



HOTEL ROYAL

Pool Menu

ART-CRAFTED SIGNATURE COCKTAILS, BLENDED INTERNATIONAL SPIRITS
ROYAL PREMIUM VIETNAMESE RICE AND HERBAL LIQUORS, FRESH TROPICAL FRUITS, HERBS AND SPICES

SIGNATURE

185

INSPIRED *by her* 

Passion Royal - Chanh Leo passionfruit liquor, sparkling wine and passionfruit. The "Chanh Leo" liquor paired with a dry sparkling wine creates a perfect balance between sweetness and acidity

Indochine Martini - Phu Loc rice liquor, triple sec, lime juice and pineapple juice. The local ingredients used for this Martini variation make it a must-try cocktail

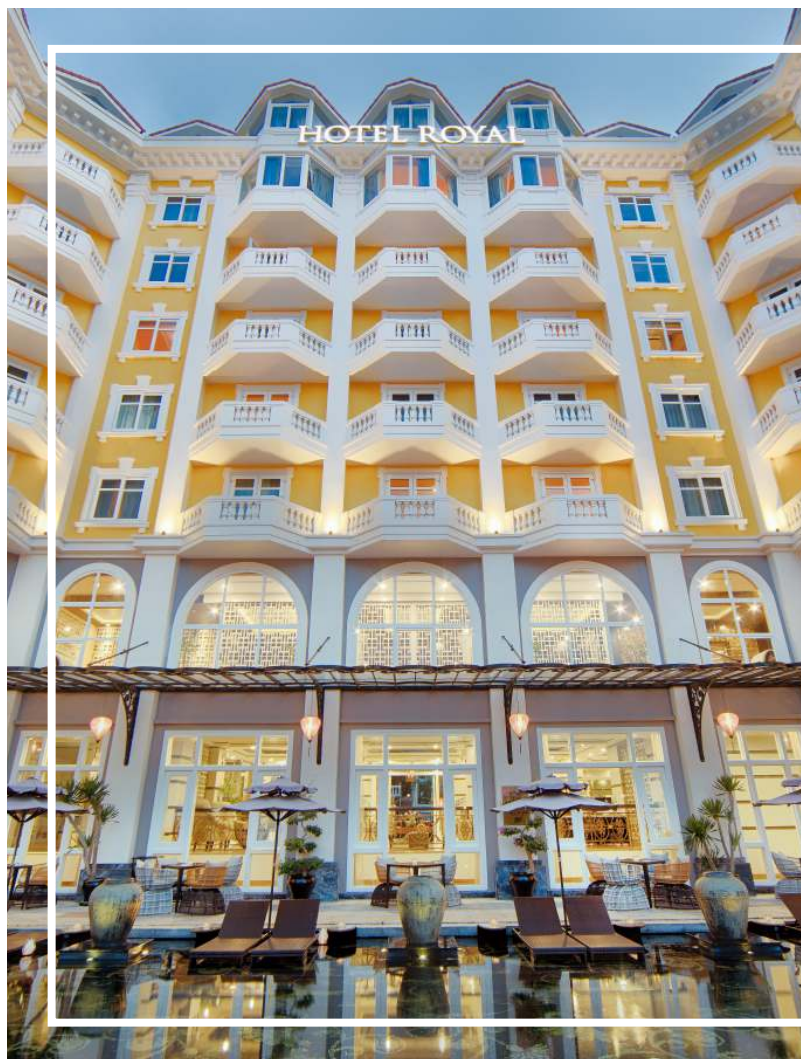
L'épice - Absinthe, elderflower syrup, vodka, ginger, soda water. The strength of the absinthe meets the tenderness of the elderflower

 **Bulle Rose** - Campari, sparkling wine and pomelo juice. Bitter but elegant "Inspired for her"

 **Bulle Orange** - Amaretto, sparkling wine and orange juice, lime juice. Candied & fizzy "Fashioned for her"

 **Princess Wakaku** - Tequila, sake, pineapple, lime, syrup and butterfly pea tea. Well-balanced cocktail to honour the princess Wakaku, Vietnamese wife of Sotaro, a famous Japanese merchant

Vietnamese Cà Phê Martini - Phu loc rice liquor, kahlua, Vietnamese coffee, sugar syrup. Local twist to the renowned espresso martini



THE UNFORGETTABLES

165

Americano - Campari, red vermouth, soda water

Between the sheets - Cognac, rum, triple sec

Daiquiri - Rum, lime juice, sugar syrup

Dry martini - Gin, dry vermouth

Gin fizz - Gin, lime juice, sugar syrup, soda water

Manhattan - Bourbon, red vermouth, angostura bitters

Negroni - Gin, campari, red vermouth

Old fashioned - Bourbon, angostura bitters, sugar cube

Planter's Punch - Dark rum, orange juice, pineapple juice, angostura bitters, lime juice, grenadine syrup

Rusty Nail - Scotch whisky, drambuie



Signature Cocktail of the hotel 

Prices are in VND (000) & subject to a 10% VAT & 5% service charge

CONTEMPORARY CLASSICS 165

Black / White Russian - Vodka, Kahlua / Fresh milk

Bloody Mary - Vodka, tomato juice, lime juice, pepper, salt, celery, Tabasco, Worcestershire sauce

Caipirinha - Cachaça, fresh lime wedges, brown sugar

Cosmopolitan - Vodka, Cointreau, lime juice, cranberry juice

Godfather - Scotch whisky, amaretto

Irish coffee - Irish whiskey, fresh cream, brown sugar, espresso

Kir/Kir royal - Sauvignon blanc/ Sparkling wine, crème de cassis

Long island iced tea - Vodka, rum, tequila, gin, triple sec, lime juice, coca cola

Mai Tai - White rum, dark rum, orange curaçao, lime juice, orgeat syrup

Margarita - Tequila, Cointreau, lime juice

Mint julep - Bourbon, brown sugar, fresh mint sprigs, water

Mojito - Rum, mint leaves, lime wedges, brown sugar, soda water

Moscow mule - Vodka, ginger beer, lime juice

Piña colada - Rum, pineapple juice, coconut cream

Sea breeze - Vodka, cranberry juice, grapefruit juice

Singapore sling - Gin, cherry brandy, Cointreau, pineapple juice, lime juice, angostura bitters, D.O.M Bénédicte, grenadine syrup

Sazerac - Cognac, absinthe, angostura bitters, sugar

Whisky sour - Whisky, sugar, lime



ROYAL AFTERNOON TEA 350

Your choice of Dilmah tea collection or Vietnamese premium loose tea. Enjoy with the selection of chef made gourmandises: Duck spring roll, mango sushi, fried seafood wonton, beef in lot leaf, muffin, mochi, strawberry & cream scone



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WATER & SOFT DRINK

Alba still & sparkling 450ml	65
Perrier sparkling 330ml	85
Evian still 330ml	85
Evian still 750ml	125
Badoit sparkling 330ml	85
Badoit sparkling 750 ml	125
Coca cola, Coca cola light, Sprite, Fanta	65
Soda water, Tonic water	65
Ginger ale, Bitter lemon	85

FRESH JUICE

Orange	75
Passionfruit	75
Pineapple	75
Lime Soda	75
Watermelon	75
Mango	75
Lemon	75
Fresh Coconut	95

DILMAH TEA COLLECTION

Brilliant breakfast, Earl grey	65
Ceylon green, Jasmine	65
Peppermint, Chamomile	65
Iced lemon tea, Lemon ginger tea	65

VIETNAMESE PREMIUM LOOSE TEA

Thai Nguyen green tea	65
Oolong ginseng tea	95
Son La ancient tea	135

SMOOTHIE

Banana	85
Matcha green tea	85
Strawberry	85
Mango	85

JUICY CONCOCTION

Mango - Pineapple - Basil	85
Apple - Celery - Orange	85
Carrot - Apple - Passionfruit	85
Banana - Orange - Mango - Honey	85
Watermelon - Pineapple - Ginger	85

COFFEE

Espresso	60
Americano	65
Cappuccino	75
Café latte <i>Single or double shot</i>	75
Café mocha	75
Macchiato	65
Decaffeinated	65
Vietnamese coffee <i>Served in traditional filter set</i>	65
Café ou thé Gourmand <i>with sweet gourmandises of the day</i>	115

BEER

Larue	75
Tiger, Heineken	85
Sapporo	105
Corona	120
Hoegaarden	120

APERITIF

	Shot	Bottle
Martini bianco, rosso or dry	85	1200
Pimm's no 1	85	1300
Ricard	85	900
Campari	85	1400
Euphoria original absinthe	300	3500

VODKA

Svedka	85	900
Absolut	85	900
Grey Goose	150	2500
Ketel One, Ketel One citroen	150	2500

BLENDED SCOTCH WHISKY

J & B rare	85	1200
Johnnie walker black label	120	1560
Johnnie walker gold label	160	2240
Chivas 18 years old	280	3640
Chivas 18 years old blue edition	300	4000
Chivas 21 years old royal salute	450	5850
Johnnie walker blue label	490	6860

BLENDED IRISH WHISKEY

Jameson standard	85	900
Jameson gold reserve	220	3080

BOURBON WHISKEY

Jack Daniel's	105	1365
Bulleit bourbon	160	2080

SINGLE MALT

Singleton 12 years old	180	2340
The glenlivet 12 years old	170	2380
Talisker 10 years old	225	3150
Macallan 12 years old	280	3640

TEQUILA

	Shot	Bottle
Olmecca altos reposado	85	900
Don Julio blanco	195	2730
Don Julio reposado	250	3500

RUM

Flor de caña 4 years old	85	900
Captain morgan gold	85	900
Captain morgan black	85	900
Cachaça thoquino	120	2550
Zacapa 23	220	2850

GIN

Beefeater	85	900
Bombay Sapphire	85	900
Tanqueray	105	1300
Tanqueray No 10	140	2700
Hendrick's	160	2300

LIQUEUR

Amaretto, Bailey's	85	1000
Kahlua, Midori, Sambuca	85	1000
Malibu	85	1000
Drambuie	85	1000

DIGESTIF

Lafontan bas-armagnac X.O	200	2650
Eau de vie kirsch, poire Williams	200	2650
Lecompte calvados	320	4160
Antinori tignanello grappa	200	2650
Hennessy V.S.O.P	240	3200
Martell V.S.O.P	260	3380
Martell noblige	280	3640
Hennessy X.O	450	8500
Martell X.O	480	9500



— FOOD MENU —



SALADS

Niçoise salad (S)	169
<i>Seared Tuna, Lettuce, Tomatoes, French Beans, Black Olives, Potatoes & Boiled Eggs</i>	
Chicken and pomelo salad	129
<i>Chicken, Asian Pomelo Flesh, Red Chili, Shallots, "Tra Que" Herbs & Vietnamese Dressing</i>	
Seafood spring roll (S)	129
<i>Prawns, Squid, Red Chili, Onions, Vegetable & Fresh Vietnamese Herbs</i>	
Fresh spring rolls	129
<i>Pork Belly, Shrimps, Lettuce, Rice Vermicelli & Fresh Vietnamese Herbs</i>	
Fresh garden vegetable salad	119
<i>Tomatoes, Onions, Black Olives & Bell Peppers served with your choice of Thousand Island Dressing or French Vinaigrette</i>	
Classic caesar salad	189
<i>Grilled Chicken, Crispy Romaine Lettuce, Eggs, Croutons & Shaved Parmesan Cheese, Tossed with Homemade Caesar Dressing</i>	
Beef & banana blossom salad (C)	129
<i>Beef, Banana Flower Blossom, Red Chili, Garlic, Shallots and "Tra Que" Herbs</i>	
Shrimps & green mango salad (S)	129
<i>Shrimps, Green Mango, Carrots, Red Chili, Onions & Fresh Vietnamese Herbs</i>	

BURGERS

Served with French Fries

Beef burger	239
<i>Beef Patty, Homemade Burger Bun, Lettuce, Tomatoes, Cucumber, Onions & Gherkins</i>	
Chicken burger	229
<i>Minced Chicken Patty, Lettuce, Tomatoes, Cucumber, Onions & Gherkins</i>	
Vegetarian burger (V)	159
<i>Vegetable Patty, Lettuce, Tomatoes, Cucumber, Onions & Gherkins</i>	

DESSERTS

Chè chuối (V)	79
<i>Vietnamese Banana, Coconut & Tapioca Dessert</i>	
Chè trôi nước (V)(C)	79
<i>Glutinous Rice Balls filled with Mung Bean Paste in Ginger Syrup</i>	
Lime cheesecake (V)	129
Carrot cake (V)	129

SANDWICHES

Served with French Fries

The pool MGallery club sandwich (P)(C)	199
<i>3 Slices of Homemade Rye Toast, Bacon, Chicken, Cheese, Avocado, Tomato, Sun-dried Tomatoes, Cucumber & Lettuce</i>	
Tuna sandwich (S)	169
<i>3 Pieces of White Toast with Tuna, Tomato, Lettuce, Cucumber</i>	
Mediterranean sandwich (V)	
<i>Homemade Focaccia, Feta, Tomato, Cucumber, Capsicum, Black Olives, Capers, Pesto & Yogurt Dressing</i>	

PIZZA

Margarita pizza (V)	170
<i>Tomato Sauce, Mozzarella Cheese & Oregano</i>	
Mushroom pizza (V)	210
<i>Mixed Mushrooms, Tomato Sauce, Shallots, Garlic & Mozzarella Cheese</i>	
Vietnamese pizza (C)	210
<i>Tomato Sauce, Chicken Breast, Chili, Lemongrass & Fresh Vietnamese Herbs</i>	
Regina pizza (P)	220
<i>Ham, Tomato sauce, Mushrooms, Olives & Mozzarella Cheese</i>	
Hawaiian pizza (P)	220
<i>Ham, Pineapple, Red Chili, Tomato Sauce & Mozzarella Cheese</i>	
Seafood pizza (S)	240
<i>Seafood, Tomato Sauce, and Fresh Dill, Onions & Mozzarella Cheese</i>	
Salami pizza (P)	240
<i>Italian Salami Sausage, Tomato Sauce, Mushrooms & Mozzarella Cheese</i>	

MAINS

Deep-fried prawns (S)(C)	199
<i>Served with French Fries & Tartare Sauce</i>	
Deep-fried calamari rings (S)	199
<i>Served with French Fries & Tartare Sauce</i>	
Fish & chips (S)	299
<i>Served with French Fries & Tartare Sauce</i>	
Beef or chicken sate skewers	199
<i>Marinated Beef or Chicken Skewers, served with Rice paper, Fresh Vietnamese Herbs & Homemade Peanut Sauce</i>	
French fries (V)	89

V - VEGETARIAN | P - PORK | S - SEAFOOD | C - CHEF RECOMMENDATION

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