

WELLNESS SHOTS

Ginger Shot

Ginger, Turmeric, Orange, Black Pepper

Celery Shot

Celery, Lime, Lemongrass

PROBIOTIC

Fermented Red Dragon Fruit Juice

Kefir, Peanut Butter, Banana, Milk Chocolate

Lady Kombucha

Original | Salted lime

FRESH JUICE

Detoxifier

Orange, Carrot, Ginger, Honey

Green Goddess

Cucumber , Lime, Coconut, Green Apple

The Glow

Orange, Pineapple, Ginger, Cinnamon, Turmeric Powder

Orange | Tangerine | Watermelon

Apple | Young Coconut | Pineapple

SMOOTHIE

Tropical Passion ^(D)

Mango, Pineapple, Passionfruit, Yoghurt, Honey

Super Green ^(D)

Mango, Aloe Vera, Spinach, Spirulina, Yoghurt, Honey, Ginger, Lime

Berry Burst ^(D)

Strawberry, Raspberrry, Mulberry, Banana, Yoghurt, Honey

COFFEE & TEA

Coffee

Espresso | Double Espresso | Americano
Cappuccino | Macchiato | Flat White | Latte
Iced Black Coffee | Iced Cappuccino | Iced Latte
Selection of Coffee Bean: Talai Coffee (50% Arabica & 50% Robusta, Medium Roasting) | Oxaya Coffee (80% Arabica & 20% Robusta, Medium Dark Roasting)

Vietnamese Coffee (Hot | Iced)

Black coffee | White coffee ^(D)

Organic Tea

English Breakfast | Earl Grey Yin Zhen
Darjeeling De Printemps | Smokey Lapsang | Vanilla
Green Tea | Mandarin Jasmine | Moroccan Mint
Rooibos Citrus | Chamomile | Lemongrass Tea
Ginger Tea

Chocolate (Hot | Iced) ^(D)

Bubble Milk Tea ^(D)

BREAKFAST

Available from 7am to 10.30am

YOGHURT, CEREAL AND FRUIT

Yoghurt ^(D, V)

Choice Of Greek, Dalat Nature, Coconut

Cereals ^(G, D, N, V)

Corn Flakes, Koko Krunch, Homemade Granola, Rice Pops
Served with Milk: Full cream | Skimmed
Almond | Oat | Soy

Mango & Lychee Smoothie Bowl ^(VG)

Local Mango, Lychee, Banana, Passion Fruit, Coconut, Chia Seeds

Bircher Museli ^(G, N, VG)

Apple, Pear, Apricot, Raisin, Nuts, Bee Pollen

Fruit Plate

Seasonal Sliced Fruits

BAKERY

Rye Bread ^(G, D, V)

Multi- Grain Bread ^(G, D, V)

Gluten-free Breads ^(D, V)

Mini- Baguette ^(G, D, V)

Croissant ^(G, D, V)

Pain au Chocolat ^(G, D, V)

Danish of the Day ^(G, D, V)

Muffin ^(G, D, V)

Served with Butter, Homemade Preserves

TOAST

Avocado ^(G, D, V)

Sourdough, Avocado, Poached Egg

Tofu Scramble ^(G, D, V)

Rye Bread, Spicy Tofu, Sautéed Mushrooms, Cherry Tomatoes

Ricotta & Figs ^(G, D, N, V)

Sourdough, Honey, Pine Nuts, Basil

FRESH & LIGHT

Oat & Chia Porridge ^(G, D, N, V)

Banana, Local Honey, Toasted Almond
Served with Milk: Full Cream | Skimmed | Almond | Soy | Oat

Grain Bowl ^(N)

Quinoa, Chickpeas, Cucumber, Mushroom, Quail Egg, Cashew Nuts

Red Radicchio Salad ^(D, N, V)

Mixed Herbs, Tomato, Pesto, Feta, Pumpkin Seeds

Kale Spinach Salad ^(D, N, V)

Apple, Pecan Nuts, Pumpkin Seeds, Cucumber, Spirulina Yoghurt Dressing

CURED & AGED

Speck Ham

Mortadella

Coppa

Artisan Cheese Platter ^(D)

SIDES

Smoked Salmon | Chicken or Pork Sausages

Bacon | Baked Beans | Hash Browns

Spinach | Avocado

BREAKFAST CLASSIC

Two Eggs Any Style ^(D, V)

Fried, Boiled, Poached, Scrambled

Omelette (Regular or Egg White) ^(D)

Selection of Ingredients: Ham | Cheese | Bell pepper
Onion | Tomato | Spinach

Eggs Benedict ^(G, D)

English Muffin, Ham, Poached Eggs, Hollandaise Sauce

Eggs Royale ^(G, D)

English Muffin, Poached Eggs, Salmon, Hollandaise Sauce

Eggs Florentine ^(G, D, V)

English Muffin, Spinach, Poached Eggs, Hollandaise Sauce

BREAKFAST CLASSIC

Croque Madame ^(G, D)

Cheddar Cheese, Béchamel, Fried Egg

French Toast ^(G, D, V)

Soaked in Custard, Fresh Berries, Icing Sugar

Blueberry Pancakes ^(G, D)

Vanilla Mascarpone Cream, Strawberry Syrup

Crepes ^(G, D, N, V)

Nutella, Hazelnuts

VIETNAMESE SPECIALITIES

Congee

Selection of Ingredients: Fish | Chicken | Beef

Bánh Cuốn ^(G)

Fresh Noodle Rolls, Minced Pork, Herbs

Cơm Tấm ^(G)

Grilled Marinated Pork, Sliced Pork Skin, Fried Egg, Broken Rice, Spring Onion Oil, Daikon & Carrot Pickles, Sweet & Sour Fish Sauce

Bún Thịt Nướng ^(G, N)

Fresh Rice Vermicelli, Grilled Pork, Peanut, Spring Roll, Herbs, Sweet & Sour Fish Sauce

Bánh Mì ^(G)

Pate, Pork Meatball, Pickles, Chili, Herbs, Mayonnaise

Bò Kho ^(G)

Spiced Beef Stew, Carrot, Onion, Coriander, Mini- Baguette

Bò Né ^(G)

Sizzling Tenderloin Beef, Pork Liver Pate, Meatball, White Onion, Cucumber, Tomato, Crispy Shallot, Pickles, Mini- Baguette

Phở ^(G)

Selection of Ingredients: Beef Fillet | Poached Chicken
Rice Noodle Soup, Fresh Herbs

Bún Cá ^(G)

Fresh Rice Noodle Soup with Poached Tuna & Fish Cake

Mì Hoàn Thành ^(G)

Egg Noodles, Pork & Prawn Wontons, Mushroom Broth, Chives, Crispy Pork Lard, Fried Shallot, Spring Onion, Bean Sprouts

^(D) Dairy

^(G) Gluten

^(N) Nuts

^(V) Vegan

^(VG) Vegan

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce - including fish, meat, dairy, fruits and vegetables - is informed by our commitment to sustainability.

Our coffee and tea are green certified and come from Fairtrade partnerships.