

AUTHENTIC VIETNAMESE CUISINE
ALL YOU CAN EAT

MÓN KHAI VỊ | Appetizers

Gỏi ngó sen tôm thịt
Lotus bud and prawn and pork salad

Gỏi xoài vịt quay
Marinated green mango and roasted duck salad

Gỏi tré Huế
Sweet and sour pork with local herb

Gỏi gà xé rau răm
Sweet and sour shredded chicken salad

Gỏi nấm trộn thính
Marinated trio mushroom and local herb salad

Cuốn bò bía Sài Gòn
Fresh spring roll Saigon style

Nem lợn nướng than hoa
Grilled pork paste cake

Bánh mỳ chiên tôm
Deep fried minced shrimp on toast

Chả giò Nam bộ
Southern deep-fried spring roll

Bắp xào tôm khô
Stir fried corn and dried shrimp salsa

Bánh bèo phết mỡ hành
Steamed rice cake with spring onion salsa

Bánh khọt Nam Bộ
Home-made rice cake with shrimp

MÓN NƯỚC | Soup

Súp gà xé nấm hương
Shredded chicken and mushroom soup

Súp nấm ngô kem
Mushroom and corn cream soup

Bánh canh hải sản
Seafood and rice cake soup

Hủ tiếu bò kho
Southern noodle soup

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MÓN CHÍNH | Main Course

TÔM | Prawn

Tôm hấp nước dừa
Steamed prawns with coconut jus

Tôm rang muối ớt
Deep-fried prawns with chilli rock salt

Tôm nướng lụi
Char-grilled prawns

MỰC | Squid

Mực xào hành cần
Stir-fried squid with celery and leek

Mực xào sốt me cay
Pan-seared spicy squid with tamarind sauce

Mực chiên giòn
Deep-fried crispy squid

CÁ ĐIỀU HỒNG | Red Tilapia

Cá điều hồng chiên sốt trứng muối
Stir-fried red tilapia with salted eggs

Cá điều hồng hấp nước tương
Steamed red tilapia with soya sauce

Cá điều hồng nướng sốt ớt
Grilled red tilapia with chilli sauce

NGAO | Clam

Ngao hấp sả ớt
Steamed clams with lemongrass and chilli

Ngao cháy tỏi ớt
Caramelized clams with crispy garlic

Ngao xào mắm me
Stir-fried clams with "mắm" tamarind sauce

THỊT HEO | Pork

Thịt ba chỉ chiên nước mắm
Grilled pork with local herbs

Heo quay da giòn
Deep-fried crispy pork belly

Sườn heo sốt chua ngọt
Sweet and sour pork spare ribs

GÀ | Chicken

Gà rang me
Stir-fried chicken with tamarind sauce

Gà quay sốt nấm
Roasted chicken with mushroom sauce

Gà nướng sả ớt
Grilled chicken with chilli and lemongrass

VND 365 for All Dishes Marked with * | VND 485 for All Dishes

All prices are quoted in thousands of VND
and subject to 5% service charge and 10% Government tax

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RAU & NẤM | Vegetables & Mushrooms

Cà tím om hải sản
Braised eggplant with seafood

Củ quả luộc chấm mắm kho quẹt
Poached vegetables with reduced "mắm" sauce

Rau xào theo mùa
Stir-fried seasonal vegetables

Đậu hũ sốt cà chua
Braised tofu in tomato jus

Nấm kho tiêu
Stewed mushrooms with green peppercorn

Nấm kho đậu hũ nước tương
Stir-fried mushrooms with soya sauce

CƠM & MỠ | Rice & Noodle

Cơm chiên rau củ
Vegetable fried rice

Cơm chiên hải sản
Seafood fried rice

Mỳ xào bò
Stir-fried noodles with beef

Mỳ xào hải sản
Stir-fried seafood noodles

CANH | Broth

Canh chua cá lóc
Hot and sour Mekong fish broth

Canh hẹ nấm rơm
Chive and mushroom broth

Canh rau củ thịt băm
Braised vegetables with minced pork

Canh gà lá giang
Sour chicken and local herb broth

Canh bầu nấu tôm
Prawn and squash broth

MÓN TRÁNG MIỆNG | Dessert

Đĩa trái cây theo mùa
Seasonal fresh fruit platter

Chè đậu trắng với nước cốt dừa
White bean sweet soup

Chè bắp
Southern corn sweet soup

Bánh chuối hấp với nước cốt dừa
Steamed banana and coconut cake

Bánh flan cà phê
Coffee and egg pudding

Bánh da lợn
Steamed rainbow rice cake with coconut milk

Kem chuối sữa dừa
Chilled banana and coconut split

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MÓN NGON | Signature Flavor

HÀU | Oyster

Hàu nướng mỡ hành

Grilled oysters with spring onion salsa

Hàu nướng với sốt trứng muối

Grilled oysters with salted egg sauce

Hàu chiên giòn

Deep fried crispy oyster

CUA BẤY | Soft Shell Crab

Cua báy sốt me

Stir-fried soft shell crab with tamarind sauce

Cua báy chiên tỏi

Deep-fried soft shell crab with crispy garlic

Ghẹ nhồi chiên

Deep fried flower crab meat cake

THỊT BÒ | Beef

Bò nướng ống tre

Grilled beef in bamboo

Bò lúc lắc

Luk-lak stir fried beef with chilli

Bò xào bông thiên lý

Stir fried beef with Tonkin jasmine

VỊT | Duck

Vịt xào húng quế

Wok fried duck with local basil

Vịt quay lá rừng

Roasted duck with local herb

Vịt xào sả ớt

Stir-fried duck with lemongrass and chilli

Lẩu gà lá giang

Hot and sour chicken hot pot

Lẩu hải sản chua cay

Seafood hot pot

Lẩu nấm chay

Assorted mushroom and vegetables hot pot

A LA CARTE MENU

Đĩa hào nướng hai vị Duo of flavors: grilled oysters with salted egg and spring onion salsa	175
Mực 1 nắng chiên sốt nước mắm me Deep fried semi dried squid with “mắm” tamarind sauce	215
Tôm Hùm sốt gạch cua Char-grilled lobster with crab roe sauce	550/100gr
Cua bể rang me Stir-fried crab with spicy tamarind sauce	665
Tôm he hấp trái dừa Jumbo prawns in hotchilli rock salt	555
Cá mú hấp nước tương Steamed grouper with dark soya sauce	795/con
Ghẹ rang muối ớt Wok-fried flower crab with chilli salt	665
Lẩu cá mú chua cay Hot and sour grouper hot pot	895
Lẩu cua bể nước dừa Spicy crab hot pot	765
Dứa đốt rượu với caramen Pineappleflambé served with vanilla ice cream	105
Bánh da lợn Steamed rainbow rice cake with coconut milk	85
Chè sương sa hạt lựu Southern sweet soup	85
Kem chuối sữa dừa Chilled banana and coconut split	85