

Entrée / Light Dishes

Fresh Summer Rolls

Gỏi Cuốn Tôm
110,000vnd

Fresh rice paper rolls with shrimps, rice vermicelli, cucumber & mint; served with peanut dipping sauce

Spring Rolls (v)

Chả Giò
110,000vnd

Deep-fried crispy rolls wrapped with noodles, carrots, taro; served with Phu Quoc fish sauce

Grilled Chicken Skewers

Gà Xiên Nướng
120,000vnd

Soy glaze, spring onion, julienne cucumber, lime wedge

Crispy Fried Chicken Wings

Cánh Gà Giòn
110,000vnd

Deep-fried chicken wings; served with sweet chilli plum sauce

Lotus Stem Salad with Shrimps

Gỏi Ngót Sen Tôm
160,000vnd

Lotus stems tossed in marinated shrimps, mint, sesame seeds, peanuts; served with Phu Quoc fish sauce

Squid with Garlic, Pepper & Chilli

Mực Chiên Tỏi Ớt
150,000vnd

Crispy fried squid with garlic, fresh peppercorns and chilli; served with lime wedges

Mains Vietnamese Vietnamese

Bánh Mì

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140,000vnd

Vietnamese crusty baguette with grilled chicken, mayonnaise, pickles and salad

Stir Fried Chicken with Basil and Chilli

Gà Xào với Quế và Ớt

170,000vnd

Stir-fried chicken fillet, red bell pepper, French green bean, fresh basil, chillies

Beef Lemongrass Vermicelli Salad

Bún Bò Nướng

190,000vnd

Grilled Australian beef, vermicelli, mint, pickles, crushed peanuts, shallots; served with Phu Quoc fish sauce

Chilli Beef

Bò Saté

220,000vnd

Wok-fried sliced Australian prime beef with home-made chilli paste, garlic, ground peppercorns

Seafood Fried Rice

Cơm Chiên Hải Sản

150,000vnd

Fried rice, eggs, shallots and with fresh seasonal seafood (shrimps, squid, scallops)

Beef Noodle Soup

Phở Bò

180,000vnd

Fresh and hearty, aromatic beef broth, over rice noodles, beef slices; served with bean sprout & herbs

Caramelised Fish Clay-Pot

Cá Kho Tộ

200,000vnd

Locally caught fresh fish, caramelised in clay pot, fish sauce, red shallots

Shaken Beef with Tomato Rice

Bò Lúc Lắc với Cơm Đỏ

250,000vnd

Tender pieces of Australian prime beef, stir-fried with garlic, sesame oil, soya sauce, white onions; served with tomato rice and lime wedges

Mains

International Dishes

Spaghetti Bolognese

Mì Ý với Thịt Bò
190,000vnd

Spaghetti pasta cooked with ground beef, tomato sauce, olive oil and fresh basil

Spanish Tortilla

Trứng Tay Bang Nha
170,000vnd

Spanish potato omelette: fresh eggs, potatoes, onions; served with garden salad and crusty baguette

Penne Pasta with Shrimps

Mì Ý với Tôm
200,000vnd

Penne pasta cooked with tomato sauce, shrimps, olive oil and fresh basil

Margherita Pizza

Pizza chay
240,000vnd

Mozzarella cheese, home-made tomato sauce, olive oil and fresh basil

Vegetables & Sides

Garden Salad

Salad

70,000vnd

Lettuce, fresh tomatoes, cucumber, olive oil
vinaigrette dressing

French Fries

Khoai Tây Chiên

90,000vnd

French fries

Dragon Bean Stir Fry

Đậu Rồng Xào Tỏi

100,000vnd

Dragon bean (or winged bean) stir-fried with garlic
and oyster sauce

Stir Fried Tofu with Greens

Đậu Hũ Rau Cải

120,000vnd

Stir-fried tofu, vegetables, garlic

Mung Bean Vermicelli with Black Fungus

Miến Xào Nấm Mèò Giá Hẹ

150,000vnd

Stir-fry of mung bean noodles, black fungus, julienne
carrots, green leafy vegetables, sesame oil

Claypot Tofu with Straw Mushroom

Đậu Hũ Xốt Nấm

170,000vnd

Tofu caramelised in clay-pot with fresh local straw
mushroom, chilli, red shallots, spring onion

Desserts

Seasonal Fruit Plate

Trái Cay
100,000vnd

Cut plate of seasonal fresh fruit

Ice Cream

Chén Kem
100,000vnd

Premium ice-cream;
choice of vanilla or chocolate
or other flavours based on availability

Banana Spring rolls

Chả Giò Chuối
130,000vnd

Crispy fried banana wrapped in spring roll pastry;
served with vanilla ice cream and drizzled with
chocolate sauce

Crepe with Mango & NZ Ice Cream

Crepe với Xoài Kem
160,000vnd

Thin and delicate crepes served with fresh mango
and premium New Zealand vanilla ice-cream