

DINNER MENU

VIETNAMESE FAMILY STYLE I

Sup Tom Thit Ghe Nau Nam

Prawn & crab ball soup with mushroom

Goi Be Tuong Gung

Veal salad with star fruit, ginger, black soy bean

Cari Tom

Vietnamese prawn curry, coconut crème, herbs

Bo Nuong Ong Tre

Grilled beef tenderloin in bamboo tube, fried glutinous rice ball, soy lemongrass sauce

Cai Thia Xao

Stir fried bokchoy with chili, ginger

Steamed jasmine rice or garlic rice

Che trai cay (N)

Sago, fresh coconut milk, tropical fruit

Vietnamese coffee OR Green tea

1,300,000 per person

For Hideaway programme, please choose one starter, one main course and one dessert per person or daily Vietnamese set menu

A surcharge of 1,000,000 VND is applied on Whole Lobster

N = Contain nut; V = Vegetarian; RV = Raw Vegan; G = Gluten Free

Prices expressed in thousands of Vietnamese Dong and are subject to 16.6 % government tax and service charge

DINNER MENU

VIETNAMESE FAMILY STYLE II

Hot and sour fish soup

Goi Ga Hoa Chuoi

Banana blossom salad with chicken

Tom Su Sot Gach Cua

Fried king prawn with crab fat sauce

Ca Kho To

Market fish fillet cooked in clay pot

Rau Muong Xao Toi

Stir fried water spinach with garlic, fish sauce

Steamed jasmine rice or garlic rice

Tropical fruit platter

Vietnamese coffee OR Green tea

1,300,000 per person

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DINNER MENU

VIETNAMESE FAMILY STYLE III

Sup hai san rong bien
Seafood soup with seaweed

Goi Bui Cua Lot
Pomelo salad with soft shelled crab, fish sauce dressing

Bo Xao Tieu Xanh
Stir fry beef with green peppercorn

Ga Nuong
Char-grilled spring chicken with honey & lime

Dau Hu Hap Gung
Steamed tofu ginger, fermented soy bean, star fruit sauce

Steamed jasmine rice or garlic rice

Coconut crème brûlée

Vietnamese coffee OR Green tea

1,300,000 per person

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DINNER MENU

VIETNAMESE

Soup, Congee & Broth

VND'000

Sup Tom Thit Cua Nau Nam Prawn & crab ball soup with mushroom	370
Sup Hai San Rong Bien Seafood soup with seaweed	370
Chao Hao Hat Sen Oyster with lotus seed soup	370
Canh Cai Xoong Nau Bo Minced beef with watercress broth	350
Chao Vietnamese congee: seafood, chicken or beef	350

Entrée

Muc Rang Muoi Tieu Salt & pepper stir-fried squid	450
Hao Nuong Mo Hanh (N) Local style baked half dozen Nha Trang oyster with scallion, peanut, chili	450
Com Chay Mo Hanh, Ngheu Kho Tieu Crispy rice cracker, pepper clam, scallion sauce	450
Goi Xoai Tom Green mango salad with shrimp	450
Goi Ngo Sen Tom Thit Lotus stem salad with shrimp and pork	450
Goi Buoai Cua Lot Pomelo salad with soft-shelled crab, fish sauce dressing	450
Xa Lach Gao Lut Voi Ga Nuong Brown rice salad with grilled vegetable, char-grilled chicken breast	450
Goi Be Tuong Gung Veal salad with star fruit, ginger, black soy bean	600
Goi Cuon Tom Fresh rice paper rolls with shrimp, pork, herbs, noodle and dipping sauce	250
Cha Gio Hai San Crispy seafood spring roll	270
Muc Hap Nuoc Dua, Sot Khe Steamed squid in coconut water, ginger, star fruit sauce	450

DINNER MENU

VIETNAMESE

<i>Main</i>	VND'000
Ca Chien Sot Tuong Den Fried market fish with fermented black bean	600
Ga Xao Sa Ot (N) Stir-fried chicken with lemongrass, chili, herbs	600
Cari Tom Vietnamese prawn curry, coconut crème, herbs	600
So Diep Xao Bap Non Stir-fried scallop meat with baby corn	600
Tom Su Sot Gach Cua Fried king prawn with crab fat sauce	550
Suon Non Nuong Char-grilled pork ribs with tamarind sauce, Vietnamese coleslaw	500
Bo Nuong Ong Tre (G) (N) Grilled Australian beef tenderloin in bamboo tube, fried glutinous rice ball, Soy lemongrass sauce	800
Bo Xao Tieu Xanh Stir-fried beef with green peppercorn	800
Ca Tim Nhoi Thit Dut Lo Baked eggplant with minced pork, mushroom, shallot, chili fish sauce	450
Ga Nuong Char-grilled spring chicken with honey & lime	700
Ca Kho To hoac Bo Kho To Market fish fillet OR Australian beef tenderloin cooked in clay pot with caramelized fish sauce, chili and spring onion	600/800
<i>Side orders</i>	
Ca Nuong Mo Hanh Smoked eggplant, spring onion sauce	200
Rau Muong Xao Toi Stir-fried water spinach with garlic, fish sauce	200
Cai Thia Xao Dau Hao, Nam Dong Co Wok fried bok choy with shiitake mushroom, oyster sauce	200
Rau Cu Xao Mixed vegetables, garlic, chili, oyster sauce	200
Dau Hu Hap Tuong Gung Steamed tofu with black bean, ginger	200

DINNER MENU

WESTERN

<i>Entrée</i>	VND'000
Green tea cured salmon Soft-boiled quail eggs, watercress salad, honey mustard dressing	450
Spinach and asparagus soup, lemon oil (V)	300
Mediterranean couscous salad (V) Roasted vegetables, citrus fruits, nuts and seeds, sweet lemon dressing	400
Black Angus beef carpaccio Rocket, parmesan, black truffle	550
Char-grilled calamari Capers, raisins, pine nuts, parsley, watercress and lemon dressing	400

PASTA AND RISOTTO

(Gluten free pasta is available)

Spinach and ricotta ravioli (V) Rolled in salsa di pomodoro, shaved aged parmesan	<i>Entrée 220/Main 450</i>
Lobster tortellini with shellfish sauce	<i>Entrée 250/Main 500</i>
Crab Linguine White wine, chili, garlic and parsley	530

MEAT AND POULTRY FROM THE GRILL

USA Black Angus beef tenderloin (200gr)	950
Margaret river Black Angus sirloin steak (250gr)	950
Lemon and thyme spring chicken	700
New Zealand rack of lamb	1,000

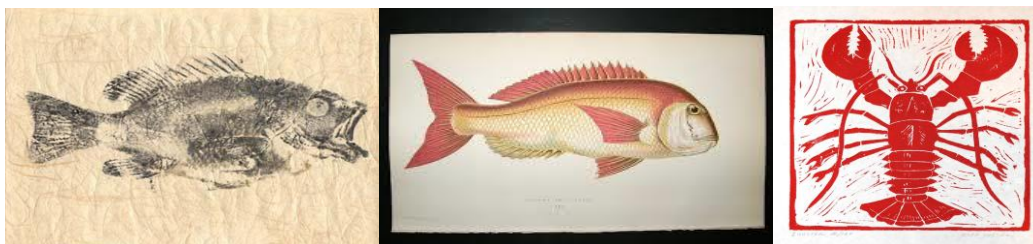
Sides

Creamy mashed potatoes
French fries
Mixed green salad
Sautéed mix vegetables
Minted green peas and asparagus

Sauces

Phu Quoc black peppercorn OR Dalat red wine OR Creamy wild mushroom

DINNER MENU



VINH HY FISHERMAN'S CATCH OF THE DAY

VND'000

Vietnamese style whole fish

190 per 100gr

Head & tail-sweet and sour soup; body-grilled, steamed or cooked in clay pot
Served with steamed rice, Vietnamese herbs, dipping sauce, rice paper rolls

Whole market fish per 100gr

180

Market fish fillet 200gr

580

Steamed with ginger, chili, soy OR Steamed 'Hong Kong' style, mushrooms, onion, tomato
Simply grilled OR Wrapped in banana leaves with turmeric and lemongrass, cooked on BBQ
Served with steamed rice and Vietnamese coleslaw, dipping sauce

Chef Specials (24 hours notice)

Cua Sot Ot

1,700

Fried mangrove crab with chili sauce

Cua Bien Nguyen Con

1,700

Whole live crab 1kg

Tom Hum Nguyen Con

420

Whole live tropical lobster per 100 gr

Ga Nguyen Con 3 Mon: Xe Phay, Chao Ga, Ga Nuong Mat Ong

1,600

Three ways whole free range chicken: salad, congee, roasted

Nhum 3 Mon: An Song, Nuong, Nau Chao

Market price

Sea urchin 3 ways: sashimi, congee, grilled with scallion chili sauce

Bao Ngu Ham Nam Dong Co

Market price

Braised abalone with shiitake mushroom

Hai Sam Ham

Market price

Braised sea cucumber

DINNER MENU



VEGETARIAN MENU

VND'000

Cha Gio Rau Cu (V)	200
Crispy vegetable spring roll	
Hot and sour mushroom & tofu soup (V)	260
Zucchini Puttanesca (RV) (G)	<i>Entrée 350/ Main 450</i>
Zucchini pasta, arrabiata tomato sauce, capers, Black olives, rocket pesto	
Lightforce Bun Chay (RV) (N) (G)	<i>Entrée 300/ Main 450</i>
Zucchini noodle, carrot, cucumber, mung bean, mint, basil, Green onion, almond	
Beetroot ravioli (V) (N) (G)	<i>Entrée 300/ Main 450</i>
Homemade ricotta cheese, watercress salad, rocket pesto	
Vietnamese curry, steamed rice (V) (G)	<i>Entrée 350/ Main 550</i>
Risotto with green pea (V) (G)	<i>Entrée 300/ Main 450</i>
Asparagus, rocket salad, feta cheese	
Quinoa (V) (G)	<i>Entrée 300/ Main 450</i>
Quinoa, green mango, onion & tomato, carrot, cucumber, Pumpkin seeds, golden raisins, sprouts, Asian herbs, Rocket, water spinach, chilli and lime	
Firecracker noodle salad (RV) (N) (G)	<i>Entrée 250/ Main 450</i>
Zucchini noodle, jicama root, banana flower, red pepper, tomato, Water spinach, bean shoots, water cress, herbs, Honey mustard dressing, carrot & cucumber pickle	

DINNER MENU

Desserts

Selection of imported cheese
Served with Quince and lavash
400

Passion fruit soufflé
White chocolate sorbet
260

Traditional Tiramisu
With Vietnamese coffee, ladyfingers and mascarpone
300

Sticky date pudding
Butterscotch sauce and vanilla bean ice cream
260

Pineapple cheesecake, coconut sorbet
260

Selection of ice creams
Vanilla, Vietnamese coffee, Valrhona chocolate, sticky toffee
Pistachio, cookies and Nutella
85 per scoop

Selection of sorbets and granite
Lemon, tropical fruit, passion fruit, mango
Granite of the day
85 per scoop

Che trai cay
Sago, fresh coconut milk, tropical fruit
260

Amanoi chocolate cake
Flourless chocolate cake, caramelized banana, toffee sauce, vanilla ice cream
300

Affogato al Caffè
Vanilla ice cream, Vietnamese coffee, amaretto, almonds
400