

**IN-ROOM DINING**

## BREAKFAST MENU (6:00 AM - 10:30 AM)

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### TO ORDER PLEASE DIAL EXTENSION 0

In-room Dining is available 24 hours daily.

### CONTINENTAL BREAKFAST

300

- D-N* Choice of Fresh Juice  
*Orange, guava, pineapple, watermelon, carrot or tomato juice*
- Baker's Basket (Choice of Three Items)  
*White toast, brown toast, baguette, brown bread, rye bread, fruit Danish, almond Danish, low fat muffin, fruit muffins and croissant*
- Choice of 2 Preserves and Spread  
*Salted butter, butter, margarine, peanut butter, honey, nutella, strawberry jam, orange marmalade*
- Fruit Platter with Four Types of Seasonal Fruits
- Tea or Coffee (hot or cold)

### HEALTHY BREAKFAST

400

- Choice of Fresh Juice  
*Orange, guava, pineapple, watermelon, carrot or tomato juice*
- N* Whole Wheat Bread Served with Butter and Sugar Free Jam  
Choice of Cereals  
*All bran, raisin bran, muesli, oatmeal porridge, corn flakes, or coco pops*
- Served with  
Plain yogurt, fruit yogurt, skim milk or soya milk
- Fruit Platter with Four Types of Seasonal Fruits

Vegetarian: V    Chili: H    Gluten Free: G    Contains Dairy: D  
Contains Nuts: N    Contains Pork: P    Preparation time: PR

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### AMERICAN BREAKFAST

450

- D-N* Choice of Fresh Juice  
*Orange, guava, pineapple, watermelon, carrot or tomato juice*
- Baker's Basket (Choice of Three Items)  
*White toast, brown toast, baguette, brown bread, rye bread, fruit Danish, almond Danish, low fat muffin, fruit muffins and croissant*
- Choice of 2 Preserves and Spread  
*Salted butter, butter, margarine, peanut butter, honey, nutella, strawberry jam, orange marmalade*
- Two Eggs of Any Cooking Styles  
*Scrambled eggs, fried eggs, hard boiled eggs, soft boiled eggs or poached eggs*
- P* Served with Your Two Choices of  
*Chicken sausage, bacon, hash browns, mushroom, grilled tomato or baked beans*
- Fruit Platter with Four Types of Seasonal Fruits
- Tea or Coffee (hot or cold)

### VIETNAMESE BREAKFAST

400

- Traditional Vietnamese Noodle with Beef or Chicken
- D-N* Choice of Fresh Juice  
*Orange, guava, pineapple, watermelon, carrot or tomato juice*
- Fruit Platter with Four Types of Seasonal Fruits
- Tea or Coffee (hot or cold)

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### A LA CARTE BREAKFAST

D	Selection of Cereals <i>Muesli, all bran, chilled bircher muesli, corn flakes, froot loops, oatmeal porridge</i> <i>Served with sugar free yogurt or fruit yogurt, fresh milk, skim milk or soya milk</i>	115
D	Dairy Products (Choice of One Item) <i>Low fat yoghurt, natural unsweetened yoghurt, fruit yoghurt, full-cream milk, low fat milk, or soya milk</i>	50
D	Toast Bread <i>Your choice of white toast or brown toast</i>	60
D	Bread Basket <i>Your choice of baguette, brown bread or rye bread</i>  Choice of 2 Preserves and Spread <i>Salted butter, butter, margarine, peanut butter, honey, nutella, strawberry jam, orange marmalade</i>	90
D-N	Baker's Basket (Choice of Three Items) <i>Fruit Danish, almond Danish, low fat muffin, fruit muffin and chocolate croissant</i>  Choice of 2 Preserves and Spread <i>Salted butter, butter, margarine, peanut butter, honey, nutella, strawberry jam, orange marmalade</i>	110
D	Pancakes <i>Maple syrup, blueberry sauce, cream, nutella and fresh fruit</i>	185
D	French Toast <i>Maple syrup, blueberry sauce, cream, nutella and fresh fruit</i>  Compotes <i>Choice of blueberry compote, apple compote or papaya compote</i>	185
	Four Types of Sliced Seasonal Fruits	185
	Chilled Juice <i>Choice of orange, apple, pineapple or mango</i>	95

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### EGGS SELECTION

	Two Eggs Cooked Upon Request <i>Scrambled eggs, fried eggs, hard boiled eggs, soft boiled eggs or poached eggs</i>	185
P	Regular Egg Omelette <i>Your choice of ham, cheese, mushroom, tomato, capsicum or onion</i>	185
P	All Egg White Omelette <i>Your choice of ham, cheese, mushroom, tomato, capsicum or onion</i>	185
	Side dishes: grilled bacon, chicken sausage, hash brown, baked beans, mushroom, tomatoes	

### OTHERS

V	Plain Congee <i>Condiments</i>	125
P	Korean Ramen Noodle Soup <i>Your choice of beef, pork or seafood and condiments</i>	165
PR	Traditional Vietnamese Noodle Soup <i>Traditional Vietnamese noodle with beef or chicken</i>	185
	Glass Noodles <i>Your choice of beef, chicken or seafood and condiments</i>	185
P	Vietnamese Sticky Rice <i>Your choice of Vietnamese caramelized braised pork or Chinese sausage or meat floss</i>	185
P	Cold Cut Platter <i>Four types of cold cut: Parma ham, smoked chicken breast, salami, pastrami with condiments</i>	280
D	Cheese Platter <i>Four types of cheese: Blue cheese, Brie cheese, Pecorino Romano cheese, Port Salut cheese with condiments and bread stick</i>	380

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## ALL DAY DINING (11.00 AM to 23.00 PM)

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### APPETIZERS & SALAD

P	Insalata Milano	260
	<i>Cos lettuce, asparagus tips, Parma ham, Pancetta, croutons, dried fruit in balsamic dressing</i>	
	Foie Gras	480
	<i>Pan seared foie gras with apple, homemade chicken liver pate on toasted and balsamic chutney</i>	
	Smoked Chicken Breast	250
	<i>Tomato, olive and basamico dressing</i>	
N-P	Combination Vietnamese Spring Rolls	280
PR	Vegetarian Option Available	200
	<i>Combination of Vietnamese fresh and deep fried spring rolls served with dipping sauce</i>	
PR-V	Bruschetta	200
	<i>With tomato, basil leave and pesto sauce</i>	
PR-P	Caesar Salad	250
	<i>Romaine lettuce, croutons bread, bacon, Parmesan cheese and Caesar dressing</i>	
	Additional One Choice of Below Options	300
	<i>Grilled chicken breast or Grilled spicy prawns and squid</i>	
PR-V	Garden Salad	200
	<i>Mixed green garden salad with vinaigrette dressing</i>	
PR-N	Vietnamese Mango Salad with Prawns	230
PR-V	Grilled Vegetarian Salad	200
	<i>Parmesan cheese sliced and balsamic dressing</i>	

### SOUPS

PR-V	Cream Mushroom Soup	165
	<i>Served with garlic bread</i>	
PR	Pumpkin with Charred Japanese Scallop Soup	185
	<i>Chestnut and herbs</i>	
PR	Thai Tom Yam Kung Soup	185
	<i>Prawns, lime leave, lemongrass, galangal, mushroom, chili and cilantro herb</i>	
PR	Vietnamese Consommé Soup	165

### LIGHT BITES

	Wrap Tortilla with Chicken	250
	<i>Grilled vegetables, lettuce and avocado sauce</i>	
PR	Deep Fried Prawns with Mango Spring Rolls	300
	<i>Rice paper and mango chutney sauce</i>	

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### BURGERS & SANDWICHES

- P* Club Sandwich 250  
*Toasted bread with sliced chicken, bacon, egg, lettuce, tomato*
- P* Cheese Burger 300  
*With one of these following cheese mozzarella or cheddar*  
*Grilled beef with crispy bacon, lettuce, tomatoes*
- Choice of Side Dishes Below
- V* Potato croquettes
- V* French fries with our special seasoning  
Garden salad with vinaigrette dressing
- Condiments  
*Tomato ketchup, mustard, mayonnaise, maple syrup, Tabasco sauce, HP sauce or AI sauce*

### CHOICE OF PIZZA

- P* Pizza Quattro Stagione 255  
*Marinated artichokes, salami and olive, fire roasted peppers and prosciutto with mozzarella cheese*
- Frutti di Mare 255  
*Frutti di mare with mussels, prawns, squids, scallops, tomatoes sauce, mushrooms, roasted pepper, oregano and mozzarella cheese*

### CHOICE OF PASTA

- P* Spaghetti, Penne, Fusilli or Tagliatelle 250  
*With one of these following sauce: carbonara, classic bolognese, tomato with seafood, Aglio e Olio with olive oil chili, garlic and herb sauce.*

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### CONTINENTAL FAVORITES

	Roasted Black Cod Fish	685
	<i>Charred scallop, fresh lily bulbs, fresh rocket herb on with pumpkin puree</i>	
	Grilled Norwegian Salmon Steak	450
	<i>Diced peppers, black olives and fresh herbs with green pea puree sauce</i>	
	Grilled AUS Rack of Lamb	695
	<i>Gratin potatoes, fresh lily bulbs, oven roasted tomatoes, rosemary herb and green pea puree sauce</i>	
	Grilled US Beef Tenderloin	665
	<i>Charred asparagus, mashed potato, diced peppers, garlic and fresh herb delicious crust</i>	
	Choice of Side Dishes	
V	<i>Potato croquettes</i>	
V	<i>French fries with our special seasoning</i>	
V	<i>Mashed Potatoes with truffle oil and parmesan cheese</i>	
	<i>Char grilled asparagus</i>	
V	<i>Baked pumpkin with honey</i>	
V	<i>Garden salad with vinaigrette dressing</i>	
	<i>Steamed rice</i>	
	Choice of Sauces	
	<i>Passion fruit sauce</i>	
	<i>Salsa Verde sauce</i>	
	<i>Mustard cream sauce</i>	
	<i>Red wine sauce</i>	
	<i>Mushroom ragout sauce</i>	
	<i>Rosemary sauce</i>	
	<i>Mint herb sauce</i>	

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### VIETNAMESE & ASIAN FAVORITES

P	Traditional Vietnamese “Bun Cha” <i>Fresh noodle served with grilled pork, lettuce, bean sprouts, herbs, chilli and sauce</i>	310
N	Traditional “La Vong” Fish <i>Fresh noodle, peanuts, lettuce, bean sprouts, herbs, chilli and fish sauce</i>	365
	Thai Chicken Curry <i>Your choice of: green curry or red curry served with steamed rice</i>	310
N	Nasi Goreng <i>Fried rice with grilled prawns, beef, chicken satay and fried egg</i>	250

### VEGETARIAN FAVORITES

V	Dal Tadka “Yellow Split Lentil Curry” <i>Roti bread or steamed rice</i>	220
V	Vegetarian Thai Green Curry <i>One of these following sauces green curry or red curry Served with Steamed Rice</i>	220

### DESSERT

	Cheese Platter <i>Four types of cheese: Blue cheese, Brie cheese, Pecorino Romano cheese, Port Salut cheese with condiments and bread stick</i>	380
N	Panna Cotta Cup <i>Passion sauce and chocolate décor</i>	185
N	Passion Cheese Cake <i>Passion sauce and chocolate décor</i>	185
N	Chocolate Lava Cake	185
N	New York Baked Cheese Cake <i>Mixed seasonal fresh fruits</i>	185
	Longan Sweet Soup with Lotus Seeds <i>Mixed seasonal fresh fruits</i>	165
	Four Types of Sliced Seasonal Fruits	185
	Choice of Ice Cream (per scoop) <i>Vanilla, rum raisin, chocolate, strawberry, coconut</i>	60

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## LATE NIGHT MENU (11.00 PM to 06.00 AM)

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### SALADS & APPETIZER

P	Caesar Salad	200
	<i>Romaine lettuce, croutons bread, bacon, Parmesan cheese and Caesar dressing</i>	
P	Insalata Milano	260
	<i>Cos lettuce, asparagus tip, Parma ham, Pancetta, croutons, dried fruit in balsamic dressing</i>	
N-P	Combination Vietnamese Spring Rolls	280
	Vegetarian Option Available	200
	<i>Combination of Vietnamese fresh and deep fried spring rolls served with dipping sauce</i>	
	Foie Gras	480
	<i>Pan seared foie gras with apple, homemade chicken liver pate on toasted and balsamic chutney</i>	

### SOUPS

V	Cream Mushroom Soup	165
	<i>Served with garlic bread</i>	

### LIGHT BITES

	Wrap Tortilla with Chicken	250
	<i>Grilled vegetables, lettuce and avocado sauce</i>	
	Deep Fried Prawns with Mango Spring Rolls	250
	<i>Rice paper and mango chutney sauce</i>	
V	Taro Cake	200
	<i>Served with mayonnaise &amp; chili sauce</i>	

### BURGERS & SANDWICHES

P	Club Sandwich	250
	<i>Toasted bread with sliced chicken, bacon, egg, lettuce, tomato</i>	
P	Cheese Burger	300
	<i>With one of these following cheese mozzarella or cheddar</i>	
	<i>Grilled beef with crispy bacon, lettuce, tomatoes</i>	
	Choice of Side Dishes Below	
V	<i>Potato croquettes</i>	
V	<i>French fries with our special seasoning</i>	
	<i>Garden salad with vinaigrette dressing</i>	
	Condiments	
	<i>Tomato ketchup, mustard, mayonnaise, maple syrup, Tabasco sauce, HP sauce or A1 sauce</i>	

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## LATE NIGHT MENU (11.00 PM to 06.00 AM)

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### LIGHT MEAL

	Spaghetti Bolognaise	250
N	Nasi Goreng <i>Indonesian fried rice with grilled prawns, beef, chicken satay and fried egg</i>	250

### CONTINENTAL FAVORITES

P	Regular Egg Omelette <i>Your choice of ham, cheese, mushroom, tomato, capsicum or onion</i> <i>Served with your choice (two) of grilled bacon, chicken sausage, hash brown, baked beans, mushroom, or tomatoes</i>	185
	Roasted Black Cod <i>Charred scallop, fresh lily bulbs, fresh rocket herb on with pumpkin puree</i>	685
	Grilled US Beef Tenderloin <i>Charred asparagus, mashed potato, diced peppers, garlic and fresh herb delicious crust</i>	665
V	Choice of Side Dishes <i>French fries with our special seasoning</i> <i>Mashed Potatoes with truffle oil and parmesan cheese</i> <i>Char grilled asparagus</i>	
V	<i>Baked pumpkin with honey</i>	
V	<i>Garden salad with vinaigrette dressing</i>	
	Choice of Sauces <i>Passion fruit sauce</i> <i>Red wine sauce</i> <i>Green Pepper sauce</i>	

### DESSERT

	Panna Cotta Cup <i>Passion sauce and chocolate décor</i>	185
	Four Type of Sliced Seasonal Fruits	185

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## DRINK LIST

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### COFFEE SELECTION 110

Latte, Cappuccino, Espresso, Americano, Macchiato,  
Brewed Coffee

Vietnamese Coffee

Decaffeinated

Hot Chocolate

*Served hot or cold upon request*

### TEA SELECTION 110

Vietnamese Green Tea

Earl Grey Tea

English Breakfast Tea

Jasmine Tea

Oolong Tea

Peppermint Tea

Chamomile Tea

Strawberry Tea

### FRESHLY SQUEEZED JUICES 110

Apple, Orange, Lime, Passion fruit, Pineapple, Watermelon,  
Mango, Banana, Carrot

### NON-ALCOHOLIC DELIGHTS 130

Lemon Mint Breeze

*Lemon juice, fresh mint, topped with Soda*

Tropical Rain

*Passion fruit, mango, pineapple juice, grenadine*

Banana Colada

*Banana, pineapple, coconut cream*

Milk Shakes with Flavours

*Mango, Banana, Pineapple, Vanilla, Chocolate Ice Cream*

## DRINK LIST

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### COCKTAILS 170

Mojito

*Rum, fresh mint leaves, lime juice, sugar and soda water*

Margarita

*Tequila, Cointreau & lime juice*

Long Island Iced Tea

*Vodka, Rum, Gin, Tequila, Triple Sec, fresh lime juice, topped with coca cola*

Singapore Sling

*Gin, Cherry brandy, lime juice, simple syrup, Soda water*

Mai Tai

*Light & Dark rum, Triple Sec, Apricot brandy, pineapple, orange, lime juice*

### SOFT DRINKS & MINERAL WATER

Coke, Coke Light, Sprite, Fanta, Soda, Tonic, Ginger Ale 70

La vie Mineral Water 500ml 65

Evian Mineral Water 500ml 80

Perrier Sparkling Water 330ml 95

San Pellegrino Sparkling Water 500ml 150

### SOFT DRINKS & MINERAL WATER

Tuborg Draught 85

Glass 330ml

Heineken 90

Bottle 330ml

Sapporo 90

Bottle 330ml

Hanoi 85

Bottle 330ml

Saigon 85

Bottle 330ml

## DRINK LIST

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### WINES BY GLASS

Glass (VND)

Bottle (VND)

#### White Wine

Miguel Torres, Hemisferio Sauvignon Blanc, Chile	230	1,100
Placido Pinot Grigio, Delle Venezie, Italy	240	1,150
Good Hope Unoaked Chardonnay, South Africa	240	1,150
Finca La Escondida Chardonnay, Argentina	170	800
Woolshed Sauvignon Blanc, Australia	170	800

#### Red Wine

Miguel Torres, Hemisferio Cabernet Sauvignon, Chile	230	1,100
Placido Chianti DOCG, Sangiovese, Italy	240	1,150
Concha Y Toro, Casillero Del Diablo Pinot Noir, Chile	240	1,150
Finca La Escondida Malbec, Argentina	170	800
Woolshed Cabernet Sauvignon, Australia	240	800

#### Sparkling Wine & Champagne

Lindeman's Premier Selection Sparkling Brut Cuvee, South Eastern Australia	240	1,150
Taittinger Brut Reserve, Champagne, France		3,500

### APÉRITIF

Martini Dry	110	1.350
Martini Bianco	110	1.350
Martini Rosso	110	1.350
Campari	130	1.450
Pernod	150	1.700
Ricard	150	1.700

## DRINK LIST

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### RUM, TEQUILA

	Glass (VND)	Bottle (VND)
Havana Club Anejo 3 Anos	110	1,450
Havana Club Anejo 7 Anos	110	2,700
Bacardi White	110	1,350
Bacardi Gold	130	1,350
Jose Cuervo Gold	150	1,450
Olmeca Reposado	150	1,700

### GIN

Beefeater Dry Gin	110	1,350
Gordon's	110	1,350
Bombay Sapphire	150	1,700

### VODKA

Smirnoff Red	110	1,350
Sky	130	1,450
Grey Goose	180	2,100
Absolut	150	1,700
Absolut Elyx	250	4,500

### LIQUEURS

Baileys Irish Cream	130	1,450
Amaretto Di Saronno	130	1,450
Sambuca	130	1,450
Grand Marnier	180	2,100
Cointreau	160	1,900
Kahlua	110	1,350
Dom Benedictine	180	2,100
Malibu	110	1,350

## DRINK LIST

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<b>WHISKIES &amp; BOURBONS</b>	Glass (VND)	Bottle (VND)
Johnny Walker Red Label	130	1,450
Johnny Walker Black Label	160	1,900
Ballantines 12 years old	160	1,900
Ballantines 21 years old	130	6,300
Jamesons	160	1,450
Jack Daniels	130	1,900
Jim Beam	550	1,450
Hibiki Suntory 17 years old	190	7,900
Chivas Regal 12 years old	280	2,500
Chivas Royal Salute 21 years old	380	8,950
Glenlivet 15 years old		5,900
Glenlivet 18 years old		8,950
<b>COGNAC</b>		
Remy Martin XO	450	8,900
Remy Martin VSOP	220	2,900
Martell Cordon Bleu	450	8,900
Hennessy XO	500	9,500
Hennessy VSOP	220	2,900
<b>PORT &amp; SHERRY</b>		
Tawny Porto Cruz	160	1,900
Harvey's Bristol Cream Sherry	160	1,900