

Top Ha Tinh Specialties You Can't Help But Try

Nestled along the North Central Coast of Vietnam, Ha Tinh is a culinary haven waiting to be explored. This coastal province boasts a rich culinary heritage, influenced by its proximity to the sea and its agricultural traditions. From delectable seafood delicacies to traditional sweets and savory street food, Ha Tinh offers a tantalizing array of flavors that will delight every palate.



Top 6 Ha Tinh specialties you can't help but try:

Vietnam tourism by Bruce Grubbs

★★★★☆ 4.7 out of 5

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1. Grilled Sea Snapper with Chili Garlic Sauce (Cá Nhồng Nướng Sốt Me)

Indulge in the ultimate seafood experience with grilled sea snapper slathered in a tantalizing chili garlic sauce. The fish is expertly grilled to perfection, its tender flesh infused with the aromatic flavors of garlic and chili. The sauce, made with tangy tamarind and savory garlic, provides the

perfect balance of sweet, sour, and spicy flavors. Served with a side of fresh herbs and steamed rice, this dish is a symphony of coastal flavors.



2. Steamed Oysters with Lemongrass and Chili (Hàu Sống Hấp Sả ớt)

Delight in the freshness of plump oysters steamed to perfection. Aromatic lemongrass and fiery chili infuse the oysters with their vibrant flavors. Dip each oyster into the accompanying sauce, a harmonious blend of fish sauce, lime juice, and chili, to elevate its taste. Served with a side of fresh herbs and vegetables, this dish is a true testament to the bounty of Ha Tinh's coastal waters.



3. Stir-Fried Morning Glory with Garlic (Rau Muống Xào Tỏi)

Embrace the simplicity and freshness of stir-fried morning glory with garlic. This humble dish showcases the vibrant flavors of locally grown morning glory, stir-fried with aromatic garlic and a hint of chili. The resulting dish is a testament to the harmonious balance of flavors, a perfect accompaniment to any Ha Tinh specialty.



4. Banh Xeo - Crispy Vietnamese Pancake

Immerse yourself in the culinary heritage of Ha Tinh with Banh Xeo, a crispy Vietnamese pancake. Made with a batter of rice flour, turmeric, and coconut milk, the pancake is filled with a savory mixture of pork, shrimp, and bean sprouts. Served with a dipping sauce of fish sauce, lime juice, and chili, Banh Xeo is a symphony of textures and flavors that will leave you craving for more.



5. Che Xoa - Traditional Vietnamese Sweet Soup

Satisfy your sweet tooth with Che Xoa, a traditional Vietnamese sweet soup. Made with tapioca pearls, mung beans, and coconut milk, this dessert is a symphony of textures and flavors. The tapioca pearls provide a delightful chewiness, while the mung beans add a nutty flavor. The coconut milk brings a rich and creamy element, creating a harmonious balance that will tantalize your taste buds.



Ha Tinh's culinary scene is a tapestry of flavors and textures, a testament to the region's rich cultural heritage. From the tantalizing seafood delicacies to the traditional sweets and savory delights, there is a culinary adventure waiting for every palate in this coastal province. Embrace the flavors of Ha Tinh, and let your taste buds embark on a journey of culinary discovery.



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