

# QUINTESSENTIALLY VIETNAMESE



Even with the many outside influences, Vietnamese cuisine has retained a distinctive character through our cooks' creative adaptation and innate skills of refinement. Though a large number of popular Vietnamese dishes translate a touch of foreign accommodation, the centuries and generations of constantly developing these dishes into the perfect blend of flavors to suit the taste, hearts and spirits of our people had shaped the now unique, exquisite and truly delicious Vietnamese cuisine.

Coming from northern mountains through central valleys and down to southern coasts, we all have extraordinary stories to tell. We combined our culinary tales by adding regional variations to the well-known dishes, bringing you a delicious blend of flavors from our hometowns. Mixed with myriad spices and local seasonal produces, it gives our food that extra local touch.

Allow us to narrate you through the diversity of taste and fragrances, and together celebrate gastronomic traditions of our national cuisine, just like the flower patterns above that represent the indigenous designs of the window panels found in ancient houses of each region - north, center and south, respectively.



**EXECUTIVE CHEF LONG & HIS TEAM**

Please inform us should you have any dietary requirement.

# FIRST IMPRESSIONS

Fresh crisp ingredients, spices and aromatic herbs in Vietnamese food recipes lead to colorful dishes that are both satisfying and tasty. Wake up the senses with some of our delicious appetizers.

## BANANA BLOSSOM SALAD

195,000 / 165,000 vegetarian

Highlighted by the hot-tart play of star fruit and chili with crispy green bananas and pineapples, served on banana flower petals with seafood, aromatic herbs and carrots. Served with prawn crackers.

## CRISPY GREEN PAPAYA SALAD

195,000 / 165,000 vegetarian

A bright and zesty combination: young papaya, prawns and squid tossed in sweet and sour sauce with carrots, peanuts, chili and fresh herbs. Served with prawn crackers.

## REFRESHING MANGO SALAD

195,000 / 165,000 vegetarian

Crunchy with lots of texture: thin mango strips combined with seafood, chili, peanuts and herbs in island marinade made of local pepper and fish sauce.

## CHAO TÔM

185,000

Garlicky shrimp paste wrapped around sugar cane, briefly steamed and then barbecued to finish, served with fresh rice noodles and traditional fish sauce.

## BEEF LÁ LOT

185,000

Grilled rolls of beef wrapped in wild betel leaf with herbaceous and slightly peppery aroma, served with rice noodles and lotus pickles.

## PUMPKIN CONSOMMÉ

145,000

Light and flavorful soup with chunks of pumpkin and vegetarian wonton.

## CRAB & ASPARAGUS SOUP

165,000

Variation of egg-drop soup - thick and hearty soup, flavored with quail eggs, green asparagus, coriander and pieces of crab meat.

## PHU QUOC 'CANH CHUA'

185,000

Traditional fishermen soup from the south - a balance between sweet and sour with local cobia fish, tomatoes, okra and bean sprouts, served with steamed Mekong rice.

# VIETNAMESE JOURNEY FOR TWO

Another great way to start your Vietnamese dinner is to experience 5 delicious appetizers, served on a traditional rattan platter with chef's selection of unique regional dishes tailored for two, celebrating authentic Vietnamese classics and street food.

495,000 / platter for two



## KEEP ROLLING

It is a dish that is so famous, almost synonymous with what the world first thinks of when talking about Vietnamese cuisine. Listed at #30 on World's 50 most delicious food by CNN 2018, these rolls are served all year round with regional variations throughout the country.

### FRESH SUMMER ROLLS

The most beloved one: rice paper rolls with steamed pork and shrimp, cucumber slices, freshly made rice vermicelli, served with local herbs and traditional fish sauce.

180,000

### NEM HANOI

The capital's favorite in the Old Quarter: minced pork, carrots, crispy glass noodles, shiitake and wooden mushrooms rolled in crispy rice paper and fried, served with garlic fish sauce.

195,000

### FRESH PHỞ NOODLE ROLLS

The variation of this Northern dish: uncut fresh pho noodles rolled with roast duck, green mango, cucumber, orange, chives and perilla, served with sautéed mushroom jus.

185,000

### ROYAL ROLLS (V)

From the royal kitchens of the ancient capital Hue: fried rice-paper rolls with tofu, taro potato, carrots, mung bean and mushrooms, served with spicy sauce.

165,000

### FRESH VEGGIE ROLLS (V)

A vegetarian delight: rice paper wrapped vegetable rolls with silky tofu, served aromatic herbs and homemade peanut dipping sauce.

135,000

### SAIGON ROLLS

A southerners' ode to their Saigon food alleys: fried wheat-paper rolls with prawns, minced pork, Asian mushrooms, rice vermicelli, taro potato and basil, served with sweet-sour fish sauce.

195,000

# THE GEOGRAPHY OF FLAVORS

In addition to common features shared around the whole country, food in each region carries its own distinctive and unique characteristics. Discover flavors of each region with our tasting platter, each consisting of three small dishes: a salad, a traditional roll and a warm starter with a local flair.

285,000 / regional platter



## CLASSIC NORTH

Northern dishes feature light and balanced flavors that result from subtle combinations of various fragrant and tangy ingredients, such as black pepper and fermented sauces.

Banana blossom salad  
Fried nem Hanoi  
Beef lá lốt

## IMPERIAL CENTER

Central dishes are bold and daring all the while the abundance of spices makes the royal cuisine the spiciest, most flavorful and complex in the country. The region also features an astounding amount of vegetarian food.

Hue salad  
Fried royal rolls  
Mini bánh xèo

## TROPICAL PHU QUOC

Island dishes are heavily influenced by the bountiful harvest of fresh seafood, forest herbs and tropical fruits - it is simple yet deliciously refreshing

Mango salad  
Fresh summer roll  
Prawn taro cake



## LIVELY SOUTH

Southern dishes are exotic and much smoother on the tongue, while the hint of its vibrancy comes from the sweetness of coconuts and the use of aromatic herbs.

Green papaya salad  
Saigon fried rolls  
Chạo tôm

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# ISLAND TREASURES

Celebrate the sophisticated flavors of the Phu Quoc Island waters. Executive Chef Long infuses his own distinctive flair on local seafood and fish to give a unique twist to his signature dishes.

## HALF LOCAL LOBSTER

This crustacean is freshly grilled with a Vietnamese variation of Café de Paris butter mixed with local forest herbs and spices, giving it a fragrant, slightly charred flavor. Served with sweet potato wedges.

950,000

## CHILLI PRAWNS

Tiger prawns sautéed in local chili and sea salt mix, served with vegetable fried rice and Phu Quoc rose myrtle "sim" berry-pepper sauce.

395,000

## STUFFED SQUID

A popular coastal delicacy: stuffed squid with minced pork and wood-ear mushroom slow-cooked in local fish sauce and green pepper. Served with bok choy in oyster sauce and steamed rice.

315,000

## CLAY POT COBIA

Salty-sweet cobia fish caramelized in Phu Quoc style with strips of pork belly, spring onion and local fish sauce, cooked together in a traditional clay pot. Served with steamed Mekong rice.

295,000

## FLAME GRILLED MACKEREL

Grilled Phu Quoc mackerel topped with fresh green mango salad; served with sweet and sour fish sauce and steamed rice.

295,000

## HARBOUR STYLE GROUPER

A waterfront favorite: fillet of local grouper fish steamed with soya sauce, ginger, fresh herbs and scallions. Served with garlic fried rice.

295,000

# PHU QUOC SEAFOOD FOR TWO

## A CELEBRATION OF THE OCEAN BOUNTY

Whole grilled yellowtail scad fish, grilled tiger prawns and squid, local big clams and mussels with spring onion and peanuts, classic mussels in white wine sauce, local scallops in herb butter and soft shell crab tempura. Served with grilled vegetables, tartar sauce and green chili-lime sauce.

1,450,000



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# MAINLAND SPECIALS

Chef Long follows the yin-yang concept to create bold and contrasting dishes built around the five flavors of sweet, sour, salty, bitter and spicy, necessary to balance a healthy body and mind.

## CHEF'S FAMOUS MEAT PLATTER FOR TWO

There is no doubt that this is an ultimate meat lover's heaven: Australian black angus tenderloin, pork loin, lamb rack and chicken breast - all marinated in Vietnamese herb-flavored sauce and sun-dried cherry tomato confit. Served with fried potato wedges, grilled vegetables and green pepper sauce.

1,750,000

## FIVE SPICED BEEF

Charcoal grilled Australian rib eye, rubbed with aromatic five spice mix: star anise, cloves, cinnamon, Sichuan pepper and fennel seeds that enhance the Vietnamese accent of the meat.

Served with garlic fried rice.

345,000

## KAFFIR LIME CHICKEN

In a border spillover, kaffir lime leaves make this roasted chicken leg from An Giang Province (southern region near Cambodia) a gastronome's delight. Served over charcoal pot with mushroom sauce and salted egg fried rice.

305,000

## SHAKING BEEF

Named after the shaking motion of wok-frying: cubes of Australian rib eye with capsicum cooked in green pepper sauce and traditional spices. Served in a traditional bamboo stem with taro wedges.

345,000

## CASHEW CHICKEN

Chicken stir fried with cashew nuts, baby corn, shiitake and button mushroom in a homemade gravy. Served in a traditional bamboo stem with grilled sticky rice with mung bean in a banana leaf.

315,000

## CARAMELIZED PORK RIBS

Vietnamese caramelized pork ribs with egg slowly braised in clay pot until dark amber color with fish sauce, giving depth and saltiness against the brown sugar. Served with steamed Mekong rice, steamed vegetables and homemade pickles.

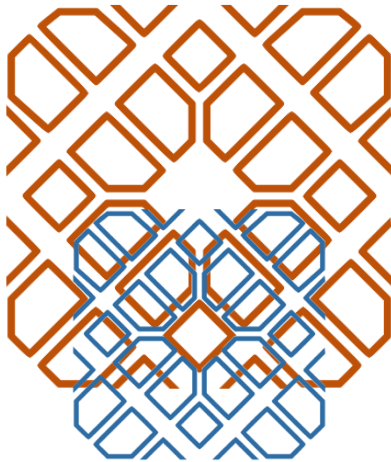
315,000

## PHO SALINDA

Most comforting noodle soup for all Vietnamese, consisting of flat rice noodles in a flavorful broth with a touch of anise, cinnamon, fennel and cloves; and your choice of chicken or beef, served with condiments on the side.

265,000

# TRIBUTE TO EARTH



Vietnamese vegetarian cuisine is defined by its rustic charm and natural simplicity. Vegetarianism is a means of cleansing not only the body, but also the spirit and mind. It is a way of asking the gods for forgiveness, guidance and strength. By comprehending the intrinsic value of Buddhist ethics, Chef Long takes a unique approach to vegetarian dishes, usually served on the first and full moon days of the month.

## SILKY TOFU

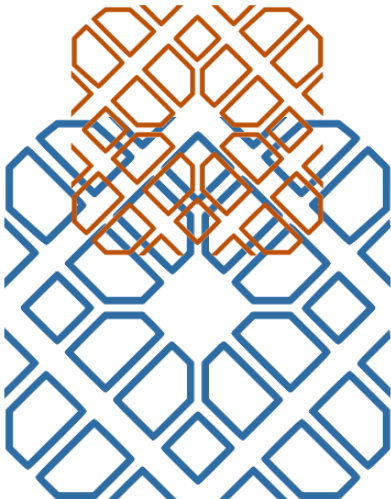
Soft and smooth young tofu is braised with mushroom, carrot, French green beans, vegetarian fermented dipping sauce and served with steamed rice.

205,000

## BÁNH XÈO

This bright yellow “sizzling” savory crêpe is made of rice flour and fried until crispy, with tofu, bean sprouts and mung bean, served with vegetarian dipping sauce and fresh herbs.

195,000



## WOK NOODLES

Flat rice noodles stir fried with seasonal vegetables and tofu, served with soya sauce.

185,000

## VIETNAMESE FLOWER STIR-FRY (seasonal)

Tonkin jasmine flowers, steamed and then lightly stir fried with garlic, served with brown rice and lotus seeds.

215,000



# FINAL TOUCHES

Vietnamese sweets are not only a refreshing treat on a balmy day, but an adventure in texture and flavor. From puddings to pastries, here are chef Long's sweet snacks you must taste to keep you cool during island holidays.

## CHÈ KHÚC BẠCH

This tempting, cooling dish of Vietnamese dessert world has been the locals' favorite for decades - a fresh fruit soup "khúc bạch" made of creamy jelly cubes, almonds and longan, leaving a mixed yet balanced flavors melting on your tongue. Served with coconut ice cream on the side.

165,000

## MAROU CHOCOLATE TART

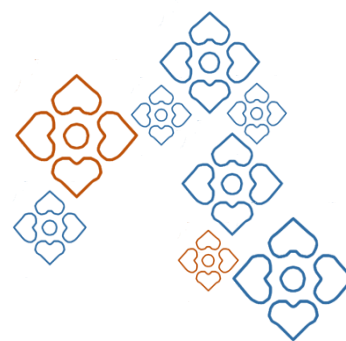
This dark chocolate tart is made with 'Marou', the most famous luxury chocolatier in Vietnam. Topped with caramel sauce and served with white chocolate 'sea shell' with strawberries and passionfruit filling, this decadent dessert is an ultimate indulgence for chocolate connoisseurs.

180,000

## CHUOI CHIÊN

Light banana fritters makes for a delicious tea time treat. It is complimented by chilled sago pudding – a much loved Vietnamese dessert, where the tart passionfruit puree perks up creamy flavor of chewy tapioca pearls and served with raw honey ice cream

145,000



## BÁNH FLAN

Deliciously silky and soft, covered with a layer of sugary caramel, the Vietnamese variation of French crème caramel is a timeless, classic dessert. Served chilled with a coffee sauce and a Vietnamese coffee ice-cream on the side.

165,000

## KEM CHUOI

A sweet and savory ice bar made of pressed bananas and coconut milk with coconut flakes and lightly roasted peanuts. It was sold near the school gates, where students would enjoy this treat on a hot day. Served with sesame coated fried cake.

165,000

# TWG TEA

TWG Tea was established in Singapore and celebrates the year 1837 when the island became a trading post for teas and fine products. TWG Tea understands the evolving tastes of the modern tea drinkers and its luxury collection – the largest in the world – numbers well over 800 special varieties from the most renowned tea estates around the planet.

## EXCLUSIVE BLUE TEA 125,000

**secret of vietnam** a blend of blue and green teas from Vietnam with an intoxicating aroma of wild orchids

## GREEN TEA 95,000

**jasmine monkey king** a mellow and relaxing aroma with a touch of floral sweetness

**sakura! sakura! tea** kyoto's cherry blossoms and green tea yield a most aromatic and elegant fragrance

**silver moon tea** a blend of green teas with a grand berry and vanilla bouquet with just a hint of spice

**morrocan mint tea** a mild green tea is perfectly blended with suave and strong sahara mint

## BLACK TEA 95,000

**singapore breakfast tea** a blend of green and black tea, vanilla and spices, with a sweet and lingering aftertaste

**earl grey gentleman** a rich and robust ceylon with citrus aroma and refreshing aftertaste  
**fruit mountain tea** a warm and refreshing with fresh flowers and a honeyed aftertaste of exotic sweetness

## HERBAL TEA 95,000

**chamomile** soft and soothing, theine-free chamomile flowers boast a rich honey aroma

## CIVET “CHỒN” COFFEE

The civet's unique ability to select only perfectly ripe coffee fruit to feed upon helps to ensure a consistent high quality of coffee beans, resulting in high aroma, smooth taste and low acidity. It has a pleasant sweetness that reveals hints of chocolate and a subtle caramel taste - very full in the cup... The rarity, the premium taste and the uncommon production methods define the value of civet coffee – the most expensive coffee in the world.

Hot, iced or with condensed milk, enjoy your slow-drip civet Robusta coffee with a Vietnamese style coffee filter. 275,000 / cup

## HOT BEVERAGES

latté, cappuccino, café au lait, double espresso, mocha, hot chocolate	65,000
americano, espresso, espresso macchiato, ristretto, cà phê việt nam	55,000
homemade infusions: ginger or lemongrass with honey	45,000

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