
- Goat dipped in hearing (size<35) ..... 195.000 vnd/ set  
Dê nhúng mẻ





## 7. Goat cooked with plum wine (275,000 dong/set)

*Inspired by the famous Northern plum wine, De Nghia has combined galangal, hearing, shrimp paste and especially goat's blood to create a very characteristic flavor for the rich and warm Goat cooked with plum wine.*





## 7. Dishes made from Goat Skin

	SIZE > 75	SIZE > 35
• Royal steamed goat ..... Dê hấp cung đình	245.000 vnd/ set	195.000 vnd/ set
• Stir-fried goat ..... Dê xào nén	245.000 vnd/ set	195.000 vnd/ set
• Goat dipped in blood ..... Dê nhúng tiết	245.000 vnd/ set	195.000 vnd/ set
• Grilled goat with five flavors ..... Dê nướng ngũ vị	245.000 vnd/ set	195.000 vnd/ set
• Goat in lime juice salad ..... Dê tái chanh	245.000 vnd/ set	195.000 vnd/ set
• Stir-fried goat ..... Dê xào lăn	245.000 vnd/ set	195.000 vnd/ set
• Goat dipped in hearing ..... Dê nhúng mỡ	245.000 vnd/ set	195.000 vnd/ set
• Grilled goat ..... Dê nướng mọi	245.000 vnd/ set	195.000 vnd/ set
• Stir-fried goat with galangal ..... Dê xào riềng	245.000 vnd/ set	195.000 vnd/ set





## 8. Goat leg

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Goat leg not only enhance the vitality of men but are also a nutritious food for women. Goat leg are rich in collagen that helps slow down the skin aging process, giving women smooth, firm skin. In addition, goat legs contain a lot of protein, calcium, and vitamins that are extremely nutritious for health without increasing excess fat and causing fat.

- **Goat leg stewed with medicinal herbs ..... 285.000 vnd/ set**  
Dụng chân tiềm thuốc bắc
- **Grilled goat leg with five spices ..... 285.000 vnd/ set**  
Dụng chân nướng ngũ vị
- **Steamed goat leg in water bath ..... 285.000 vnd/ set**  
Dụng chân hấp cách thủy
- **Grilled goat leg with salt and chili ..... 285.000 vnd/ set**  
Dụng chân nướng muối ớt
- **Stewed goat leg with young figs ..... 285.000 vnd/ set**  
Dụng chân hầm và non





## 9. Goat testicles

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Besides goat's breast, jade is the second ingredient in rarity as well as the demand for enjoyment of diners. In addition, jade yang is also known as a dish that has the effect of fathering, vigour, enhancing male ability, the most famous that only the kings of the past could use to enhance men's ability.

When steamed at the royal court according to esoteric recipes or hidden with traditional herbs such as: Cordyceps sinensis, Dang Ginseng, Duong Quy, Ky Tu, Hoai Son, Lien nhuc, Xuyen Khung, Cardamom, Nutmeg, Dai hoi, Red apple, Goat testicles will promote the most optimal effect.





## 9. Goat testicles

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- De Nghia Goat testicles ..... 680.000 vnd/ set  
Ngọc dương Dê Nghĩa
- Special De Nghia Goat testicles ..... 850.000 vnd/ set  
Ngọc dương Dê Nghĩa đặc biệt





**THE WHOLE GOAT: 720.000/kg**





## EXTRA DISHES

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- Meat < 35 gram .....160.000 dong  
Thịt thêm < 35
- Egg ..... 5.000 dong  
Trứng gà
- Balut ..... 10.000 dong  
Trứng vịt lộn
- Vegetable hotpot ..... 20.000 dong  
Rau lẩu
- Bamboo shoots ..... 25.000 dong  
Măng
- Taro ..... 25.000 dong  
Môn
- Radish ..... 25.000 dong  
Củ cải
- Black beans ..... 25.000 dong  
Đậu đen
- Okra + eggplant ..... 25.000 dong  
Đậu bắp + cà tím
- Tofu boat ky ..... 25.000 dong  
Tàu hủ ky
- Molded beans ..... 25.000 dong  
Đậu khuôn thêm
- Rice noodle ..... 10.000 dong  
Bún
- Yellow noodles ..... 18.000 dong  
Mì vàng
- Bread ..... 5.000 dong  
Bánh mì
- Figs ..... 25.000 dong  
Và





# De Nghia Cold-Soaking Wines

- Grape wine ..... 140.000 / 500 ml  
Rượu nho
- Forest persimmon wine ..... 140.000 / 500 ml  
Rượu hồng rừng
- Sticky Rice Wine ..... 140.000 / 500 ml  
Rượu nếp cái
- Banana wine ..... 140.000 / 500 ml  
Rượu chuối hột
- Forest ginseng wine ..... 140.000 / 500 ml  
Rượu sâm rừng
- Baby corn wine ..... 140.000 / 500 ml  
Rượu ngô bao tử
- Apricot wine ..... 140.000 / 500 ml  
Rượu mơ
- Epimedium Brevicornu wine ..... 140.000 / 500 ml  
Rượu dâm dương
- Docynia Indica wine ..... 140.000 / 500 ml  
Rượu táo mèo
- Kim Nuong wine ..... 140.000 / 500 ml  
Kim nướng tửu
- Ming Aralia wine ..... 140.000 / 500 ml  
Đinh lăng
- Iron-wood mistletoe wine ..... 140.000 / 500 ml  
Tâm gửi nghìn
- Goat testicles wine ..... 200.000 / 500 ml  
Rượu ngọc dương tửu





# BEVERAGE

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- **Wet tissue** ..... **5.000 dong**  
Khăn lạnh
- **Spring water + Mineral water** ..... **10.000 dong**  
Suối + khoáng
- **Soft drink** ..... **14.000 dong**  
Nước ngọt
- **Red bull** ..... **18.000 dong**  
Bò húc
- **Tiger Crystal beer (can)** ..... **23.000 dong**  
Bia tiger bạc (lon)
- **Larue beer** ..... **16.000 dong**  
Bia Larue
- **Huda beer** ..... **16.000 dong**  
Bia Huda
- **Tiger Beer (Bottle)** ..... **19.000 dong**  
Bia Tiger (Chai)
- **Tiger Beer (Silver)** ..... **20.000 dong**  
Bia Tiger bạc
- **Tiger Beer (can)** ..... **21.000 dong**  
Bia Tiger (lon)



# BEVERAGE

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- Heineken Beer (Bottle) ..... 22.000 dong  
Bia Ken (chai)
- Heineken Beer (can) ..... 25.000 dong  
Bia Ken (lon)
- Budweiser beer ..... 25.000 dong  
Bia Budweiser
- Coronita beer ..... 35.000 dong  
Bia Coronita
- Heineken beer (France) ..... 35.000 dong  
Bia Ken Pháp
- Heineken beer (Netherlands) ..... 35.000 dong  
Bia Ken Hà Lan
- Hoegarden beer ..... 45.000 dong  
Bia Hoegarden
- Corona beer ..... 50.000 dong  
Bia Corona
- Budweiser beer (Alu) ..... 55.000 dong  
Bia Budweiser (Alu)
- Vodka (Small bottle) ..... 90.000 dong  
Vodka nhỏ
- Vodka (Large bottle) ..... 14.0000 dong  
Vodka lớn
- Soju (fruit flavor) ..... 120.000 dong  
Rượu Soju (vị trái cây)



## MENU SET 1 - 250,000 VND/SERVE

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- . Goat blood sausage  
Dồi dê
- . Royal steamed goat  
Dê hấp
- . Stir-fried goat with chives  
Dê xào nén
- . Grilled ribs with five spices  
Sườn dê nướng
- . Goat curry  
Cari dê
- . De Nghia Hot Pot  
Lẩu dê
- . Fruit  
Trái cây
- . Wet tissue, vegetables, noodle, bread  
Khăn lạnh, rau, bún, bánh mì





## MENU SET 1 - 250,000 VND/SERVE

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- . Goat blood soup  
Tiết canh
- . Boiled sliced goat meat  
Dê luộc phay
- . Goat dipped in blood  
Dê nhúng tiết
- . Grilled ribs with five spices  
Sườn dê nướng
- . Goat meat simmering with coconut milk  
Dê um cốt dừa
- . Goat stew with black beans  
Dê hầm đậu
- . Fruit  
Trái cây
- . Wet tissue, vegetables, noodle, bread  
Khăn lạnh, rau, bún, bánh mì





## MENU VIP SET 2 - 350.000 VND/ SERVE

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. Goat blood sausage

Dồi dê

. Boiled sliced goat meat

Dê luộc phay

. Goat dipped in hearing

Dê nhúng mỡ

. Grilled ribs with five spices

Sườn dê nướng que

. Goat curry

Cari dê

. De Nghia Goat testicles

Ngọc dương

. Fruit

Trái cây

. Wet tissue, vegetables, noodle, bread

Khăn lạnh, rau, bún, bánh mì





## MENU VIP SET 2 - 350.000/SERVE

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- . Goat blood soup  
Tiết canh
- . Royal steamed goat  
Dê hấp cung đình
- . Goat dipped in blood  
Dê nhúng tiết
- . Grilled ribs with five spices  
Sườn dê nướng que
- . Goat cooked with plum sap  
Dê rựa mật
- . De Nghia Goat testicles  
Ngọc dương tiềm
- . Fruit  
Trái cây
- . Wet tissue, vegetables, noodle, bread  
Khăn lạnh, rau, bún, bánh mì

