



## APPETISERS

<b>Scallop and Clam Tartare</b>	270
BBQ-charred tomato gazpacho, avocado salad, aioli, passion fruit sorbet <i>Recommended seasoning: Lemongrass salt</i>	
<b>Tempura of Charred Root Vegetables</b> 🌿	200
Mango chutney, watercress and ginger salad <i>Recommended seasoning: Mixed Highlands pepper and sea salt</i>	
<b>Fresh Rolls with Grilled Beef</b> 🌿	200
Mustard leaf, daikon and garden herbs <i>Recommended seasoning: Sundried chilli salt</i>	
<b>Vietnamese Chicken Sate</b> 🍗	260
Spicy mango chutney and peanut sauce <i>Recommended seasoning: Lemongrass and chilli salt</i>	

## FOR TWO

<b>Tasting of Six Local "Xuan Hai" Oysters on Ice</b> 🍷🍹	260
Black bean sauce, citrus segments	
<b>Charcuterie Selection</b> 🐷	410
Coppa di Parma, Pancetta, Foie gras mousse, chorizo, country pâté, crafted pickles, Dijon mustard, brioche toast	
<b>Selection of Maki, Nigiri and Sashimi</b> 🍷	360
Pickled ginger, soy sauce, grated wasabi	

 Vegetarian option available | 
  Spicy Dishes | 
  Contains Pork | 
  Contains Nuts | 
  Contains Alcohol | 
  Authentic dishes

Half board supplement:

\* additional 300,000 VND \*\* additional 600,000 VND \*\*\* additional 900,000 VND

Prices are in thousand Vietnamese Dong and are subject to 5% service charge and 10% applicable government tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## SALADS & SANDWICHES

- Banana Flower Salad** 🌿🍷  
Air-dried beef, shredded carrots, mint leaves, crispy onions  
*Recommended seasoning: Vietnamese basil and green chilli salt* 250
- Spicy Tuna Poke Bowl** 🌶️  
Avocado, soy sauce, sesame seeds, spring onions, white rice  
*Recommended seasoning: Green tea & roasted rice salt* 290
- Poached Quy Nhon Prawn and Shredded Papaya Salad** 🌿🥜🍷  
Carrot, peanuts, Nuoc Cham dressing  
*Recommended seasoning: Lime and garlic Sa Huynh sea salt* 260
- Hoi An-Style “Banh Mi” Baguette** 🐷🍷  
Grilled pork belly, pickled local vegetables, pork pâté, garden herbs 260
- Wagyu-Style “Banh Mi” Baguette** 650  
Grilled wagyu, red wine pickled vegetables, Foie gras mousse, black truffle
- Parisian-Style Croque Monsieur** 🐷 260  
Lightly-smoked pork ham, Gruyère cheese, coleslaw

## SOUPS & NOODLES

- Chilled Cucumber and Mango Gazpacho** 🌿 260  
Tandoori prawns, basil, garlic brioche  
*Recommended seasoning: Lime, garlic and green chilli salt*
- Vietnamese Pho Soup** 🌿🍷 260  
Choice of chicken, beef or vegetables with beansprouts and garden herbs  
*Recommended seasoning: Star anise and cardamom salt*
- Quy Nhon Fish Cake Noodle Soup** 🍷 260  
Mackerel fish cake, fresh rice noodles, tomato, lemongrass, bamboo shoots  
*Recommended seasoning: Châm Chéo salt*
- Wok Rice Noodles** 🌿🥜🌶️🍷 290  
Choice of beef, chicken or vegetables with beansprouts, green asparagus, crushed chilli and spring onions  
*Recommended seasoning: O Mai sea salt*
- Stir-Fried Vermicelli with Prawns and Tamarind Sauce** 🌿🥜🌶️ 290  
Prawns, tamarind, peanuts, crushed chilli and spring onions  
*Recommended seasoning: Vietnamese basil salt*

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## PIZZAS AND BURGERS

<b>Authentic Margherita</b> 🌿	240
Cherry tomatoes, mozzarella from Da Lat	
<b>Quy Nhon Seafood Pizza</b>	280
Prawns, calamari, clams, snapper, garlic, mozzarella from Da Lat, basil leaves	
<b>Prosciutto Di Parma</b> 🐷	280
Mozzarella from Da Lat and Parma ham	
<b>Vietnam Four Cheeses with Black Truffle</b> 🍄	320
Tomato sauce, mozzarella, Camembert, smoked Scarmoza, Moc Chau Tomme and black truffle	
<b>Grilled Seasonal Vegetables</b> 🥒🍅	240
Tomato sauce, eggplant, bell peppers, courgettes, basil pesto and mozzarella from Da Lat	
<b>Crispy Sesame Fish Burger</b>	280
Avocado chutney, crispy wedges, coriander and yoghurt mayonnaise	
<b>Wagyu Cheese Burger</b>	320
Cheddar, caramelized onions, French fries and garlic aioli	
<b>Beef, Lamb and Chicken Sliders</b>	320
Tomato chutney, coleslaw and thousand island sauce	

## PASTAS

Spaghetti, fusilli or penne with your choice of sauce	
<b>Arrabbiata</b> 🌶️🍅	250
Spicy tomato sauce	
<b>Carbonara</b> 🐷	250
Local farmed eggs, Parmesan cheese, crispy bacon	
<b>Frutti di Mare</b>	280
Quy Nhon seafood in tomato sauce	
<b>Pesto</b> 🌿🍅	250
Garlic, basil, pine nuts and Pecorino	
<b>Bolognese</b>	260
Black Angus beef ragout	
<b>Fungi</b> 🍄	260
Creamy rich sautéed mushrooms, garlic and Parmesan	

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# MAINS

<b>Surf &amp; Turf</b>	650
Angus tenderloin, king prawns, warm salad of grilled romaine, black bean and lemon vinaigrette <i>Recommended seasoning: Lime and Phong Nha black pepper salt</i>	
<b>Soy and Yuzu Glazed Tuna Steak</b>	290
Bok choy, bell peppers and black sesame purée <i>Recommended seasoning: Sesame salt</i>	
<b>Steamed Red Snapper</b> 🌶️	280
Stir-fried morning glory, green chilli, tropical salsa and crispy rice <i>Recommended seasoning: Lemon basil sea salt</i>	
<b>Wok Beef with Pineapple and Ginger Sauce</b> 🍍	370
Onions, carrots, bell peppers, cucumber, steamed rice <i>Recommended seasoning: Coriander and lime salt</i>	

## FOR TWO SALT BRICK SPECIALITIES

<b>GRILLED SEAFOOD **</b>	2200
Squid, tiger prawns, scallops, mussels, sea bass, spiny lobster ** and big clams <i>Choose your salt from our library</i>	
<b>GRILLED SURF &amp; TURF **</b>	2400
Wagyu beef tenderloin, lamb cutlet, chicken, sea bass, spiny lobster **, tiger prawns, squid, mussels & clams <i>Choose your salt from our library</i>	
<b>AUSTRALIAN TOMAHAWK BEEF (1,2 KILO ***)</b>	2700
<i>Choose your salt from our library</i>	
<b>GRILLED MEAT ON THE BARBEQUE ***</b>	3200
Wagyu beef tenderloin, lamb cutlet, chicken skewer, Wagyu striploin, lamb burger, pork ribs <i>Choose your salt from our library</i>	

# HIMALAYAN SALT BRICKS

These Himalayan salt bricks, which are 200 million years old and 99% pure, are sourced from the Punjab region of Pakistan. After heating the bricks to 200 degrees centigrade, meats and seafood can be cooked directly on the brick's flat surface, imparting beneficial minerals into the proteins and adding an interesting depth of flavour to your meal.

SQUID	180 Grams	290
TUNA	180 Grams	310
KING PRAWNS	180 Grams	370
FRESH LIVE SPINY LOBSTER	1 Kilo	3000
MIXED SEAFOOD	250 Grams	480
LAMB CUTLETS	200 Grams	460
PORK RIBS	250 Grams	300
WAGYU BEEF TOPSIDE	200 Grams	400
GRAIN-FED BEEF RIBEYE	180 Grams	620
WAGYU BEEF STRIPLOIN	180 Grams	620

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## SIDES

ROASTED WEDGES	180
TRIPLE-COOKED FRIES	180
PARMESAN MASHED POTATOES	180
SAUTÉED MIXED VEGETABLES WITH PESTO	180
CHARGRILLED ASPARAGUS	180
MARINATED CORN	150
LOCAL RICE	150

## SAUCES

TAMARIND VINAIGRETTE	CLASSIC BUTTER
SPICY BARBEQUE	PEPPERCORN
HOLLANDAISE	MUSHROOM

## SWEETS

<b>Vanilla Panna Cotta</b>	<b>180</b>
Milk tapioca, churned mango and lemongrass sorbet	
<b>“Mojito” Desserts (with a dash of dark rum)</b> 🍷	<b>180</b>
Brown sugar espuma, lime sorbet, mint curd and lime sorbet	
<b>Banana Split</b> 🍌	<b>180</b>
Grilled banana, dark chocolate sauce, vanilla ice cream	
<b>Choice of your favourite Ice Cream and Sorbet</b>	<b>120</b>
Ice cream: Chocolate, vanilla, coconut, matcha, Vietnamese coffee	
Sorbet: Strawberry, passion fruit, mango, lime	



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