

Dining By the Bay

Salads and appetizers

Southern Vietnam

❖ Lotus prawn salad

Young lotus shoots, lotus seed, scallion,
local green herbs with 'nuoc mam' sauce
253,000 VND

'Banh xeo' Vietnamese pancake

Crispy pancake "Banh Xeo" with seafood and 'nuoc mam' sauce
253,000 VND

***Crispy spring rolls

Rice paper, prawn and pork filled spring rolls served with sweet chilli sauce
289,000 VND

Hue Imperial

King leave, air dried beef, red and white cabbage
289,000 VND

❖ Vietnamese style carpaccio

Snapper, pomelo and tomato salsa, lime dressing and organic garden green
370,000 VND

Central Vietnam

🌶️ 'Luong Son' calamari

Grilled calamari in garlic with turmeric and cucumber
300,000 VND

❖ 'Bun Hai San'

Noodles with prawns, garden herbs and homemade fish sauce
289,000 VND

🌿 Nha Trang style hand rolls

Prawn, wood ear mushroom, tofu, peanut sauce and chives
255,000 VND

Vietnamese style crunchy pig ear salad

Cucumber, carrot, mint leaf and homemade sauce
255,000 VND

Northern Vietnam

Roasted duck salad

Banana blossom, green herbs, onion, carrot with herb sauce
278,000 VND

❖ Mango salad with crab meat

Mango, laksa leaves, dry shallot, coriander with fish sauce
289,000 VND

Young bamboo and beef salad

Bamboo shoot, cucumber, carrot, and home recipe dry beef
289,000 VND

Grilled snapper

with turmeric pineapple and wrap n roll at your table
370,000 VND

Contemporary touch

❖ Poach lobster

Tomato and mango salsa
601,000 VND

❖ Duo of tuna

Tuna sashimi, seared tuna, caper, shallots and micro cress
324,000 VND

Rare seared scallops

cauliflower and fish egg
370,000 VND

Soup

Southern Vietnam

'Canh Chua Hai San' Spicy sweet and sour fish soup

Okra, tomato, pineapple, bean sprouts,
banana blossom, crispy shallots and spring onion

289,000 VND

Central Vietnam



Crab meat and mushroom soup

crab meat with shitake mushroom, simmered in a seafood broth

289,000 VND

Northern Vietnam



Double boiled chicken

Traditional broth with lotus seed

231,000 VND

Contemporary Soups

***Cappuccino potato

Truffle and chervil

255,000 VND

Country tomato soup with basil granita

Basil oil and young basil leaves

255,000 VND

Bouillabaisse

Crayfish bisque served with garlic croutons

289,000 VND

Main course

Southern Vietnam



Pan-fried tiger prawns

Marinated in garlic, peanut, sesame seed, tamarind sauce

601,000 VND

Chicken with turmeric

Wok-fried chicken tossed with lotus seeds

532,000 VND

Beef with lemongrass

Beef with sesame oil marinade and pickle

866,000 VND

Central Vietnam

'Luong Son' seafood in clay pot

Local seafood braised in light soya caramel sauce with chilli and garden herbs

531,000 VND



Stir-fried squid

Sweet and sour sauce with wok fried vegetables

485,000 VND

Choice of steamed or deep-fried grouper

Soya sauce, rice and vegetables

1,016,000 VND

Beef 'Luc Lac'

Wok- fried tenderloin of beef served with potato chips
served with potato chips

866,000 VND

Northern Vietnam



Lemongrass prawns

Light curry fish sauce on a crispy noodle cake

601,000 VND

Stewed beef in red wine 'Bo xot vang'

Red wine, ginger, lemon grass and garlic served with bread

555,000 VND

Taste of my home my country



Dam market seafood & meat hot pot

A popular 'do it yourself' [D.I.Y] Oriental fondue cooked at your table
with local seafood in a spicy broth served with 'Bun' Rice noodles,
our organic garden green herbs and vegetables

(The dish is good enough for two people)

1,155,000 VND

Contemporary

Deep plates

Linguini

Cepes mushroom and pork bacon
347,000 VND

Fettuccine with chicken

Eggplant, cherry tomato, olive oil, garlic and parmesan cheese
370,000 VND



'Luong Son' Spiny Lobster Risotto

Scallop, calamari, fish, mascarpone cheese, basil and toasted pine nuts
924,000 VND

Large plates



Grilled tuna

Mushroom and herb crust, fried polenta and tomato with mango salsa
555,000 VND

Five-spiced duck breast

Crispy skin duck breast marinated in ginger
and caramel sauce served with spinach
555,000 VND

From the hot plate

Roast rack of lamb

Dalat root vegetables, French bean, lamb reduction and mint gremolata
866,000 VND

Australian beef tenderloin

Potato pave and caramelized shallot jus
924,000 VND

Kurobuta pork

Garlic whipped potato, Vietnamese cole slaw and horseradish sabayon
866,000 VND

Catch of the day

Grilled leek, truffle polenta, romesco sauce
520,000 VND

Grilled prawns

Saffron mashed potatoes, garden vegetables and coriander cream sauce
670,000 VND

Vegetarian and low calorie options

Nha Trang hand rolls

Filled with vegetables served with soy sauce
231,000 VND

Tomato Mozzarella Caprese

Buffalo mozzarella and local tomatoes,
Ninh Van pesto mixed greens
404,000 VND

Soup

Roasted tomato and basil soup

Garlic croutons
254,000 VND



Pak Choy and rice noodles soup

Traditional Vietnamese 'Hu Tieu' rice noodles soup
with braised pak choy and herbs
266,000 VND

Main course

Dalat vegetables in clay pot

Pepper soya sauce caramel sauce served with brown rice
254,000 VND

Sweet and Sour Tofu

Deep fried tofu, chilli, bell pepper and black bean sauce
277,000 VND

Dessert

Pandan cremè brûléé

Tropical fruit salad and coconut sorbet
289,000 VND

Poached Pear

Cous cous, Macaroon, Campari Foam with Passion fruit sorbet
323,000 VND



Mocha Tiramisu

Almond biscotti with cocoa dust
277,000 VND

Warm golden apple crumble

Vanilla Anglaise, cinnamon ice cream and snow sugar
289,000 VND

Blueberry cheese cake

Blueberry cassis sauce and fruit salad
289,000 VND



Exotic fruit platter

Selection of seasonal exotic fruit with passion fruit sorbet
277,000 VND

Chocolate lava cake

Soft center, warm chocolate sauce, snow sugar and praline ice cream
323,000 VND

☼ 'Che Chuoi'

Banana, coconut syrup, tapioca and toasted peanut
254,000 VND

'Che Bong Co'




Coconut milk, pomegranate, basil seed,
mashed green bean, jelly, sweet soup with crushed ice
289,000 VND

Ice cream and sorbet





87.000 VND nett per scoop

All our ice creams and sorbets are homemade and low in fat, using selected free range egg and fresh ingredients in all our recipes. Herbs and vegetables used in some of the recipes come from our organic garden. However if you wish to have an ice cream or sorbet which is not in our menu, we would be happy love to try your recipe and churn out the flavour of your choice.

Ice creams

Classic vanilla bean	Brownie	Pistachio
Green tea	 Lotus seed	Burnt caramel
Coconut	Cinnamon	Vietnamese coffee
 Rum and Raisin	Mango ginger	 Banana
Praline	Frozen banana yoghurt	Strawberry
Chocolate fudge	Fig and mountain honey	Butter scotch

Sorbets

Cointreau mandarin	Blueberry	 Apple coriander
Lemongrass and mint	Coconut and pepper	Passion fruit
 Lime and mint	Strawberry	Mango
Lychee	Water melon	Pineapple ginger
Chocolate rosemary	Tamarind	 Papaya orange
 Orange granite	Melon	

Toppings

Chocolate sauce, berry sauce, caramel, nougat, whipping cream,
toasted peanuts, shaved almond, fresh fruit pearls,
cookies, honey comb, mountain honey, roasted nuts