

Eating is a necessity!
But cooking is an art

art space

These dishes are served tapas-style and we recommend that you order two or three each to fill you up!

Tapas

VND 260,000

CRAB SALAD

Crispy sesame taco, tropical salsa with coriander and miso mayonnaise



"CHEF'S BALLS"

Crispy cheese balls with Dutch East India spices and mustard sauce



OKONOMIYAKI

Shredded cabbage and carrots, eggs, ginger, chilli sauce and sesame



TUNA POKE

Kumbucha-marinated tuna with avocado, watermelon, wasabi mayonnaise and seaweed



JAPANESE HOKAIDO SCALLOP

Pancetta, white beans and ponzu dressing



IBERICO RIBS

Sous-vide cooked with Coca-Cola and green tea, pressed cucumber and vanilla



GROUPEL & FOIE GRAS

Slow-cooked with melted foie gras, watercress salad and Arabica jus



SEA BASS FILLET

Raw tomato, olive oil and basil, crispy polenta and salted lemon vinaigrette



SLOW-COOKED LAMB LEG

Mustard, smoked carrots and onion-BBQ sauce



DRIED IBERICO HAM

100% "Puro de Bellota" 24-month dried ham from Spain



RAW AND BRAISED ANGUS BEEF

Celery, black beans, mushroom garlic sauce



CHICKEN AND EGG

Chicken thighs with kimchi and hollandaise sauce



ROASTED BEETROOT

Goat's cheese, balsamic tapioca, pickled capers and dill



BEEF & OYSTER TARTAR

Cooked at -18 degrees for 24 hours, served with crispy bread, quail's egg and passion fruit emulsion



Vegetarian Option Available Spicy Dishes Contains Pork

All our food is freshly prepared and MSG free
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please enquire with our team if you have any dietary restrictions, allergies or special considerations.
All prices are in Vietnam Dong.

Specials

Not for every day

GRILLED SPINY LOBSTER (1 whole)

Wok-fried morning glory with garlic and lemon crust

VND 1,300,000



BEEF WELLINGTON

Angus tenderloin, wild mushrooms, Prosciutto di Parma, mustard emulsion

VND 1,300,000



AUSTRALIAN TOMAHAWK BEEF

Barbequed with rosemary, garlic and hollandaise sauce

VND 1,700,000



art space BURGER

Wagyu patty, spicy watermelon, pickled vegetables, Iberico ham and melted cheddar

VND 350,000



Sweet and Art

VND 230,000

FRIED RICE

Omelette, soy and scallions

GARDEN SALAD

Cherry tomato, crispy sourdough and ponzu vinaigrette

RISOTTO ARBORIO

Creamy with butter and parmesan

WOK-FRIED BOK CHOI

Sesame and lemon juice

SELECTION OF INTERNATIONAL CHEESES

Goat's, cow, hard, soft Served with a Cotu honey compote

FROM THE FIRST (AND ONLY) 3D FOOD PRINTER IN VIETNAM

MONDRIAN

Watermelon, lemon curd, coconut sago

JAPANESE BRIDGE

Belvie 70% chocolate, roasted pineapple, Hoi An spices

Sides

VND 75,000

HOME-MADE CHIPS

Triple-cooked with fermented garlic mayonnaise

GREEN ASPARAGUS

Pan-seared with brown butter and king mushrooms

SEA, FIRE, SALT

For the months of March and April, we introduce our Sea.Fire.Salt. "pop-up" menu!

Sea.Fire. Salt. is the signature restaurant at our newly-opened sister resort Anantara Quy Nhon Villas, which is just under 300 kilometres further down the south central coast of Vietnam from here in Hoi An.

One of our specialities are these dishes cooked and served on Himalayan salt bricks. These bricks, mined in the Punjab region of Pakistan, are 200 million years old and 99% pure.

Once the bricks are heated to 200 degrees centigrade, meats and seafood can be cooked directly on the flat surface, adding beneficial minerals depth of flavour into the proteins.

GRILLED SEAFOOD

Tuna, squid, king prawns, sea bass, clams, scallops

VND 1,200,000



GRAIN-FED WAGYU

Rump 200 grams, marbling 7, 8, Yakiniku sauce

VND 875,000



SURF AND TURF

Beef tenderloin, lamb cutlet, chicken skewer, sea bass, king prawns, clams, squid

VND 1,400,000



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