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Polygonum odoratum

[Synonyms : *Persicaria odorata*]

VIETNAMESE CORIANDER is a perennial (grown as an annual in temperate climates).

Native to south-eastern Asia, it has small bitter-tasting, reddish-green leaves.

It is also known as Asian mint, Bistort, Cambodian mint, *Chan chom* (Thai), *Chi krassang tomhom* (Khmer), *Coriandre du Vietnam* (French), *Daun kesom* (Singapore), *Dawn kesum* (Malaysian), *Dawn laksa* (Malaysian), *Hom chan* (Thai), Hot mint, Japanese knotweed, *Kupena lekarstvennaya* (Russian), Laksa leaves, *Laksa-yip* (Chinese), *Luam lows* (Chinese-Hmong, Thai and Vietnamese), *Pak pai* (Thai), *Pak pao* (Thai), Perennial coriander, *Persicaire du Vietnam* (French), *Phak phai* (Thai), *Phak pheo* (Lao), *Phak phew* (Lao), *Rau râm* (Vietnamese), *Renouée odorante* (French), Smartweed, Vietnamese mint, *Vietnamesischer Koriander* (German), *Vietnamesisk Koriander* (Danish), *Vietnámi menta* (Hungarian), Vietnam mint, and *Wohlriechender Knöterich* (German).

The leaves have a coriander-like smell (*Coriandrum sativum*).

The plant yields Kesom oil.

Odoratum is derived from Latin *odor* (scent, smell, odour) meaning ‘scented or fragrant’.

The fresh young leaves have been used primarily as a condiment, savoury flavouring or garnish in many south-eastern Asian dishes, especially poultry.