



Dinner Menu

By Executive Chef Pescarolo

&

Executive Sous Chef Hung



1 is slightly spicy



2 is fairly spicy



Contains Nuts



Vegetarian



Chef Signature

*For Children (12 years and younger), we
prepare dishes to fit their appetite.
A discount of 50% is also applied on the price.*

****Look for special notes from Chef Pescarolo in "italic quotations" underneath certain dishes****

All prices are inclusive of 10% tax and 5% service charge



Vietnamese Appetizers

VND

“Gỏi Cuốn” Fresh Spring Rolls with Prawns and Pork



267.000

Prawns and pork rolled with thin rice noodles, local fresh herbs, green lettuce, cucumbers, carrots, roasted peanuts and chive leaves. Served with our homemade sweet & sour fish sauce
(Vegetarian option with soya sauce is also available)

Grilled Phú Quốc Calamari in Lemongrass Sauce



265.000

Grilled calamari in lemongrass, garnished with salt and pepper, fresh tomatoes, cucumber and hot basil

Bun Cha “Hanoi”

241.000

Grilled pork meat patties flavored with ginger. Served with a light fish sauce, pickled vegetables, Vietnamese mix herbs and fresh rice noodles

Betel Beef Bites



277.000

Betel leaves rolled with beef, then grilled and topped with roasted peanuts and pickled vegetables. Served with our homemade sweet & sour fish sauce and fresh rice noodles

“Nem Hà Nội”

217.000

Deep fried spring roll with pork, vegetables and mushrooms. Served with sweet & sour fish sauce, green lettuce and mixed Vietnamese herbs

Mackerel Satay “Padang”



265.000

Mackerel fillet coated with satay sauce then pan-fried. Served with peanut sauce and cubes of steamed “Su Su” squash

Nem Vegetables



193.000

Deep-fried spring roll with mixed vegetables. Served with soya sauce, green lettuce and mixed Vietnamese herbs

Appetizers

VND

Chicken Bites

253.000

Deep-fried chicken tenders marinated in curry. Coated with shredded coconut or young rice. Served with a tartar sauce, Thai sweet & chili fish sauce and coleslaw salad

Salmon and Prawn



337.000

Roses of homemade cured salmon in beetroot and Hendrick’s gin, alongside an asparagus panna cotta sprinkled with pan-brioche crumble. Paired with a poached local prawn in a cocktail sauce

Antipasto Misto Italiano (for 2 persons)

602.000

A selection of Italian cold cuts, cheese, olives, sun-dried tomatoes, and vegetable “Giardiniera”. Served with our rustic natural yeast bread - cooked in wood fire oven

Red Tuna Tartare in the Garden

331.000

Fresh diced red tuna fish with a vegetables salad topped with “Citronette”, a touch of wasabi mayo and sesame cream

Grilled Calamari and Zucchini

289.000

Grilled calamari and zucchini served with a garlic aioli sauce, drops of green pea cream and a touch of aromatic, herbed extra virgin olive oil



Salads

VND

Greek Salad  313.000

Roughly chopped red and green bell peppers, cucumbers, tomatoes, onions and oregano. Topped with feta cheese and “Kalamata” olives, dressed with olive oil and lemon wedges

“Caprese” Tomato and Buffalo Mozzarella Cheese  361.000

Sliced “Da Lat” tomatoes, buffalo mozzarella, basil emulsion, “Taggiasca” olives, pepper and extra virgin olive oil

Caesar Salad 361.000

Romain lettuce, croutons, parmesan cheese, grilled chicken with our homemade Caesar dressing

Squid & Prawns Vietnamese Salad    289.000

Grilled squid and poached prawns with snow mushrooms, carrots, onion, big chili, hot basil, roasted peanuts and fried shallots. Served with sweet & sour fish sauce

Fresh Homemade Pasta & Gnocchi

Tagliatelle “Liguria”  313.000

Basil pesto sauce with potatoes and green beans

Tortelli “Mantovani”   313.000

Pumpkin tortelli sautéed with butter and sage, topped with parmesan cheese

Gnocchi  266.000

With creamy “Gorgonzola” blue cheese sauce, “Pomodoro” tomato sauce or “Ragu Alla Bolognese” sauce

Pasta

VND

Your Choice of Spaghetti, Penne or Linguine

Local Seafood 289.000

White wine, garlic, parsley, prawns, calamari, cobia fish and cherry tomatoes

Pescatore 289.000

Tomato sauce, black olives, capers, market fish, prawn and calamari

Ragu Alla Bolognese 289.000

Braised tomato sauce and beef

Pomodoro  266.000

Peeled tomato, carrot, celery, onion, garlic and basil cooked and blended to a delicate sauce

Carbonara Romana 289.000

Original Italian style pancetta, egg, parmesan, and pepper Served with Pecorino cheese

Aglione e Peperoncino “AOP”   266.000

Garlic, olive oil and chili

Risotto Prawns “Mare & Monti”  313.000

“Carnaroli” rice, king prawn, and smoked provolone cheese, on a light emulsion of celery and green apple



Pizza

VND

Served only from 12.30pm to 9.30pm

All our pizzas are made with natural yeast, proofed for 36 hours using only Italian ingredients (flour, peeled tomatoes, “Fior di Latte Mozzarella”) and then cooked in our wood fire oven.

Margherita  300.000

Mozzarella, basil, oregano, and tomato sauce, with a drizzle of extra virgin olive oil

Pizza ai Frutti di Mare 313.000

Tiger prawns, calamari, and local fish with mozzarella, basil, tomato sauce and oregano

Pizza 4 Cheese  313.000

Mozzarella, gorgonzola, cheddar, edam, tomato sauce and oregano

Tuna  313.000

Tuna, baby corn, shallots, and fresh chili, with tomato sauce, basil and mozzarella

Chen Sea Pizza 313.000

Chicken and bacon, with sun-dried tomatoes, capers, shallots, with tomato sauce, and mozzarella

Quattro Gusti  313.000

Gilled bell peppers, mushrooms, fresh tomatoes, and shallots with tomato sauce, mozzarella, basil, and oregano

Pizza Prosciutto & Burrata cheese 337.000

Parma ham and “Burrata” cheese, with tomato sauce, mozzarella, fresh basil, and oregano

Soups

VND

Miso Seafood   265.000

Cobia fish, squid, prawns, zucchini, onion, linh chi mushroom, soft tofu, leek and chili in a light miso broth.

Pumpkin Cream  175.000

Roasted pumpkin and carrots simmered with cream, cinnamon and ginger. Served with colorful croutons

Minestrone  217.000

Celery, carrot, onion, potato, leek, red and white cabbage, tomato, garlic, and beans topped with basil, parsley and sage. Served with colorful croutons

Phở - (Bo)Beef or (Ga) Chicken 253.000

Beef or chicken, sprouts, onion, green lettuce and fresh noodles soup with condiments

History of “Pho”

No one can claim “Pho” but the Vietnamese. Originally sold by industrious Vietnamese street vendors, this noodle soup combines influences of Chinese flavors and the use of untouched beef of French colonials. For these reasons, it’s become a symbol of national pride and self-determination. It’s a comfort food that nourishes Vietnam in many ways.



Vietnamese-Asian Main Courses

Fish and Seafood	VND	VND	
Caramelized Cobia Fish in Clay-pot “Miền Tây” Style  	361.000	Grilled Mackerel in Banana Leaf “Hoi An” Style  	361.000
Braised cobia fish in caramel sauce with shallots, spring onion, garlic, and fish sauce. Served with steamed white rice, sliced tomatoes and cucumbers		Local mackerel fish fillet tossed with a secret paste recipe made of ginger, galangal, turmeric and lemongrass, wrapped in banana leaf and served with brown rice <i>“Simplicity it’s the key word nested in an explosion of flavors!”</i>	
Steamed Red Snapper in Long Melon “Mekong” Style	337.000	King Prawns in Vietnamese Curry 	434.000
Red Snapper flavored with black pepper, and shallots, steamed in long melon. Served with steamed brown rice		King prawns with eggplant, okra beans, coconut milk, fish sauce and our homemade curry paste. Served with steamed white rice	
Stir-fried Calamari in Sweet & Sour Sauce “Miền Trung”	325.000	Mangrove Grey Snapper in Spicy “Sichuan” Sauce 	313.000
Calamari with pineapple, cucumber, onion, spring onion, tomatoes and Chinese celery. Served with steamed white rice		Wok fried Mangrove Grey Snapper with pork meat, dried prawns, chili, ginger, lemongrass, oyster sauce, garlic, and tomato paste. Served with black sticky rice <i>“For the lovers of tasty and spicy !”</i>	
Bonito fish with Turmeric and Lemongrass	313.000	Chen Sea Seafood Hot Pot (For Two)	770.000
Pan fried bonito fish, served with sautéed garlic and bok choy <i>“The favorite of the Vietnamese Leader ‘Ho Chi Minh’”</i>		Consists of a simmering pot of soup stock, heated by charcoal. Placed at the dining table accompanied by tiger prawn, local calamari, cobia fish with Chinese cabbage, watercress, local morning glory spinach and tomatoes. Served with egg noodle	
Prawns with Coconut Flesh and Fish sauce  	361.000		
Prawns with fish sauce and coconut milk with young coconut flesh, spring onion and Phu Quoc red pepper. Served with steamed white rice <i>“For the Coconut lovers. Feel the textures of the two elements combined together!”</i>			



Vietnamese-Asian Main Course

Meat VND
Braised Chicken Breast with Ginger 289.000

Free range chicken breast with ginger, fish sauce, onion, fresh turmeric, spring onion and coconut milk. Served with steamed brown rice

Vietnamese Beef Stew  313.000

Slowly stewed beef brisket with carrot, potato, tomato and coconut juice, flavored with green pepper. Served with steam white rice and mini-bread

Saigon Beef & Prawn with Crispy Noodle 289.000

Deep fried noodles with sautéed vegetables, beef and prawns in Oyster sauce

Chicken Leg Medallions  301.000

Chicken legs rolled with spices, nutmeg, masala, and coriander seeds. Served with soya & garlic honey sauce and steamed vegetables

Local Wild Black Pig & Lemongrass  313.000

Wild black pig cook in sous-vide for 12 hours with lemongrass, sweet potato, coconut milk, ear mushroom, bell pepper, onion, local herbs, and five spice. Served with brown rice

Vegetarian

Sesame Crusted Tofu  217.000

Deep-fried egg tofu with a coat of sesame seeds and breadcrumbs. Served with stir-fried "Su Su" squash, carrots, soy & ginger sauce and hoisin & chilli-garlic sauce

Japanese Vegetables Curry   217.000

Potato, taro, carrot, sweet potato and tofu in Japanese curry, served with steam white rice

"This mild curry is simple dish with a great surprise for your palate!"

Hot Rocks

Dining with the Hot Rock enables you to enjoy a meal freshly grilled, to personal taste. Whether it is rare, medium or well done. Your meal will remain hot and enjoyable, allowing you to dine at leisure.

Meat VND
Australian Beef Tenderloin 1.059.000

U.S.A Beef Rib Eye 958.000

New Zealand Lamb Chop 908.000

Served with a Trio of Mustards

(Dijon, Whole Grain, English Mustard)

Local Seafood

King Prawns 530.000

Red Snapper Fish 434.000

Cobia Fish 482.000

Calamari 385.000

Served with a Trio of Sauces

(Garlic Butter, BBQ Sauce, Lemongrass Sauce)

All Hot Rocks are served with

Potato Wedges

Grilled Mixed Vegetables



International Main Courses

VND

Pork Tenderloin with Bacon

409.000

Grilled pork rolled with bacon, served with gorgonzola cheese sauce, mashed potatoes, rosemary and braised red cabbage in vinegar

Butterflied King Prawns with Garlic Butter

482.000

Pan-fried king prawns, served with sautéed carrots and green beans along with toasted bread medallions

Bonito Fish



313.000

Pan-fried local bonito fish with herbs and Phu Quoc pepper. Served with mashed potatoes, cherry tomato jam and a touch of balsamic cream

Cobia Fish with Mango and Bell Pepper Chutney



361.000

Grilled cobia fish, topped with a mango and bell pepper chutney. Served with mashed potato and carrot quenelle, garnished with cashew nuts

Mangrove Grey Snapper Fish "Siciliana" Style



361.000

Pan-fried mangrove grey snapper in a tomato sauce with black olives, capers, chili, garlic, white wine and parsley. Served with "Caponata" eggplant

VND

Red Snapper Fish "Al Cartoccio"



361.000

Oven baked red snapper with cherry tomatoes, zucchini, potatoes, white wine, herbs, capers, mushrooms and shallots. Served with glazed baby vegetables

Parmigiana di Melanzane



313.000

Oven-baked eggplant, tomato sauce, parmesan and mozzarella cheese

"A delicious and traditional tasty dish from Sicily!"

Burgers

All our burgers are made at the highest quality, with freshly baked sesame buns, fresh local vegetables and top grade imported meats for the homemade patties

Wagyu Beef Burger

349.000

Topped with green lettuce, tomatoes, onion, and gherkin. Served with French fries

Chicken Burger

325.000

Topped with green lettuce, tomatoes, onion, and gherkin. Served with French fries

Vegan Burger



217.000

Green lettuce, tomatoes, onion rings, gherkin, and sweet corn polenta topped with tomato sauce. Served with French fries



Homemade Desserts

	VND
Tiramisu 	228.000
Original Italian Tiramisu made with ladyfinger biscuits dipped in coffee, then layered with mascarpone mousse	
Mango Mousse	169.000
Fresh pureed mango made into a mousse, on top of hazelnut cookie crumble	
Phu Quoc Fruit Platter	169.000
An assortment of seasonal local fruits from Phu Quoc	
Panna Cotta with Passion Fruit Sauce	169.000
Homemade vanilla panna cotta topped with a tangy passion fruit gelée	
Chocolate Fondant	205.000
Rich chocolate soufflé with a soft center served with mint ice cream	
Lychee Crème Brûlée	169.000
Creamy Crème Brûlée with lychee and star anise, with diced fresh fruits	
Blueberry Opera Cake	228.000
Chocolate sponge cake with a blueberry mousse filling, topped with a blueberry glaze and macaroons	
Geometries of Pistachio	228.000
Pistachio parfait on a chocolate and almond cookie crumble, along with chocolate sauce and strawberry culie, and a mango sorbet	

Ice Cream

Vanilla

Strawberry

Chocolate

Coconut & Almond

Mint

Mango Sorbet

73.000 VND Per Scoop



