

Dining By the Pool

Redefining Sustainable Cuisine

'..... It's a lifestyle!'

Today's fast changing 'e-world', with its ever increasing amount of information being available to us, often brings so much information that it becomes very confusing. We have tried very hard to outline some of the most important types of cuisines and 'eating habits' – especially the blood type diet- for you, so it is easier to digest. Most important is that the word 'diet' is often misused and unfortunately has become a negative word.

When choosing a particular lifestyle, one needs to ensure that you believe that the lifestyle can make you feel better about yourself. Only then have you succeeded in choosing the correct diet and lifestyle. Everybody has different needs and values, so one diet can never be suitable for all people. Of course, once the guidelines are clear, you can combine various concepts and create your own eating habit.

Feel like a chocolate sundae, go ahead, and don't let us impose. That chocolate sundae has its own rewards, because enjoying that usual diet 'sin' is good for your spirit, we like to call it spiritual food. As long as you don't over-indulge and perhaps combine it with a walk on the beach or simply a lap of the resort, it all combines for a healthy lifestyle in which you involve all aspects of mind, body and soul. In the end it is entirely up to you, we simply offer some recommendations.

Organic: Organic agriculture is an ecological production management system that promotes and enhances biodiversity, biological cycles and soil biological activity. It is based on a minimal use of off-farm inputs and on management practices that restore, maintain and enhance ecological harmony. The principal guidelines for organic production are to use materials and practices that enhance the ecological balance of natural systems and that integrate the parts of the farming system into an ecological whole.

Low carbohydrates: high protein diet: It is probably the most spoken about diet for weight loss. Everyone has thought about being healthy, but just beginning the lifestyle is difficult to do. Exercising and diet are the key words. This form of diet is often referred to as the Atkins Diet.

Vegetarian: Vegetarian is a widely used term and can get very confusing. For instance there are vegetarians that do not eat meat or seafood, but still can have products for animals such as eggs or cheese. Our vegetarian dishes are marked with a green dot.

The Culinary Team

"...something to chill out"

'Luong Son' seafood papaya-mango salad Garden fresh herbs, tossed in lemon emulsion 300,000 VND

Saigon beef salad

Local beef, carrot, cucumber, young bamboo shoots and herb from the garden, home made fish sauce 277,000 VND

Nha Trang seafood hand rolls

Local salad, served with herbs, peanut and sweet and sour sauce 324,000 VND

Ninh Van chef's salad

Tiger prawns, banana flower, peanut and coriander dressing 439,000 VND

.... Deep fried 'Nem Hanoi'

Mixed garden vegetables, mushroom and egg with sweet chilli sauce 277,000 VND

Pomelo salad

Pomelo, dry shrimps with peanut 255,000 VND

Water cress leaf

With sauted beef and shrimps and sweet fish dressing 325,000 VND

Chicken salad in a bowl 'Goi ga'

With cabbage and laksa leaves 300,000 VND

...some all time favorites'

Garden green bean salad (V)

Mixed salad with cherry tomatoes, quail egg, asparagus and balsamic dressing 300,000 VND

Chicken Caesar salad

Baby cos, shaved parmesan, grilled chicken and garlic bread 300,000 VND

Salad Niçoise Grilled rare tuna, egg, bean tomato, potato and lime olive oil 370,000 VND

Ninh Van summer salad

Orange, goat cheese, fennel and passion fruit dressing 347,000 VND

Fritto Misto Deep fried mix seafood, garlic aioli, fennel and parsley salad 300,000 VND

Greek salad

Seasonal garden greens, olives, feta, garlic bread and oregano dressing 300,000 VND

...something light

(V) Potato and cucumber Vichyssoise

Spanish cold soup with traditional condiments 231,000 VND

Braised fish in clay pot

With turmeric and green banana 439,000 VND

Sweet and sour clam soup

Local clam simmered in sweet and sour broth, banana blossom and dash of red chilli 277,000 VND

Pho

Traditional broth with beef or chicken, crispy shallots, rice noodles and herbs 254,000 VND

Fried rice with chicken 'Com Chien'

Chicken satay, peanut sauce, pickle, prawn and crackers 462,000 VND

'...something from Mediterranean'

(V) **Penne Arrabbiata or Classic tomato sauce** With tomato sauce and basil oil 323,000 VND

Gnocchi Genovese

Green beans, basil pesto and cream 462,000 VND

Tagliatelle bolognaise

Cherry tomato, garlic, minced beef and garden basil 462,000 VND

Spaghetti with clams

Local clams, garlic, white wine, chilli and basil 405,000 VND

...between the bread'

Grilled steak sandwich

Ciabatta bread, mustard mayo, pickle, onions, French fries and mixed greens 439,000 VND

***Ninh Van club sandwich

Whole meal bread, bacon, chicken, smoked ham, fried egg, emmental cheese, French fries and organic green salad 428,000 VND

Beef burger

Australian beef in sesame bun, onion rings, gherkin and French fries 462,000VND

Chicken sandwich

Grilled chicken in foccacia bread, cheese and mixed greens 439,000 VND

Country side beef wrap

Tender marinated beef, cheese, onion and green salad in bread served with Tomato and coriander sauce 370,000 VND



Tuna

Pan-fried with tomato, lime salsa and Vietnamese cole slaw 555,000 VND

Snapper

Grilled snapper with French fries and garden greens 416,000 VND

Garlic prawns

Garlic butter with olive, and sauteed mixed peppers 532,000 VND

Australian rib eye steak

With roasted garlic, anchovy butter and artichoke salad 555,000 VND

'...from the pizza oven'

(V) **Margarita** Tomato paste, Mozzarella and black olives 347,000 VND

Chicken and mushroom

Sauteed, chicken with mushrooms, tomato paste, Mozzarella and black olives 370,000 VND

Ganberi Sicilian

Tomato paste, mushrooms, marinated prawns and Mozzarella 393,000 VND

Proscuito e rucola

Prosciutto, Mozzarella and rucola 393,000 VND

Quattro stagione

Artichoke, olive, onion, anchovies, mushroom and goat cheese 347,000 VND



Black forest cake 174.000 VND

Chocolate walnut brownie 139.000 VND

Passion fruit cheese cake 174.000 VND

Strawberry Tiramisu 116.000 VND

> **Cake of the month** 174.000 VND

Ninh Van Ice Cream and Sorbet Selection

87.000 VND net per scoop

All our ice creams and sorbets are homemade and low in fat using selected free range eggs. We use only 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 flavor of your choice.

<u>Sorbet</u> Passion fruit	Ice Cream Vanilla
Lemongrass and mint	Chocolate
Mango	Strawberry
Strawberry	Vietnamese coffee
Coconut	Caramel
	200