

APPETIZERS, SALADS & SOUP

King Prawn Cocktail, Iceberg Lettuce, Remoulade Dressing, Salmon Eggs



Tomato & Buffalo Mozzarella, Basil Pesto // (*)



Garden Greens, Shaved Vegetables, Organic Quinoa, Hazelnut, Lemon Vinaigrette



Caesar Salad - Romaine Lettuce, Shaved Parmesan, Anchovy Sauce, Crouton Add: Smoked Salmon | Chicken | Prawns

Pomelo & Dried Squid Salad, Grilled Calamari, Cucumber, Pickled Radish, Fish Sauce



Green Papaya Salad, Dried Beef, Lemon Balm, Peanuts



Chili & Lime Baked Island Sweet Potato, Black Beans, Yogurt, Home Made Pickles 🏽 🎉



Fresh and Fried Spring Rolls, Dipping Sauce Phu Quoc Seafood | Pork & Prawn | Woodear Mushroom, Rice Vermicelli

Nem Lui – Pork & Lemon Grass Skewers, Local Herbs, Rice Paper, Dipping Sauce

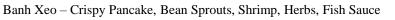
Chicken Broth, Sweet Corn, Asparagus and Mushroom

Roasted Pumpkin Soup, Coconut, Pepitas, Cilantro

Daily Soup

MAIN COURSE

Banh Mi - Baguette, Poached Chicken, Pate, Pickled Vegetables, Phu Quoc Herb Salad





E-fu Noodles, Bok Choy, Braised Mushrooms, Soy Sauce

Wok Fried Flat Rice Noodles, Mixed Seafood, Leek & Cilantro

Garlic Fried Rice

Crab | Chicken | Beef | Vegetable /



Spaghetti, Rigatoni or Conchiglie

Choice of Beef Bolognaise | Mushroom Cream / Arabiatta Sauce



Grilled Skewers - Caramelized Pork, Lime Leaf Marinated Chicken, Tofu & Zucchini

Braised Eggplant & Tofu, Chili, Celery, Steamed Rice





MAIN COURSE

Shrimp and Egg Fried Rice, Green Chili Sauce, Cucumber Salad



Lemongrass & Turmeric Chicken, Fried Garlic, Vietnamese Mint, Bok Choy



Coconut Tempered Prawn Curry, Pilaf Rice

Grilled Prawn, Asparagus, Lemon Herb Butter



Fish n' Chips - Battered White Fish, Tartar Sauce, Lemon

Pan Fried Seabass, Pumpkin, Basil & Tomato Salsa



Grilled Garlic-Herb Marinated Chicken, Pommery Mustard, Green Beans



Wok Fried Black Pepper Beef



Caramelized Cobia Fish, Pineapple, Green Peppercorn, Jasmine Rice



Pho – Beef or Chicken, Rice Noodles, Local Herbs, Sprouts & Condiments

Com Tâm - Vietnamese Broken Rice, Lemongrass Pork Chops, Pickled Vegetables

Bun Cha Hanoi - Grilled Pork Belly, Local Herbs, Rice Noodles, Phu Quoc Fish Sauce

DESSERT

Lotus and Longan, Young Coconut, Jasmine Flower

Che - Soft Rice Cake, Black Sesame, Ginger

Black Sesame and Peanut Cake, Jelly, Salted Peanut Cream

Hue Cendol - Pandan Jellies, Sweetened Coconut Milk, Mung Bean, Creamed Corn

Marou Chocolate Brownie, Vanilla Cream Sauce

Passionfruit Cheesecake, Mixed Berry Compote

Tiramisu, Almond Biscotti

Ice Cream & Sorbet

Fruit Plate









Gluten Free





CHEF'S RECOMMENDATION - 1

APPETIZERS

King Prawn Cocktail
Iceberg Lettuce, Remoulade Dressing, Salmon Eggs

Garden Greens Shaved Vegetables, Organic Quinoa, Hazelnut, Lemon Vinaigrette

Nem Lui Pork & Lemon Grass Skewers, Local Herbs, Rice Paper, Dipping Sauce

SOUP

Chicken Soup Chicken Broth, Sweet Corn, Asparagus and Mushroom

MAIN COURSE

Grilled Skewers
Caramelized Pork, Lime Leaf Marinated Chicken, Tofu & Zucchini

Caramelized Cobia Fish Pineapple, Green Peppercorn

Wok Fried Black Pepper Beef

Crab Garlic Fried Rice

Steamed Broccoli, Lemon, Extra Virgin Olive Oil

DESSERT

Che - Soft Rice Cake, Black Sesame, Ginger

Fruit Plate

CHEF'S RECOMMENDATION - 2

APPETIZERS

Tomato & Buffalo Mozzarella, Basil Pesto

Green Papaya Salad Dried Beef, Lemon Balm, Peanuts

Fresh and Fried Spring Rolls, Dipping Sauce Phu Quoc Seafood | Pork & Prawn | Woodear Mushroom, Rice Vermicelli

SOUP

Soup of The Day

MAIN COURSE

Grilled Prawn, Asparagus, Lemon Herb Butter

Pan Fried Seabass, Pumpkin, Basil & Tomato Salsa

Lemongrass & Turmeric Chicken Fried Garlic, Vietnamese Mint, Bok Choy

> Wok Fried Flat Rice Noodles Mixed Seafood, Leek & Cilantro

Sauteed Mushroom, Garlic, Thyme Butter

DESSERT

Tiramisu, Almond Biscotti

Ice Cream & Sorbet