

BREAKFAST

Available from 6:00 AM to 11:00 AM

SET MENU

01 Continental Breakfast	290	03 Ho Tram Ocean Sunrise Breakfast (P)	350
Baker's Basket Croissant, doughnut, muffin, danish served with orange marmalade and honey		Baby Squid Noodle Soup (P) With baby squid, prawns, minced pork and broth	
Seasonal Fruits Chef's selection of freshly sliced fruits		Seasonal Fruits Chef's selection of freshly sliced fruits	
Selection of Juice Orange, watermelon, pineapple or carrot		Selection of Yogurt Low fat, unsweetened or aloe vera flavor	
Selection of Beverage Coffee - Freshly brewed Tea - Earl Grey, English Breakfast or Jasmine		Selection of Juice Orange, watermelon, pineapple or carrot	
02 American Breakfast (P)	380	Selection of Beverage Vietnamese coffee with or without condensed milk or green tea, your choice of hot or cold	
Two Farm Fresh Eggs Prepared To Your Liking (P) Served with hash browns, baked tomato, sausage and bacon			
Baker's Basket Croissant, doughnut, muffin, danish served with orange marmalade and honey			
Selection of Cereals Cornflakes, Coco Pops, Frosties, Dry Muesli with your choice of fresh milk or soya milk			
Seasonal Fruits Chef's selection of freshly sliced fruits			
Selection of Juice Orange, watermelon, pineapple or carrot			
Selection of Beverage Coffee - Freshly brewed Tea - Earl Grey, English Breakfast or Jasmine			

A LA CARTE

011 Seasonal Fruits	160	015 Old Fashion Fluffy Pancakes	140
Chef's selection of freshly sliced fruits		Pancakes served with maple syrup and whipped cream	
012 Selection of Yogurt (N)	120	016 Baker's Basket	140
Low fat, unsweetened or aloe vera flavor, served with fresh fruits and almond flakes		Croissant, doughnut, muffin, danish served with orange marmalade and honey	
013 Selection of Cereals	120	017 From Our Bakery	120
Cornflakes, Coco Pops, Frosties, Dry Muesli with your choice of fresh milk or soya milk		Choice of fresh baked bread: white toast, brown toast, five-seed bread, sour dough bread, baguette served with butter and jam	
014 Belgian Waffle	140		
Served with strawberry compote, whipped cream and maple syrup			

SPECIALTIES

021 Two Farm Fresh Eggs Prepared To Your Liking (P)	160	025 Baby Squid Noodle Soup (P)	280
Served with baked beans, sautéed mushrooms, sausage and bacon		With baby squid, prawns, minced pork and broth	
022 Three Egg Omelet (P)	180	026 Charcuteries Board (P, N)	350
With your choice of tomato, onion, bell peppers, mushrooms, ham, cheese, served with hash browns, baked tomato, sausage and bacon		Salami, pastrami, honey ham, camembert cheese, emmental cheese and cheddar cheese accompanied with five-seed bread, extra olive oil, mustard, pickles, nuts, dried and fresh grapes	
023 Egg White Omelet	180		
Fluffy egg white omelet served with fresh vegetables, grilled asparagus, baked tomato served with five-seed bread and butter			
024 Beef or Chicken Pho Noodle Soup	280		
Fresh rice noodles, coriander, onion, basil and traditional condiments			

(S) Spicy dish, (P) Pork dish, (N) Nuts dish, (V) Vegetarian dish.

If you have any specific allergies, please inform us when you place your order.

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LUNCH and DINNER

Available from 11:00 AM to 11:00 PM

APPETIZERS

031 Fresh Spring Rolls (P, N) Rice paper wrapped prawns, pork, fresh herbs and lettuce with soya bean dipping sauce	200	036 Garden Green Salad (V) Mixed Dalat greens, cucumbers, tomatoes and vinaigrette dressing	180
032 Fried Spring Rolls (P) Filled with pork, seafood and herbs served with sweet & sour chili fish sauce	210	037 Caesar Salad (P) Crunchy romaine lettuce, sun baked tomatoes tossed in our creamy parmesan dressing topped with croutons, bacon and cheese	220
033 Calamari Crispy breaded calamari served with cocktail sauce and wasabi mayonnaise	210	Add grilled chicken	260
034 Chicken Wings Fried marinated chicken wings with garlic, butter and honey mustard	210	Add grilled tiger prawns	280
035 Beef Salad (N, S) Grilled beef, celery, chili, lemongrass and tamarind fish sauce	240	038 Vegetarian Dried Mountain Jelly Vegetable Salad (V, N) Served with local herbs, peanuts and rice cracker	180
		039 Vegetarian Fresh Spring Rolls (V, N) With dipping peanut sauce	180
		040 Grilled Semi Dried Squid (S) With chili salt, served with local herbs and pickles	350

SOUP

041 Prawn Tom Yum Soup (S) With spicy broth, prawns, straw mushrooms, lemongrass and lime leaves	180	043 Kimchi-Jjigae Soup (P, S) Stewed spicy kimchi, tofu and pork soup served with steamed rice	280
042 Crab Meat and Pumpkin Soup With beaten egg and sesame oil	200		

BURGERS and SANDWICHES

All burgers and sandwiches served with French fries

051 Australian Beef Burger Grilled and topped with melted emmental cheese, lettuce, tomato, onions on a sesame seed bun	320	053 Ham and Cheese Panini (P) From the panini grill, smoked ham, Swiss cheese and pesto mayonnaise	260
052 Grilled Chicken Club (P) A Western classic with chicken breast, bacon, egg, tomato, lettuce on white toast	300		

PASTAS and PIZZA

061 Spaghetti or Penne Pasta With your choice of of beef bolognaise or prawn bisque	280/320	063 Seafood Pizza Prawns, squid, scallops and cheese	400
062 Four Cheese Pizza Mozzarella, cheddar, camembert, parmesan, white sauce	350	064 Meat Lover Pizza (P) Salami, pepperoni, ham, smoked bacon, mozzarella cheese, top on our house made pizza crust	400

NOODLES and RICE

071 Beef or Chicken Pho Noodle Soup Fresh rice noodles, coriander, onion, basil and traditional condiments	280	075 Wok Fried Rice Vermicelli (V) With vegetables, fried tofu, soy sauce and a pinch of curry	200
072 Baby Squid Noodle Soup (P) With baby squid, prawns, minced pork and broth	280	076 Long Son Crab Meat Fried Rice (S) Served with "XO" sauce	280
073 Fresh Noodles with Grilled Pork (P, S, N) Served with lettuce, fresh herbs, fried spring rolls and sweet & sour fish sauce	280	077 Fisherman's Fried Rice With vegetables and garlic, your choice of seafood or salted fish	280
074 Wok Fried Egg Noodles With vegetables, oyster and soy sauce, your choice of beef or seafood	310	078 Fried Rice with Vegetables (V) Fried rice with vegetables & preserved olive vegetables	200
		079 Korean Seafood Noodle Soup (S) Prawns, squid and kimchi in spicy broth	280

MAIN DISHES

081 Australian Beef Ribeye Steak Chargrilled to your specification served with green beans, French fries and cognac peppercorn sauce	940	085 Korean BBQ Pork Belly (P, S) Marinated pork belly served with kimchi, lettuce, perilla leaves and ssamjang sauce	390
082 Beef Luc Lac Wok fried beef with onions, bell peppers served with steamed rice	420	086 Stewed Pork Ribs (P) Slow cooked in coconut juice and fish sauce served with steamed rice	330
083 Roasted Salmon Sautéed grilled vegetables, ponzu ginger butter sauce	560	087 Chili Lemongrass Chicken (S) Marinated and wok fried with garlic and peppers served with steamed rice	320
084 Stewed Catfish (S) With caramelized fish sauce in a clay pot served with steamed rice	330	088 Cobia Fish Hot and Sour Soup With okra, mint stalk, pineapple and tomatoes, served with steamed rice	330

SIDE DISHES

091 Wok-fried Morning Glory with Garlic	150	094 Shoestring Fries	170
092 Steamed Seasonal Vegetables Served with Caramelized Fish Sauce	170	095 Mixed Green Salad	130
093 Steamed Rice	90	096 Wok-fried Sponge Gourd with Mushrooms	150
		097 Kimchi (S)	110

DESSERTS

111 Mango Sticky Rice (N) Fresh mango, steamed glutinous rice, coconut milk and peanuts	140	114 Hazelnut and Chocolate Tart (N) Chocolate mousse, lemon curd, dragon fruit	140
112 Vanilla Crème Caramel With seasonal fruits	120	115 Ice Cream (1 scoop) Vanilla, chocolate and mint chocolate chip	100
113 Lotus Seed Sweet Soup Lotus seeds and coconut jelly served in coconut shell	140	116 Seasonal Fruits Chef's selection of freshly sliced fruits	160

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LATE NIGHT

Available from 11:00 PM to 6:00 AM

APPETIZERS

141 Crab Meat and Pumpkin Soup With beaten egg and sesame oil	200	145 Caesar Salad (P) Crunchy romaine lettuce, sun baked tomatoes tossed in our creamy parmesan dressing topped with croutons, bacon and cheese	220
142 Vegetarian Dried Mountain Jelly Vegetable Salad (V, N) Served with local herbs, peanuts and rice cracker	180	Add Grilled chicken	260
143 Calamari Crispy breaded calamari served with cocktail sauce and wasabi mayonnaise	210	Add Grilled tiger prawns	280
144 Fried Spring Rolls (P) Filled with pork, seafood and herbs served with sweet & sour chili fish sauce	210	146 Grilled Semi Dried Squid (S) With chili salt, served with local herbs and pickles	350

MAIN DISHES

150 Two Farm Fresh Eggs Prepared To Your Liking (P) Served with baked beans, sauteéd mushrooms, sausage and bacon	160	154 Fisherman's Fried Rice With vegetables and garlic, your choice of seafood or salted fish	280
151 Australian Beef Burger Grilled and topped with melted emmental cheese, lettuce, tomato, onions on a sesame seed bun	320	155 Beef or Chicken Pho Noodle Soup Fresh rice noodles, coriander, onion, basil and traditional condiments	280
152 Grilled Chicken Club (P) A Western classic with chicken breast, bacon, egg, tomato, lettuce on white toast	300	156 Four Cheese Pizza Mozzarella, cheddar, camembert, parmesan, white sauce	350
153 Spaghetti or Penne Pasta With your choice of beef bolognese or prawn bisque	280/320	157 Seafood Pizza Prawns, squid, scallops and cheese	400
		158 Meat Lover Pizza (P) Salami, pepperoni, ham, smoked bacon, mozzarella cheese top on our house made pizza crust	400

DESSERTS

160 Seasonal Fruits Chef's selection of freshly sliced fruits	160	162 Ice Cream (1 scoop) Vanilla, chocolate and mint chocolate chip	100
161 Vanilla Crème Caramel With seasonal fruits	120		

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BEVERAGE

Available 24 hours

BEERS

Rooster Blonde (Craft Beer)	110	Saigon Special/ Heineken/ Tiger/ Sapporo	95
Corona	165		

SPIRITS

VODKA		BLENDED WHISKY	
Absolut	1,600	Chivas Regal 12 Years	2,000
Grey Goose	3,000	Dewar's 15	3,100
SINGLE MALT WHISKY		SOJU	
Suntory Kakubin	2,800	Jinro Soju	220
The Macallan Sherry Oak 12 Years	4,700		

WINE BY THE GLASS and THE BOTTLE

CHAMPAGNE		WHITE WINE	
Taittinger, Nocturne Sec, France	5,400	Maison Castel Bordeaux (17.5 cl / 75 cl) Sauvignon Blanc, France	390/1,350
SPARKLING WINE		Concha Y Toro, Casillero del Diablo Reserva Chardonnay, Chile	280/1,350
Pierre Larousse	390	Domaine Laroche Saint Martin Chardonnay, France	3,100
Chardonnay, France, 20cl		RED WINE	
Tommasi, Filodora, Prosecco Glera, Italy	1,500	Maison Castel Bordeaux (17.5 cl / 75 cl) Cabernet Sauvignon, France	390/1,350
		Miguel Torres Andica Gran Reserva Pinot Noir, Chile	310/1,650
		F.Thienpont Chateau Manoir Du Gravoux Merlot-Cabernet Franc, France	1,900

COFFEE and TEA

Americano	100	Hot/ Iced Chocolate	120
Cappuccino	110	English Breakfast Tea	80
Latte	110	Earl Grey Tea	80
Vietnamese Iced Coffee	80	Jasmine Tea	80
Vietnamese Iced Coffee with Condensed Milk	90	Chamomile Tea	80
		Lemon Iced Tea	110

JUICE

Apple	260	Coconut	110
Orange	165	Carrot	140
Watermelon	110		

MILK

Full Cream	70	Soya	70
Low Fat	70		

SMOOTHIES and MILKSHAKE

Mango or Banana	150/130	Coffee Freeze	130
Yogurt, fresh milk, condensed milk with a touch of ice and blended or prepared to your liking		Ice cream, black coffee, fresh milk	
Chocolate Milkshake	140		
Mixture of ice cream, fresh milk and cocoa powder			

BOTTLED WATER

Acqua Panna - Natural Mineral Water		San Pellegrino - Sparkling Natural Mineral Water	
500ml	130	500ml	130
750ml	160	750ml	160
		Vikoda - 330ml	50

SOFT DRINKS

Soda/ Coca Cola/ Coca Cola Light/ Sprite/ Fanta/ Red Bull	90	Schweppes: Tonic/ Ginger Ale	90
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