





Grill & Chill

VND 2,000,000 net/person | khách Minimum of 4 persons | ít nhất 4 khách

Classic BBQ

VND 2,500,000 net/person | khách Minimum of 4 persons | ít nhất 4 khách

Premium BBQ

VND 3,500,000 net/person | khách Minimum of 4 persons | ít nhất 4 khách



U - Seafood - Me

VND 6,000,000 net/2 persons | 2 khách

The Lover's Pick

VND 7,000,000 net/2 persons | 2 khách

Lobster and Crab

VND 8,000,000 net/2 persons | 2 khách



TAPAS / FINGER FOOD

MÓN ĂN NHỆ

Traditionally small savory dishes or snacks. Tapas is a small serving best paired with an aperitif of your choice.

Theo truyền thống, Tapas là món ăn nhẹ thường được dùng kèm với thức uống khai vị trước bữa ăn.

S	SEAFOOD MINIS HẢI SẨN CHIÊN GIÒN Deep-fried mini local seafood	190
S	"DANCING" PRAWN TÔM "NHẨY" Deep fried with crispy sweet walnut and orange mayonnaise	190
G	MIX OLIVE & DEEPING BÁNH MÌ XỐT Ô LIU Black tapenade, mix olive, hummus and rye sourdough bread	190
S	DEEP FRIED LOCAL MINI ANCHOVIES CÁ COM CHIÊN GIÒN Mixed spice, lime, and paprika mayonnaise	190
	CRISPY "POPCORN" CHICKEN GÀ VIÊN CHIÊN XỐT CHUA NGỌT Marinade with Phu Quoc pepper, sweet and sour sauce	190

STARTERS KHAI VI

D	HEIRLOOM TOMATO BURRATA XÀ LÁCH CÀ CHUA HEIRLOOM VÀ PHÔ MAI BURRATA Dalat tomato, fresh Buratta, top fresh garden herbs, drizzle of extra virgin olive oil and age balsamic	360
S&G	SOFT-SHELL CRAB CUA LỘT CHIỀN GIÒN Deep-fried, served with smoked paprika mayo and plum sauce	340
S	OCTOPUS SALAD XÀ LÁCH BẠCH TUỘT Dalat cherry tomato, Ponzu dressing, Kalamata olives and a hint of orange dressing and zest	320
N&S	DUCK PATE PA TÊ V!T Homemade with fresh green pepper corn, local cashew nut and mix dry fruit	275
S	FISH TARTAR CÁ BỚP TÁI CHANH Fresh local cobia fish with lime, extra virgin olive oil, spring onion, capers and puff organic brown rice	260

V vegetarian D contains dairy

Р

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N&S contains nuts and soy

P contains pork





S	PRAWN SALAD XÀ LÁCH TÔM Mix Dalat green, kale, crispy onion, avocado, orange segment, puff quinoa, mix seed and passion fruit and citrus dressing	325
N&S	TROPICAL CHICKEN MANGO SALAD XÀ LÁCH XOÀI VỚI GÀ CHIÊN Crispy popcorn chicken with romaine lettuce, cashew nut, garden herbs, red onion, cherry tomato, sweet sesame sauce and touch of crunch coconut	325
	MEDITERRANEAN CHICKPEAS SALAD XÀ LÁCH ĐẬU GÀ ĐỊA TRUNG HẢI A mix of feta, green kale, cucumber, black olive, hummus, red onion, and Dalat cherry tomato	280
S	ASPARAGUS & CRAB SALAD XÀ LÁCH MĂNG TÂY & THỊT GHỆ Green Dalat asparagus, mixed herbs, mandarin juices and passion fruit dressing	275
٧	QUINOA SALAD XÀ LÁCH HẠT DIÊM MẠCH Mixed quinoa, Dalat tomato, avocado, sunflower seed, broccoli, orange segment, mixed garden herbs, shallot and yuzu dressing	270
V N&S	GREEN, GREEN XÀ LÁCH RAU QUẢ THẬP CẨM Broccoli, asparagus, avocado, cucumber, mixed greens pistachio and pumpkin seed, drizzle of citrus dressing	260
DV	WATERMELON & FETA SALAD XÀ LÁCH DƯA HẤU & PHÔ MAI FETA Watermelon with mixed herbs, black olive, orange segment, finished with crumbled feta cheese and a dash of sunflower seeds	250
٧	GUACAMOLE BO'NGHIÊN GUACAMOLE Homemade guacamole, ground coriander and cumin seed, virgin olive oil serve with crispy tortilla	250

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SANDWICHES & SNACKS

BÁNH MÌ KỆP VÀ THỨC ĂN NHỆ

PG	IBERICO HAM & CHEESE PLATTER KHAY THIT HEO IBERICO VÀ PHÔ MAI Iberico ham, mix cheese, black olive, hummus, rice cracker and rye sourdough bread	995
G S	LOBSTER & CRAB ROLLS BÁNH MÌ MỀM KỆP TÔM HÙM VÀ THỊT GHỆ Toasted soft bun, pan-fried lobster tail, lobster mayonnaise, blue crab meat, lobster creamed sauce serve with parmesan truffle fries	990
G S	ELEGANT CRAB ROLLS BÁNH MÌ CUỘN THỊT GHỆ Sweet blue crab meat, and soft shell crab, smoke paprika mayonnaise on toasted buns, served with golden fries, mix green and sweet purple potato chips	945
G	ASIAN MANGO BURGER BÁNH MÌ KỆP THỊT BÒ KIỂU Á Grilled Australian beef patty seasoned with age soy sauce, coriander, lemongrass, ginger, chopped galanga. Finely sliced cabbage, Thai parsley, topped with slices of fresh mango, served with golden French fries	415
G	CRISPY DEEP FRIED CHICKEN CÁNH GÀ CHIÊN GIÒN Golden-fried chicken wings, gochujang sauce, French fries and daikon pickle	395
G P	PVPQ BURGER BÁNH MÌ KḤP THỊT BÒ PVPQ Australian Wagyu beef patty, Cheddar cheese, bacon and caramelized onion served with French fries	380
G	SOFT-SHELL CRAB BURGER BÁNH MÌ KḤP CUA LỘT Deep-fried soft-shell crab, herbs and spice, served with French-fries	380
G V	HEALTHY SEED BURGER BÁNH MÌ KỆP CHAY Plant-based patty crusted mixed seeds, creamy avocado, and tangy fermented cabbage	380
G S	FISH & CHIPS CÁ TẨM BỘT CHIÊN Fresh Sea bass with Tiger beer batter, served with homemade tartar sauce and French fries	380
GD	FOCACCIA SANDWICH BÁNH MÌ Ú'C GÀ Grilled chicken breast, tomato, Mozzarella cheese, red onion, basil, sun-dried tomato and black alive mayor, served with French fries	365

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MEAT

CÁC LOẠI THỊT

	OP RIBS / 1.1 – 1.2 KG SUÒN BÒ OP RIBS A grilled thick single rib cut of beef served with truffle-mashed potato, grain mustard and fresh pepper sauce	2700
	TENDERLOIN 200G THĂN NỘI BÒ 200g Australian O'Connor beef, fresh Phu Quoc pepper sauce, potato mille-feuille and zucchini flower tempura	1350
	RIBEYES 350G THĂN NGOẠI BÒ 350g Australian O'Connor ribeye, wine and bone reduction, potato wedges and roasted garlic	1200
	BEEF RIBS SƯỚN BÒ HẨM Slow cook black Angus, marinade with local Phu Quoc pepper, wine reduction, and mashed potato	950
	LAMB SHANK ĐÙI CỬU HẦM Slow-cooked lamb with olives, chickpeas, and 'ras el hanout' spices	580
)	BBQ PORK RIBS SUÒN HEO NẤU CHẬM Slow-cooked marinade pork ribs to dip in sweet smoked BBQ sauce, served with potato wedges	560
	Grilled Chicken Mango GÀ NƯỚNG XOÀI Juicy grilled chicken with sweet mango, lotus chips and golden French-fries	425
	HOMEMADE DUCK CONFIT ĐÙI VỊT HẨM KIỂU PHÁP Free-range duck from Mekong rice fields with creamy mushroom	395

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WESTERN FLAVOUR HƯƠNG VỊ PHƯƠNG TÂY

SEAFOOD HẢI SẢN

	Grilled Lobster 900 - 1 kg TÔM HÙM NƯỚNG 900-1 KG Grilled Juicy lobster, served with mixed greens and mix Mediterranean vegetable	2450
S	LOCAL SEAFOOD PLATE HẨI SẨN CHỌN LỌC A bounty of fresh seafood, including sea bass, prawns, squid, octopus, clams, and a creamy prawn brandy bisque	975
S	HEALTHY POACHED GROUPER CÁ MÚ CHẦN XỐT CAM Delicate grouper fillet with a citrus miso orange sauce, zucchini flower and micro green	565
S	GRILLED TIGER PRAWN TÔM SÚ NƯỚNG Grilled with garlic parsley, served with mixed salad, French-fries	425
S	GRILLED SEABASS FILLET & CLAMS CÁ CHẾM NƯỚNG VÀ NGHỀU Soaked in a combination of white wine and hint of cream, asparagus and dill	395
S	PAN-SEARED CUTTLEFISH MỰC ỐNG ÁP CHẢO Tender cuttlefish with crispy capers, Kalamata olive, thyme, basil, sweet cherry tomatoes, and fresh garden herbs	385
S	GRILLED SQUIDS MỰC NƯỚNG Grilled with garlic parley and extra virgine plive oil, mixed green and golden French-fries	385

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S D	LOBSTER AND CRAB MÌ Ý TÔM HÙM VÀ GHỆ Fettuccine pasta, in creamy lobster bisque sauce topped with fresh lobster and crab meat	985
S D	SEAFOOD PASTA MÌ Ý HẢI SẢN Fettuccine with sautéed clam, tiger prawn and squid in tossed rich creamy prawn bisque	395
S D	PAELLA RISOTTO COM Ý HÅI SÅN Cooked with chorizo, chicken, roasted red pepper, tomato, local seafood and a touch of saffron	385
S D	TIGER PRAWN RISOTTO COM Ý TÔM Cooked with prawn bisque, grilled tiger prawn and rice crackers	375
S D	SQUID INK RISOTTO COM Ý MỰC TRỨNG NƯỚNG Slow-cooked Arborio rice with rich squid ink and grilled local tender squid	375
S D	BOLOGNESE MÌ Ý XỐT BÒ BẰM Spaghetti with classic Bolognese with ground meat and fresh tomato	375

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= SIDES MÓN ĂN KÈM

French fries Khoai Tây Chiên	120
POTATO WEDGE KHOAI TÂY MÚI CAU	120
SOURDOUGH BREAD BÁNH MÌ BỘT CHUA Serve with butter and virgin olive oil	120
STEAMED GREEN VEGETABLES RAU CỦ LUỘC	120
Green Salad XÀ LÁCH TRỘN	120
RATATOUILLE RAU CỦ HẦM KIỂU PHÁP	120

CHEESE SELECTION

CÁC LOẠI PHÔ MAI

GD	CHEESE PLATE PHÔ MAI THẬP CẨM Parmesan, Tomme de Savoie, blue cheese, camembert serve with sourdough	280
	CAMEMBERT PHÔ MAI CAMEMBERT Oven-baked, local sim jam and mixed greens	275

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MOCHA CIGARS XÌ GÀ SÔ CÔ LA Chocolate mousse infused with Daklak coffee, served with espresso	320
CHOCOLATE LAVA CAKE BÁNH SÔ CÔ LA TAN CHẨY For chocolate lovers with a melting heart and vanilla ice cream It takes 15 minutes for preparation	270
MANGO TART BÁNH TART XOÀI Sweet mango tart with mango ice cream	265
TROPICAL MANGO PLATE CÁC MÓN NGON VỚI XOÀI Fresh mango delights	220
FRESH FRUIT PLATTER TRÁI CÂY NHIỆT ĐỚI	180
ICE CREAM AND SUNDAE KEM	
BANANA SPLIT KEM CHUŐI Chocolate, strawberry, and vanilla ice cream in banana slices drizzled with chocolate syrup and crumble topping	250
COCONUT COCONUT KEM TRÁI DỬA In a half coconut shell filled with coconut ice cream, sharped fresh coconut and crispy coconut chips	250
FRESH EXOTIC SORBET KEM TRÁI CÂY ĐÁ TUYẾT Passion fruit and lime sorbet, fresh calamansi and passion fruit topping	250
YUMMY OREO KEM OREO Vanilla and chocolate ice cream, mini oreos and a dusting of oreo cookie crumbs on top	250
SCOOP KEM VIÊN	
Ice cream and sorbet served in a classic waffle bowl	
1 SCOOP 1 VIÊN 2 SCOOPS 2 VIÊN	90 160
Choose of ice-cream flavor: vanilla chocolate strawberry coconut salted caramel	

Please let us know if you have any food allergies or special dietary needs All prices are times 1,000 in Vietnam Dong (VND) and are included to service charge and VAT

Chọn hương vị kem: vani, sô-cô-la, dâu tây, dừa, caramel mặn

Sorbet flavor: passion fruit | mango | lime

Chọn hương vị kem đá tuyết: chanh dây, xoài, chanh

