



ROOM SERVICE

Breakfast Set Menus

Served from 6 am to 12 noon

Le Club

Continental (available 24 hours a day) – 615

Viennoiserie and bread basket with butter, honey, jam

Fruit plate with yogurt

Cereal with milk

Coffee or tea and freshly squeezed fruit juice

American – 665

Viennoiserie and bread basket with butter, honey, jam

Your choice of Omelet, scrambled egg, fried egg, or poached egg

Your choice of Hash browns, grilled tomato, bacon, sausage, or ham

Fruit plate with yogurt

Cereal with milk

Coffee or tea and freshly squeezed fruit juice

French – 615

Viennoiserie and bread basket with butter, honey, jam

Two eggs served sunny side up with cold cuts and cheese

Fruit plate with yogurt

Coffee or tea and freshly squeezed fruit juice

Served from 6 am to 12 noon

Prices quoted in VND (,000), subject to 5% service charge and 8% VAT
Please kindly inform us of any intolerances or allergies



available overnight



gluten free



vegetarian

Well Being – 625

Avocado toast on country bread with poached egg and smoked salmon or an egg white omelet

Anti-aging mixed grain Bircher muesli or whole wheat toast

Low fat plain yogurt

Energizing mango and papaya salad with passion fruit and fresh lime zest

Coffee or tea and freshly squeezed fruit juice

Spices Garden

Vietnamese – 615

Chicken or beef phở

Rice porridge, bánh cuốn, and bánh chưng

Fruit plate

Coffee or tea and freshly squeezed fruit juice

Le Petit Prince

Children's Breakfast – 390

Pain au chocolat or croissant

Omelet or fried eggs with ham, sausage, or cheese

Choice of cereal

Fruit plate with yogurt

Hot chocolate and freshly squeezed fruit juice

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Breakfast à la Carte

Served from 6 am to 12 noon

Spices Garden

A Taste of Vietnam – 355

Caramelized pork “bánh mì”

Chicken, beef, or vegetarian “phở”

Fried rice with soft shell crab

Sautéed rice noodles with vegetables



Congee and condiments

Mushroom “bánh cuốn”

Le Club

Farm-Fresh Eggs – 325

Truffle scrambled eggs on warm butter croissant

Eggs benedict with pulled duck confit

Two eggs, any style served with your choice of Paris ham, pork sausage, veal sausage or bacon, roast potatoes and oven baked tomato



Omelet or egg-white omelet with your selection of fresh herbs, mushrooms, asparagus, ham, cheese

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Savoury Specialties – 340

Waffle panini with Paris ham, crispy bacon, brie de Meaux, and avocado

Poppy seed bagel with smoked salmon, cream cheese and fines herbes scrambled eggs

Metropole-made Scottish salmon, capers and lemon

Salade Moderne with quinoa, mesclun salad, assorted vegetables, grilled pepita granola, and lime vinaigrette

Sides – 130

Paris ham, pork sausage, chicken sausage, bacon, smoked salmon, cheese selection, cold cuts, roast potatoes, oven baked tomatoes, seasonal mushrooms, baked beans, sautéed spinach, or avocado with bell peppers

Sweet Delights – 330

12 hour brioche pain perdu with berries and red fruit coulis

Earl Grey scented ricotta pancakes and caramel beurre salé sauce

Cassonade waffle with fresh fruit and whipped cream

Cereals, Yoghurts, and Fruit – 235



Vietnamese rice pudding with coconut milk, blueberries, cinnamon, and oven roasted coconut flakes

Anti-aging mixed grain Bircher muesli with sliced apples, berries, Metropole honey, and nuts

Old fashioned oatmeal with raspberries, chocolate chips, and roasted almonds



Energizing mango and papaya salad with passion fruit and fresh lime zest



Yogurt – plain, with fruit, or low fat



Fruit platter

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Bakery Selection - 255

White, brown, whole wheat toast, fresh rolls
or miniature baguettes - gluten-free bread available upon request

Selection of Metropole Viennoiseries

MORNING BEVERAGES

Morning Beverages

Espresso, espresso macchiato, americano, cappuccino, café latte, macchiato,
mocha or French press coffee - 175

Vietnamese Coffee

Black coffee, or coffee with condensed milk - 175

Egg coffee, egg yolk, condensed milk, robusta - 185

Tea

English breakfast, Earl Grey, Darjeeling - 170

Jasmine, Tay Ho lotus tea - 170

Juices and Elixirs - 185

Freshly squeezed orange juice, fresh watermelon juice

Pineapple passion fruit yogurt smoothie

Apple, beet, carrot, ginger detox juice

Turmeric, lemon, honey, fresh ginger warm energizing elixir

Anti-aging cucumber, apple, coriander juice

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All Day Dining à la Carte

Served from 11 am to 11 pm

Salads and Cold Starters

Le Club

- ☺ Caesar salad, anchovy, croutons, Parmigiano Reggiano and bacon – 340
- with grilled chicken breast – 620
 - with grilled prawns – 680
 - with seared salmon – 680
 - with Wagyu fillet – 1,800
- 🌿 Salade Moderne with organic quinoa, mesclun, Dalat beetroot, grilled butternut squash, avocado, grilled pepita granola and lime vinaigrette – 340
- with grilled chicken breast – 620
 - with grilled prawns – 680
 - with seared salmon – 680
 - with Wagyu fillet – 1,800
- Niçoise salad, romaine lettuce, seared tuna, green beans, olives, tomatoes, potatoes, and anchovies – 620
- ☺ Assiette de Charcuterie
Charcuterie selection, pâté, rillettes, dry sausage, ham, cornichons and olives - 620
- 🍷 Saumon fumé maison
Metropole-made smoked salmon served with traditional condiments- 525
- Classic prawn cocktail with avocado – 435

Le Beaulieu

- 🍷 Rocket salad with pine nuts, Parmigiano Reggiano, sun dried tomatoes, and balsamic dressing – 405
- ☺ Metropole-made foie gras terrine with fruit chutney and toasted brioche- 785
- ☺ Transmontanus Caviar served with toast, shallots sour cream, dill, and capers – 2,900

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Soups and Hot Starters

Le Club

- ☾ Soupe à l'oignon gratinée
Traditional French onion soup with Emmental crust
(Le Club Bar signature dish) - 340

- ☾ ☼ Velouté de Potimaron
Oven-roasted butternut squash soup
with chestnut cream and pumpkin seeds - 340

Le Beaulieu

Pan-seared foie gras and condiments - 790

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- ☼ Truffle and mushroom soup with crispy mushrooms and herb oil - 370
Beef croquettes, short ribs with béchamel and blue cheese sauce - 680

Burgers and Sandwiches

Your choice of French fries or salad

Le Club

- ☾ Wagyu beef hamburger, tomatoes, onion, gherkin, and lettuce - 620
• Comté, blue cheese or Brie - 700
• Foie gras and truffles - 900
- ☾ Classic Club sandwich on toasted whole wheat bread, marinated chicken, crispy bacon, egg, tomato, lettuce, Phu Quoc black pepper mayonnaise - 405
- Traditional Croque Monsieur, Paris ham, Comté, Emmental, and béchamel
single - 405 / double - 760
- ☾ New York beef hot dog, sauerkraut, sautéed onions, Dijon mustard - 350

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Vegetarian

Le Club


 Vegan hamburger, soy and beetroot patty, served with peanut butter sauce – 375

 Beet and avocado tartare, feta cheese, sesame seeds, herbs - 405

Poêlée de gnocchi gratinée

Oven-roasted gnocchi served with spinach, ricota, sun dried tomatoes, and Parmigiano Reggiano – 465

Spices Garden

 Fresh rice paper spring rolls with papaya, carrots, lettuce, and cucumber – 350
(*Sofitel De-Light low calorie well-being option - 140 calories*)

 Deep-fried vegetable spring rolls – 350

Slow cooked eggplant and mushrooms in clay pot with garlic and coconut milk – 350

Young tofu steamed with superior soy sauce, ginger and mixed herbs – 350


 Mixed vegetable noodles with herbs and soy sauce – 360



Pasta

Le Club

Your choice of: spaghetti, penne, tagliatelle, fusilli, or gluten free

 Bolognese made with minced beef, Parmigiano Reggiano and olive oil – 390

 Carbonara with bacon, egg yolk, cream, Parmigiano Reggiano and black pepper – 390

  Tartufo with black truffle cream sauce and roasted mushrooms – 405

  Pesto with basil and pine nuts, cherry tomatoes – 360

Pizza

Le Club

Margherita pizza, tomato, Mozzarella, basil and olive oil – 350

 Mushroom pizza, white ham, tomato and Mozzarella – 375

Piquante pizza, chorizo, tomato, Mozzarella, garlic, onion and olives – 375

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Fish and Seafood

Le Club

Riso de fruit de mer

Creamy saffron seafood risotto, pan-seared sea bass, grilled prawn, scallop, and grilled calamary – 890



Grilled Tasmanian salmon with green beans, baby tomatoes, mushrooms, potatoes, and red onions – 870

Fish and chips, served with tartare sauce, French fries, and salad – 485

Pan roasted black cod fillet, sautéed vegetables, fish velouté - 1,135

Meat

Le Club

Knife cut steak tartare, with capers, salad, and French fries
(*Le Club Bar signature dish*) – 980



Steamed chicken breast with mango relish, steamed rice, and wilted spinach – 485
(*Sofitel De-Light low calorie well-being option – 300 calories*)

Traditional duck confit served with pommes sarladaises – 640

Chicken escalope grilled with herbs, oven roasted potatoes, thyme sauce – 485

Le Beaulieu

Wagyu tenderloin beef Rossini, pan-seared foie gras, sautéed mushrooms, truffle sauce served with potato gratin – 2,100

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12 hour Wagyu beef short rib served with truffled mashed potatoes, heirloom vegetables, and red wine sauce – 1,100

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On The Grill

our grilled specialties come with one sauce and side dish of your choice

Le Club


-  Black Angus rib-eye 250g – 1,200
-  Wagyu rib-eye Mb6+ 250g – 1,500
-  Wagyu flank steak Mb6+ 200g – 1,400
-  Wagyu tenderloin Mb6+ 200gr – 1,500
-  Lamb chops – 1,200
- Tiger Prawns – 890

Side Dishes – 130

Mixed salad, green beans, green peas, steamed vegetables, mushroom fricassée, sautéed spinach

Mashed potatoes or French fries

Sauces – 105

-  Hollandaise, Béarnaise, Blue cheese
or Chimichurri

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Vietnamese

Spices Garden

NhaTrang mango salad with prawns, mint, sesame seeds – 350

Deep fried pork springrolls –350

Buncha, grilled pork belly, pork paties, rice noodles, shalots, and caramel sauce – 575

ChaCa, langfish, ricenoodles, shalots, peanuts, and herbs – 575

Sautéed beef Luc Lac with onion, sweet potato, tomato, and Dalat red peppers - 990

Fried rice with choice of soft shell crab or chicken – 350

Chicken, beef or vegetarian phở – 350

Prawn noodle soup with herbs – 400

Bánh mì sandwich with caramelized pork, paté, carrot, coriander and chilli - 350



Steamed barramundi, ginger, mixed herbs, and mushrooms – 1,135
(Sofitel De-Light low calorie well-being option – 310 calories)

Crispy calamary and prawns served with mixed salad and sweet chili sauce – 680

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Cheese and Desserts

Le Club

-  Frères Marchands cheese platter selection served with dried fruits, nuts and onion jam - 550
-  Guanaja 70% dark chocolate mousse served with mixed berries - 320
- Dark chocolate tartelette - 320
-  Bourbon vanilla crème brûlée- 290
- Fromage blanc mousse with red berries and coulis - 320
- Lemon meringue tart - 290
-  Seasonal fruit plate - 290
-  Tropical fruit salad with mango, papaya, dragon fruit, passion fruit, and apples - 290
(Sofitel De-Light low calorie well-being option - 160 calories)
-  Tiramisu - 320
-  Ice cream and sorbet selection - 105 per scoop
- Lava chocolate cake- 320

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Banoffee pie, crispy pecans, cinnamon whipped cream, and grated chocolate - 320

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Children's Menu

Served from 11.00 am to 11.00 pm




Soups

-   Oven-roasted pumpkin soup with smoked duck and crouton - 105
Chicken, beef, or vegetarian phở - 105
-  Tomato soup with Emmenthal cheese, grissini - 105

Appetizers and Snacks

- Fried spring rolls with fish sauce and herbs - 105
-  Steamed mixed vegetables - 105
- Prawn tempura with tartar sauce - 140

Sandwiches and Burgers

-  Croque Monsieur, ham, Comté, Emmental, béchamel, and French fries - 190
-  Hot dog, viennois bread, sausage and onion served with French fries - 190
-  Mini Burgers served with French fries - 190

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Children's Menu

Served from 11.00 am to 11.00 pm

Pasta and Pizzas

Penne or spaghetti

☾* Bolognese - 190

☾* Carbonara- 190

☾* Napolitain - 190

☾ Margherita pizza with tomato sauce, mozzarella, basil, and olive oil - 190

Meat

☾* Chicken and vegetables fried rice - 190

Wagyu beef patty, served with mashed potatoes - 190

Chicken fingers served with French fries - 190

Fish

☾* Barramundi fish & chips served with French fries and tartare sauce - 190

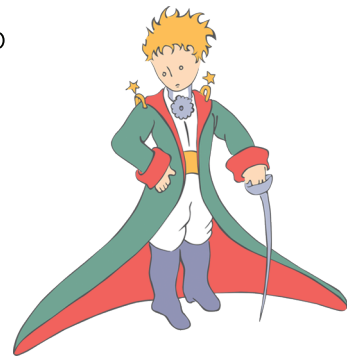
Egg noodle with prawn, vegetable and fish sauce - 190

Desserts

☾ Banana split - 150

Seasonal sliced fresh fruit - 100

Crème caramel, old fashioned almond tuile - 100



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