

BREAKFAST

Available from 6:00 AM to 11:00 AM

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

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

All prices are in ,000 VND, subject to service charge and VAT

SET MENUS

001 CONTINENTAL BREAKFAST	380	003 HEALTHY BREAKFAST	420
Baker’s Basket: Chocolate & Butter Croissant, Doughnut, Muffin, Danish served with your choice of apricot, orange marmalade, strawberry jam, honey and butter		Egg White Omelette Fluffy egg white omelette with fresh herbs, grilled asparagus, baked tomato served with whole wheat toast and butter	
Seasonal Fruit Chef’s selection of freshly sliced fruits		Seasonal Fruit Chef’s selection of freshly sliced fruits	
Selection of Cereals Cornflakes, Coco Pops, Rice Krispies, Frosties, Sugar-free Muesli, served with your choice of hot or cold full cream, low fat or soya milk		Selection of Cereals Cornflakes, Coco Pops, Rice Krispies, Frosties, Sugar-free Muesli, served with your choice of hot or cold full cream, low fat or soya milk	
Selection of Juices Orange, Watermelon, Pineapple or Carrot		Selection of Juices Orange, Watermelon, Pineapple or Carrot	
Selection of Beverage Coffee by the pot: Freshly brewed Tea: Earl Grey, English Breakfast, Jasmine, Chamomile		Selection of Beverage Low fat milk or Banana smoothie with honey and ginger	
002 AMERICAN BREAKFAST	520	004 HO TRAM BREAKFAST	420
Two Farm Fresh Eggs Prepared Your Way (P) Served with hash brown, baked tomato, sausage and bacon		Pho Noodle Soup Traditional Vietnamese "Pho" with beef tenderloin, meatballs and brisket, served with fresh rice noodles, coriander, onion, basils and traditional condiments	
Baker’s Basket: Chocolate and Butter Croissant, Doughnut, Muffin, Danish served with your choice of apricot, orange marmalade, strawberry jam, honey and butter		Dim Sum Basket (P) Prawn Dumpling, BBQ Pork Bun	
Seasonal Fruit Chef’s selection of freshly sliced fruits		Seasonal Fruit Chef’s selection of freshly sliced fruits	
Selection of Cereals Cornflakes, Coco Pops, Rice Krispies, Frosties, Sugar-free Muesli served with your choice of hot or cold full cream, low fat or soya milk		Selection of Beverage Vietnamese coffee with or without condensed milk Hot or Iced green tea	
Selection of Juices Orange, Watermelon, Pineapple or Carrot			
Selection of Beverage Coffee by the pot: Freshly brewed Tea: Earl Grey, English Breakfast, Jasmine, Chamomile			

A LA CARTE

011 Seasonal Fruit	160	018 Egg Custard Buns	140
Chef’s selection of freshly sliced fruits		A basket of our house made salted egg yolk buns	
012 Selection of Yoghurt	150	019 Baker’s Basket	160
Your choice of low fat, unsweetened, aloe vera flavoured or sweeten, served with fresh fruit bowl		Chocolate and Butter Croissant, Doughnut, Muffin, Danish served with your choice of apricot, orange marmalade, strawberry jam, honey and butter	
013 Warm Oats	150	020 French Toast	150
Made with your choice of hot full cream, low fat, or soya milk with honey and topped with toasted almonds		Cinnamon brioche buns, mixed berries, served with whipping cream and maple syrup	
014 Bircher Muesli	150	021 Daily Bread	120
Soaked oats, seeds and fruit served with fresh fruit garnish		Choice of fresh baked: white, dark, five seed bread, sour dough bread, French baguette, served with butter and jam	
015 Selection of Cereals	120	022 Deli Board (P)	280
Cornflakes, Coco Pops, Rice Krispies, Frosties, Sugar-free Muesli, served with your choice of hot or cold full cream, low fat or soya milk		Mortadella, salami, honey baked ham and pastrami, smoked chicken breast, garnished with mustard, gherkins, olives and crisp Banh mi	
016 Old Fashion Waffles	150	023 Cheese Board	280
Fresh from the Iron served with berry compote, whipped cream and maple syrup		Cheddar, Emmental, Camembert and Blue Cheese with crackers, grapes and dried fruits	
017 Pancake Stack	150		
Traditional pancakes served with maple syrup and whipped butter			

SPECIALITIES

031 Two Farm Fresh Eggs (P)	190	035 Pho Noodle Soup	240
Prepared to your liking, served with hash browns, baked tomato, sausage and bacon		Traditional Vietnamese "Pho" with beef tenderloin, meatballs and brisket served with fresh rice noodles, coriander, onion, basils and traditional condiments	
032 Three Egg Omelette (P)	220	036 Seafood or Pork Congee	200
With your choice of tomato, onion, bell peppers, mushrooms, ham, or cheese served with hash browns, baked tomato, sausage and bacon		Choice of seafood or minced pork, served with ginger, spring onions and salted egg	
033 Egg White Omelette	220	037 “Banh Mi” Vietnamese Baguette (P)	240
Fluffy egg white omelette with fresh herbs, grilled asparagus, baked tomato served with whole wheat toast and butter		Vietnamese baguette with grilled pork, pickled vegetables, cilantro and chili mayonnaise	
034 Egg Benedict (P)	250	038 Smoked Salmon	400
House made English muffin, poached eggs with smoked ham finished with Hollandaise sauce		House smoked salmon served with avocado puree, Yuzu mayo, shiso leaves	

ALL DAY DINING
Available from 11:00 AM to 11:00 PM

(S) Spicy dish, (P) Pork dish, (N) Nuts dish.
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APPETIZERS

041 Fresh Spring Rolls (P, N) Rice paper wrapped prawns, pork, fresh herbs and lettuce, served with soya bean dipping sauce	200	048 Caesar Salad Crunchy romaine lettuce, sun-baked tomatoes, tossed in our creamy parmesan dressing, topped with croutons and cheese	200
042 Fried Spring Rolls (P) Filled with pork, seafood and herbs, served with sweet and sour chili fish sauce	200	Grilled Chicken Breast	260
043 Prawn Mousse on Sugar Cane (P) Served with local herbs and traditional fish sauce	220	Grilled Tiger Prawns	290
044 Sun Dried Nha Trang Squid (S) Char grilled marinated squid with green chili paste, served with spicy sweet sauce	330	049 Deli Board (P) Mortadella, salami, honey baked ham and passtrami, smoked chicken breast, garnished with mustard, gherkins, olives and crisp Banh mi	280
045 Palm Heart Salad (P) Mixed with slow braised pork, prawns and tossed in sweet and sour fish sauce	220	050 Cheese Board Cheddar, Emmental, Camembert and blue cheese with crackers, grapes and dried fruits	280
046 Green Papaya Salad (S, N) Tossed in soy chili sauce and topped with sliced Wagyu beef	240	051 Smoked Salmon House smoked salmon, served with avocado puree, Yuzu mayo, shiso leaves	400
047 “Ho Tram” Prawns (S) Marinated and sprinkled with chili salt and chargrilled, served with pepper salt and lime	350		

SOUPS

061 Pumpkin Soup (V) With vegetable broth and a dash of cream	180	064 Seafood or Pork Congee Choice of seafood or minced pork, served with ginger, spring onion and salted egg	200
062 Prawn, Seaweed and Mushroom Soup With beaten egg and sesame oil	200	065 Pho Noodle Soup Traditional Vietnamese "Pho" with beef tenderloin, meatballs and brisket, served with fresh rice noodles, coriander, onion, basil and traditional condiments	240
063 Kimchi-Jjigae Soup (P, S) Stewed spicy kimchi and pork soup, served with steamed rice	260		

BURGERS AND SANDWICHES

All burgers/sandwiches served with French fries

071 Australian Beef Burger Char grilled and topped with melted Emmental cheese, lettuce, tomato and onions on a sesame seed bun	290	074 Tofu and Mushroom Sandwich (V) Crunchy sourdough bread, mushroom, tofu, home made pickles	250
072 Grilled Chicken Club (P) A western classic with bacon, egg, chicken breast, tomato and lettuce on white toast	260	075 “Banh Mi” Vietnamese Baguette (P) Vietnamese Baguette with grilled pork, pickled vegetables, cilantro and chili mayonnaise	240
073 Cuban Sanwich (P) House-made baguette, Swiss cheese, pork, ham, pickles and Dijon mustard	260	076 Italian Sandwich (P) With salami, mortadella, pastrami, lettuce, onions, mayonnaise mustard	260

NOODLES, RICE AND PASTAS

081 Korean Seafood Ramens (S) Korean ramen noodles, prawns, squid, mushroom and vegetables in spicy broth	270	085 Vegetable Fried Rice (V) Wok fried jasmine rice with carrot, peas, corns, green beans and asparagus	200
082 Wonton Noodle Soup (P) Pork and shrimp wonton, char-siew and choy sum	240	086 Hainanese Chicken Poached chicken, fragrant rice and cabbage soup served with soya, ginger and chili sauce	290
083 “Bun Thit Nuong” (P, N) Fresh noodles, grilled pork, lettuce, fresh herbs, fried spring rolls, sweet and sour fish sauce	270	087 Seafood and Salted Fish Fried Rice Wok fried rice with vegetables, prawns, squid and salted fish	300
084 Wok Fried Vermicelli (V) Vegetables, fried tofu, soy sauce and a pinch of curry	200	088 Spaghetti or Linguine Pasta Marinara sauce with prawns Beef bolognaise sauce	300 280

MAIN COURSES

091 Australian Beef Ribeye Steak Char grilled to your specification, served with green beans, fries and shallot sauce	890	095 Samgyupsal Pork BBQ (P, S) Grilled marinated pork belly, lettuce, cabbage and Ssamjang sauce	350
092 Filet Mignon 220gram Australian beef tenderloin, grilled asparagus, mashed potatoes and peppercorn sauce	920	096 Clay Pot Catfish (S) With caramelized fish sauce in a clay pot, served with steamed rice	300
093 Pan Seared Salmon With herbs, mashed potatoes, asparagus and lemon butter sauce	580	097 Stewed Pork Ribs (P, S) Slow cooked in coconut juice and fish sauce, served with steamed rice	320
094 Panko Crusted Chicken Pan fried and served with garlic aioli and arugula, cherry tomatoes salad	340	098 “Pad Thai” Flat Noodles (S, N) Wok fried flat noodles with seafood, chili, peanuts and tamarind sauce	260
		099 Grilled Pork Patties Skewer (P, N) Fried spring rolls, fresh noodles, rice paper, served with lettuce, fresh herbs, star fruit, young banana, peanut sauce	340

SIDE DISHES

101 Dragon Beans with XO Sauce	120	105 Fries	120
102 Steamed Seasonal Vegetables	120	106 Mashed Potatoes	120
103 Grilled Asparagus	120	107 Jasmine Rice	90
104 Sautéed Spinach	120		

DESSERTS

111 Opera Cake Layers of almond sponge cake and chocolate ganache and coffee syrup	160	114 Healthy Sweet Soup With aloe vera, chia and lotus seeds in light syrup	160
112 Cheesecake New York cheesecake with berry compote	160	115 Ice Cream Green Tea, Vanilla or Chocolate (2 scoops)	160
113 Vanilla Cream Caramel Vietnamese coffee syrup and almond cookie	160	116 Seasonal Fruit Chef’s selection of freshly sliced fruits	160

LATE NIGHT MENU
Available from 11:00 PM to 6:00 AM

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APPETIZERS

121 Fresh Spring Rolls (P, N) Rice paper wrapped prawns, pork, fresh herbs and lettuce, served with soya bean dipping sauce	200	124 Green Papaya Salad (S, N) Tossed in soy chili sauce and topped with sliced Wagyu beef	240
122 Kimchi-Jjigae Soup (P, S) Stewed spicy kimchi and pork soup served with steamed rice	260	125 Caesar Salad Crunchy romaine lettuce, sun baked tomatoes tossed in our creamy parmesan dressing topped with croutons and cheese	200
123 Prawn, Seaweed & Mushroom Soup With beaten egg and sesame oil	200	Grilled Chicken Breast	260
		Grilled Tiger Prawns	290

MAIN DISHES

131 Two Farm Fresh Eggs prepared your way (P) Served with hash browns, baked tomato, sausage and bacon	190	135 Australian Beef Ribeye Steak Char grilled to your specification, served with green beans, fries and shallot sauce	890
132 Australian Beef Burger Char grilled and topped with melted Emmental cheese, lettuce, tomato and onions on a sesame seed bun	290	136 Seafood and Salted Fish Fried Rice Wok fried rice with vegetables, prawns, squid and salted fish	300
133 Grilled Chicken Club (P) A western classic with bacon, egg, chicken breast, tomato and lettuce on white toast	260	137 Korean Seafood Ramen (P, S) Korean ramen noodles, prawns, squid, mushroom and vegetables in spicy broth	270
134 Spaghetti or Linguine Pasta Marinara sauce with prawns	300		
Beef bolognaise sauce	280		

DESSERTS

141 Opera Cake Layers of almond sponge cake and chocolate ganache and coffee syrup	160	143 Ice Cream Green Tea, Vanilla or Chocolate (2 scoops)	160
142 Vanilla Cream Caramel Vietnamese coffee syrup and almond cookie	160	144 Seasonal Fruit Chef’s selection of freshly sliced fruits	160

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes

Available all day, every day

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

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ANYTIME PLATE

151 Vegetarian Banh Mi	240
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Vietnamese baguette with crispy fried tofu, vegetarian pâté and pickles

NOURISH BOWL

161 Summer Nourish Bowl (N)	350
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Summer vegetables with chickpeas, avocado, red onion, tahini aioli, house-smoked salmon and toasted pumpkin seeds

BEVERAGE

Available 24 hours

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COFFEE AND TEA

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



JUICE

Apple	260
Orange	165
Watermelon	130
Coconut	110
Carrot	110
Pineapple	110

SMOOTHIES AND MILKSHAKE

Mango or Banana:	140
Yogurt, fresh milk, condensed milk with a touch of ice and blended Or prepared to your liking	
Chocolate Milkshake:	140
Mixture of ice-cream, fresh milk and cocoa powder	

MILK

Full Cream, Low Fat, Soya Milk	60
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BOTTLED WATER

Acqua Panna – Natural Mineral Water	
(500ml)	130
(750ml)	160
San Pellegrino – Sparkling Natural Mineral Water	
(500ml)	130
(750ml)	160

SOFT DRINK

Soda / Coca Cola / Coca Cola Light	80
Sprite / Fanta / Red Bull	
Schweppes Tonic	
Schweppes Ginger Ale	

SOJU

Chamisul Soju – Jinro	220
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BEER/ BIA

Saigon Special / Heineken / Tiger / Sapporo	95
Corona	165

VODKA

Absolut	1,700
Grey Goose	3,100

SINGLE MALT WHISKY

Glenlivet, 12 Years	3,600
The Macallan, Sherry Oak, 12 Years	4,600

BLENDED WHISKY

Johnnie Walker, Black Label	2,100
Chivas Regal, 18 Years	4,700

CHAMPAGNE

Moet Chandon, Imperial, Brut, France	4,300
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SPARKLING

Tommasi, Filodora, Prosecco, Brut, Italy	1,700
Pierre Larrouse, Blanc de Blanc, Brut, France 200ml	380

RED WINE

Le Grand Noir, Grenache, Syrah, Carignan, France	250/1,200
Bodega Argentio, Malbec, Argentinna	280/1,300
Maison Castel, Cabernet Sauvignon, France	380/1,300
Miguel Torres, Andica Gran Reserva, Pinot Noir, Chile	310/1,700
De Bortoli, Woodfired Heathcote, Shiraz, Australia	2,300
Château Haut Rocher, Saint Émilion Grand Cru, France	3,300

WHITE WINE

Cantina Tollo, Pietrame, Pinot Grigio, Italia	220/1,000
Maison Castel, Sauvignon Blanc, France	380/1,300
Concha Y Toro, Casillero del Diablo, Reserva, Chardonnay, Chile	300/1,350
Gunderloch, Fritz, Riesling, Germany	380/1,900
Louis Jadot, Couvent des Jacobin, Chardonnay, France	2,900
Domaine Laroche, Saint Martin, Chablis, France	3,500