





VIETNAMESE BITES

LAO Sashimi 	65
With Chef Mai's secret sauce	
Tuna Bánh Tráng (served chilled) 	38
Spring onion, sesame seed, fried shallot, wasabi mayo	
Lemongrass Prawn Lollipops (GF) (N)	43
Sesame oil served with chili, tamarind sauce and peanuts	
Saigon Crêpes (V)	35
Bean sprouts, turmeric, carrot, asparagus, tofu, capsicum, coriander, shimeji mushroom	
Steamed Rice Crêpes 	42
Chicken, prawn, fungi, spring onion and oyster sauce	

SALADS

Green Mango (GF) (N) 	45
Crab, coriander, sesame oil and cashew nut	
Beef & Noodle Salad (N)	58
Basil, mint, coriander, sweet and sour fish sauce	
Organic Herb Salad (GF) (V)	34
Boston and frisee lettuce, cucumber, radish, basil, mint, cilantro and cherry tomato	

VIETNAMESE NOODLE SOUP

Beef Phở Tái (GF)	58
Wagyu beef tenderloin, noodle and fresh herbs	
Chicken Phở (GF)	30
Chicken, noodle, fresh herbs, served with beef stock	
Vegetable Phở (GF) (V)	25

SIGNATURE APPETIZER 155


Inclusive of special Aperitif Cocktail

Organic Herb Salad (GF) (V)	
Boston and frisee lettuce, cucumber, radish, basil, mint, cilantro and cherry tomato	
Prawn Spring Roll (GF)	
Egg omelette, corn noodle, mix herbs, bean sprout, peanut and spicy herbs sauce	
Traditional Hanoi Roll (GF)	
Chicken, shrimp, glass noodle, mushrooms	
Lemongrass Prawn Lollipop (GF) (N)	
Sesame oil served with chili, tamarind sauce and peanuts	
Deep Fried Pillow Cake	
Chicken, prawn, jelly mushroom, egg, vermicelli noodle, onion and bean sprout	
Crispy Crab Spring Roll (GF)	
Crab meat, vermicelli, cabbage, carrot, shiitake mushroom	
Tuna Bánh Tráng (served chilled) 	
Spring onion, sesame seed, fried shallot, wasabi mayo	

FRESH ROLLS (served chilled)

Prawn Spring Rolls (4) (GF)	72
Egg omelette, corn noodle, mix herbs, bean sprout, peanut and spicy herbs sauce	
Summer Vegetable Rolls (8) (GF) (V)	38
Button mushroom, carrot, cucumber, coriander, mint	

FRIED ROLLS

Traditional Hanoi Rolls (3) (GF) 	45
Chicken, shrimp, glass noodle, mushrooms	
Fried Vegetable Rolls (4) (V)	35
Cabbage, spring onion and shiitake mushroom	

A CULINARY JOURNEY THROUGH HUE 270

APPETIZER

Glass of Chenin Blanc, Bantry Bay, South Africa

Bánh Nậm Hue Dumplings	
Rice flour, shrimp, spring onion and chili, wrapped in banana leave	
Bánh Khoái Cố Đô Huế	
Rice and tapioca flour, chicken, capsicum, bean sprouts, tofu, peanut sauce	
Crunchy Delicious Crepes (N)	
Rice and tapioca flour, chicken, capsicum, bean sprouts, tofu, peanut sauce	

Bánh Bột Lọc	
Steamed Tapioca Ravioli Stuffed with Scallop	
Tapioca flour, scallop, fungi mushroom, red chili, garlic, shallot	

Bánh Khọt Crispy Mini Pancake	
Rice and tapioca flour, lobster, mung bean, spring onion	

SOUP

Bún Bò Huế Spicy Beef	
Oxtail, corn noodle, tomato, onion, chili, laksa, lemongrass, dried shrimp	

MAIN COURSE

Glass of Gavi, La Luciana, Araldica, Piemonte, Italy

Cơm Hến Huế Traditional Hue Rice (N)	
Steamed rice, clam, chicken, mixed herbs, peanut, chili sauce, clam broth	

Nem Lụi Huế Minced Chicken Skewer	
Chicken, lemongrass, herbs, chicken liver, garlic, chili sauce	

DESSERT


Chè Trân Châu Sữa Dừa Hue Sweet Soup	
Mixed flavored tapioca pearls, pandan jelly, mango jelly	

SIDE DISHES

Fried Rice	54
Chicken, prawn, carrot, mushroom, asparagus and baby corn	
Stir Fried Noodles	65
Chicken, beef, carrot, jelly mushroom, pak choy and asparagus	
Vietnamese Lobster Noodles 	78
Asparagus, bean sprout, carrot, pak choy, spring onion and jelly mushroom	
Sticky Rice or Steamed Rice	28
Broccoli	38
Wok fried with garlic	
Pak Choy	48
Wok fried with garlic	
Tofu and Eggplant (V)	48
In tomato sauce and shiso leaf	
Stir Fried Mixed Vegetables 	58
With oyster sauce	

FISH & SEAFOOD

Grilled Whole Seabass (GF) (N)	218
(700-800gr) Galangal, turmeric, lemongrass, peanuts, mustard, fried shallot, garlic and dill	


Fried Tiger Prawns (3) 	218
Coconut milk, shimeji mushroom, sesame seed	

Prawns Red Curry (3) 	218
Tiger prawn, broccoli, baby corn, cherry tomato and button mushroom	

Seafood Platter (GF) (N)	188
Prawn and shrimps, seabass, squid, coriander and tamarind sauce	

POULTRY & MEAT

Lamb Chops (GF)	178
Crispy sticky rice and reduction of coriander sauce	


Wok Fried Beef Tenderloin 	198
Garlic, celery, cherry tomato, capsicum and black pepper sauce	

Duck Breast	178
Marinated in 5 spices, honey, garlic and oyster sauce	

Fried Chicken (N) 	138
Dried chili, peanuts and spicy sauce	


Chicken Red Curry 	128
Red curry, broccoli, baby corn, cherry tomato and button mushroom	


DESSERT

Caramelized Pineapple (GF)	42
With vanilla ice cream and cinnamon	
Chocolate Molten Cake	52
With green tea ice cream	
Grilled Banana (GF) (N)	42
With coconut ice cream, peanuts and tapioca pearls	
Mango Sticky Rice (GF) 	48
Mango and coconut milk	
Vietnamese Coffee Flavor Crème Brûlée (GF)	58
With vanilla ice cream	

HALF BOARD SET MENU


APPETIZER

Green Mango (GF) (N) 	
Coriander, sesame oil and cashew nut	
OR	

Tuna Bánh Tráng (served chilled) 	
Spring onion, sesame seed, fried shallot, wasabi mayo	
OR	

Fried Vegetable Rolls (V)	
Cabbage, spring onion and shiitake mushroom	

MAIN COURSE

Prawn Red Curry 	
Prawn, broccoli, cherry tomato and button mushroom	
OR	

Stir Fried Beef Noodle	
Carrot, fungi mushroom, pak choy and asparagus	
OR	

Grilled Bún Chả Chicken	
Fresh noodle and garden herbs	
OR	


Tofu and Eggplant (V)	
In tomato sauce and shiso leaf	

DESSERT

Grilled Banana (GF) (N)	
With coconut ice cream, peanuts and tapioca pearls	
OR	

Caramelized Pineapple (GF)	
With vanilla ice cream and cinnamon	
OR	

Hanoi's Mixed Fruit Sweet Soup	
With coconut milk and tapioca pearls	

 Chef's recommendation (GF) Gluten free (N) Contain nuts (V) Vegetarian

For special dietary requirements or allergies and if you wish to know more about the food ingredients, please ask your server.
All prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT.

LAO