















Red Bean or “đậu đỏ” in Vietnamese is a very important ingredient in Vietnamese cuisine (as well as other Asian nations) because of its versatility, accessibility, and taste. Aside from having a high nutritional value, the red bean also embodies a deep and powerful meaning within Asian societies. It is believed that the red bean is the sign of love and fidelity, and it is often used symbolically in poems about love and romance. Aside from this symbolic meaning, the red bean also represents the owners’ youngest son, Đỗ Trần Minh Quân. His mother and father nicknamed him đậu đỏ due to his appearance when born. This name stuck and is now used as the brand name for the Elegance Hospitality Group restaurant chain.



## SIGNATURE COCKTAILS

-  **LA SIESTA TRENDY** **195.000**  
*Bourbon, tamarind puree, apple juice, cinnamon and ginger jam*
-  **INTO THE WILD** **195.000**  
*Bombay gin, fresh lychee homemade puree, yoghurt, honey, lime juice and thyme leaf*
-  **FIRE PHOENIX** **195.000**  
*Grey Goose, Cointreau, sweet & sour mix, homemade hot spices puree*
-  **LEGENDARY BOTANIST** **195.000**  
*Tanqueray Gin, Cointreau, strawberry purée, rosemary leaf, egg white and lime juice*
-  **THE MASTERPIECE** **195.000**  
*Jim beam bourbon, Grand Marnier, apricot liquor, tamarind sauce*
-  **THE NAKED MAN** **195.000**  
*Bom Gin, Grand Marnier, pomelo & lime juice*
-  **STRANGE SENSATION** **195.000**  
*Bacardi Rum, Grand Marnier, fresh ginger, special syrup*
-  **GREEN LADY** **195.000**  
*Bacardi Rum, Cointreau, orange & pineapple juice, mint syrup*
-  **LOVE SPICE** **195.000**  
*Bom Gin, cointreau, lemon juice, special syrup (licorice gin ), angostura bitter*
-  **LEMON TREE** **195.000**  
*Bom Gin, eggs white, mint syrup, lime and passion*
-  **SUMMER OF ' Gabriel '** **195.000**  
*Bom Gin, red wine, apple puree, grapes, sweet & sour syrup*
-  **DEATH'S KISS** **195.000**  
*Ciroc Vodka, wasabi, lemon grass, sweet & sour syrup, roasted garlic, tamarind sauce*

*The price is subject to 10% of VAT and 5% of service charge  
"Corkage charge for spirits is VND 700,000 per bottle"*



## CLASSIC COCKTAILS

**LYCHEE MARTINI** 165.000

*Vodka, Lychee liqueur, lime juice*

**CLASSIC MARTINI** 165.000

*Vodka or Gin, Dry Vermouth, lemon twist or olive*

**MANHATTAN** 165.000

*Bourbon, Sweet Vermouth and Angostura bitters*

**OLD FASHIONED** 165.000

*Bourbon, sugar syrup and Angostura bitters*

**WHISKY SOUR** 165.000

*Bourbon, with or without egg white, lime juice and sugar syrup,  
Angostura bitters*

**COSMOPOLITAN** 165.000

*Vodka, Cointreau, cranberry juice and lime juice*

**MARGARITA** 165.000

*Tequila, Cointreau and lime juice*

**MOJITO** 165.000

*Light Rum, fresh lime juice, mint syrup, fresh mint leaf, sugar syrup and  
soda water*

**NEGRONI** 165.000

*Gin, Campari and Sweet Vermouth, Angostura bitter*

**PINA COLADA** 165.000

*White Rum, Malibu, coconut milk, coconut syrup, whipped cream*

## WINE COCKTAILS

**RED CHATEAU** 175.000

*Red wine, passion fruit purée, strawberry, apple, lychee*

**RED RIVER** 175.000

*White wine, vanilla liqueur, orange juice, grenadine, grape skewer*

*The price is subject to 10% of VAT and 5% of service charge*

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## MOCKTAILS

**RED BEAN DELIGHT** 95.000

*Lychee, mango, lime juice, strawberry purée*

**TROPICANA** 95.000

*Strawberry purée, coconut milk, passion fruit juice, pineapple juice*

**VIRGIN PASSION MOJITO** 95.000

*Fresh passion fruit juice, mint leaf, mint syrup, sugar syrup, soda.*

**VIRGIN COLADA** 95.000

*Coconut milk, pineapple juice, coconut syrup, whipped cream*

**BANANA & MANGO MILKSHAKE** 95.000

*Fresh banana, fresh mango, fresh milk, vanilla ice cream*

## STILL & SPARKLING WATER

**LAVIE STILL 500ML** 45.000

**ACQUA PANNA STILL 750ML** 95.000

**ALBA SPARKLING 450ML** 65.000

**SAN PELLEGRINO 500ML** 85.000

## FRESH FRUIT JUICE

**LIME, PASSION** 60.000

**WATERMELON, PINEAPPLE, MANGO** 75.000

**ORANGE** 95.000

## SOFT DRINK

**COKE, DIET COKE, SPRITE, SODA WATER,** 45.000

**TONIC, GINGER ALE**

## BEER BY BOTTLE

**HANOI** 55.000

**SAIGON** 55.000

**TRUCBACH** 65.000

**TIGER** 60.000

**STRONG BOWL CIDER** 55.000

**BUIDWEISER** 75.000

**FURBREW CRAFT BEER** 95.000

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## COFFEE

VIETNAMESE COFFEE (HOT/ICE)	50.000
VIETNAMESE COFFEE W/CONDENSED MILK (HOT/ICE)	50.000
VIETNAMESE EGG COFFEE	70.000
ESPRESSO, AMERICANO, DECAFINATED COFFEE	60.000
CAPPUCCINO, LATTE, MACCHIATO, FLAT WHITE, MOCHA	70.000
IRISH COFFEE	120,000

## TEA

VIETNAMESE LOTUS, JASMINE, GREEN TEA, CHAMOMILE, LEMONGRASS, GINGER	45.000
AHMAD ENGLISH BREAKFAST, EARL GREY TEA	55.000

## APERITIF & DIGESTIF & LIQUEUR

	SINGLE SHOT	BOTTLE
AMARETTO / CAMPARI / RICARD / MARTINI DRY / MARTINI BIANCO / MARTINI ROSSO / BAILEY'S / KAHLUA / COINTREAU / GRAND MARNIER / DRAMBUIE	85.000	890.000

## SPIRITS

### VODKA

	SINGLE SHOT	BOTTLE
ABSOLUT	85.000	890.000
GREY GOOSE	135.000	1.850.000
CIROC	135.000	1.850.000

### GIN

GORDON'S LONDON DRY	65.000	750.000
BOMBAY SAPPHIRE	85.000	890.000
TANQUERAY LONDON DRY	95.000	1.150.000
TANQUERAY No.10	135.000	1.750.000

### RUM

HAVANA CLUB	115.000	1.350.000
BACARDI LIGHT	70.000	850.000
BACARDI GOLD	80.000	900.000
CAPTAIN MORGAN	85.000	890.000
RON ZACAPA 23	165.000	2.350.000

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## TEQUILA

	SINGLE SHOT	BOTTLE
JOSE CUERVO REPOSADO	85.000	890.000
PATRON SILVER	155.000	2.350.000

## SINGLE MALT WHISKY

GLENFIDDICH 12	150.000	1.850.000
GLENMORANGIE ORIGINAL 10	135.000	1.600.000
SINGLETON 12	135.000	1.600.000
TALISKER 10	170.000	2.350.000

## BLENDED SCOTCH WHISKY

J&B RARE	75.000	1.050.000
CHIVAS 12	85.000	1.250.000
JOHNNIE WALKER BLACK LABEL	90.000	1.350.000
JOHNNIE WALKER GOLD RESERVE	135.000	1.750.000
BALLANTINE'S 21	155.000	2.150.000

## TENNESSEE / BOURBON / IRISH WHISKEY

EVAN WILLAM	85.000	980.000
JAMESON	85.000	980.000
JACK DANIEL	90.000	1.050.000

## COGNAC

REMY MARTIN V.S.O.P	145.000	2.050.000
MARTELL V.S.O.P	155.000	2.150.000
HENNESSY V.S.O.P	165.000	2.350.000

## ARMAGNAC

CHATEAU DE LAUBADE X.O	320.000	4.700.000
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*Mix with: Coke/Soda/Tonic/Ginger Ale: extra 45.000 per drink*

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# VIETNAMESE CUISINE

## STARTER/KHAI VỊ

**FRESH SPRING ROLLS (5PCS) 135.000**

**NEM TƯƠI CUỐN TÔM THỊT XÁ XÍU**

*Pork, shrimp, fresh rice vermicelli, green mango, carrot, herbs, peanuts and fish & sour shrimp sauce*

*Contains meat/ shellfish/ fish sauce/ peanuts/ **gluten free***

**DEEP FRIED HANOI SPRING ROLLS (5PCS) 135.000**

**NEM HÀ NỘI**

**Origin:** Local specialty

*Minced Pork, egg, carrot, yam bean, wood ear and shiitake mushrooms, onion, vermicelli, herbs "coriander" and fish dipping sauce*

*Contains meat/ fish sauce/ **gluten free***

**DEEP FRIED SEAFOOD SPRING ROLLS (5PCS) 155.000**

**NEM HẢI SẢN**

*Prawn, squid, sea bass fillet, crab, egg, wood ear and shitake mushrooms, vermicelli, shallot, herbs "coriander" and sesame fish dipping sauce*

*Contains shellfish/ nuts/ fish sauce/ **gluten free***

**SPRING ROLLS MIXED PLATTER (6 PCS) 185.000**

**NEM VIỆT NAM TỔNG HỢP**

*Fresh spring roll, Hanoi spring roll, Seafood spring roll*

*Contains shellfish/ nuts/ seafood/ fish sauce/ **gluten free***



**DEEP FRIED HUE SPRING ROLLS 100.000**

**NEM HUẾ CHAY**

**Origin:** Hue's specialty

*Mixed vegetables, green peas, tofu and shitake mushroom. Served with soya dipping sauce*

*Contains wheat/ dairy product*

## SALAD/ MÓN GỎI

**POMELO SALAD 155.000**

**GỎI BƯỞI HẢI SẢN**

*Marinated pomelo mixed with grilled "prawn, squid", clam, carrot, cucumber, shallot, chili sauce, chili, garlic, laska leaves, coriander and peanuts in sweet and sour fish sauce.*

*Contains seafood/ shellfish/ nuts/ fish sauce/ **gluten free***

*The price is subject to 10% of VAT and 5% of service charge*



**BANANA FLOWER SALAD** **135.000**

**NỘM HOA CHUỐI GÀ NƯỚNG**

**Origin:** Local specialty

Grilled chicken, banana flower, carrot, cucumber, lemon leaf, coriander, garlic, chili, peanuts and herbs. Mixed with sweet and sour fish sauce

Contains meat/ nuts/ fish sauce/ *gluten free*

**GREEN MANGO SALAD** **155.000**

**NỘM XOÀI XANH TÔM THỊT**

Mixed green mango, carrot, cucumber, shrimp, pork, herbs "coriander" peanuts and sesame seeds in sweet and sour fish sauce

Contains shellfish/ meat/ nuts/ fish sauce/*gluten free*

## **SOUP/ MÓN SÚP**

**GIANT RIVER PRAWN ASPARAGUS SOUP** **155.000**

**SÚP TÔM CÀNG XANH VỚI MĂNG TÂY**

Giant river prawn, asparagus, carrot, mushroom, herbs "coriander"

Contains shellfish/ meat/ fish sauce/ *gluten free*

**SEAFOOD IN COCONUT SOUP** **155.000**

**SÚP HẢI SẢN THEO NGÀY TRONG TRÁI DỪA**

Tiger prawn, squid, clams, coconut milk, galangal, lemongrass, chili, lime juice, lime leaves, shallots, mushrooms, culantro

Contains shellfish/fish sauce/ *gluten free*

**CLAM CONSOMME SOUP** **155.000**

**SÚP NGAO HOA VỊ SẢ**

Big Clam, lemongrass, ginger, lemon leaf, Culantro, laska, Thai chili

Contains shellfish/ fish sauce/ *gluten free*



**MUSHROOM SOUP** **100.000**

**SÚP NẤM CHAY**

Mix of fresh mushrooms, green asparagus, carrot, and fresh green beans, with or without egg terrine

*gluten free*

The price is subject to 10% of VAT and 5% of service charge





## MAIN COURSE/MÓN CHÍNH

### BEEF / MÓN BÒ

**GRILLED BEEF IN COCONUT 265.000**

**BÒ NƯỚNG TRÁI DỪA**

*Marinated sliced beef with oyster sauce, shallots, garlic, honey, peanut butter, curry powder. Served with oriental sauce, sautéed vegetables and steamed coconut rice*

*Contains meat/ nuts/ wheat/ fish sauce*

**🍖 WOK- FRIED AUS BEEF TENDERLOIN FLAMBE 369.000**

**BÒ ÚC CHAO LỬA**

*Marinated cubes beef tenderloin with "oyster sauce, lemon grass, garlic, chili", leek, celery, onion, chives. Served steamed coconut rice*

*Contains meat/ wheat*

### PORK/ MÓN LỢN

**🍖 PORK 3 WAYS 245.000**

**THIT HEO 3 KIỂU**

**Origin:** Northwest specialty

*Marinated pork with Northwest spices, cooked in three different ways (roasted, char-grilled and pan-fried). Served with Northwest spices gravy sauce, sauteed vegetables on a hot sizzler plate and steamed rice*

*Contains meat/ nuts/ wheat/ fish sauce*

**SLOW COOKED PORK BELLY 235.000**

**BA CHỈ HEO NẤU THẢO MỘC**

*Marinated pork belly with five spices, coriander seeds, Robusta seed cooked in different. Served with Northwest spices gravy sauce, vegetables pickles, roasted pine apple, sweet potato cake*

*Contains meat/ nuts/ wheat/ fish sauce*

**BUN CHA HANOI & SPRING ROLL 250.000**

**BÚN CHẢ VỚI NEM TÔM THỊT CUA**

**Origin:** Local specialty

*Char- grilled pork and deep fried sea food spring rolls on a hot sizzler plate. Served with fresh rice vermicelli, herbs and dipping sauce*

*Contains meat, seafood/ fish sauce/ **gluten free***

### CHICKEN/MÓN GÀ

**🍖 GRILLED CHICKEN WITH LEMONGRASS 235.000**

**GÀ NƯỚNG CÂY XẢ**

**Origin:** Local specialty

*Marinated chicken with honey and lemongrass, chili sauce, oyster sauce. Served with pickles and golden rice*

*Contains meat/ wheat/ fish sauce*

*The price is subject to 10% of VAT and 5% of service charge*



 **STIR-FRIED CHICKEN WITH DRIED CHILLIES** **215.000**

**GÀ XÀO ỚT KHÔ**

*Chicken cooked with mixed bell pepper, dried hot chili, onion, ginger, garlic and oyster sauce. Served with steamed rice*

*Contains meat/ wheat*

**ROASTED CHICKEN THIGH** **235.000**

**GÀ QUAY XÍ MUỘI**

*Chicken thigh, lotus seed, mushroom, apricot ginger sauce, served with vegetables pickles and mushroom sticky rice.*

## DUCK/MÓN VỊT

**ROASTED DUCK BREAST** **235.000**

**VỊT QUAY SỐT Ô MAI GỪNG**

*Duck breast, apricot plum ginger sauce. Served with sautéed vegetables and mushroom sticky rice.*

*Contains meat/ fish sauce/ **gluten free***

 **STIR FRIED DUCK WITH BASIL LEAVES** **225.000**

**VỊT XÀO HÚNG QUẾ**

**Origin:** Local specialty

*Cooked with onion, red chili, garlic, capsicums, local basil, peanuts, chili bean sauce. Served with steamed rice*

*Contains meat/ nuts/ wheat*

## FISH & SEAFOOD/ MÓN CÁ & HẢI SẢN

 **HANOI GRILLED FISH** **270.000**

**CHẢ CÁ**

**Origin:** Local specialty

*Marinated Sea bass fillet with shallot, galangal, fermented rice, turmeric, shrimp paste and fish sauce. Served on a hot sizzler plate with fresh rice vermicelli. Herbs, peanuts, fried shallots and dill dipping fish sauce on the side.*


*Contains seafood/ fish sauce/ **gluten free***

**BRAISED NORWEGIAN SALMON** **270.000**

**CÁ HỒI NA-UY RAM TIÊU XANH PHÚ QUỐC**

*Cooked with ginger, onion, red chili, dill, coriander in Green pepper corn sauce. Served with steamed rice*

*Contains seafood/fish sauce/ Wheat*

 **BAKED TIGER PRAWNS** **265.000**

**TÔM Ủ MUỐI**

*Cooked on hot salt in iron clay pot and smoked lemongrass flavor  
Served with coconut curry rice, green sauce*

*Contains shellfish/ **gluten free***

*The price is subject to 10% of VAT and 5% of service charge*



**TIGER PRAWNS IN CURRY****265.000****TÔM SÚ NẤU CÀ RY DỪA**

Marinated tiger prawn with curry powder, coconut milk, garlic, onion, coriander seeds, chili, pumpkin, organic vegetables. Served with steamed coconut rice

Contains shellfish/ *gluten free*

**TOASTED NHA TRANG BABY LOBSTER****650.000****TÔM HÙM NHA TRANG NGŨ VỊ**

Marinated lobster with five spices, shallot, onion, garlic, chili, pepper

Contains shellfish/ *gluten free*

** FRESH BRAISED SEA CRAB****750.000****CUA BIỂN OM TIÊU XANH**

Cooked with onion, red chili, garlic and Phu Quoc green pepper sauce

Contains shellfish/ wheat

**FRESH LOBSTER****3.800.000/KG****TÔM HÙM BƠI**

Please ask served the way to your cooked. Choose your style:

"Sashimi/steamed/ grilled/ soup"

Contains shellfish/ *gluten free*

**VEGETARIAN/ MÓN CHAY****BRAISED AUBERGIN & TOFU****135.000****CÀ TÍM OM ĐẬU MỠ**

**Origin:** Local specialty

Braised aubergine, fried tofu, tomato, shallot, fermented rice, turmeric juice, fried shallot, spring onion and herbs. Served with steamed rice

*Gluten free*

**BEAN CURD IN CURRY****135.000****ĐẬU NHẬT NẤU CÀ RY CỐT DỪA**

**Origin:** Local specialty

Japanese tofu, curry powder, coconut milk, garlic, onion, coriander seeds, chili, pumpkin, green peas, organic vegetables. Served with golden rice

*Gluten free*

**SAUTEED ASPARAGUS WITH MUSHROOM****155.000****MĂNG TÂY VÀ BÔNG CẢI XANH XÀO NẤM ĐÔNG CÔ**

Sauteed asparagus, broccoli, carrot, mixed mushroom, green bean, garlic. Served with steamed rice.

Contains wheat

The price is subject to 10% of VAT and 5% of service charge



**SAUTEED MORNING GLORY WITH GARLIC****115.000****Origin:** Local specialty*Sauteed morning glory with garlic, chili. Topped fried garlic**Rau muống xào tỏi**Contains wheat***RICE/NOODLES/CƠM/PHỞ****TRADITIONAL PHO****155.000****PHỞ BÒ / PHỞ GÀ****Origin:** Local specialty*A bowl of steaming hot Pho broth with rice noodle. Made by slow cooking (24 hours) meat, bones and - fish sauce to extract the favors.**Served with lime, fresh red chili and chili sauce on the side.**Contains meat/ fish sauce/ **gluten free*****STIR-FRIED BEEF VERMICELLI****155.000****BÚN BÒ NAM BỘ****Origin:** South's Vietnamese specialty*Mixed with sautéed sliced beef, fresh rice vermicelli, bean sprouts, onion, cucumber, carrot, chili, peanuts, herbs, and fish dipping sauce.**Served with lime, red chili slices and fried shallots on the side.**Contains meat / nuts/ fish sauce / Wheat***MIXED HANOI CHICKEN NOODLES****155.000****PHỞ TRỘN GÀ KIỂU HÀ NỘI***Mixed warm noodles with grilled chicken, lemon leaves, hot mint, red onion in sweet & sour dressing, peanuts, fried shallot, pickles, coriander. Served with red chilli slices, lemon sliced, hot chili sauce.**Contains/nuts/ fish sauce/ **gluten free*****FRIED RICE WITH VEGETABLES****125.000****CƠM CHIÊN RAU TRỨNG****Origin:** Vietnamese cuisine*Cooked with egg, carrot, tofu, green beans, asparagus, sweet corn, mushrooms, spring onion and coriander. Served with pickles, red chilli slices and soya sauce on the side****Gluten free*****ADDITIONAL:****+30,000****ROASTED PORK AND SHRIMP /SEAFOOD /CHICKEN***Contains seafood/ shellfish/ meat/ **gluten free***

*The price is subject to 10% of VAT and 5% of service charge*



## DESSERT/ TRÁNG MIỆNG

**MANGO STICKY RICE** **115.000**

**XÔI XOÀI**

*Glutinous rice served with fresh mango, coconut milk, coconut shredded, strawberry, peanuts*

*Contains nuts/ **gluten free***

**YOGURT & 'DIEN BIEN' BLACK STICKY RICE** **115.000**

**SỮA CHUA NẾP CẨM ĐIỆN BIÊN**

*Homemade yogurt mix fermented black sticky rice*

*Contains dairy products/ **gluten free***

**MANGO PUDDING** **120.000**

**BÁNH PUDDING XOÀI MỀM KEM DỪA**

*Served with coconut ice cream, meringue, mint, Quang Nam coconut cake*

**TROPICAL FRESH FRUIT & ICE CREAM** **115.000**

**HOA QUẢ NHIỆT ĐỚI VỚI KEM VỊ XẢ**

*Assorted seasonal tropical fresh fruit cubes, lemon grass, ginger ice cream, Mango syrup.*

*The price is subject to 10% of VAT and 5% of service charge*



# WESTERN CUISINE

## STARTERS/ SALAD



### GARDEN SALAD

145.000

*Xa lát rau giòn trong vườn cùng sốt chanh dây*

*Mixed green salads, micro mix sprout, red radish, baby tomatoes, apple, asparagus, passion fruit dressing*

*Gluten free*

### NORWEWAY SALMON SALAD

165.000

#### GỎI CÁ HỒI MUỐI ĂN CÙNG TRỨNG CÁ, HOA NỤ BẠCH

*Marinated Salmon, black caviar, micro mix sprout, red radish, baby tomatoes, orange, asparagus, caper, wasabi mayo, coriander*

*Contains seafood/ gluten free*

### TIGER PRAWN CEVICHE

165.000

#### GỎI TÔM ĂN KÈM MĂNG TÂY CHẦN VỚI TRỨNG CÁ MUỐI

*Poached Asparagus, micro mix sprout, red radish, red onion, baby tomatoes, red caviar, black caviar, wasabi mayo, coriander*

*Contains shellfish / gluten free*

### CHEESE PLATTER

289.000

#### KHAY PHO MAI TỔNG HỢP

*Camembert, ricotta, gouda, parmesan, emmental. Served with raisins, grape fruit, cashew nuts, bread and butter*

*Contains dairy products/ nuts/ wheat*

### COLD CUTS PLATTER

289.000

#### KHAY THỊT NGUỘI KIỂU ĐÌA TRUNG HẢI

*Prosciutto, square ham, pastrami, salami, chorizo. Served with olives, cucumber pickles, tomato cherry, bread and butter, Dijon mustard sauce.*

*Contains dairy products/contains meat/ wheat*

## SOUP

### WILD MUSHROOM FOIE GRAS VELOUTE

175.000

#### SÚP NẤM RỪNG PHỤC VỤ CÙNG GAN NGŨNG PHÁP

*A blend of assorted wild mushroom, onions, leek, celery, garlic and seared Foie gras, garlic bread*

*Contains dairy products /contains meat/gluten free*

### FRENCH LOBSTER BISQUE

165.000

#### SÚP TÔM HÙM KIỂU PHÁP

*Roasted lobster, cognac, onion, carrot, tomato, herbs, garlic, organic vegan*

*Contains dairy products/wheat*



### ROASTED PUMPKIN SOUP

155.000

#### SÚP KEM BÍ ĐỎ VỚI PHO MAI RICOTTA

*A blend of pumpkin, onions, leek, celery, garlic and ricotta cheese, garlic bread*

*Contains dairy products/wheat*

*The price is subject to 10% of VAT and 5% of service charge*



## MAIN COURSE

**GRILLED ANGUS STRIPLOIN STEAK (220g) 550.000**  
**THĂN NGOẠI BÒ ANGUS ĂN KÈM RAU HỮU CƠ, KHOAI NGHIỀN, XỐT NẤM PARIS**

*Served with asparagus, organic vegetables, mashed potato and Paris mushroom sauce*

*Contains meat /dairy product/wheat*

**GRILLED AUSTRALIAN BEEF TENDERLOIN (200g) 550.000**  
**THĂN NỘI BÒ ÚC ĂN CÙNG MĂNG TÂY, KHOAI NGHIỀN THỊT XÔNG KHÓI, XỐT VANG ĐỎ CHI LÊ**

*Served with asparagus, organic vegetables, bacon mashed potato and Chile red wine sauce*

*Contains meat /dairy product/ wheat*

**AUSTRALIAN BEEF TENDERLOIN ROSSINI 650.000**  
**THĂN NỘI BÒ ÚC ĂN CÙNG MĂNG TÂY, KHOAI NGHIỀN DẦU NẤM, XỐT TIÊU 'PHU QUOC'**

*Served with foie gras, asparagus, organic vegetables, Truffle mashed potato and Pepper gravy*

*Contains meat /dairy product/ wheat*

**SEARED DUCK BREAST 295.000**  
**ỨC VỊT ÁP CHẢO ĂN CÙNG BÍ ĐỎ, ĐẬU XANH NGHIỀN, NẤM XÀO, MỨT HÀNH, XỐT THẢO MỘC**

*Served with pumpkin puree, mashed green peas, mushroom, onion caramelize, and Vietnamese spices sauce*

*Contains meat /dairy product/wheat*

**PAN - SEARED NORWEGIAN SALMON FILLET 375.000**  
**CÁ HỒI NA-UY ÁP CHẢO PHỤC VỤ CÙNG NẤM XÀO, MĂNG TÂY, ĐẬU XANH NGHIỀN, XỐT CHANH LEO CÔ ĐẶC**

*Served with sautéed mushroom, asparagus, mashed green peas, pumpkin, and passion fruit jus.*

*Contains seafood /contains dairy product/ onion/ **gluten free***

## PASTA

**SPAGHETTI BOLOGNESE 155.000**  
*Bolognese sauce with minced beef, carrot, onion, tomato, leek, celery, herbs, fresh basil leaves and parmesan cheese*

*Contains meat /wheat/ dairy product*

**SPAGHETTI CARBONARA 155.000**  
*Carbonara sauce with bacon, onion, mushroom, creamy, parsley and parmesan cheese*

*Contains meat/wheat/dairy product*

*The price is subject to 10% of VAT and 5% of service charge*



**SPAGHETTI ARRABBIATA****135.000**

Tomato sauce, cherry tomato, olives, chili flakes, red chili, onion, garlic, basil, green oil and parmesan cheese

Contains wheat/dairy product

**SANDWICH****CLUB SANDWICH****145.000**

Grilled chicken, egg, ham, cheese, lettuce, tomatoes, cucumber, salad and french fries. Served with tomatoes ketchup, mayonnaise sauce.

Contains meat/wheat/ dairy product

**HAM & CHEESE SANDWICH****120.000**

Ham and melted cheese. Served with salad and french fries. Served with tomatoes ketchup, mayonnaise sauce

Contains meat/wheat/ dairy product

**DESSERT****CREAMY CHOCOLATE MOUSSE****145.000**

**SÔ CÔ LA MỀM PHỤC VỤ CÙNG HOA QUẢ NHIỆT ĐỚI,  
NHO KHÔ VÀ BÁNH QUY HẠNH NHÂN BÀO**

Served with tropical fruit, raisin, almond crumbles

Contains wheat/dairy product/nuts

**CHOCOLATE MOUSSE CAKE****165.000**

**BÁNH SÔ CÔ LA BỈ MỀM PHỤC VỤ CÙNG HẠT PHỈ,  
MẮC CA VÀ KEM DÂU**

Served with strawberry, pistachio, macca , strawberry sobert

Contains wheat/dairy product/nuts

**CRÈME BRULEE****120.000**

**KEM CHÁY KIỂU PHÁP PHỤC VỤ CÙNG CHUỐI ĐỐT  
VÀ BÁNH QUY BÀO**

Served with mint, banana flambé and cookies

Contains wheat/ dairy product

**DELIGHT RASBERRY PANACOTTA****145.000**

**BÁNH KEM KIỂU Ý PHỤC VỤ CÙNG KEM DỪA, DÂU TÂY**

Served with strawberry, coconut ice cream, mint

Contains wheat/dairy product/nuts

**HOMEMADE PASSION FRUIT ICE CREAM (1 SCOOPS)****50.000**

**KEM CHANH LEO**

Served with passion honey syrup, crumbles

Contains dairy product/ *gluten free*

**COCONUT/STRAWBERRY SOBERT/****LEMON GRASS , GINGER ICE CREAM****110.000**

**KEM CÁC VỊ**

Served with tropical fruit.

Contains dairy product/ *gluten free*

The price is subject to 10% of VAT and 5% of service charge





# VIETNAMESE SET MENU

VND 520,000 ++

## AMUSE - BOUCHE

*Chef's offer*

## STARTER

### VIETNAMESE SPRING ROLLS 3 WAYS

#### NEM 3 KIỂU

*Pork, fish, prawn, squid, crab meat, egg, wood ear and shitake mushrooms, coriander, vermicelli, herbs and fish dipping sauce*

## SALAD

### POMELO SALAD

#### SALAD BƯỞI HẢI SẢN

*Marinated pomelo mixed with grilled prawn, squid, carrot, cucumber, shallots, rice crackers, chili and peanuts in sweet and sour fish sauce.*

## MAIN COURSE/ MÓN CHÍNH

### PORK 3 WAYS

#### THIT HEO 3 KIỂU

*Marinated pork cooked in three different ways, roasted, char-grilled and pan-fried. Served with pepper sauce, sauteed vegetables on a hot sizzler plate and steamed rice*

OR

### HANOI GRILLED FISH

#### CHẢ CÁ

*Marinated fish with shallot, galangal, fermented rice, turmeric, shrimp paste and fish sauce. Served on a hot sizzler plate with fresh rice vermicelli, herbs, peanuts, fried dry shallot and fish dipping sauce*

## DESSERT/TRÁNG MIỆNG

### TROPICAL FRESH FRUIT & ICE CREAM

#### HOA QUẢ NHIỆT ĐỚI VỚI KEM VỊ XẢ

*Assorted seasonal tropical fresh fruit cubes, lemon grass, ginger ice cream, mango syrup.*

*The price is subject to 10% of VAT and 5% of service charge*



# WESTERN SET MENU

VND 680,000 ++

## APPERTIZER

*Chef's offer*

## STARTER

### NORWEWAY SALMON SALAD

*GỎI CÁ HỒI MUỐI ĂN CÙNG TRỨNG CÁ, HOA NỤ BẠCH*

*Marinated Salmon, black caviar, micro mix sprout, red radish, baby tomatoes, orange, asparagus, caper, wasabi mayo, coriander*

## SOUP

### ROASTED PUMPKIN SOUP WITH PRAWN

*Roasted pumpkin, onion, cream, garlic bread, prawn, herbs*

## MAIN COURSE

### GRILLED AUSTRALIAN BEEF TENDERLOIN

*Served with asparagus, vegetable, mushrooms, mashed potato and Paris mushroom sauce*

OR

### SEARED NORWEGIAN SALMON

*Served with pumpkin puree, sautéed peas, crispy croquet potato, curry sauce*

## DESSERT

### DELIGHT RASBERRY PANACOTTA

*Served with strawberry, coconut ice cream, mint*

*The price is subject to 10% of VAT and 5% of service charge*



# SPECIAL CHEF'S SET MENU

VND 880,000 ++

## APPERTIZER

*Chef's offer*

## STARTER/KHAI VỊ

### TIGER PRAWN CEVICHE

*Poached Asparagus, micro mix sprout, red radish, red onion, baby tomatoes, red caviar, black caviar, wasabi mayo, coriander*

## SOUP / SÚP

### WILD MUSHROOM VELOUTE

*A blend of assorted wild mushroom, onions, leek, celery, garlic and seared Foie gras, garlic bread*

## MAIN COURSE/MÓN CHÍNH

### SUFT & STUFF

### GRILLED AUSTRALIAN BEEF TENDERLOIN

### SEARED NHA TRANG LOBSTER TAIL

*Served with asparagus, organic vegetables, bacon mashed potato and Chile red wine sauce*

## DESSERT/TRÁNG MIỆNG

### CHOCOLATE MOUSSE CAKE

*Served with strawberry, pistachio, meringue, strawberry sobert*

*The price is subject to 10% of VAT and 5% of service charge*



# VEGETARIAN SET MENU

**VND 390,000 ++**

## **AMUSE - BOUCHE**

*Chef's offer*

## **STARTER/KHAI VỊ**

### **DEEP FRIED HUE SPRING ROLLS**

*Mixed vegetables, green peas, tofu and shitake mushroom. Served with soya dipping sauce*

## **SOUP / SÚP**

### **ROASTED PUMPKIN SOUP**

*A blend of pumpkin, onions, leek, celery, garlic and ricotta cheese, garlic bread*

## **MAIN COURSE/MÓN CHÍNH**

### **BEAN CURD IN CURRY**

*Japanese tofu, curry powder, coconut milk, garlic, onion, coriander seeds, chili, pumpkin, green peas, organic vegetables. Served with golden rice*

## **DESSERT/TRÁNG MIỆNG**

### **MANGO PUDDING**

*Served with coconut ice cream, meringue, mint, Quang Nam coconut cake*

*The price is subject to 10% of VAT and 5% of service charge*

