

trải nghiệm ẩm thực  
.....  
experience  
the**cuisine**

# SÚP . SOUPS

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**Súp Củ Năng Thịt Cua . Crab Soup** 80

chicken broth . crab meat . water chestnut . carrot .  
lotus seed . asparagus

**Súp Bông Súng Tôm Chua Cay . Hot & Sour Soup** 60

tiger prawn . water lily . long coriander . tofu . lime leaf .  
lemongrass . galangal

**Súp Gà Trong Trái Bí Đỏ . Chicken Soup**  60

chicken broth . mushroom . lemongrass . galangal . chilli . long  
coriander

**Súp Gà Ấc . Silkie Chicken Soup** 70

chicken broth . mushroom . lotus seed . carrot . water chestnut .  
shredded chicken . wolfberry . jujube

**Bánh Cuốn Nước Lèo . Trio Roll Soup**  70

fish broth . steamed rice rolls with cochinchin fruit/  
minced pork with lotus seed/ spinach

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# GỎI . SALADS

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## Gỏi Cá Indochine . Fish Salad "Indochine Style"

onion . chilli . lime . herbs . lettuce . rice paper . cucumber . pineapple . starfruit . peanut fish sauce

Cá Lăng . Hemibagrus

235

Cá Lóc . Snakehead Fish

170

## Gỏi Xoài Cá Trê . Mango & Catfish

110

Vietnamese green mango . deep-fried catfish .  
herbs . ginger/lime/fish sauce

## Gỏi Bưởi Tôm Nôn . Pomelo & Prawn

145

pomelo . prawn . onion . laksa leaf

## Gỏi Ngó Sen Tôm Thịt . Lotus Stem Salad

110

steamed prawns . pork . carrot . laksa leaf . peanut .  
sweet & sour fish sauce

## Gỏi Mít Non Tôm Thịt . Jackfruit & Prawn/ Pork

110

fresh young jackfruit . shrimp . pork . laksa leaf .  
onion . chilli . peanut . shrimp cracker

## Gỏi Đu Đủ Mực Nướng . Papaya & Squid

135

grilled squid . cherry tomato . green chilli . carrot . Vietnamese basil .  
laksa leaf . peanut . salted field crab . sweet & sour sauce

## Gỏi Gà Hoa Chuối . Banana Blossom & Chicken

110

banana blossom . shredded steamed chicken .  
onion . laksa leaf . chilli salt

## Gỏi Bò Bóp Thấu . Tropical Fruits & Beef

165

sautéed beef . onion . starfruit . green banana .  
herbs . chilli . small leek . lime fish sauce

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# KHAI VỊ

## APPETIZERS

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<b>Ngũ Hành Khai Vị Chiên . Five Elements Appetizer</b> 	125
crunchy pastry . peanut . lime . dried shrimps . roasted coconut . chilli . ginger . shallot . unique sauce	
<b>Tôm Chiên Cốm Xanh . Prawn &amp; Young Rice</b>	195
deep fried prawns . young sticky rice . green chilli . coriander . lime leaf . dried shrimp . fish sauce	
<b>Tôm Sú . Tiger Prawn</b>	
<b>Hấp Nước Dừa</b> . steamed in coconut fruit . green chilli salt & pepper dip	235
<b>Hấp Bia</b> . steamed in Saigon beer . green chilli salt & pepper dip	250
<b>Rang Muối</b> . salt roasted . onion . chilli . five-spice . garlic	195
<b>Nướng</b> . grilled . coriander . long coriander . chilli . shallot . sweet & sour sauce 	195
<b>Cổ Hũ Dừa Chiên Giòn &amp; Tôm . Coconut Heart &amp; Shrimp</b> 	115
crunchy coconut heart . shallot . green chilli . coriander . sun-dried shrimp . sweet & sour sauce	
<b>Gỏi Cuốn Cá Lãng . Fish Rolls</b>	135
hemibagrus . dill . green onion . turmeric . fermented rice . rice paper	
<b>Cua Lột . Soft Shell Crab</b>	
<b>Rang Me</b> . fried in tamarind . onion . garlic . spring onion . ginger	375
<b>Rang Muối</b> . stir fried . garlic . onion . chilli . ginger . spring onion	375

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# KHAI VỊ

## APPETIZERS

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<b>Cua Biển . Crab</b>	
<b>Rang Me</b> . fried in tamarind . onion . garlic . spring onion . ginger	595
<b>Rang Muối</b> . stir fried . garlic . onion . chilli . ginger . spring onion	595
<b>Mực Một Nắng Nướng Sa Tế . Sundried Calamari</b>	465
marinated . grilled . chilli oil . garlic . pickle	
<b>Hến Xào Sả Ớt Xúc Bánh Đa . Baby Clam</b>	110
stir fried . chilli . lemongrass . laksa leaf . peanuts . sesame rice cracker	
<b>Chả Giò Hến . Baby Clam Fried Rolls</b> 	99
deep-fried spring roll . baby clam . coconut rice . shallot . pork . garlic fish sauce	
<b>Cánh Gà Chiên Nước Mắm . Chicken Wing</b> 	195
crispy chicken wings . sticky rice . fish sauce . pandan leaf	
<b>Chả Giò Đậu Hủ Kỵ Nhân Tôm . Tofu Skin &amp; Shrimp Rolls</b>	175
deep fried . shrimp paste . pork . carrot . taro . lettuce . herbs . fish sauce	
<b>Sụn Gà Rang Muối . Chicken Cartilage</b>	125
salt-roasted chicken cartilage . lemongrass . garlic . chilli . spring onion	

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# MÓN CHÍNH

# MAIN COURSES

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## HẢI SẢN . SEA

<b>Tôm Sú Kho Tộ . Tiger Prawn</b>	185
braised tiger prawn . chilli . green onion . fish sauce . in stone pot	
<b>Tôm Nôn Kho Quẹt &amp; Rau . Shrimp &amp; Vegetables</b>	220
braised . shrimp tails . fish caramel . steamed vegetables	
<b>Cá Chẻm Chiên Giòn Sốt Mắm Chua Cay . Barramundi</b> 	275
fried barramundi fillet . fish sauce . chilli . sweet & sour fish sauce	
<b>Cá Chẻm Chung Tương . Seabass &amp; Soy Bean Sauce</b>	340
steamed ginger . onion . tomato . garlic . chilli . spring onion . mushroom . vermicelli	
<b>Cá Lăng Kho Tộ . Hemibagrus</b>	150
braised hemibagrus . chilli . spring onion . fish sauce . in stone pot	
<b>Cá Lăng Hấp Xi Dầu . Hemibagrus &amp; Soy Sauce</b>	170
steamed . ginger . spring onion . carrot . coriander . Chinese mushroom	
<b>Cá Bông Lau Kho Tộ . Pangasius Catfish</b>	165
braised pangasius catfish . chilli . pepper . spring onion . fish sauce caramel	
<b>Lươn Cuộn Sốt Chanh Dây . Eel &amp; Passion Fruit</b> 	295
boneless eel . purple rice wine . minced pork . shallot . passion fruit . fish sauce	
<b>Lươn Xào Lăn . Eel</b>	235
sautéed . coconut milk . mushroom . onion . garlic . chilli . peanut . vermicelli . rice paddy herbs	

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# MÓN CHÍNH

## MAIN COURSES

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### THỊT & GIA CẦM . MEAT & POUNTRY

<b>Bò Cuộn Lê Nướng Ống Tre . Beef &amp; Rice Cake</b> 	275
grilled beef . cinnamon . pear . lettuce . herbs . fish sauce	
<b>Bò Xào Hạt Điều . Beef &amp; Cashew Nuts</b>	245
wok fried beef cubes . onion . bell pepper . oyster sauce	
<b>Thịt Nướng Bánh Hỏi . Pork</b>	145
grilled Asian honey garlic pork . fine rice vermicelli . lettuce . herbs . sweet & sour fish sauce	
<b>Sườn Heo Nướng Truyền Thống . Pork Rib</b>	175
grilled . honey . spring onion oil . pickled veggies . coriander powder . pepper . sesame seed	
<b>Sườn Non Ram Mặn . Pork Ribs</b>	170
braised . spring onion . chilli . fish caramel sauce . in stone pot	
<b>Ba Rọi Kho Tộ . Pork Belly</b>	155
braised . spring onion . chilli . fish caramel sauce . in stone pot	
<b>Ba Rọi Nướng Mật Ong . Pork Belly</b>	175
grilled . honey . steamed sticky rice . purple cabbage	
<b>Gà Nướng Lá Chanh . Lime Leaf Chicken</b>	175
grilled chicken . lime leaf . salt . pepper . fine rice vermicelli . lettuce . herbs . sweet & sour fish sauce	
<b>Gà Cơm Rượu Kho Tộ . Chicken Thigh</b> 	195
braised . purple rice wine . garlic . shallot . in stone pot	
<b>Lườn Vịt Sốt Cam . Duck Breast</b>	295
grilled fillet . orange sauce . taro	

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# CƠM & MỠ

## RICE & NOODLE

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<b>Cơm Chiên Hải Sản Cam</b> . Seafood Rice & Orange 	170
fried rice . shrimp . squid . egg . shallot . spring onion . orange	
<b>Cơm Chiên Gà Xé Tay Cầm</b> . Rice & Chicken	90
fried rice . egg . shredded chicken . sesame oil . ginger . mushroom	
<b>Cơm Nướng Lá Dứa</b> . Grilled Pandan Rice 	35
steamed with coconut milk . spring onion . grilled with pandan leaf	
<b>Miến Xào Cua</b> . Vermicelli & Crab	135
vermicelli . crab meat . carrot . onion . bell pepper . oyster sauce	
<b>Mì Xào Hải Sản</b> . Seafood Noodles	195
sautéed egg noodles . seafood . bok choy . carrot . cauliflower . oyster sauce	
<b>Mì Xào Gà</b> . Noodle & Chicken	155
sautéed egg noodles . chicken . bok choy . cauliflower . carrot . oyster sauce	

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# CANH

# VIETNAMESE BROTH

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<b>Canh Chua Cá . Mekong Delta Sweet &amp; Sour Broth</b>	185
Mekong fish . okra . Indian taro . long coriander . rice paddy herbs . pineapple . tomato . bean sprouts	
<b>Canh Cá Thác Lác Cuộn Cải Xanh . Featherback Fish Broth</b>	110
featherback fish . mustard greens . ginger	
<b>Canh Nghêu Thì Là . Clam Broth</b>	170
star fruit . tofu . rice . dill . spring onion . tomato . fermented rice	
<b>Canh Nấm Hương . Shitake &amp; Pork Broth</b>	145
shitake . minced pork . carrot . spring onion	





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# RAU VEGETABLES

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<b>Mướp Hương Nướng Mỡ Hành Sốt Thịt Bằm . Grilled Luffa</b> 	80
luffa . green onion . oil . minced pork . chilli . garlic . sweet & sour sauce	
<b>Bông Cải Xanh Xào Nấm Rơm . Broccoli &amp; Mushroom</b>	80
wok fried broccoli . garlic . ball mushroom . carrot . oyster sauce	
<b>Rau Dền Sốt Thịt Bằm . Red Spinach</b> 	80
wok fried . garlic . minced pork . oyster sauce	
<b>Rau Xào Thập Cẩm . Mixed Vegetables</b>	70
wok fried bok choy . broccoli . cauliflower . carrot . cabbage . oyster sauce	
<b>Đậu Hũ Sốt Hải Sản . Tofu</b>	125
steamed bok choy . Chinese mushroom . carrot . XO sauce	
<b>Rau Muống Xào Tỏi . Morning Glory</b>	55
wok-fried morning glory with garlic	
<b>Bó Xôi Xào Tỏi . Spinach</b>	55
wok fried spinach with garlic	
<b>Bông Bí Xào Tỏi . Pumpkin Flower</b>	90
wok-fried pumpkin flower with garlic	






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# TRÁNG MIỆNG DESSERTS

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<b>Chè Ổi . Guava Sweet Soup</b>	50
longan jelly . guava jam . snow mushroom . coconut syrup	
<b>Chè Trôi Nhân Đậu Xanh &amp; Hạt Sen . Sticky Rice Pearls</b>	90
sticky rice pearl . coconut jam . lotus seed . mung beans . syrup . ginger . coconut milk . served warm	
<b>Chè Sương Sa Hạt Lựu . Water Chestnut</b> 	70
water chestnut . fresh coconut juice jelly . coconut milk . sago pandan . Adzuki bean	
<b>Bánh Flan Sốt Cà Phê Cốt Dừa . Coconut Cream Caramel</b>	70
egg . fresh cream . milk . vanilla . coffee . coconut milk	
<b>Rau Câu Dừa Sốt Đường Thốt Nốt . Coconut Jelly</b>	50
coconut juice jelly . palm coconut caramel . coconut jam	
<b>Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup</b>	70
rambutan sweet soup flavoured with pandan leaf	
<b>Kem Đốt Ba Loại: Trà Xanh, Chanh Leo &amp; Gừng . Crème Brûlées</b> 	125
trio of crème brûlées: green tea, passion fruit and ginger	
<b>Chuối Đốt Rượu &amp; Kem Dừa . Banana Flambé</b> 	99
cognac . passion fruit orange caramel . coconut ice cream	
<b>Chuối Xào Dừa . Banana</b>	50
steamed banana . coconut milk . sago seeds	
<b>Trái Cây Nhiệt Đới . Tropical Fruit</b>	120
assorted tropical fruits platter	

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