

## 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 | Wood ear 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
- Banh Xeo – Crispy Pancake, Bean Sprouts, Shrimp, Herbs, Fish Sauce 
- 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 Bolognese | 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 Tám - 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
- Vegetarian  Vegan  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