

THUNG 晚餐菜单

» 开胃菜

金枪鱼   238.000
香菜洋葱, 柠檬草, 葱, 调料粉和辣椒酱

With coriander, lime juice, red onion, lemongrass, spring onion, rice powder and chili dressing

石斑鱼沙拉     248.000
鱼露, 花生, 柠檬叶, 辣椒, 香茅, 柠檬鱼露

With fish sauce and peanuts, kefir lime leaves, ginger, chili, lemongrass, zuru dressing

酥炸辣椒盐炒软壳蟹   188.000
酥炸辣椒盐炒软壳蟹配鸭蛋酱

With a cracked duck egg and dipping sauce

梭子蟹饼   208.000
梭子蟹饼, 芒果沙拉, 酸酱, 香菜, 红洋葱, 辣椒丝

With mango salsa, onion, chili, coriander, and tamarind dipping sauce

香烤鱿鱼   218.000
香烤鱿鱼配青辣椒酱

With green chili dipping sauce

海鲜春卷   188.000
海鲜春卷配生菜和酸甜鱼露

With pork, carrot, taro, onion, sweet potato, ear fungus and glass noodles

本扇贝爆炒盘   248.000
番茄, 香茅, 姜, 香菜, 腰果和橘子酱

Tossed with cashew nuts, lemongrass, ginger, coriander and zuru-fish sauce dressing

西瓜沙拉, 烤鸭  198.000
豆芽, 香菜, 黄瓜, 罗勒, 葱, 南瓜籽

Tossed with coriander, cucumber, bean sprouts, pumpkin seeds, mint leaves, spring onion and hoisin dressing

青木瓜沙拉    128.000
青木瓜沙拉, 西红柿, 茄瓜, 豇豆, 腰果, 香菜和油炸木瓜

Cherry tomatoes, eggplant, long bean, cashew nuts, tamarind dressing and papaya fritter

» 汤羹

军曹鱼酸汤   188.000
豆芽, 凤梨, 番茄, 秋葵, 香菜

With tomato, pineapple, bean sprouts and herbs

玉米虾汤   158.000
越南潘切式玉米虾汤配面包

With prawn, laksa leaf served with baguette

» 主菜

烤鸭  348.000
烤鸭配青菜蘑菇金针菇炒面

Served with glass noodles, ear mushrooms, bell peppers and spring onion

咖喱龙虾    888.000
芒果, 茄子, 肉桂叶, 辣椒配糙米

In yellow curry gravy with mango, eggplant, chili, sweet basil leaves and organic rice

椰汁炖鸡 288.000
椰汁炖鸡配香兰叶煮饭, 黄瓜, 番茄, 香菜

Served with Asian herbs, broken pandan leaf rice

澳洲牛肉炒青椒酱  488.000
250gr Mulwarra 青椒, 洋葱和肉桂叶

250gr Mulwarra beef with green pepper corn sauce, bell pepper, onion and basil leaves

香烤香蕉叶石斑鱼  488.000
香烤香蕉叶石斑鱼配糙米饭

Served with organic rice

X.O 酱炖澳洲牛肉  388.000
红萝卜, 红葱配法国面包棒

In X.O. sauce with carrot, shallots and herbs served with Vietnamese baguette

» 饭 - 面条 蔬菜

炒饭  128.000
豆芽, 春菜, 蛋, 酸, 葱

With bean sprouts, sliced lettuce, egg, garlic and spring onion

X.O炒乌龙面  198.000
葱, 芹菜, 大白菜, 苦芥, 红萝卜

Wheat noodles, onion, parsley, Chinese cabbage, sweet mustard leaf, carrot

蛋面炒蔬菜  158.000
蚝油, 辣椒, 柿子椒, 红萝卜, 豆芽, 大白菜

With bell pepper, bean sprouts, carrots, Chinese cabbage and oyster sauce

蔬菜咖喱   198.000
茄子, 肉桂叶, 豆腐配糙米

In yellow curry gravy with eggplant, tofu, sweet basil leaves, organic rice

龙豆炒大蒜   128.000
龙豆炒大蒜

Goa beans wok tossed with garlic

白菜   128.000
香菇, 蚝油

With shitake mushrooms and oyster sauce

蘑菇炒   148.000
蘑菇炒葱, 油炸蒜蓉

Three types of mushrooms with spring onion and fried garlic

» 甜点

椰子巧克力蛋糕   188.000
椰子巧克力蛋糕

Chocolate brownie with coconut flavored ice-cream

黑芝麻面包   188.000
黑芝麻面包, 椰子奶油, 姜花生糖

Warm sesame cake with coconut ice-cream, ginger-peanut fritter

椰子奶油布丁  188.000
椰子奶油布丁配草莓泥

Coconut panna cotta with berry coulis

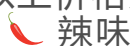
以上价格为越南盾并不含 5%的服务费及 10%的增值税。



素食



纯素



辣味



海鲜



含有猪肉菜



含有坚果, 杏仁



厨师推荐菜



LIFE IS A JOURNEY.

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