



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.



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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📘 Hệ Thống Dê Nghĩa

MENU



APPETIZERS/ KHAI VI

- Goat blood soup **50.000 vnd/ bowl**
Tiết canh Dê
- Fermented tofu **65.000 vnd/ plate**
Đậu khuôn
- Vegetables (boiled, fried, grilled) **80.000 vnd/ plate**
Rau củ (luộc, xào, nướng)
- Goat brain **80.000 vnd/ bowl**
Ốc Dê
- Blood soup **135.000 vnd/ bowl**
Canh huyết
- Goat blood sausage **135.000 vnd/ bowl**
Dồi Dê
- Goat intestine (bitter soup, fried, steamed) **175.000 vnd/ bowl**
Lòng Dê (canh đắng, xào, hấp)



CÁC MÓN ĐẶC BIỆT - BEST SELLER

👍 Roasted goat ribs in whole Đùi dê 3 món	Đùi trước 82.000/ 100 gram Đùi sau 85.000/ 100 gram
👍 Grilled whole goat ribs Sườn nướng nguyên tảng	95.000 vnd/100 gram
👍 The whole goat Dê quay	110.000 vnd/100 gram
👍 Steamed Sliced Goat with Herbs Dê luộc phay	275.000 vnd/set
👍 Royal steamed goat Dê hấp cung đình	275.000 vnd/set
👍 Stewed goat meat Ngọc dương Dê Nghĩa	820.000 vnd/set
👍 Special de nghĩa hot pot Lẩu Dê Nghĩa	450.000 vnd/set
👍 Goat bones stewed with beans Dê hầm đậu đen	335.000 vnd/set
👍 Goat stew with young figs Dê hầm vả non	335.000 vnd/set
👍 Cooked goat bones Xương nấu ráo	335.000 vnd/set
👍 Goat curry Cari Dê	335.000 vnd/set
👍 Goat heart soup Canh lòng Dê	175.000 vnd/set



THREE-COURSE THIGH / ĐÙI DÊ BA MÓN

- Steamed | Grilled at table | Stew | Hotpot | Braise

Front thigh 82,000 dong/100 grams, rear thigh 85,000 dong/100 grams
goat thigh bone processed on request (stew, hot pot, braised)

Hấp | Nướng tại bàn | Hầm đậu | Lẩu | Um

Đùi trước 82,000/ 100 gram, đùi sau 85.000/ 100 gram
xương đùi dê chế biến theo yêu cầu (hầm đậu, lẩu, um)



THE WHOLE GOAT / DÊ QUAY 110.000 vnd/100 gram



GOAT RIBS WITH BONE / SƯỜN DÊ

95.000 vnd/100 gram

- Roasted goat ribs with straw **335.000 vnd/ set**
Sườn dê quay rơm
- Grilled ribs with five spices **335.000 vnd/ set**
Sườn nướng ngũ vị
- Roasted goat ribs with galangal **335.000 vnd/ set**
Sườn dê cháy riềng
- Crispy Ribs with Taro **335.000 vnd/ set**
Sườn cháy khoai môn
- Roasted goat ribs in whole **95.000 vnd/ 100 gram**
Sườn nướng nguyên tảng.....



GOAT BREASTS / VÚ DÊ

- Goat breasts with butter **120.000 vnd/ 100 gram**
Vú Dê Nế Bơ
- Grilled goat breasts with five flavors **120.000 vnd/ 100 gram**
Vú Dê Nướng Ngũ Vị
- Grilled goat breasts **120.000 vnd/ 100 gram**
Vú Dê Thui



LẨU DÊ

• De Nghia Hot Pot

450.000 vnd/set

Lẩu Dê Nghĩa



DÊ NGUYÊN CON

Whole Goat Carcass- 850.000 vnd/Kg



GOAT LEG / DỰNG CHÂN

- Goat leg stewed with medicinal herbs
Dựng chân tiềm thuốc bắc 345.000 vnd/ set
- Grilled goat leg with five spices
Dựng chân nướng ngũ vị 345.000 vnd/set
- Steamed goat leg in water bath
Dựng chân hấp cách thủy 345.000 vnd/ set
- Grilled goat leg with salt and chili
Dựng chân nướng muối ớt 345.000 vnd/ set
- Stewed goat leg with young figs
Dựng chân hầm vả non 345.000 vnd/ set



GOAT TESTICLES / NGỌC DƯƠNG

- Goat testicles
Ngọc dương 600.000 vnd/ set
- De Nghia Goat testicles
Ngọc dương Dê Nghĩa 820.000 vnd/ set



GOAT MEAT / THỊT DA DÊ

82.000 vnd/100 gram

- Royal steamed goat 275.000 vnd/ set
Dê Hấp Cung Đình
- Sauna-style Goat 275.000 vnd/ set
Dê Sauna
- Sliced Boiled Goat 275.000 vnd/ set
Dê Luộc Phay
- Goat in lime juice salad 275.000 vnd/ set
Dê Tái Chanh
- Rare-cooked Goat with Galangal 275.000 vnd/ set
Dê Tái Riêng
- Stir-fried goat with galangal 275.000 vnd/ set
Dê Xào Riêng
- Stir-fried goat 275.000 vnd/ set
Dê Xào Củ Nén
- Goat dipped in blood 275.000 vnd/ set
Dê Nhúng Tiết
- Goat dipped in hearing 275.000 vnd/ set
Dê Nhúng Mẻ
- Steamed Goat with Fermented Rice 275.000 vnd/ set
Dê Hấp Mẻ
- Stir-fried goat 275.000 vnd/ set
Dê Xào Lăn
- Sizzling Goat with Butter 275.000 vnd/ set
Dê Né Bơ
- Grilled goat with five flavors 275.000 vnd/ set
Dê Nướng Ngũ Vị
- Grilled goat 275.000 vnd/ set
Dê Nướng Mọi



DISHES MADE FROM GOAT BONE MEAT CÁC MÓN TỪ THỊT XƯƠNG DÊ

- Goat stew with black beans 335.000 vnd/ set
Dê hầm đậu đen
- Goat stewed with pepper and radish 335.000 vnd/ set
Dê hầm tiêu sọ củ cải
- Goat stew with taro 335.000 vnd/ set
Dê hầm lệ phở
- Goat stew with young figs 335.000 vnd/ set
Dê hầm vả non
- Goat cooked with bamboo shoots 335.000 vnd/ set
Dê xào măng
- Braised goat 335.000 vnd/ set
Dê um
- Goat curry 335.000 vnd/ set
Cari dê
- Goat cooked with plum sap 335.000 vnd/ set
Dê rựa mận
- Goat Porridge with Mung Beans 335.000 vnd/ set
Cháo dê đậu xanh



EXTRA DISHES / MÓN THÊM

• Bread	6.000 vnd
Bánh mì
• Egg	6.000 vnd
Trứng gà
• Balut	12.000 vnd
Trứng vịt lộn
• Rice noodle	12.000 vnd
Bún
• Peanut	15.000 vnd
Đậu phộng
• Ricepaper	22.000 vnd
Bánh tráng
• Yellow noodles	22.000 vnd
Mì vàng
• Vegetable hotpot	30.000 vnd
Rau lẩu
• Bamboo shoots	30.000 vnd
Măng
• Taro	30.000 vnd
Môn
• Radish	30.000 vnd
Củ Cải
• Black beans	30.000 vnd
Đậu đen
• Okra + eggplant	30.000 vnd
Đậu bắp + Cà tím
• Tofu boat ky	30.000 vnd
Tàu hủ ki
• Molded beans	30.000 vnd
Đậu khuôn thêm
• Figs	30.000 vnd
Và
• Goat Blood Pudding	135.000 vnd
Huyết Dê
• Fruit	90.000 vnd
Trái cây



ĐỀ NGHĨA COLD-SOAKING WINES

RƯỢU NGÂM ĐỀ NGHĨA

• Forest persimmon wine Rượu Hồng Rừng	140.000 / 500 ml
• Sticky Rice Wine Rượu Nếp Cái	140.000 / 500 ml
• Baby corn wine Rượu Ngô Bao Tử	140.000 / 500 ml
• Apricot wine Rượu Mơ	140.000 / 500 ml
• Epimedium Brevicornu wine Rượu Sâm Dương	140.000 / 500 ml
• Docynia Indica wine Rượu Táo Mèo	140.000 / 500 ml
• Kim Nuong wine Rượu Nướng Tửu	140.000 / 500 ml
• Ming Aralia wine Rượu Đinh Lăng	140.000 / 500 ml
• Pandan Leaf Rice Wine Rượu Men Lá Nếp	140.000 / 500 ml



DRINK

- Cold towels **6.000 vnd**
Khăn lạnh
- Mineral water + water **12.000 vnd**
Suối / khoáng
- Soft drinks **15.000 vnd**
Nước ngọt
- Red Bull **20.000 vnd**
Bò húc
- Huda beer **17.000 vnd**
Bia Huda
- Larue smooth beer **17.000 vnd**
Bia Larue smooth
- Tiger silver beer 250ml can **18.000 vnd**
Bia Tiger bạc lon (250ml)
- Tiger beer (bottle) **19.000 vnd**
Bia Tiger (chai)
- Tiger beer (can) **21.000 vnd**
Bia Tiger (lon)
- Tiger silver beer (bottle) **22.000 vnd**
Bia Tiger bạc (chai)
- Tiger silver beer (can) **24.000 vnd**
Bia Tiger bạc (lon)
- Ken silver beer 250ml **20.000 vnd**
Bia Heineken bạc 250ml
- Ken silver beer (bottle) **22.000 vnd**
Bia Heineken bạc (chai)
- Ken silver beer (can) **26.000 vnd**
Bia Heineken bạc (lon)
- Heineken zero **26.000 vnd**
Bia Heineken 0 độ
- Corona beer 250 ml **35.000 vnd**
Bia Corona 250 ml
- Small vodka **90.000 vnd**
Vodka nhỏ
- Large vodka **120.000 vnd**
Vodka lớn
- Soju **130.000 vnd**
Rượu Soju