BREAKFAST 06:30 AM - 10:30 AM



BREAKFAST SET MENU

001 CONTINENTAL BREAKFAST

420

2 SEA SALT BREAKFAST

450

Baker's Basket

Butter & Chocolate Croissant, Doughnut, Muffin, Danish served with orange marmalade, honey & butter

Seasonal Fruits

Chef's selection of freshly sliced fruits

Cereals

Selection of: Granola, Muesli, Cocopops or Cornflakes served with fresh milk or soya milk

Selection of Juice

Orange, Watermelon, Pineapple or Carrot

Selection of Coffee or Tea

Coffee: freshly brewed regular

Tea: Earl Grey, English Breakfast, Jasmine

Vietnamese Steak and Egg

Grilled steak and sunny side up or over easy eggs served with pork pate, sausage, cucumber, tomatoes

Seasonal Fruits

Chef's selection of freshly sliced fruits

Selection of Juice

Orange, Watermelon, Pineapple or Carrot

Selection of Beverage

Vietnamese coffee with or without condensed milk, your choice of hot or cold

003 ASIAN BREAKFAST

480

Seafood Noodle Soup

Rice noodles with seafood, local herbs, condiments

Seasonal Fruits

Chef's selection of fresh sliced fruits

Healthy Chia Seeds with Soya Milk

Chia seeds, banana, mango, pumpkin seeds with soya milk

Selection of Beverage

Vietnamese coffee with or without condensed milk, your choice of hot or cold



(S) Spicy Dish - (P) Pork Dish - (N) Nut Dish - (V) Vegetarian Dish If you are allergic to certain food ingredients, kindly inform our server. Prices are quoted in ,000 VND and subject to Service Charge and VAT.

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BREAKFAST 06:30 AM - 10:30 AM

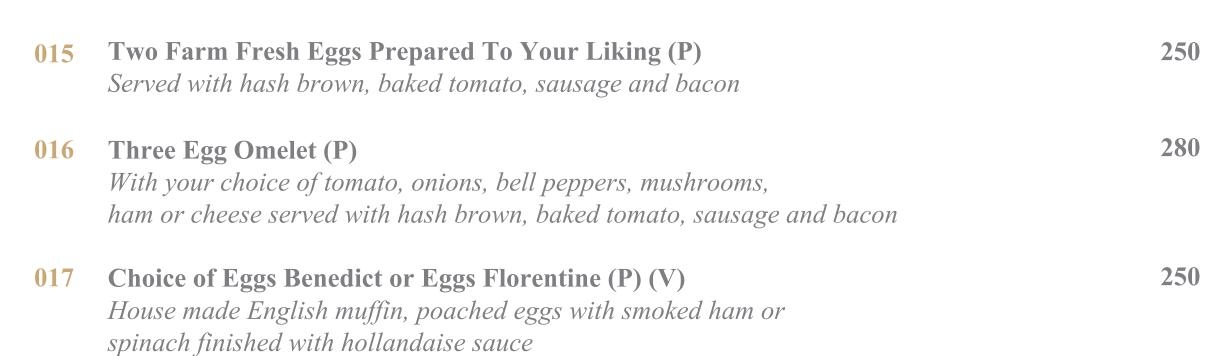


À LA CARTE BREAKFAST

Seafood Noodle Soup

Rice noodles with seafood, local herbs, condiments

011	Seasonal Fruits Chef's selection of freshly sliced fruits	180
012	Your choice of: Pancakes or Waffles Served with maple syrup, butter and whipping cream	200
013	Cereals Selection of: Granola, Muesli, Cocopops or Cornflakes served with fresh milk or soya milk	160
014	Baker's Basket Butter & Chocolate Croissant, Doughnut, Muffin, Danish served with orange marmalade, honey & butter	200





Pho Noodle Soup

Traditional Vietnamese "pho" with beef tenderloin, meatballs and brisket, fresh rice noodles, coriander, onion, basil and traditional condiments.

Oyster and Clam Congee
With ginger, spring onion, beansprouts, shiso leaves & fish sauce

310

280

Heathy Chia Seeds with Soya Milk
 Chia seeds, banana, mango, pumpkin seeds with soya milk



10:30 AM - 10:30 PM

STARTERS

031	Caesar Salad (P) Crunchy romaine lettuce tossed in caesar dressing, topped with bacon and cheese	200
	* Add grilled chicken	280
	* Add grilled tiger prawns	300
032	Prawn & Avocado Salad (N)	300
	Poached prawns, avocado, mesclun lettuce, roasted almonds with vinaigrette dressing	
033	Calamari (S)	220
	Crispy Calamari stir fried with green peppercorn and red chili served with sweet chili sauce	
034	Chicken Wings	225
	Fried chicken wings with your choice of sauce: BBQ, hoisin, sweet and sour sauce	
035	Grilled Beef Salad	310
	Mango salad with grilled beef, kumquat chilli salt	
036	Fresh Spring Rolls (P) (N)	240
	Rice paper wrapped prawns, pork, fresh herbs and lettuce with soya bean dipping sauce	
037	Sea Salt Duo (P)	240
UJ /	Fried spring rolls, grilled pork belly with lemongrass salt, served with square thin noodles	240
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10:30 AM - 10:30 PM

SOUPS AND CONGEE

041	Cream Pumpkin Soup (V) Baked pumpkin cooked in vegetable broth	200
042	Oyster and Clam Congee With ginger, spring onion, beansprouts, shiso leaves & fish sauce	200
043	Vietnamese Soup Of The Day Seasonal vegetable soup	220
044	Long Son Crab Meat Soup with Century Egg Egg drop soup garnished with asparagus	225





10:30 AM - 10:30 PM

SANDWICHES AND BURGERS

All burgers / sandwiches served with fries or side salad

Chicken Club Sandwich (P)
 Triple decker on whole wheat toast, sliced chicken, bacon, avocado, egg, cheese

 Australian Beef Burger
 Grilled and topped with melted cheese, lettuce, tomato, onions on brioche bun





10:30 AM - 10:30 PM

PIZZA & PASTA

061	Mushroom Pizza (V)	23
	With sauteed assorted mushrooms, mozzarella cheese	
062	Four Cheese Pizza (V)	33
	Cheddar, mozzarella, blue and gruyere cheese served with honey thyme on our house made pizza crust	
063	Meat Lovers Pizza (P)	330
	Ham, salami, sausage and pepperoni, tomato sauce	
064	Seafood Pizza	360
	Clams, prawns, squid with dill, cheese and tomato sauce	
065	Italian Pasta - your choice of Spaghetti or Bow Tie with:	
	* Seafood Marinara - prawns, clams, squid with marinara sauce	320
	* Beef Bolognaise - slow cooked minced beef with rich gravy	27:
	* Aglio e olio - with vegetables, garlic, virgin olive oil & topped with grated parmesan	250





10:30 AM - 10:30 PM





NOODLES & RICE

071	"Pad See Ew" Thai Fried Noodles Thai stir fried noodles with chicken, spinach and oyster sauce	300
072	Hoi An Chicken Rice Free range chicken tossed with onions, laksa leaves, fragrant steamed rice	320
073	Bibimbap Rice mixed with vegetables and sauteed beef, topped with fried chicken egg	290
074	Sea Salt Signature Fried Rice (P) A combination of vegetables, egg, garlic, seafood, pork and beef or served your way	290
075	Korean Spicy Noodle Soup (S) Prawns, squid, mushrooms, poached egg, leeks in a spicy light broth	280





10:30 AM - 10:30 PM

FROM THE FISHERMAN

081	Grilled Cobia In Lotus Leaf Marinated with lemongrass, chili, shallot, steamed rice	360
082	Simmered Prawns In Claypot Caramelized fish sauce, honey, sesame served with steamed rice	350
083	Pan Seared Salmon Fillet Served with broccoli puree, passion fruit sauce	520

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10:30 AM - 10:30 PM

FROM THE BUTCHER

091	Pan Seared Chicken Breast Lime butter sauce, bokchoy, pumpkin	340
092	Vietnamese Golden Pork Belly (P) Pan seared with spring onions and chili fish sauce, served with steamed rice	310
093	Grilled Iberico Pork Chop (P) Roasted marinated pork with hoisin sauce, pickled vegetables	460
094	Australian Beef Ribeyes 180gr grass-fed beef, asparagus, red wine jus, French fries	920





10:30 AM - 10:30 PM

VIETNAMESE SPECIALTIES

111	Sweet & Sour Knifefish Soup Fish paste, okra, pineapple, tomato, bean sprouts and chili, served with steamed rice	300
112	"Bún Thịt Nướng" (P) (N) Fresh noodles with grilled pork, fried spring rolls, herbs and sweet chili fish sauce	290
113	Pho Noodle Soup Traditional Vietnamese "Pho" with beef tenderloin, meatballs and brisket, fresh rice noodles, coriander, onion, basil, and traditional condiments	280
114	Seafood Noodle Soup Rice noodles with seafood, local herbs, condiments	310
115	Simmered Prawns and Pork Belly In Claypot (P) Caramelized fish sauce, honey, sesame seeds, served with steamed rice	320
116	Wok Fried Squid or Beef Wok fried squid or beef with onions and celery	350







VEGETABLES

121	Ho Tram Seasonal Vegetables Steamed or wok fried seasonal vegetables with oyster sauce	100
122	Cautiflower (V) Stewed with cauliflower, turmeric, coconut milk	120
123	Beancurd (V) Topped with shiitake mushroom sauce	120
124	Tonkin Jasmine Flower Wok fried with garlic or served steamed	120
125	Morning Glory Stir fried with garlic	130
126	Steamed Rice Jamine rice steamed with pandan leaves	60





10:30 AM - 10:30 PM

DESSERTS

131	Chocolate Brownie & Vanilla Ice Cream (N) Dark chocolate ganache, mixed nuts and vanilla beans	180
132	White Chocolate Lava Cake Warm molten Belgium white chocolate cake	180
133	Lotus Seeds And Vung Tau Longan Sweet Soup Chilled longan and lotus in light syrup	180
134	Corn Sweet Soup Giant white corn sweet soup with coconut milk	180
135	Seasonal Fruit Xuyen Moc seasonal fruits	180



LATE NIGHT

10:30 PM - 6:30 AM



141	Caesar Salad (P)	200	147	Australian Beef Burger	310
	Crunchy romaine lettuce tossed in caesar dressing, topped with bacon and cheese			Grilled and topped with melted cheese, lettuce, tomato, onions on brioche bun	
	* Add grilled chicken	280			
	* Add grilled tiger prawns	300	148	Four Cheese Pizza	330
				Cheddar, mozzarella, blue and gruyere cheese served with honey thyme	
142	Calamari (S)	220		on our house made pizza crust	
	Crispy calamri stir fried with green peppercorn and red chili served with sweet chili sauce				
			149	Italian Pasta - your choice of Spaghetti, Linguine or Farfalle Pasta with	250
143	Long Son Crab Meat Soup with Century Egg	200		"* Marinara sauce Tomatoes, garlic and virgin olive oil"	
	Egg drop soup garnished with asparagus			"* Aglio e olio With vegetable, garlic, virgin olive oil, topped	
				with grated parmesan"	
144	Sea Salt Signature Fried Rice (P)	290			
	A combination of vegetables, egg, garlic, seafood, pork and beef or served your way		150	Lotus Seeds And Vung Tau Longan Sweet Soup	180
				Chilled longan and lotus in light syrup	
145	Pho Noodle Soup	280			
	Traditional Vietnamese "Pho" with beef tenderloin, meatballs and brisket,		151	Seasonal Fruit	180
	fresh rice noodles, coriander, onion, basil, and traditional condiments			Xuyen Môc seasonal fruit farm	
146	Korean Spicy Noodle Soup	280			
	Prawns, squid, mushrooms, poached egg, leeks in spicy light broth				



DRINK MENU



WINE BY BOTTLE

CHAMPAGNE

Taittinger Nocturne "City Light" Brut, France	4,200
WHITE WINE	
Concha Y Toro, Casillero del Diablo Reserva Chardonnay, Chile	980
Maison Castel Bordeaux Sauvignon Blanc, France	980
Banfi Le Rime Pinot Grigio, Italy	1,150
Jean-Luc Colombo Terroirs Du Vent La Violette Viognier, France	1,120
Gunderloch Fritz Riesling, Germany	1,350
Trimbach Gewurztraminer, Alsace, France	2,100



BEER

Rooster Blonde (Craft beer)	110
Corona	150
Saigon Special/ Heineken/ Tiger/ Sapporo	85
SPARKLING	
Pierre Larousse Chardonnay, France	900
Tommasi, Filodora, Prosecco Brut, Italy	1,050
RED WINE	
Concha Y Toro Casillero del Diablo Reserva Merlot, Chile	980
Concha Y Toro Casillero del Diablo Reserva	980 890
Concha Y Toro Casillero del Diablo Reserva Merlot, Chile Maison Castel Bordeaux	
Concha Y Toro Casillero del Diablo Reserva Merlot, Chile Maison Castel Bordeaux Cabernet Sauvignon, France Arzuaga La Planta	890
Concha Y Toro Casillero del Diablo Reserva Merlot, Chile Maison Castel Bordeaux Cabernet Sauvignon, France Arzuaga La Planta Tempranillo, Spain De Bortoli Woodfired Heathcote	890 1,200

DRINK MENU



SPIRIT

COGNAC		SINGLE MALT WHISKY	
Hennessy V.S.O.P	3,600	Glenlivet 12 Years	3,200
VODKA		Ballantine 18 Years	3,800
Grey Goose	2,800	The Macallan 12 Years	4,500
Belvedere	3,100	Matsui The Kurayoshi Mizunara	6,600
		BLENDED WHISKY	
GIN		Dewar's 15 Years	2,800
Bombay Sapphire	1,700	Johnnie Walker Gold Label	3,400
Hendrick's, Scotland	3,100	Chivas Regal, 12 years	1,900
TEQUILA		Chivas Regal, 18 years Blue Signature	3,800
Jose Cuervo	1,400	BOURBON WHISKY	
Olmeca Reposado	1,600	Jack Daniel's	1,700
RUM		Wild Turkey 101	3,300
Captain Morgan Spiced Gold	1,050		,
Mount Gay Black Barrel	2,600		

SOJU & SAKE

Jinro Soju 36cl	200
Honjozo Tsugaru Joppari 30cl	1,990
Junmai Daiginjo Yumenokanade 72cl	1,950



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DRINK MENU

Pineapple



COFFEE & TEA



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JUICE

Americano	100	SMOOTHIE & MILKSH	AKE
Cappuccino	110	Mango or Banana	130-110
Latte	110	Yogurt, fresh milk, condensed milk with a touch of ice and blended Or prepared to your liking.	
Vietnamese Iced Coffee	80	Milkshake	150
Vietnamese Iced Coffee with Condensed Milk	90	Mixture of ice-cream, fresh milk	
Hot/ Iced Chocolate	110	MILK	
English Breakfast Tea	75	Full Cream, Low Fat, Soya Milk	70
Earl Grey Tea	75		
Jasmine Tea	75	BOTTLED WATER	
Oolong Tea	75	Acqua Panna (500ml - 750ml)	130 - 160
Chamomile Tea	75	San Pellegrino (500ml - 750ml)	130 - 160
		Vikoda	50
Apple	260		
Orange	160	SOFT DRINK	
Watermelon	110	Soda/ Coca Cola/ Coca Cola Light/ Sprite / Fanta/ Red Bull	75
Coconut	110	Schweppes Tonic/ Schweppes Ginger ale	75
Carrot	110		

110

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