

# FOOD MENU

Cham Table

## STARTER

<b>PRAWN SUGAR CANE</b>	380
Kumquat Fish Sauce, Pickles, 'Tra Que' Herbs	
<b>BANH XEO</b>	280
Pork & Prawn, Herbs, Rice Paper	
<b>'HA LONG' BAY SQUID CAKES</b> 🍷	280
Pickles, Cucumber Salad, Herbs	
<b>FRESH SPRING ROLLS</b>	
Carb	280
Pork & Prawn	260
Vegetarian 🌿	180
<b>DEEP-FRIED ROLLS</b> 🍷	
Seafood	260
Pork	220
Vegetarian 🌿	180

## SALAD

<b>SOFT SHELL CRAB SALAD</b>	270
Green Mango, Herbs	
<b>ROASTED DUCK SALAD</b>	280
Banana Blossom	
<b>BEEF SALAD</b>	270
Green Banana, Star Fruit, Celery, Sawtooth Coriander	
<b>HEART OF PALM SALAD</b>	280
Prawn & Calamari, Shallot Oil, Herbs	
<b>LOTUS STEM SALAD WITH SHRIMP &amp; PORK</b>	280
Laksa Leaf, Roasted Peanut	

## BANH MI & NOODLES

<b>HOIANA BANH MI</b> 🍷	280
Wagyu Beef Balls, Pickles, Herbs, Pate	
<b>WAGUY PHO</b> 🍷	460
Slow-Simmered Bone Broth, Fresh Herbs	
<b>QUANG NOODLES</b>	260
Pork, Prawns, Quail Eggs, Local Herbs	
<b>BUN RIEU</b>	280
Crab Cake, Tofu, Tomato	
<b>SEAFOOD NOODLES</b>	420
Organic Vegetables, Oyster Sauce	

## CLAYPOT

<b>FREE RANGE CHICKEN</b>	220
Lemongrass, Turmeric, Lemon Leaf	
<b>CARAMELIZED PORK</b>	220
Eggs, Scallion, Chili	
<b>COBIA FISH</b> 🍷	380
Pork Belly, Coconut, Fish Sauce	
<b>STEWED BEEF TENDON</b>	420
Cardamom, Carrots, 'Bò Kho' Flavor	

## STEAMED

<b>TIGER PRAWNS</b>	440
'Tra Que' Herbs, Green Chili	
<b>GIANT CLAMS</b>	320
Pork, Mushrooms, Betel Leaf, Aromatic Herbs	
<b>SQUID</b>	370
Ginger, Celery, Ginger Fish Sauce	
<b>GROUPER</b>	460
Pineapple, Tomato, Mushrooms, Glass Noodles	

## GRILLED

<b>GRILLED SEAFOOD</b>	
<b>LOBSTER</b> 450 GR	980
<b>TIGER PRAWNS</b> 5 PCS	440
<b>SQUID</b> 300 GR	420
<b>OYSTERS</b> 6 PCS	680
<b>SCALLOPS</b> 6 PCS	520
<i>Choices of Sauce   Satay Sauce, Pepper Corns Garlic Butter, Green Chili</i>	
<b>GRILLED SEAFOOD PLATTER</b>	2,500
Lobster, Squid, Oyster, Scallop, Tiger Prawn	
<b>'HOI AN' PORK SKEWERS</b>	220
Steamed Rice Roll, Herbs	
<b>BEEF IN BETEL LEAF</b> 🍷	260
Peanuts, Pickles	

## WOK-FRIED

<b>SQUID WITH PINEAPPLE &amp; TOMATO</b>	380
Onion, Spring Onion, Herbs	
<b>CRISPY FRIED FISH</b>	
<b>SWEET &amp; SOUR GLAZED</b>	360
Featherback Fish Cake, Dill	
<b>BEEF 'LUC LAC'</b>	380
Wok-Fried Beef, Capsicum, Pineapple Tomato	

## SIDE

<b>GRILLED EGGPLANT</b> 🌿	100
Scallion Oil, Sesame, Peanuts, Bird-Eye Chilies	
<b>MORNING GLORY</b> 🌿	80
Chilies, Garlic Chips	
<b>CRISPY SILKEN TOFU</b>	180
Pork Floss, Herbs	
<b>GREEN VEGETABLES</b>	180
Garlic, Oyster Sauce	
<b>JUMBO CLAMS, SWEET &amp; SOUR SOUP</b>	200
Sawtooth Coriander, Tomato, Okra	

## DESSERT

<b>CARAMELIZED BANANA</b>	120
Caramel Sauce, Coconut Ice-Cream	
<b>CARAMEL CUSTARD</b>	100

<b>FRESH FRUITS</b>	120
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<b>GLUTINOUS RICE BALLS</b>	100
Ginger Syrup	
<b>COCONUT JELLY</b>	100

# DRINK MENU

*Cham Table*

## SIGNATURE COCKTAILS

**APEROL ROSÉ** 230

Aperol, Rosé Prosecco, Kumquat Juice, Soda

**PLUM BLOSSOM** 200

Sampan White Rum, 'Tay Bac' Plum, Citrus, Aromatic Bitter

**PANDAN COOLER** 220

Greenail's Gin, Pandan Syrup, Coconut Water, Lime Juice  
Coconut Foam



## WINE SELECTION

*SPARKLING* glass bottle

**BOTTEGA, MILLESIMATO BRUT** 280 1,380

Italy

*WHITE*

**PEDRO LUIS, SAUVIGNON BLANC, DO JUMILLA** 200 950

Spain

**DE BORTOLI, CHARDONNAY** 220 1,000

Australia

**GUNDERLOCH, 'VILLA' RIESLING** 328 1,580

Rheinhessen - Germany

*RED*

**CANAPI, NERO D'AVOLA, DOC, SICILIA** 240 1,100

Italy

**CHÂTEAU LOS BOLDOS TRADITION RESERVE** 280 1,300

Cabernet Sauvignon - Chile

**DOMAINE SAINT-ÉTIENNE LES ALBIZIAS** 398 1,880

Côtes-du-Rhône Bio Rouge, France

*SWEET WINE & PORT*

**CHATEAU GUIRAUD** 550 2,625

**1ER GRAND CRU CLASSÉ (375ML)**

Sauvignon Blanc, Sémillon - Bordeaux, France

**OREMUS TOKAJI ASZU 6 PUTTONYOS (500ML)** 5,500

Tokaji Blend - Hungary

**RAMOS PINTO LAGRIMA WHITE PORT** 300 2,000

## BEER & CIDER

*DRAUGHT* 330ml 500ml

**HUDA** 85 115

**BEACH - BLONDE ALE** 158 208

*BOTTLE* 330ml

**HUDA** 90

**SAIGON SPECIAL** 85

**PERONI** 130

**CORONA** 140

**SOMERSBY APPLE** 80

## 0% PROOF & REFRESHERS

**PINK GUAVA ICED TEA** 120

Pink Guava, Lime, Vietnamese Basil, Tonic Water

**LYCHEE JASMINE ICED TEA** 120

Jasmine Tea, Lychee, Lime, Sugar

**PEACH & PAPAYA HIGBALL** 120

Peach Juice, Papaya, Brown Sugar, Lime, Soda

**FRESHLY SQUEEZED JUICE** 115

Orange, Pineapple, Watermelon

**YOUNG COCONUT** 130

## SOFT DRINKS & WATER

**COCA-COLA, COKE LIGHT, FANTA** 65

**TONIC WATER, SODA WATER, GINGER ALE, RED BULL**

*STILL WATER* small large

**ALBA** 80 110

**EVIAN** 150

*SPARKLING WATER*

**ALBA** 80 110

**PERRIER** 150

## COFFEE & TEA

**ESPRESSO | AMERICANO** 85

**CAPPUCCINO | LATTE** 95

**CA PHE PHIN | CA PHE SUA DA** 80

**BLACK** English Breakfast, Earl Grey 80

**GREEN** Organic Gunpowder, Jasmine 80

**HERBAL** Chamomile, Peppermint 80

**FLOWER** Lotus 80