

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 
- 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


- Kurobuta Ham n' Cheese - Grain Mustard, Pickles
- Wagyu Beef Burger, Cheddar Cheese, Lettuce, Tomato, Onion Jam, Pickles
- Teriyaki Chicken Burger, Pickled Daikon, Kimchi Aioli
- Club Sandwich - Chicken, Bacon, Egg, Tomato, Multigrain Loaf
- Tomato, Buffalo Mozzarella, Olives, Ciabatta 
- Sandwiches & Burger are served with French fries or salad**
- Banh Mi - Baguette, Poached Chicken, Pate, Pickled Vegetables, Phu Quoc Herb Salad
- E-fu Noodles, Bok Choy, Braised Mushrooms, Soy Sauce 
- Spaghetti, Rigatoni or Conchiglie
Choice of Beef Bolognese | Mushroom Cream  | Arabiatta Sauce 

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 
- Bun Quay – Fresh Rice Noodles, Squid, Shrimp & Fish Pate, Kalamansi, Chili Salt
- 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

Caesar Salad with Chicken
Romaine Lettuce, Shaved Parmesan, Anchovy Sauce, Crouton

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

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

SOUP

Chicken Soup
Chicken Broth, Sweet Corn, Asparagus and Mushroom

MAIN COURSE

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

Caramelized Cobia Fish
Pineapple, Green Peppercorn, Jasmine Rice

Club Sandwich
Chicken, Bacon, Egg, Tomato, Multigrain Loaf

Shrimp and Egg Fried Rice
Green Chili Sauce, Cucumber Salad

DESSERT

Lotus and Longan, Sweet Soup
Young Coconut, Jasmine Flower

Fruit Plate

CHEF'S RECOMMENDATION - 2

APPETIZERS

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

King Prawn Cocktail
Iceberg Lettuce, Remoulade Dressing, Salmon Eggs

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

SOUP

Soup of The Day

MAIN COURSE

Grilled Garlic-Herb Marinated Chicken
Pommery Mustard, Green Beans

Pan Fried Seabass, Pumpkin, Basil & Tomato Salsa

Wagyu Beef Burger
Cheddar Cheese, Lettuce, Tomato, Onion Jam, Pickles

Coconut Tempered Prawn Curry
Pilaf Rice

DESSERT

Passionfruit Cheesecake, Mixed Berry Compote

Fruit Plate