



Product list

TRULY AUTHENTIC VIETNAMESE TASTE



Minh Ha Foods



Specialized in manufacturing, packing & distributing genuine Phu Quoc Fish Sauce as well as other Vietnamese specialties such as: authentic meal kits, fermented seafood, pickles, premium Phu Quoc pepper and agricultural-originated dried products.

Descended from a big and old tradition fish sauce enterprise, Minh Ha Co.,Ltd has been established in 2001 in Ho Chi Minh City, the most dynamic industrial City of the Southeast Asia , with an aim to open a bigger door to domestic and international market.

In a spacious and modern area of an Industrial Park of the City, Minh Ha's factory is invested strictly after foodstuff hygiene standard which is approved and certified by the Ministry of Agriculture & Rural Development as HACCP (Hazard Analysis Critical Control Point) with the E.U code NM 331 which is approved by EUROPEAN COMMISSION - DG Health and Consumer Protection and the industrial standard compliance; This it quickly becomes an important place for storing, packing, distributing premium Phu Quoc fish sauce & pepper to consumers both in the country and worldwide such as Europe, North America, Australia, Japan and South Korea... under Minh Ha own brand name and various brand names, meeting the ever-increasing demand of the market.

With the slogan "Minh Ha Foods - Authentic Vietnamese Taste", besides fish sauce, Minh Ha has been focusing to develop other value added products originated from fish sauce and other fermented seafood from Phu Quoc and other provinces of Vietnam which can quote some as "Instant fish sauce with garlic & chilli", "Caramelized Fish Sauce", "Sweet Chilli Sauce", "Ginger Fish Sauce"... and agricultural dried products such as Vietnamese Dried Noodle, Rice Paper, Rice Flour, Fried Garlic, Fried Onion/ Shallot... in distinguished and various styles fit for human consumption but still keeping the savory home-land taste of Vietnam.

Especially, Minh Ha's authentic Vietnamese meal kits including Phở, Spring Roll, Summer Roll, BBQ Rice Vermicelli Salad kit... are beloved by gourmets around the world thanks to their high quality and delicious authentic flavor.

For inquiries, please contact us at:

Minh Ha Co.,Ltd

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NEW PRODUCTS

BỘ NGUYÊN LIỆU BÚN BÒ HUẾ HUE STYLE BEEF NOODLES SOUP KIT

N1

Đóng gói / Packing: 200g / boxes x 12 / carton

KIT CONTAINS: Rice vermicelli, Paste for Bun Bo Hue, Sate
SERVES 2 for an authentic Vietnamese dish ready in just
30 minutes, simply add beef and vegetable.

YOU WILL NEED



800 ml

Water or soup beef



300 g

Sliced beef



300 g

Vegetables (onion, coriander,
cinnamon leaves, bean sprouts)

COOKING DIRECTIONS

1. Cook rice vermicelli in boiling water about 25 minutes, drain and rinse with cold water.
2. Finely chop onion, coriander.
3. In a pot, add 800 ml water or soup beef with Paste for Bun Bo Hue. Bring to a boil and blanched beef/ onion.
4. Place the rice vermicelli in individual serving bowls and top with bean sprouts and blanched beef, onion. Bring the stock to a boil again then pour the hot stock into each bowl. Garnish with chopped cinnamon leaves, coriander.
5. Serve hot with the sate.



NEW PRODUCTS



N2

SỐT TRỘN GỎI Vietnamese Salad Dressing

Đóng gói / Packing: (100g / bag x 20) / box

Instructions for use: Used to mix salads, appetizers.
Mix 100g of sauce with 500g of vegetables/meat/seafood.



N3

MUỐI RANG HỒN HỢP Gourmet Seasoning Salt

Đóng gói / Packing: (30g / bag x 20) / box

Instructions for use: Use 30g of mixed roasted salt to mix and shake well with 500g of meat/seafood/fried tofu.
Used as a marinade when preparing dishes.



N4

THÍNH GẠO Roasted Rice Powder

Đóng gói / Packing: (30g / bag x 20) / box

Instructions for use: Used as a seasoning in the preparation of dishes: pork skin, veal salad, fermented pork ear roll.
The usage ratio depends on the recipe of each product.

MEAL KITS



PHỞ VIETNAMESE PHO KIT

01

Đóng gói / Packing: 138g x 12

KIT CONTAINS: Rice noodles, Herb sachet & Spice mix, Chilli sauce, Fish sauce

SERVES 2 (main) – 4 (starter) for an authentic Vietnamese dish ready in just **15 minutes**, simply add stock, beef or chicken and vegetables

YOU WILL NEED



500ML
Canned beef or
chicken stock



200G
Raw beef or cooked
chicken



100G
Bean sprouts, shallot,
basil leaves, coriander



COOKING DIRECTIONS

1. In a pot, add 500ml of canned beef or chicken stock (depends on if you are making beef or chicken pho. Add water as per instructions on can) together with the herb sachet and spice mix. Bring to a boil then reduce heat to medium and simmer for about 7 minutes.

2. Place the dried noodles in an empty bowl, pour hot boiling water into the bowl and close the top for 3 minutes. Drain and rinse well with cold water in a colander.

3. Finely chop shallot and coriander.

4. Slice the raw beef thinly or cooked chicken.

5. Place the noodles in individual serving bowls and top with bean sprouts, basil leaves and blanched beef or cooked chicken slices. Bring the stock to a boil again then pour the hot stock into each bowl. Garnish with chopped shallot and coriander.

6. Serve hot with chilli fish sauce and black soybean sauce to one's preference.



MEAL KITS

02

GỎI CUỐN VIETNAMESE SUMMER ROLL KIT

Đóng gói / Packing: 200g x 12

KIT CONTAINS: Rice papers, Rice noodles, Dipping sauce
SERVES 2-4 for an authentic Vietnamese dish ready in just
20 minutes, simply add pork, prawn and vegetables

YOU WILL NEED



200G

Cooked prawn



120G

Cooked pork



200G

Bean sprouts, Lettuce
leaves, Asian basil leaves,
Garlic chives

COOKING DIRECTIONS

1. Peel, devein and cut each of the cooked prawn into 2 pieces and set aside.
2. Thinly slice the cooked pork and set aside.
3. Cook the rice vermicelli in boiling water for about 3 minutes. Drain and rinse well with cold water in a colander.
4. To make the rolls, briefly dip a rice paper wrapper in a bowl of warm water until soft. Remove and place on a dry surface, smoothing it with your fingers.
5. Place a lettuce leaf onto the wrapper and top with some vermicelli, basil, bean sprouts, chives, prawn and pork. Fold one end of the wrapper over the filling, then fold in the sides and roll up tightly, pressing to seal. Repeat until all the ingredients are used up.
6. Serve with dipping sauce



MEAL KITS

CHẢ GIÒ VIETNAMESE SPRING ROLL KIT

03

Đóng gói / Packing: 135g x 12

KIT CONTAINS: Rice papers, Glass Noodles, Spice mix, Dipping Sauce **SERVES 2-4** for an authentic Vietnamese dish ready in just **30 minutes**, simply add meat, prawn, egg, mushrooms and cooking oil for frying

YOU WILL NEED



COOKING DIRECTIONS

1. Cut glass noodles into 3cm long. Dice onion, carrot, mushrooms well.
2. To make the stuffing of the rolls, finely chop chicken/ pork and prawn then blend the glass noodles, meat, prawn, egg, diced onion/carrot/ mushrooms and spice mix together and set aside.
3. To make the rolls, briefly dip a rice paper wrapper in a bowl of warm water until soft. Remove quickly and place on a dry surface, smoothing it with your fingers. Then, place an appropriated amount of stuffing onto the wrapper. Fold one end of the wrapper over the filling, then fold in the sides and roll up tightly, pressing to seal. Repeat until all the ingredients are used up.
4. To fry the rolls, put the rolls into a pan of hot oil at 1700 C, then keep low heat and stirring constantly until the rolls become golden. Remove the rolls and take oil off.
5. Serve hot with dipping sauce.



04

BÚN CHẢ VIETNAMESE RICE VERMICELLI SALAD KIT

Đóng gói / Packing: 190g x 6 / 190g x 12

KIT CONTAINS: Rice vermicelli,
Marinating mix, Dipping sauce
SERVES 2 for an authentic
Vietnamese dish ready in just
20 minutes, simply add pork or
beef and vegetables

YOU WILL NEED

 200G Sliced pork/ beef/ shrimp/ chicken	 100G Vegetables Lettuce, mint, cucumber and bean sprouts	 2 tbsp Cooking oil
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**MINH HA
FOODS**

**AUTHENTIC VIETNAMESE
TASTE**

BÚN CHẢ

VIETNAMESE RICE VERMICELLI SALAD KIT

KIT CONTAINS: Rice vermicelli,
Marinating mix, Dipping sauce
SERVES 2 for an authentic
Vietnamese dish ready in just
20 minutes, simply add pork or
beef and vegetables

INGREDIENTS:

Rice vermicelli (100 g): rice flour (92%), water, tapioca starch, salt.

Marinating mix (60 g): sugar, soya bean oil, lemongrass, garlic, fish sauce (water, salt, anchovy), purple onion, salt, black pepper powder, antioxidants (E300, E316), preservatives (E202).

Dipping sauce (30 g): water, sugar, fish sauce (water, salt, anchovy), garlic, chilli, acetic acid, preservative (E202), antioxidants (E300).

COOKING DIRECTIONS:

1. Use the marinating mix to marinate the sliced pork/ beef/ shrimp/ chicken for 10 minutes. Cook rice vermicelli in boiling water about 3 minutes, rinse well with cold water for 30 seconds and set aside.
2. Slice lettuce, cucumber, mint and carrot into thin strips.
3. Pork : Grill the marinated meat until nicely browned.
4. Place rice vermicelli, sliced vegetables and stir fried meat into a bowl. Serve with dipping sauce. For a wonderful taste, stir the mixture well with the sauce.

GIA VỊ HOÀN CHỈNH
ALL IN 1 COOKING SPICES



MÙI NẤU PHỞ COMPLETED HERBS MIX FOR PHỞ

05

Đóng gói / Packing: [(12g/bag x 10)/box x 10] / carton

KIT CONTAINS: 10 herb sachets

INGREDIENTS: Cinnamon bark, anise seed, cloves, cardamom seed, cilantro.

YOU WILL NEED: 600g of cooked chicken/ raw beef fillet. + 300g vegetables (basil leaves, bean sprouts, shallot, white onion, coriander) + 240g dried Phở noodles

COOKING DIRECTIONS:

1. In a pot, add 2,8 liters of beef or chicken stock (depends on you are making beef or chicken Phở). If you use canned stock add water as per instructions on can together with one sachet of herbs mix. Bring to a boil then reduce heat to medium and simmer for about 15 minutes. Add some more salt and sugar up to your taste.
 2. Thinly slice shallot, white onion, raw beef or cooked chicken.
 3. Place the dried Phở noodles in an empty bowl, pour hot boiling water into the bowl and close the top for 5 minutes. Drain and rinse well with cold water in a colander.
 4. Place the noodles in individual serving bowls and top with bean sprouts, basil leaves and raw beef or cooked chicken slices. Pour the hot boiling stock into each bowl. Garnish with slice shallot and white onion.
- Serve hot with chili sauce & black soybean sauce to one's preference.



GIA VỊ NẤU PHỞ SPICES MIX & HERBS FOR PHO SOUP

06

Đóng gói / Packing: [(25g/bag x 4)/box x 24] / carton

KIT CONTAINS: 4 herb sachets

INGREDIENTS: Sugar, salt, fish sauce, pepper, yeast extract, cinnamon bark, anise seed, cloves, cardamom, cilantro, ginger, refined corn starch.

01 sachet to prepare your Pho for 2 servings, you will need: 100 - 200g cooked chicken or raw beef fillet + 100g of herbs (basil, shallot, white onion, sawleave) & beansprout + 100g dried Pho noodles or 200g fresh Pho noodles.

COOKING DIRECTIONS:

1. Boil **1,2 liters** of water or beef / chicken stock with **1 sachet** of Herbs & Spices Mix in about 15' - 30'.
 2. Finely chop shallot and onion, thinly slice the raw beef or cooked chicken.
 3. If using dried noodles: Place the dried noodles in a pot with boiling water until cooked. Drain and rinse well with cold water in a colander. If using pho noodles: blanch the noodles through boiling water before use.
 4. Place the boiled noodles or fresh phở noodles has been blanched through boiling water in 02 individual serving bowls and top with herbs of all kinds and slices of blanched beef or cooked chicken slices. Pour the hot boiling stock into each bowl. Garnish with slice shallot and white onion. Serve hot with chilli sauce & black soybean sauce to one's preference.
- Serve hot with chili sauce & black soybean sauce to one's preference.



GIA VỊ HOÀN CHỈNH
ALL IN 1 COOKING SPICES



07

SỐT ƯỚP THỊT **VIETNAMESE MARINATING MIX**

Đóng gói / Packing:
110g / jar x 24 / carton
1,7kg / jar x 6 / carton



08

SỐT KHO GỪNG **VIETNAMESE GINGER BRAISING SAUCE**

Đóng gói / Packing:
110g / jar x 24 / carton
1,7kg / jar x 6 / carton

GIA VỊ HOÀN CHỈNH
COOKING SAUCES

09

NƯỚC KHO THỊT VIETNAMESE BRAISING SAUCE

Đóng gói / Packing: 200g x 24 / carton
[(120g/jar x 6)/tray x 8] / carton
2,65 kg x 6 / carton

YOU WILL NEED: 500g pork, 3 hard boiled eggs, 800ml water or coconut water.

COOKING DIRECTIONS:

1. Cut pork into cubes and blanch.
2. Place pork and eggs in a pot. Add the braising sauce and water.
3. Cook over a low heat and skim all foam to clarify the stock. Continue to simmer for about 45 minutes.
4. Serve with steamed rice, fresh cucumber/tomato or pickled vegetables.



10

GIA VỊ KHO TIÊU PEPPER BRAISING SAUCE

Đóng gói / Packing: 200g x 24 / carton
[(120g/jar x 6)/tray x 8] / carton
2,65 kg x 6 / carton

You will need: 300g pork/ fish.

Cooking directions:

1. Blanched pork with boiling water, take out and drain. Cut pork into thin slices.
2. Place pork/ fish in a pot, add Vietnamese pepper braising sauce and mixing.
3. Cook over a low heat for about 15 – 17 minutes.
4. Serve with steamed rice, fresh cucumber/ tomato or boiled vegetables.



SỐT CHẤM DIPPING SAUCES



11

MẮM KHO QUỆT CARAMELIZED FISH SAUCE

Đóng gói / Packing:
[(120g/jar x 6)/tray x 8] / carton
250g/jar x 24 / carton



12

RUỐC XÀO SẢ LEMONGRASS & BABY SHRIMP DIPPING SAUCE

Đóng gói / Packing:
[(110g/jar x 6)/tray x 8] / carton
200g/jar x 24 / carton



13

SA TẾ TÔM SHRIMP SATE

Đóng gói / Packing:
[(110g/jar x 6)/tray x 8] / carton
170g/jar x 24 / carton



14

DẦU HÀNH PHI **FRIED SHALLOT OIL**

Đóng gói / Packing:
140g / jar x 24 / carton
1,4kg / jar x 6 / carton



15

DẦU TỎI PHI **FRIED GARLIC OIL**

Đóng gói / Packing:
140g / jar x 24 / carton
1,4kg / jar x 6 / carton

TIÊU PHÚ QUỐC
PHU QUOC PEPPER

16



TIÊU ĐEN HẠT PHÚ QUỐC
PHU QUOC BLACK PEPPER GRAIN

Đóng gói (Packing): 100g x 24
50g x 24

17



TIÊU SỎ HẠT PHÚ QUỐC
PHU QUOC WHITE PEPPER GRAIN

Đóng gói (Packing): 100g x 24
50g x 24

18



TIÊU CHÍN HẠT PHÚ QUỐC
PHU QUOC RIPE PEPPER GRAIN

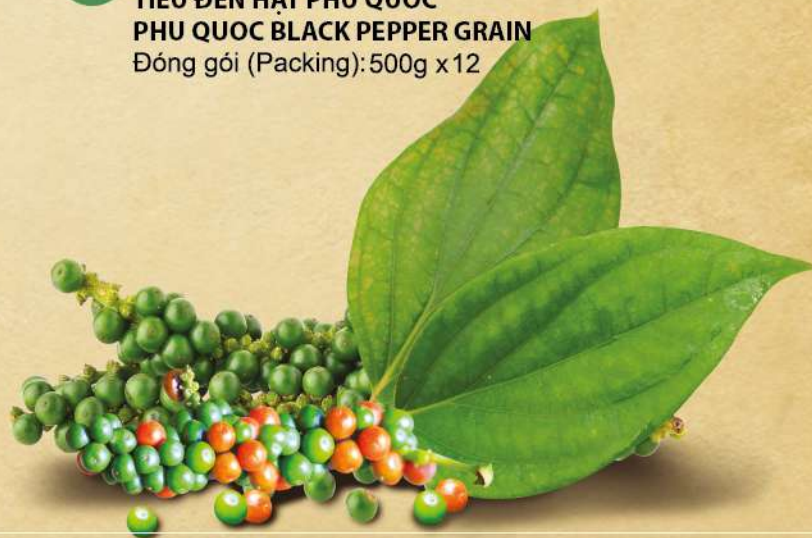
Đóng gói (Packing): 100g x 24
50g x 24

19



TIÊU ĐEN HẠT PHÚ QUỐC
PHU QUOC BLACK PEPPER GRAIN

Đóng gói (Packing): 500g x 12



TIÊU PHÚ QUỐC
PHU QUOC PEPPER



20

**TIÊU ĐEN XAY PHÚ QUỐC
PHU QUOC BLACK PEPPER POWDER**

Đóng gói (Packing): 100g x 24
50g x 24



21

**TIÊU SỎ XAY PHÚ QUỐC
PHU QUOC WHITE PEPPER POWDER**

Đóng gói (Packing): 100g x 24
50g x 24



22

**TIÊU CHÍN XAY PHÚ QUỐC
PHU QUOC RIPE PEPPER POWDER**

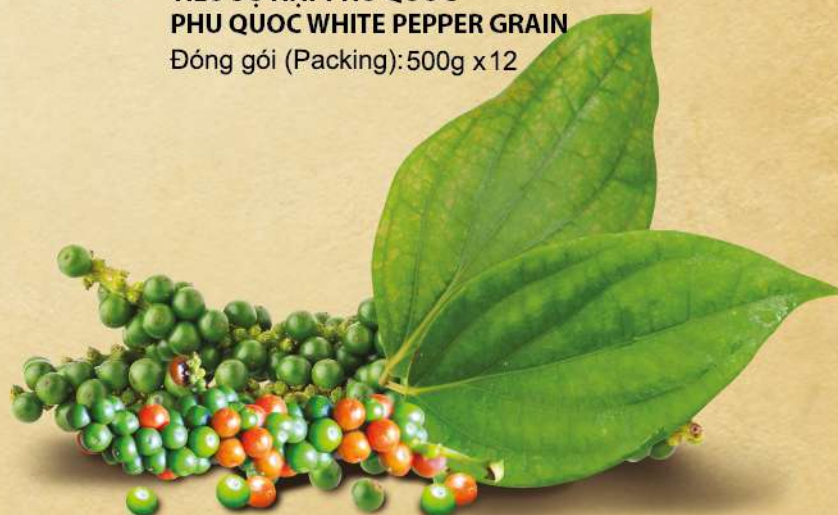
Đóng gói (Packing): 100g x 24
50g x 24



23

**TIÊU SỎ HẠT PHÚ QUỐC
PHU QUOC WHITE PEPPER GRAIN**

Đóng gói (Packing): 500g x 12



TIÊU PHÚ QUỐC
PEPPER IN GRINDER BOTTLE



24

TIÊU CHÍN HẠT PHÚ QUỐC (NẮP XAY)
PHU QUOC RIPE PEPPER GRAIN
Đóng gói (Packing): 40g x 24



25

TIÊU ĐEN HẠT PHÚ QUỐC (NẮP XAY)
PHU QUOC BLACK PEPPER GRAIN
Đóng gói (Packing): 40g x 24



26

TIÊU SỘ HẠT PHÚ QUỐC (NẮP XAY)
PHU QUOC WHITE PEPPER GRAIN
Đóng gói (Packing): 40g x 24

NẮP XAY
TIỆN LỢI



Mở nắp đây, dốc ngược
hũ tiêu



Xoay nhẹ phần nắp với
tốc độ vừa phải để hạt tiêu
được xay đều hơn.

**GRINDER BOTTLE CAN BE
REFILLED & REUSED**



**MẮM CÁC LOẠI
PRESERVED SEAFOOD**



27

**MẮM CÁ SẶC NGUYÊN CON
PRESERVED GOURAMY**

Đóng gói (Packing): 430g x 12 / 200g x 24



28

**MẮM CÁ CHỐT
PRESERVED MYTUS**

Đóng gói (Packing): 430g x 12 / 200g x 24



29

**MẮM NÊM PHÚ QUỐC
PRESERVED ANCHOVY**

Đóng gói (Packing): 250ml x 24



30

**MẮM CÁ LINH
PRESERVED LADY CARP FISH**

Đóng gói (Packing): 430g x 12 / 200g x 24



31

**MẮM NÊM PHA SẴN
PRESERVED ANCHOVY WITH GARLIC, CHILLI**

Đóng gói (Packing): 250ml x 24



32

**MẮM TÔM CHUA
PICKLED SHRIMP**

Đóng gói (Packing): 430g x 12 / 200g x 24

**MẮM CÁC LOẠI
PRESERVED SEAFOOD**



33

**MẮM CÁ LÓC KHÔNG XƯƠNG
PRESERVED BONELESS SNAKE HEAD FISH**

Đóng gói (Packing): 430g x 12 / 200g x 24



34

**MẮM THÁI Y
PRESERVED PURE SNAKE HEAD FISH**

Đóng gói (Packing): 430g x 12 / 200g x 24



35

**MẮM CÁ LÓC XAY
PRESERVED GROUNDED SNAKE HEAD FISH**

Đóng gói (Packing): 430g x 12 / 200g x 24



36

**MẮM CÁ SẶC XAY
PRESERVED GROUNDED GOURAMY**

Đóng gói (Packing): 430g x 12 / 200g x 24



37

**MẮM BROHOC
PRESERVED SNAKE HEAD FISH CAMBODIA STYLE**

Đóng gói (Packing): 430g x 12 / 200g x 24



**MẮM CÁC LOẠI
PRESERVED SEAFOOD**



38

**MẮM RUỐC CHÀ HUẾ
PRESERVED SHRIMP PASTE**

Đóng gói (Packing): 430g x 12 / 200g x 24
(110g x 6) x 8



39

**MẮM TÔM HẬU LỘC
PRESERVED FINE SHRIMP PASTE (HAULOC STYLE)**

Đóng gói (Packing): 430g x 12 / 200g x 24



40

**MẮM TÔM HÀ NỘI
PRESERVED SHRIMP SAUCE (HANOI STYLE)**

Đóng gói (Packing): 430g x 12 / 200g x 24



41

**MẮM TẾP ĐỒNG QUÊ
PRESERVED RURAL SHRIMP PASTE**

Đóng gói (Packing): 430g x 12 / 200g x 24



42

**MẮM RUỐC VŨNG TÀU
PRESERVED SHRIMP PASTE (VUNG TAU STYLE)**

Đóng gói (Packing): 430g x 12 / 200g x 24



43

**MẮM TÔM BẮC
PRESERVED SHRIMP SAUCE**

Đóng gói (Packing): (110g x 6) x 8



44

**HÀNH PHI
FRIED SHALLOT**

Đóng gói / Packing: 100g x 24
500g x 20
(20g x 10) x 12



46

**TỎI PHI (HẠT LỰU)
FRIED GARLIC (FLAKE)**

Đóng gói / Packing: 100g x 24
500g x 20
(20g x 10) x 12



48

**TỎI PHI (CẮT LÁT)
FRIED GARLIC (SLICE)**

Đóng gói / Packing: 100g x 24
500g x 20
(20g x 10) x 12



45

**RUỐC TẮM GIA VỊ
DRYING SMALL SHRIMP**

Đóng gói / Packing: 100g x 24



47

**CỦ CẢI MUỐI (XÁ BẦU)
SALTED RADISH**

Đóng gói / Packing: 200g x 24





49

**HỦ TIẾU BỘT LỌC
RICE NOODLE**

Đóng gói (Packing): 300g x 40



50

**BỘT GẠO HỘT
RICE GRAIN POWER**

Đóng gói (Packing): 450g x 50



51

**BÁNH TRÁNG MỎNG 16cm, 22cm, 28cm
THIN RICE PAPER , 32cm**

Đóng gói (Packing): 1kg x 10
500g x 20
300g x 20



53

**BÁNH TRÁNG DÀY 16cm, 22cm, 28cm
THICK RICE PAPER , 32cm**

Đóng gói (Packing): 1kg x 10
500g x 20
300g x 20



52

**BÚN KHÔ (BÚN TƯƠI)
RICE VERMICELLI**

Đóng gói (Packing): 300g x 40



54

**BÁNH PHỞ HÀ NỘI
VIETNAMESE RICE NOODLES**

Đóng gói (Packing): 300g x 40

MUỐI
SALT



55

MUỐI ỚT SẢ
LEMONGRASS CHILLI SALT
Đóng gói (Packing): 60g x 24



56

MUỐI TIÊU LÁ CHANH
LEMON LEAVES PEPPER SALT
Đóng gói (Packing): 80g x 24
60g x 24



57

MUỐI NGÒ RÍ
CORIANDER SALT
Đóng gói (Packing): 80g x 24
60g x 24



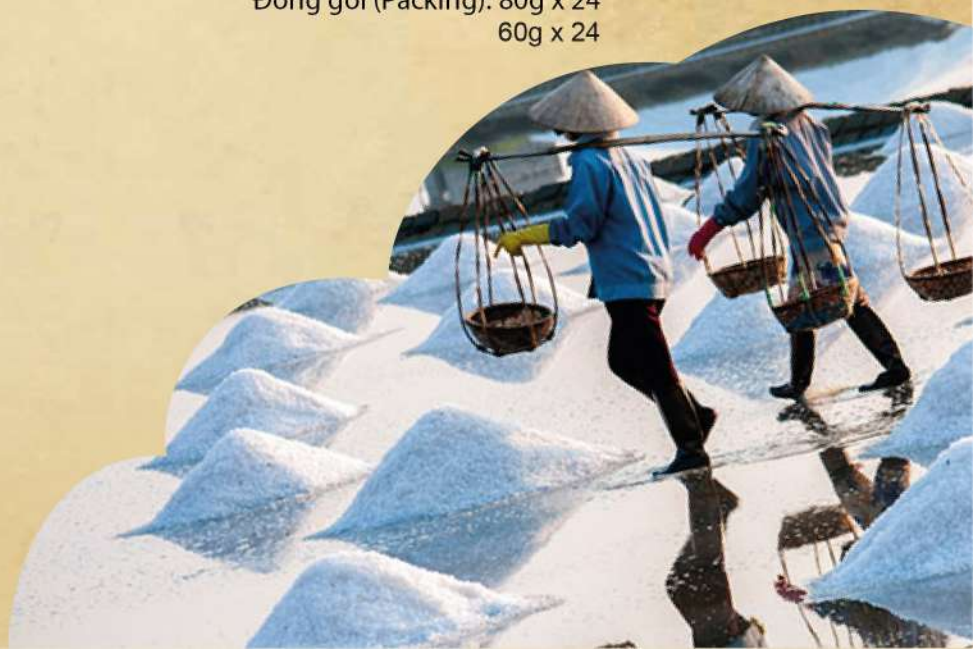
58

MUỐI THÌ LÀ
DILL SALT
Đóng gói (Packing): 80g x 24
60g x 24



59

MUỐI ỚT TÔM
SHRIMP CHILLI SALT
Đóng gói (Packing): 80g x 24
60g x 24



GIA VỊ CHAY
VEGAN SAUCES



60

NƯỚC MẮM CHAY
VEGAN 'FISH' SAUCE

Đóng gói / Packing:
180ml/bottle x 24 / carton

61

NƯỚC MẮM CHAY PHA SẴN
VEGETARIAN SPRING ROLL SAUCE

Đóng gói / Packing:
250ml/pet x 24 / carton



62

KHO QUỆT CHAY
VEGETARIAN DIPPING SAUCE

Đóng gói / Packing:
[(120g/jar x 6)/tray x 8] / carton
250g/jar x 24 / carton



63

GIA VỊ KHO CHAY
VEGAN BRAISING SAUCE

Đóng gói / Packing:
[(120g/jar x 6)/tray x 8] / carton



TRÀ NĂM HẠT ĐẬU

FIVE BEANS TEA

Thành phần / ingredients:

Đậu nành - Soya bean
Đậu đen xanh lòng - Black bean
Đậu đỏ - Red bean
Đậu xanh - Green bean
Gạo lứt - Brown rice

Đóng gói / Packing:

10g x 15 bags / box
24 boxes / carton

100%
THẢO MỘC
HERBS



0%
CAFFEIN

THÀNH PHẦN INGREDIENT

- ĐẬU NÀNH
SOYA BEAN
- ĐẬU ĐEN
XANH LÒNG
BLACK BEAN
- ĐẬU ĐỎ
RED BEAN
- ĐẬU XANH
GREEN BEAN
- GẠO LỨT
BROWN RICE

15
TEA BAG



Haven't got a chance
to visit
Vietnam yet?

Why don't you
taste Vietnam with
Minh Ha Foods?



Truly Authentic Vietnamese Taste