

MAIN RESTAURANT | DINNER

TASTE OF VIETNAM

APPETIZERS

Fish Cake Ninh Thuan Style (G)

Green Mustard, Tiger Prawn & Pork (V*)

Vinh Hy Crispy Seafood Spring Roll (G)

Crispy Crab Spring Roll (G)

Beef & Local Celery Salad (G, N)

Stir-fried Australian Beef Tenderloin, Starfruit, Cucumber, Local Celery, Big Red Chili, Red Onions, Carrot, Roasted Peanut, Crispy Shallots, Crackers

Grilled Vinh Hy Style Scallop (N)

Vietnamese-Style Grilled Scallops, Spring Onions, Peanut Oil, Sweet & Sour Fish Sauce

Sauna Squid

Cooked In Clay Pot With Lemongrass, Local Lemon Basil, Coconut Water, Green Pepper, Green Sauce

Steamed Clams (D)

Ginger, Lemongrass, Chili, Laksa Leaves, Basil, Coconut Water, Green Sauce

Rice Noodle Beef Roll (D)

Cooked In Clay Pot With Lemongrass, Local Lemon Basil, Coconut Water, Green Pepper, Green Sauce

Crunchy Soft-Shell Crab (G, N)

Hot & Sour Tamarind Sauce, Hot Chili & Peanut, Crispy Shallot & Garlic

Squid & Tiger Prawn with Spiced Salt (G)

White Onions, Pepper, Crispy Lemongrass, Crispy Garlic, Spring Onions

SOUP

Sweet & Sour Fish Soup (G, V*)

Dalat Sturgeon Fish, Banana Blossom, Elephant Ear Plant, Pineapple, Okra, Saw Leaves, Edible River Flower, Rice Paddy Herbs, Garlic Oil, Crispy Garlic

Chicken Soup with “É” Leaves & Mushroom (G, V*)

Chicken Fillet, Chicken Broth, Mushroom, Local Lemon Basil Leaves, Green Chili, Lemongrass, Crispy Garlic

MAIN COURSES

Chicken Fried Rice

Fish Sauce Glaze & Garlic, Pickled Mustard Leaves, Cucumber, Lettuce

Signature Crab Fried Rice

Crab Meat, Egg Omelette, Shrimps, Garlic & Vegetables Fried Rice, Spring Onions, Ground Black Pepper, Fish Sauce & Green Chili

Stir-Fried Beef & Broccolini Noodles (G, V*)

Australian Beef Tenderloin, Yellow Noodles, White Onions, Broccolini, Local Celery, Yu Choy, Carrot, Asparagus, Bean Sprouts, Spring Onions, Crispy Garlic, Soy Sauce & Oyster Glaze, X.O Sauce

Stir-fried Seafood Vermicelli (G, V*)

Tiger Prawns, Squid, Scallops, Crab Meat, White Onions, Bean Sprouts, Chives, Spring Onions, Local Celery, Oyster Glaze, Ground Black Pepper, Crispy Shallots & Garlic

Northern Vietnamese Style Grilled Pork (G, N)

Spanish Pork Jowl Marinated with Lemongrass, Five-spice, Magnolia Seeds, Local Herbs, Peanut, Pickles, Vietnamese Wild Pepper Dipping Sauce “Cham Cheo”

Grilled Chicken with Purple Sticky Rice (G, N)

French Baby Chicken with Vietnamese-style Marination, Fish Sauce, Garlic, Chili Oil, Local Herbs, Grilled Sticky Purple Rice In Bamboo Tube with Toasted Sesame & Peanut, Black Pepper - Lime Sauce

Fried Fish Fillet with Pickled Mustard Greens (G)

Tomato, Shallot, Turmeric, Pork Cracklings, Spring Onion, Crispy Garlics

South Vietnamese Lamb Shank Curry (G)

Onion, Lemongrass, Coconut Milk, Oyster Glaze, Garlic, Ginger, Basil, Cinnamon, Star Anise

Braised Beef with Galangal & Lemongrass (G, N)

Five-spice, Shrimp Paste, Fermented Rice, Peanut, Garlic, Rice Paddy Herbs, Cilantro, Molasses, Pepper

SIGNATURE & PREMIUM SELECTION

Whole Crispy Fried White Pomfret

Served With Mango Salad, Cucumber, Carrot, Local Herbs, Sweet & Sour Fish Sauce

Whole Fish – Steamed or Grilled (G)

Selection of Ingredients: Grouper | Sea Bass
Served with: Mixed Herbs, Rice Paper & Dipping Sauce

(D) Dairy

(G) Gluten

(N) Nuts

(VG) Vegan

(V) = Vegetarian

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SIGNATURE & PREMIUM SELECTION

Live Spiny Lobster

Selection of Ingredients:
Wok-fried with Special Spiced Salt (G)
Steamed with Ginger & Scallions
Grilled with Salt & Pepper
**Includes one side dish per portion*

Vinh Hy Signature Seafood Platter (G)

A Selection of Vinh Hy Seafood with Lobster,
Fish of The Day, King Prawns, Squid, Scallops,
Seafood Spring Rolls, Seafood Salad, Garlic Fried Rice

SIDE DISHES

Stir-fried Water Spinach (G, VG)

Stir-fried Mixed Vegetables (G, VG)

Grilled Mixed Vegetables (VG)

Grilled Eggplant (VG)

Wok-fried Asparagus (G, VG)

Garlic Fried Rice (VG)

Vietnamese Style Omelette

TASTE OF MEDITERRANEAN

APPETIZERS

Falafel & Hummus (G, D, V)

Tzatziki, Mint, Cucumber,
Pomegranate, Chickpea Hummus

Amanoi Tomato Tartare (V)

Dehydrated Tomato, Shallot,
Seeded Mustard, Cornichon, Parsley

Goat's Cheese & Fig (D, N, V)

Marinated Goat's Cheese, Fig, Radicchio,
Walnuts, Honey Balsamic Red Onion

Cured Tuna Tataki

Tomato Salsa, Tangy Dressing,
Avocado, Crunchy Garlic

TASTE OF MEDITERRANEAN

APPETIZERS

Cured Beef Carpaccio (D)

Parmesan Custard, Rocket,
Caperberries, Shallots, Spring Onion

Burrata Pomodoro & Coppa (D)

Macerated Tomatoes, Red Onion,
Basil Pesto, Aged Balsamic, Coppa Piacentina

Grilled Octopus Salad

Basil, Olive, Roasted Cherry Tomatoes,
Chimichurri

Lotus Seeds Hummus (V)

Lotus Seeds Salad, Fried Lotus Root,
Bell Pepper, Pineapple, Mint, Scallion Oil

Hamachi Crudo

Passion Fruit Leche De Tigre, Chili,
Cucumber, Pickled Radish

SOUP

Mushroom Consommé Soup (G, D, V)

Cordyceps, Enoki, Termite & Shimeji Mushrooms,
Poached Egg & Water Spinach

Fried Fish Fillet with Pickled Mustard Greens (G)

Tomato, Shallot, Turmeric, Pork Cracklings,
Spring Onion, Crispy Garlics

South Vietnamese Lamb Shank Curry (G)

Onion, Lemongrass, Coconut Milk, Oyster Glaze,
Garlic, Ginger, Basil, Cinnamon, Star Anise

Braised Beef with Galangal & Lemongrass (G, N)

Five-spice, Shrimp Paste, Fermented Rice, Peanut,
Garlic, Rice Paddy Herbs, Cilantro, Molasses, Pepper

MAIN COURSES

Mushrooms Laksa (N, V)

Egg Noodles, Poached Egg, Peanut & Tofu

Doppio Ravioli (G, D, N)

Stuffed with Pumpkin Feta & Spinach Bacon,
Garlic, Salsa Di Noci, Pangratatto Crumble

Linguine Vongole (G, D)

Gremolata, Clams, Tiger Prawns, White Wine, Parsley

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TASTE OF MEDITERRANEAN

MAIN COURSE

Sea Bass Fillet

Tomato Vinaigrette, Heirloom Cherry Tomato, Capers, Sauteed Green Peas

Skillet Baked Spring Chicken (D)

King Oyster Mushroom, Green Beans, Honey Braised Carrots, Lemon & Thyme

Ducks Breast "Magret De Canard"

Beetroot, Sauteed Kale, Grapes & Sour Plum Glaze

Maple & Miso Glazed Short Ribs (G, D)

Creamed Cassava, Sesame Garlic Greens, Crispy Onion

Crispy Suckling Pig

Baby Potato, Spinach, Apple Chutney

Wagyu Tenderloin (D)

Baby Potato, Spinach, Apple Chutney

SIDE DISHES

Stir-fried Water Spinach (G, VG)

Stir-fried Mixed Vegetables (G, VG)

Grilled Mixed Vegetables (VG)

Grilled Eggplant (VG)

Wok-fried Asparagus (G, VG)

Garlic Fried Rice (VG)

Vietnamese Style Omelette

SIGNATURE & PREMIUM SELECTION

Pan Roasted Vinh Hy Catch of The Day (D)

Lemon Butter, Olive Oil Poached Cherry Tomatoes, Grilled Lemon

Creamy Lobster Rice (V)

Saffron, Sweet Green Peas, Caramelized Onion, Calamari & Vinh Hy Scallops

Black Angus Chateaubriand (D)

Garlic Roasted Baby Potatoes, Char-Grilled Seasonal Vegetables & Jus

Vintage Baeri Caviar 30gr

Served with: Blini & Traditional Accompaniments

SIGNATURE & PREMIUM SELECTION

Wagyu Tomahawk Steak Frites (D)

Peppercorn Sauce, French Fries, Cafe De Paris Butter & Chimichurri

SIDE DISHES

French Fries (VG)

Potato Purée (D, V)

Buttered Sautéed Mushrooms (D, V)

Green Garden Salad (VG)

Garlic Roasted Baby Potato (V, D)

Sauteed Cumin Spinach (VG)

Honey - Balsamic & Feta Roasted Carrots (D)

VEGAN

APPETIZERS

Gyoza Pot Stickers (G, VG)

Jicama, Carrot, Glass Noodles, Fresh Herbs, Seasoned Soy Sauce

Fresh Rice Paper Rolls (G, N, VG)

Wood Ear Mushroom, Crispy Tofu, Pickled Vegetables, Peanut Sauce

Crispy Spring Rolls (G, VG)

Jicama, Carrot, Glass Noodles, Fresh Herbs, Chili Sauce

SALADS

Local Leaf Salad (VG)

Organic Lettuces, Herbs, Star Fruit, Cucumber, Red Onion, Black Sesame

Green Papaya Salad (G, N, VG)

Peanut, Carrot, Laksa Leaves, Soy Sauce Dressing

Glass Noodle Salad (G, N, VG)

Wood Ear Mushroom, Carrot, Jicama, Cabbage, Peanut, Soy Dressing

Dalat Vegetables Salad (VG)

Avocado, Carrot, Celery, Red Radish, Fennel, Green Beans, White & Green Asparagus, Zucchini, Dried Tomato, Lemon Juice, Olive Oil

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VEGAN

SOUP

Tofu & Seaweed Soup ^(N, VG)

Chives, Seaweed, Mushrooms, Vegetable Broth, Crispy Shallots, Spring Onions, Sesame Oil, Ground Black Pepper

MAIN COURSES

Vegetarian Pho ^(VG)

Vegetable Stock, Mushroom, Tofu, Star Anise, Cinnamon, Spring Onion, White Onion

Mapo Tofu, Spicy Tomato Sauce ^(VG)

Dried Tomato, Onion, Garlic, Asparagus, Tofu, Chili

Cantonese Rice Noodles ^(N, VG)

Bok Choy, Mushroom, Peanut, Tofu

Vegetables Curry ^(VG)

Tofu, Cauliflower, Eggplant, Carrot, Turmeric, Lemongrass, Coconut Milk

Green Curry ^(VG)

Tofu, Cauliflower, Eggplant, Carrot, Turmeric, Lemongrass, Coconut Milk, Basil

Clay Pot Tofu ^(G, VG)

Silken Tofu, Mushrooms, Pepper, Assorted Vegetables, Local Basil, White Onions, Shallots, Garlic, Five-spice & Soy Glaze, Steamed Rice

DESSERTS

Local Fruits Platter ^(VG)

Signature Mille-Feuille Chocolate

Cacahuète ^(G, D, N, V)

Chocolate Puff Pastry, Milk Chocolate Chantilly, Peanut Crunch

Chocolate Soufflé Tart ^(G, D, N, V)

Silken Tofu, Mushrooms, Pepper, Assorted Vegetables, Local Basil, White Onions, Shallots, Garlic, Five-spice & Soy Glaze, Steamed Rice

Chocolate & Ginger Tart ^(G, D)

Milk Chocolate Ganache, Lemon Ginger, Cacao Nib Tuile

Calamansi Vanilla Creme Brulee ^(D, V)

Calamansi Lime Gel, Vanilla Creme Anglais

Poached Pear Carpaccio ^(N, V)

Lime Sorbet, Pumpkin Seeds, Almond Crumbled, Lemon Basil

Apple Tarte Tatin ^(G, D, V)

Butter Caramel, Red Apple, Salted Caramel Ice Cream

Lemon Cube Tart ^(G, D)

Lemon Curd, Lemon Sponge Cake, Lemon Sorbet

Classic Rum Baba ^(G, D, V)

Vanilla Whipped Cream, Citrus Syrup, Sampan Rum

Amanoi Coconut Ice Cream ^(G, D, V)

Young Coconut, Ice Cream, Tropical Fruits, Malibu Rum

Ice Cream ^(D, VG)

Chocolate | Vanilla Bean | Vietnamese Coffee | Pistachio | Durian | Rum & Local Raisin

Sorbet ^(V)

Mango | Passion fruit | Coconut | Lime | Red dragon fruit | Soursop

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