



STARTER

King tiger prawns cocktail	Butterflied & poached with condiments from the Chef	230
Free range duck trio	Pan seared foie gras, roasted breast and leg terrine	350
Pan seared scallops	Fresh from the sea anointed with a green pea puree	340
Beef tenderloin carpaccio	With parmesan mousse & leafy greens	250
Healthy beetroot marinade	Thinly sliced & accompanied by goat cheese tempura	210
Fresh spring rolls with prawn	Classically rolled in thin rice paper & served with a dipping sauce	160
Fresh steamed local clams	With a broth of lemongrass & sweet basil served in a clay pot	190
Grilled beef skewer	Served with a peanut sauce & cucumber salad	160
Fried seafood spring rolls	Served with a Vietnamese sweet chili sauce	120
Bo la lot	Grilled beef trips in wild betel leaves, served with Vietnamese kimchi	160

SALAD

Caesar salad with cured salmon	Classic leafy salad with croutons, homemade Caesar salad dressing & a quail egg	210
Organic blend	A medley of multiple leafy lettuces & supple root vegetables tossed with a light vinaigrette	130
Caprese salad	Lightly sun-dried tomatoes, sliced mozzarella & basil	230
Grilled asparagus salad	With sautéed mushroom and tomato salsa	210
Chef's Iceberg	Stacked with roast beef, cheese, hardboiled eggs, croutons, cherry tomatoes & Thousand-island dressing	160
Banana blossom salad	Thinly shredded with shallots, fresh mint, carrots, coriander & roasted duck	160
Cang cua salad	Local water cress with prawns, tomatoes & onions tossed with a Vietnamese dressing	160
Soft shell crab & green papaya	Whole local crab fried and served on shredded mango & green papaya with a light chili - lime vinaigrette	190
Vietnamese chicken salad	Shredded chicken together with cabbage, coriander, sliced white onion, julienne carrots & fresh local herbs	160

All prices are in VND (000) & subject to a 10% VAT & 5% service charge



PASTA

(Spaghetti or Penne)

Bolognese, napolitana, arrabiata, carbonara or seafood **210**

PIZZA

Margherita, vegetarian, pepperoni, prosciutto **260**

SOUP

Tomato soup Creamy tomato soup with crispy basil and homemade croutons **110**

Mango gazpacho A blend of tomatoes, cucumbers, onions, bell peppers & mango puree **110**

Creamy asparagus and crab soup With crispy soft-shell crab, croutons and pancetta **190**

Bouillabaisse Classic saffron fish broth with local seafood & baby vegetables **210**

Sweet & sour seafood soup Traditional local seafood with fish ball, prawn, squid, pineapple, tomatoes & local greens **190**

Pho bo Sliced beef tenderloin in broth with Pho noodles, spring onions & local greens **190**

Mien ga Savory broth with chicken, glass noodles, crispy shallots & spring onion **160**

SANDWICH & SUCH

(all served with Fries and green salad)

Club Royal Sliced grilled chicken, bacon, ham, egg, lettuce, tomatoe, avocado, cheese & mayonnaise **190**

Steak sandwich Sliced medium grilled AUS steak with caramelized onions, lettuce, tomatoes & our chef's special sauce **240**

Salmon bagel Traditional fresh baked bagel with cream cheese, fresh dill, sliced onions & capers **240**

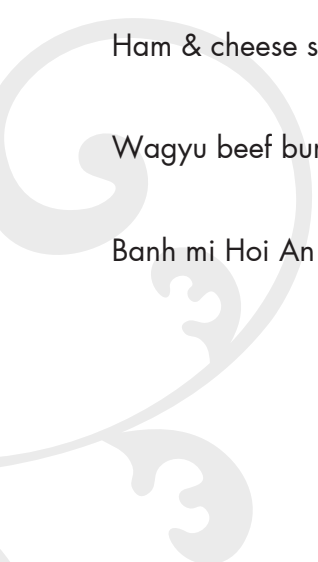
Focaccia with grilled vegetables Toasted & filled with feta cheese, marinated eggplant, zucchini, bell peppers, red onions, green leaves, sun-dried tomato and basil pesto **190**

Ham & cheese sandwich Sliced white bread sandwich, Dijon-mayonnaise, ham, cheese, lettuce and tomato **190**

Wagyu beef burger Freshly baked bun with lettuce, tomatoes & special toppings: beef, cheese, bacon & brown onions **240**

Banh mi Hoi An Classic Vietnamese local baguette stuffed with sliced braised 5 spice pork, julienne papaya, carrots, coriander & spring onions **190**

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VIETNAMESE DISH

5 Spice AUS rib eye	Char-grilled & served with a colorful medley of wok fried vegetables & jasmine steamed rice	440
Grilled grouper	Marinated in fresh turmeric sauce, wrapped & grilled in banana leaf, served with jasmine steamed rice	280
Cao lau	Traditional Hoi An thick rice noodle dish with 5 spice pork & local greens	160
My Quang	Classic Vietnamese dish with turmeric rice noodles, chicken, shrimp, quail egg, peanuts, & local greens served with a rice cracker	160
Pork ribs	Slow-cooked with lemongrass & chili accompanied by kimchi & jasmine steamed rice	240
Steamed red snapper	With aroma soya sauce, mushrooms, coriander & jasmine rice	270
Pork belly	Braised in a clay pot with quail eggs & mushrooms, served with jasmine rice	190
Wok fried king tiger prawns	With Hoi An chili paste & jasmine steamed rice	320
Sweet & sour tofu	Crispy fried tofu with freshly made sweet & sour sauce served with jasmine steamed rice	150
Chicken & cashew nuts	Stir fried with vegetables in light soya & oyster sauce served with jasmine steamed rice	190
Classic fried rice	Jasmine rice with egg, white & spring onions, carrots & your choice of beef, chicken, seafood or plain	190
Wok fried noodles	Local rice noodles with egg, vegetables & your choice of beef, chicken or tofu	190
Wok fried morning glory	A shared dish cooked with fresh garlic	110

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INTERNATIONAL FARE

AUS beef tenderloin	180gr, char-grilled served with roasted potatoes, sautéed fresh spinach & béarnaise sauce	450
AUS beef sirloin	250gr, char-grilled served with mashed potatoes, sautéed fresh spinach & black pepper jus	410
US Beef finger ribs	Slowly cooked, served with creamy truffle mashed potatoes & glazed root vegetables	390
AUS lamb rump	Roasted with dukkah, eggplant puree, infused new potatoes, organic baby vegetables and rosemary jus	420
Organic chicken breast	Roasted chicken breast with crispy polenta, fresh fava beans & creamy mushroom sauce	300
Grilled salmon	Served with freshly prepared green asparagus ravioli and a creamy saffron sauce	380
Pan seared sea bass	Served with smooth herb risotto & roasted cherry tomatoes	300
Pumpkin & ricotta ravioli	Freshly made pasta, hand stuffed & served with a foamy walnut butter	240
Wild mushroom pappardelle	Homemade pappardelle pasta served with creamy mushroom sauce & sautéed wild mushrooms	240

DESSERT

Lemongrass panna cotta	With a fruit coulis	160
Che hat sen khoai mon	Royal Vietnamese "che" lotus seeds & taro sweet soup	110
Italian Tiramisu	With a berry compote	160
Caramelized bananas	With macadamia ice cream	160
Chocolate fondant	With vanilla ice cream	160
Passion fruit cheese cake	With champagne jelly	160
Fresh seasonal fruit plate	From the local market	140
Ice cream	Vanilla, chocolate, strawberry or coconut	55/scoop
Fine cheeses platter	4 varieties of International cheeses with crackers, chutney, dried fruits and nuts	280

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