

L'ANMIEN

Restaurant

DINNER A LA CARTE



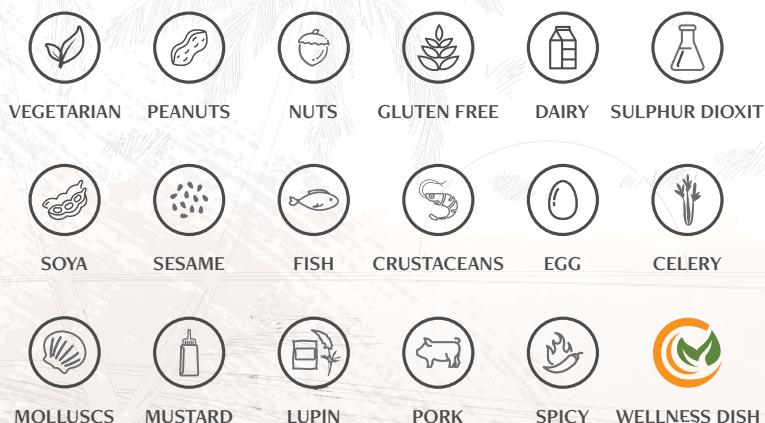
Savor Sustainable Elegance

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.



FOOD ALLERGEN ICONS
















Salads

SLOW-COOKED BLACK H'MONG CHICKEN SALAD    	210
Banana blossom, herbs, peanuts, onions, shallots, lemongrass, dipping sauce	
TIGER PRAWN, PHAN THIET DRAGON FRUIT SALAD    	210
Pineapple, mint, shallot, Vietnamese kumquat dressing	
ROASTED VENISON, PALM SEED SALAD    	210
Green mango, carrot, onion, herbs, peanut, sweet-sour fish sauce	
SEA GRAPE SALAD    	170
Lettuce, heirloom tomato, red onion, sesame dressing	
EXTRA SALAD TOPPINGS - 100GR	
Smoked salmon	120
Tuna	120
Tiger prawn	120
Chicken	90
Quinoa	70
Chickpea	70
Cucumber	50
Heirloom tomato	50

Appetizers

- TUNA CEVICHE**   260
Avocado, mango, coriander, shallots, tobiko
- TRADITIONAL FRESH HAND ROLL**    210
Prawn, lettuce, pickles, herbs, vermicelli, peanut sauce
- VIETNAMESE FRIED SPRING ROLL**    210
Rice paper rolled shrimp, pork, vegetables, herbs, sweet-sour fish sauce
- GRILLED JAPANESE EEL ROLL**   210
Wrap seaweed, lettuce, herbs, vermicelli, pickles, sesame dip

Soups

- SUPER GREEN**     210
Spinach, asparagus, watercress, green beans, zucchini toasted sourdough bread, avocado oil
- CRAB MEAT, ASPARAGUS**     210
Boiled asparagus stick, sesame oil, coriander
- VIETNAMESE SWEET AND SOUR FISH BROTH**    290
Cobia, okra, bean sprouts, tomato, pineapple, herbs
- PRAWN, GREEN MUSTARD LEAVES BROTH**   210
Chopped prawn, green mustard leaves, ginger

Pasta

CHOICE OF:

Penne, Spaghetti, Linguine or homemade Fettuccine

BEEF RAGU  280

Parmesan, olive oil, basil

CARBONARA    280

Guanciale, garlic, onion, parmesan, basil, egg yolk

SEAFOOD AGLIO OLIO WITH WHITE WINE SAUCE     360

Butter, garlic, cherry tomato, rocket, parmesan

PESTO     280

Edamame, parmesan, parsley

TOM YUM KUNG SQUID INK LINGUINE    360

Tiger prawn, galangal, cherry tomato, chili, mushroom, coconut milk

Noodles & Rice

SEAFOOD PORRIDGE     280

Prawn, squid, fish, shallot, spring onion

MUI NE SEAFOOD FRIED RICE    280

Prawn, squid, chopped vegetables, spring onion,
Mui Ne squid egg cake

VEGETABLE FRIED RICE    230

Carrot, broccoli, cauliflower, French bean, garlic, spring onion,
sunny side egg

“BÚN NEM NƯỚNG” NHA TRANG   260

Fried spring roll, grilled pork paste, fresh noodle, pickle, herbs, peanut sauce

Noodles & Rice

WOK FRIED GREEN TEA SOBA NOODLES   280
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 380
- With chicken 210

"MỠ QUẢNG"

Village chicken, flat noodle, herbs, peanut, rice cracker 280

Lau Tha Phan Thiet



"PHAN THIET" HOT POT

880






(Suitable for 02 persons)

White sardine, vegetables, egg,
pork belly, peanut sauce, rice cracker


* HB SUPPLEMENT 480

Chef's Creation

SURF AND TURF WAGYU STRIPLOIN & LOBSTER   920
Pan-seared half lobster tail, Dalat Hasselback potato, baby carrot, asparagus, porcini mushroom sauce
* HB SUPPLEMENT 520




ANT EGG SALT CRUSTED FRENCH DUCK BREAST      580
"Gia Lai" ant egg, organic beans green, purple sticky rice,
"Phan Thiet" red dragon wine reduction
* HB SUPPLEMENT 180




From the Land

VIETNAMESE CHICKEN CURRY  360
Sweet potato, lemongrass, chili, coconut milk, steamed rice

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

LEMONGRASS TOFU    220
Sauteed with leek, soy sauce, steamed rice

VIETNAMESE LEMONGRASS BEEF & COUSCOUS    360
Slow-cooked beef shank, beef tendon, baby carrot,
lightly spicy with chili and lemongrass

BAKED CHICKEN BREAST    420
With homemade fresh mozzarella cheese, beef tomato, pesto dip,
roasted pink potato






PISTACHIO CRUSTED RACK OF LAMB  840
Slow-cooked orange beetroot, rocket salad, mint sauce
* HB SUPPLEMENT 440

GRILLED BLACK ANGUS BEEF TENDERLOIN  760
Mashed potato, baby carrot, broccoli, French bean, wild mushroom sauce
* HB SUPPLEMENT 360



From the Sea

SIMMERED COBIA IN CLAY POT 360   360
Spring onion, shallot, garlic, fish sauce, chili, steamed rice

SLOW-COOKED GROUPE FILLET 420   420
Shallot, turmeric, ear mushroom, spring onion, Korean glass noodle

SEAFOOD PLATTER      1,600
(Suitable for 2 persons)
Grilled tiger prawn, cobia, cheese oyster, chili squid, local green mussel
with spring onion confit
* HB SUPPLEMENT 1200

Side Dishes

STIR-FRIED MORNING GLORY   110
Garlic, fish sauce, pepper

SAUTEED VEGETABLES    130
Broccoli, Bok choy, carrots, French beans, garlic, oyster garlic

GRILLED ASPARAGUS   130
Garlic, olive oil

MASHED POTATO    130
Butter, milk, cream

TRUFFLE FRIES   130
Crispy fries, truffle oil, parmesan, parsley

SWEET POTATO FRIES   95
Parsley

Sweets

CHOCOLATE LAVA 	180
Strawberry, icing sugar, coconut ice cream	
CHARCOAL LEMON TART 	160
Meringue, cranberry relish	
BAKED CHEESECAKE 	210
Passion fruit puree, fresh mulberry, vanilla ice cream	
EARL GREY TEA PANNA COTTA 	160
Coriander, mango salsa	
LAVENDER CREME BRULEE   	160
Almond bar, fresh strawberry	
SEASONAL FRESH FRUITS	140
Mint	
SELECTION OF ICE CREAM  	
Flavors: Strawberry / Chocolate / Vanilla / Coconut / Roasted Matcha /	
Coffee / Brownie & Cream / Salted Caramel / Durian / Red Berries	
- Per scoop	70
- 2 scoops	120
CHOICE OF HOMEMADE POPSICLES  	80
Avocado Cream / Phan Thiet Dragon Fruit /	
Banana Coconut / Coconut Marshmallow	