

### ROOM SERVICE MENU

### Savor Sustainable Elegance

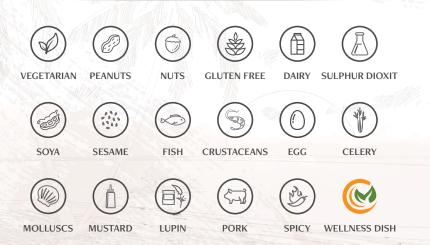
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Our commitment to sustainability ensures that you only enjoy the freshest & finest locally sourced products, as well as sustainably certified fish & seafood. The source of all imported meat and fish will be clearly indicated in the menu for your reference.

Experience the Taste of Responsibility.

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### FOOD ALLERGEN ICONS





### Breakfast 6:00 am - 10:00 am

#### Vietnamese Set 340 @ 🛛 🖘

Freshly squeezed juice, sliced fruits "Pho"- Beef or Chicken Rice noodle, Vietnamese herbs, bean sprouts, fragrant broth Or Congee-plain, chicken or pork Scallions, salted egg, chinese sausage, ginger Chilled or hot soya milk

Vietnamese Coffee or Tea

#### Western Set 380 1 0 3

Freshly squeezed juice, sliced fruits Two eggs any style Bacon, chicken sausage, potato, tomato Morning bakeries and pastries Butter, jam, honey and marmalade Cereals Corn flake, all bran, rice crispy or muesli with yogurt or milk: whole, low fat, soya, almond Coffee or Tea

#### Continental Set 260 1 0

Freshly squeezed juice, sliced fruits Natural or fruit yogurt Morning bakeries and pastries Butter, Jam, Honey Coffee or Tea

#### Healthy Breakfast Set 260 (1) (2)

Freshly squeezed juice Fresh smoothie of the day Fresh fruit platter Egg white omelet with choice of two side dishes (cooked spinach, grilled asparagus, cooked mushroom) Two kinds of sourdough bread (white and dark) Served with almond butter and sugar-free jam Low-fat yogurt with muesli Coffee or tea



### Breakfast 6:00 am - 10:00 am

L'Anmien Set 290 @ 1

Freshly squeezed juice, sliced fruits "Mỳ Quảng" Spring chicken, flat noodles, mixed herbs, peanuts, rice cracker Fresh smoothie of the day Vietnamese coffee or tea

Anantara Signature Breakfast 640 (1) @ (0) @

Freshly squeezed juice Fresh smoothie of the day Fresh fruit platter Wagyu striploin "Pho" Royale egg benedict with parma ham or smoked salmon Yogurt bowl with muesli and fresh blueberry and raspberry Mixed assorted bread and pastry basket served with homemade assorted jams and spreads

# A la carte breakfast

FRIED EGGS: SUNNY SIDE UP or OVER EASY 190 (6) (5) Bacon, chicken sausage, roasted mushrooms, baby tomatoes, hash brown

> REGULAR OR WHITE OMELET WITH THREE EGGS 190 () (a) Capsicum, mushroom, ham, tomato, asparagus, onion

SCRAMBLED EGGS 190 (1) (3) Bacon, Chicken sausage, Grilled Broccoli, Tomato, Baby potato

#### POACHED or BOILED EGGS 190 🔘 🖙

On sourdough bread, bacon, pork sausage, steamed asparagus, cherry tomato, potato wedges



### A la carte breakfast

STEAMED EGGS WITH SEAWEED 190 () (3) Bacon, Spinach, Pork Sausage, Baked tomato, Sautéed potato

"MÝ QUẢNG" 220 Ø Spring chicken, flat noodles, mixed herbs, peanuts, rice crackers

VIETNAMESE "BO NE" 520 () ( Pan-seared Australian cube roll beef with green peppercorn sauce, marinated minced pork ball, sunny side egg, mixed green salad, and mini baguette

> SHANGHAI FRIED NOODLES 290 🔄 Pork, shiitake mushrooms, bok choy

YANGZHOU FRIED RICE 220 (1) 🖾 Char siu, egg, vegetables

PRAWNS "BÁNH MÌ" 190 Pink sauce, herbs, spring onion, paté

VIETNAMESE "PHO"

Rice noodles, Vietnamese herbs, bean sprouts, fragrant broth - With Striploin Wagyu Beef 380 - With Chicken 210

WONTON SOUP 220 (G) (G)Pork and shrimp dumplings, egg noodles, bok choy, fragrant broth

CONGEE 140 (D) (III) Plain, chicken or pork Chinese sausage, scallions, salted egg



#### Salads

SLOW-COOKED BLACK H'MONG CHICKEN SALAD 190 🖉 🋞 Banana blossom, herbs, peanuts, onions, shallot, lemongrass dipping sauce

ROASTED VENISON, PALM SEED SALAD 210 @ (\*\*\*\*) Green mango, carrot, onion, herbs, peanuts, sweet-sour fish sauce

TIGER PRAWN, PHAN THIET DRAGON FRUIT SALAD 180 (2) (3) Pineapple, mint, shallot, Vietnamese kumquat dressing

CHICKPEA, LENTIL SALAD 120 O O B O Capsicum, cucumber, heirloom tomato, hemp seeds, red wine vinegar dressing

GRILLED HALLOUMI CHEESE SALAD 210 @ (f) >Rocket, avocado, black olive, heirloom tomato, lime dressing

BURRATA SALAD 380 Rocket, cherry tomato, Buratta cheese, hemp heart seed, Italian dressing

> EXTRA SALAD TOPPING - 100g Smoked salmon 120 Tuna 120 Tiger prawn 120 Chicken 90 Quinoa 70 Chickpea 70 Cucumber 50 Heirloom tomato 50 Burrata cheese 250

#### Appetizers

TRADITIONAL FRESH HAND ROLL 260 @ (\*\*\*\*) Prawn, lettuce, pickles, herbs, vermicelli, peanut sauce

VIETNAMESE FRIED SPRING ROLL 260 (a) (a)Rice paper rolled shrimp, pork, vegetables, herbs, sweet-sour fish sauce



#### Appetizers

GRILLED JAPANESE EEL ROLL 220 (6) (8) Seaweed wrap, lettuce, herbs, vermicelli, pickles, sesame dip

> PAN-FRIED PHAN THIET SQUID EGG CAKE 280 (\*) (\*) Green mango, herbs, pickles, sweet-sour sauce

#### Soups

SUPER GREEN 250 🕢 💮 🕑 Spinach, asparagus, watercress, green beans, zucchini toasted sourdough bread, avocado oil

CRAB MEAT, ASPARAGUS 250 (\*) (\*) (\*) (\*) Boiled egg, asparagus, sesame oil, coriander

VIETNAMESE SWEET AND SOUR FISH BROTH 260 ( ) Cobia, okra, bean sprouts, tomato, pineapple, herbs

PRAWN, GREEN MUSTARD LEAVES BROTH 230 (B) (S) Chopped prawn, green mustard leaves, ginger

#### Pasta

CHOICE OF Penne, Spaghetti, Linguine or homemade Fettuccine

> BEEF RAGU 340 (f) Parmesan, olive oil, basil

CARBONARA 320 (f) (O) (A Guanciale, garlic, onion, parmesan, basil, yolk egg

SEAFOOD AGLIO OLIO 300 1 2 3 3 Butter, garlic, cherry tomato, rocket, parmesan

PESTO 280 🖗 🗎 🥔 Edamame, parmesan, parsley



### Noodles & Rice

MUI NE SEAFOOD FRIED RICE 320 (S) (S) Prawn, squid, chopped vegetables, spring onion, Mui Ne squid egg cake

NASI GORENG FRIED RICE 380 (5) (0) Prawn, garlic, spring onion, sambal sauce, sunny side egg

VEGETABLE FRIED RICE 280 0 (1)Carrot, broccoli, cauliflower, French bean, garlic, spring onion, sunny side egg

VIETNAMESE WOK FRIED SEAFOOD NOODLES 380 (S) (S) Prawn, squid, local mussel, vegetables, oyster sauce

VIETNAMESE WOK FRIED BEEF NOODLES 380 (S) Local beef tenderloin, vegetables, oyster sauce

WOK FRIED GREEN TEA SOBA NOODLES 280 (2) (2) Broccoli, mushroom, vegetables, soya sauce, marinated seaweed

> EXTRA GREEN TEA SOBA TOPPING Seafood 120 Beef 120 Mui Ne Squid Egg Cake 90

VIETNAMESE "PHO" @ Rice noodles, Vietnamese herbs, bean sprouts, fragrant broth With Wagyu Striploin Beef 390 With Chicken 290

"BÚN NEM NƯỚNG" NHA TRANG 280 (の) 句 Fried spring roll, grilled pork paste, fresh noodle, pickle, herbs, peanut sauce

"Mỳ QUẢNG" 340 ØVillage chicken, flat noodle, herbs, peanut, rice cracker



### Homemade Sourdough Pizza's 11:00 am - 11:00 pm

MEAT LOVER 380 (f) (iii) Parma ham, chorizo, pepperoni, black olive, jalapeños, mozzarella

> MARGHERITA 320 🕑 🗎 Tomato, buffalo mozzarella, basil, mozzarella

VEGGIE PESTO 280 0 1 0 1Asparagus, broccoli, edamame, spinach, pesto dip, mozzarella

4X CHEESES & TRUFFLE 380 0 1Gorgonzola, raclette, mozzarella, parmesan, truffle oil

#### EXTRA PIZZA TOPPINGS

Mixed capsicum 50 Mushrooms 50 Roquette salad 50 Caramelized onions 50 Chorizo 90 Chicken breast 90 Blue cheese 150 Gorgonzola cheese 150 Raclette cheese 150 Parma ham 150 Fresh mozzarella cheese 180 Burrata cheese 250



### Sandwiches & Wraps

All served with French fries, gluten free options available

ANANTARA SMASH CHEESE BURGER 390 (1) (3) Wagyu beef patty 180g, bacon, cheddar, tomato, gherkin, caramelized onions, bamboo charcoal powder brioche bun, apple balsamic dip

VIETNAMESE BAGUETTE 'BANH MI' WITH CONDIMENTS (S) (D) (C) Chicken paté, pickle, herb, cucumber, scallions, mixed green salad Prawn 320 Cha Siu Pork 280 Egg 180

CLUB SANDWICH 390 10 30 30 30 White or brown toast, chicken, ham, guanciale bacon, egg, lettuce, tomato, coleslaw

FETA & VEGETABLE WRAP 310 🕢 街 Tortilla, grilled zucchini, eggplant, capsicum, feta, white toast, lettuce, tomato, jalapenos, coleslaw

Signature Thai Dishes
'KHAO PHAD PU' - Crab Fried Rice 320
0 0 0
A classic Thai dish featuring succulent crab meat stir-fried with aromatic jasmine rice,
fresh vegetables and topped with a fried egg
'GAENG KEAW WAAN GAI'- Chicken Green Curry 360
<b>(3)</b>
One of Thailand's most popular curries, featuring tender chicken simmered in
coconut milk and infused with fresh herbs and spices
'PHAD THAI GOONG'- Wok-Fried Rice Noodles with Prawns 360
Thailand's national dish sees rice noodles stir-fried with succulent prawns,
crisp vegetables in tamarind sauce, topped with peanut and fresh lime



### From The Land

VIETNAMESE CHICKEN CURRY 390 (\*) Sweet potato, lemongrass, chili, coconut milk, steamed rice

VEGETARIAN CURRY 280 0 0 Tofu, sweet potato, carrot, broccoli, steamed rice

KOREAN BBQ BEEF SHORT-RIB 390 (6) Coleslaw, Kimchi, burned sweet corn

CRISPY HONEY SPICY BONELESS CHICKEN THIGH 320 () Korean chili sauce, seaweed coating, sesame, "Kimchi", steamed rice

BAKED CHICKEN BREAST 420 (\*) (\*) With homemade fresh mozzarella cheese, beef tomato, black olive, capers, pesto dip, roasted pink potato

#### From The Sea

GRILLED OCEAN SQUID 390 ( Section 2010) Marinated with salt, chili, service Vietnamese herbs, pickles, steamed rice

SIMMERED COBIA FISH IN CLAY POT 390 () Spring onions, shallots, garlics, fish sauce, chili, steamed rice

SEAFOOD PORRIDGE 280 ( Solo) (

PAN-FRIED TIGER PRAWN 420 (\*) With homemade black garlic, watercress, char-grilled lime, steamed rice



### Side Dishes

STIR-FRIED MORNING GLORY 90 () Garlic, fish sauce, pepper

GRILLED ASPARAGUS 110

MASHED POTATO 130 🕢 🏽 🕅 Butter, milk, cream

SWEET POTATO FRIES 130 🖗 🋞 Parsley

#### Sweets

CHARCOAL LEMON TART 160 (1) Meringue, cranberry relish

SEASONAL FRESH FRUITS 140 Mint

WARM CHOCOLATE MOLTEN CAKE 220 (20 minutes preparation)



# Minibar

### Soft drinks

Coca **51,000** Sprite **51,000** Red Bull **66,000** Acqua Panna Still Water **97,000** San Pellegrino Sparkling Mineral Water **97,000** 

### Beers, wines and spirits

Heineken/Tiger **77,000** Vodka – Hanoi **117,000** Aleixo White Wine **138,000** Aleixo Red Wine **138,000** Gin – Gordon's **214,000** Whisky – Johnnie Walker Red Label **245,000** 

# Confectionary

Haribo **71,000** Lorenz Naturals Crisps **87,000** Ritter Sport Whole Almonds **112,000** Pink Pepper Roasted Cashew Nut **112,000** 

Fresh juices, smoothies and other drinks are available upon request through in-room dining. Call Guest Service on '0' if you wish to order or customize the content of your minibar. Prices are in Vietnamese Dong, inclusive of all tax and service charge.