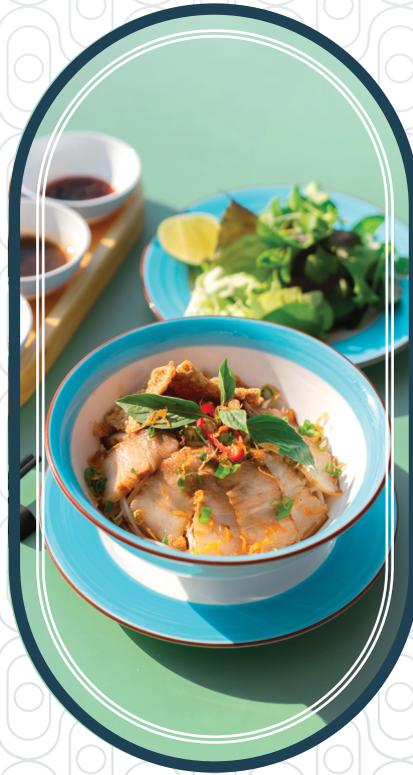


# IN ROOM DINING MENU



Moire |

**NIGNETTE™**  
COLLECTION

APPETIZER & SALAD

**Warm French Goat's Cheese Salad** 290

Warm goat's cheese, fried in breadcrumbs, set atop garden lettuce, beetroot, tomatoes, crispy bacon, pine nuts, and a Balsamico vinaigrette dressing



**Classic Caesar Salad** 260

Crispy romaine leaves, crunchy bacon, croutons, shaved parmesan cheese dressed with boiled quail eggs and our secret caesar dressing.

Add our homemade smoked salmon, grilled chicken or grilled prawn - VND 70



**Scallops Coquilles** 360

Pan-seared scallops marinated in white wine & mushroom cream sauce, served with fennel, Dak Lak avocado and pomegranate salad



**Charcuterie Board** 380

Comté Le Montagnard cheese, Brie, coppa ham, and pistachio ham, served with fresh and dried fruits, pickles, olive tapenade, and a mini baguette



GRANISH

**Ratatouille** 120



**Creamy Mash Potato** 120



**Sautéed Mushrooms** 90



**Honey Baby Carrots** 90



**DIETARY RESTRICTIONS**



Gluten Egg Milk Vegan Nuts



Beef Pork Chicken Sea food Fish

All prices are in thousands of Vietnam Dong (VND) and inclusive of a 5% service charge & applicable government VAT.

SEA AND LAND MAIN COURSES

**Duck Leg Confit** 390

Slow-cooked duck leg confit served with mashed potatoes, asparagus, baby carrots, and orange sauce

**Burgundy Chicken Coq au vin** 330

Stewed whole chicken leg braised in red wine with bacon and mushrooms, served with bread

**Steak Frites** 890

Char-grilled U.S. beef tenderloin topped with béarnaise butter, served with French fries, Đà Lạt vegetables, and your choice of mushroom, red wine, or Phú Quốc peppercorn sauce

**Classic French Beef Bourguignon** 420

Slow-cooked U.S. beef in Bourguignon sauce, served with creamy mashed potatoes

**Moules Marinières** 360

Steamed Cù Lao Island mussels with white wine, onions, herbs, and cream, served with French fries

**Marseille Bouillabaisse Soup** 360

Stewed regional seafood in a fragrant fish stock with herbs, served with garlic bread

**Mushroom & Carrot lagu** 390

Stewed fresh shiitake mushrooms with baby carrots, Bourguignon-style, served with sourdough bread

WESTERN MAIN COURSES

**Hoi An Farm-Raised Chicken Breast** 380

Baked chicken breast, served with mashed potatoes, sautéed garlic asparagus, baby carrots, and a creamy morel mushroom sauce

**Pan-Seared Salmon Fillet** 440

Seared salmon fillet, accompanied by sautéed zucchini noodles in passion fruit sauce, topped with an apple, radish, and fennel salad

**Iberico Pork Chop** 550

Char-grilled iberico pork chop served with pumpkin mash, organic baby broccoli, and grilled peach with apple gravy jus

IN ROOM DINING MENU

DAILY TIME: 6.30 AM - 22.00 PM - LAST ORDER: 21.45 PM

## PIZZA

**Vegetable** 290  
Artichoke, sun-dried tomato, olives, feta and mozzarella cheese



**Pepperoni** 365  
Tomato sauce, mozzarella cheese and sliced pepperoni



**Pesto Chicken** 325  
Chopped chicken, bell pepper, olives, fennel, mushroom, pesto sauce and mozzarella cheese



**Cu Lao Seafood** 375  
Mixed Cu Lao island seafood of scallops, mussels, prawns & calamari with mozzarella cheese



**Korean Bulgogi** 365  
Korean inspired beef bulgogi, mushrooms, olives bell pepper and mozzarella cheese



## PASTA

Create your own pasta bowl:   
choose your type of pasta - spaghetti, fettuccine or penne, then select your sauce from:

Alla olio style with Hoi An chili sauce 240

Sundried tomato & pesto sauce 240

Cu Lao Island seafood in marinara sauce 345

Tender bolognese 345

## VIETNAMESE CUISINE

### APPETIZERS & SALAD

**'Cua Dai' Calamari & Pomelo salad**    240  
Grilled calamari with buttermilk, served with pomelo salad, dried sesame, peanuts, mixed herbs, and tamarind sauce

**'Cu Lao' Prawn and Green Mango Salad**   210  
Grilled regional prawns sautéed in French butter, paired with green mango salad and sweet-and-sour fish sauce

**Traditional Royal Salad with Fried Tofu**   160  
A mix of dried mountain vegetables and fried tofu, complemented by fresh herbs from the Tra Que garden, served with soy dip and crushed peanuts

### VIETNAMESE MAIN COURSES

**Slow-Cooked Pork Belly**  310  
Tender pork belly braised in fresh young coconut juice, served with steamed rice

**Wok-Fried Farm Raised Chicken Breast**  270  
Chicken breast stir-fried with Vietnamese spices and garden vegetables

**Beef 'Luc Lac'**  340  
Wok-fried Australian beef with black pepper, hoisin sauce, and bell peppers, served with French fries

**'Cu Lao' Prawn & Tamarind**   370  
Sautéed tiger prawns in a spicy tamarind chili sauce, served with pandan-infused steamed rice

## IN ROOM DINING MENU

DAILY TIME: 6.30 AM - 22.00 PM - LAST ORDER: 21.45 PM

**Traditional French**   210

**Onion Soup**

Slow-cooked caramelized onion soup, French style, served with cheese bread

**Tomato and Basil**   190

**Soup**

Provençal tomato and basil soup, served with garlic bread

SANDWICH & BURGER

**E&S Wagyu Beef Burger**     385

A juicy 100% wagyu beef patty, lettuce, tomato, red onions, cheddar cheese, bacon, fried egg and cocktail sauce

**Korean Pulled Pork Burger**    365

Slow-cooked pork shoulder with Korean sweet and spicy patties, served with lettuce, white onion, kimchi, sweet chili sauce, and cheddar cheese

**Hoi An Chicken Parmigiana**    325

Crispy, breadcrumb-coated Hoi An chicken, topped with tomato sauce and melted mozzarella cheese, served with fresh lettuce and onions

**Classic Club Sandwich**     310

Triple decker toasted white bread with grilled chicken breast, bacon, tomato, eggs, lettuce and thousand island dressing

**Cu Lao Lobster Roll**   415

Bread roll with steamed lobster medallion mixed with aioli & paprika celery, onion, lime juice & chives

*All sandwiches and burgers are served with thin cut fries.*

DESSERTS

**Classic Crème Brûlée**   125

**Apple Tarte Tatin**    145

**Affogato** 135

Vanilla ice cream with espresso, chocolate shavings and coconut cracker

**‘Che Bap’ Hoi An**  100

3 hour slow cooked Hoi An sweet corn with a light corn syrup

**Old Town Soya Pudding**   95

Soya pudding served with brown sugar and a ginger and pineapple syrup

**Fresh Fruit Platter**  95

IN ROOM DINING MENU

DAILY TIME: 6.30 AM - 22.00 PM - LAST ORDER: 21.45 PM

## SANDWICH & BURGER

**E&S Wagyu Beef Burger**  **385**  
A juicy 100% wagyu beef patty, lettuce, tomato, red onions, cheddar cheese, bacon, fried egg and cocktail sauce

**Classic Club Sandwich**    **310**  
Triple decker toasted white bread with grilled chicken breast, bacon, tomatoes, eggs, lettuce and thousand island dressing

**Cu Lao Lobster Roll**   **415**  
Triple-decker toasted white bread layered with grilled chicken breast, bacon, tomato, eggs, lettuce, and Thousand Island dressing

*All sandwiches and burgers are served with thin cut fries.*

## SOUP

**Traditional French Onion Soup**  **210**  
Slow-cooked caramelized onion soup, French style, served with cheese bread

**Tomato and Basil Soup**  **190**  
Provençal tomato and basil soup, served with garlic bread

## PASTA

Create your own pasta bowl:   
choose your type of pasta - spaghetti, fettuccine or penne, then select your sauce from:

Alla olio style with Hoi An chili sauce **240**

Sundried tomato & pesto sauce **240**

Cu Lao Island seafood in marinara sauce **345**

Tender bolognese **345**

## DESSERTS

**Classic Crème Brûlée**   **125**

**'Che Bap' Hoi An**  **100**  
3 hour slow cooked Hoi An sweet corn with a light corn syrup

**Old Town Soya Pudding**   **95**  
Soya pudding served with brown sugar and a ginger and pineapple syrup

**Fresh Fruit Platter**  **95**

## APPETIZERS & SALADE

**Vegan Fresh Spring Roll**  **135**  
Sliced avocado wrapped with lettuce, baby mustard, cucumber, tomatoes, mixed herbs and tahini sauce

**Classic Caesar Salad**     **260**  
Crispy romaine leaves, crunchy bacon, croutons, shaved parmesan cheese dressed with boiled quail eggs and our secret caesar dressing.  
Add our homemade smoked salmon, grilled chicken or grilled prawn VND 70  

**Tra Que Roll**   **155**  
Fresh bbq pork and prawn rolls with Tra Que herbs

**'Cua Dai' Calamari & Pomelo Salad**    **240**  
Grilled calamari with buttermilk and pomelo salad with dried sesame, peanut seeds, mixed herbs, and tamarind sauce

**Charcuterie Board**    **380**  
Comté Le Montagnard cheese, Brie, coppa ham, and pistachio ham, served with fresh and dried fruits, pickles, olive tapenade, and a mini baguette

## VIETNAMESE MAIN COURSES

**Slow-Cooked Pork Belly**  **310**  
Tender pork belly braised in fresh young coconut juice, served with steamed rice

**Wok-Fried Farm Raised Chicken Breast**  **270**  
Chicken breast stir-fried with Vietnamese spices and garden vegetables

**Beef 'Luc Lac'**  **340**  
Wok-fried Australian beef with black pepper, hoisin sauce, and bell peppers, served with French fries

**'Cu Lao' Prawn & Tamarind**   **370**  
Sautéed tiger prawns in a spicy tamarind chili sauce, served with pandan-infused steamed rice

## SEA AND LAND MAIN COURSES

**Duck Leg Confit** **390**  
Slow-cooked duck leg confit served with mashed potatoes, asparagus, baby carrots, and orange sauce

**Classic French Beef Bourguignon**  **420**  
Slow-cooked U.S. beef in Bourguignon sauce, served with creamy mashed potatoes

**Moules Marinières**  **360**  
Steamed Cù Lao Island mussels with white wine, onions, herbs, and cream, served with French fries

# LATE NIGHT MENU

DAILY TIME: 21.45 PM - 6.30 AM

## SANDWICH & BURGER

**E&S Wagyu Beef Burger**  **385**  
A juicy 100% wagyu beef patty, lettuce, tomato, red onions, cheddar cheese, bacon, fried egg and cocktail sauce

**Classic Club Sandwich**    **310**  
Triple decker toasted white bread with grilled chicken breast, bacon, tomatoes, eggs, lettuce and thousand island dressing

**Cu Lao Lobster Roll**   **415**  
Triple-decker toasted white bread layered with grilled chicken breast, bacon, tomato, eggs, lettuce, and Thousand Island dressing

*All sandwiches and burgers are served with thin cut fries.*

## SOUP

**Traditional French Onion Soup**  **210**  
Slow-cooked caramelized onion soup, French style, served with cheese bread

**Tomato and Basil Soup**  **190**  
Provençal tomato and basil soup, served with garlic bread

## PASTA

**Create your own pasta bowl:**   
choose your type of pasta - spaghetti, fettuccine or penne, then select your sauce from:

Alla olio style with Hoi An chili sauce **240**

Sundried tomato & pesto sauce **240**

Cu Lao Island seafood in marinara sauce **345**

Tender bolognese **345**

## DESSERTS

**Classic Crème Brûlée**   **125**

**'Che Bap' Hoi An**  **100**  
3 hour slow cooked Hoi An sweet corn with a light corn syrup

**Old Town Soya Pudding**   **95**  
Soya pudding served with brown sugar and a ginger and pineapple syrup

**Fresh Fruit Platter**  **95**

## APPETIZERS & SALADE

**Vegan Fresh Spring Roll**  **135**  
Sliced avocado wrapped with lettuce, baby mustard, cucumber, tomatoes, mixed herbs and tahini sauce

**Classic Caesar Salad**     **260**  
Crispy romaine leaves, crunchy bacon, croutons, shaved parmesan cheese dressed with boiled quail eggs and our secret caesar dressing.  
Add our homemade smoked salmon, grilled chicken or grilled prawn VND 70  

**Tra Que Roll**   **155**  
Fresh bbq pork and prawn rolls with Tra Que herbs

**'Cua Dai' Calamari & Pomelo Salad**    **240**  
Grilled calamari with buttermilk and pomelo salad with dried sesame, peanut seeds, mixed herbs, and tamarind sauce

**Charcuterie Board**    **380**  
Comté Le Montagnard cheese, Brie, coppa ham, and pistachio ham, served with fresh and dried fruits, pickles, olive tapenade, and a mini baguette

## VIETNAMESE MAIN COURSES

**Slow-Cooked Pork Belly**  **310**  
Tender pork belly braised in fresh young coconut juice, served with steamed rice

**Wok-Fried Farm Raised Chicken Breast**  **270**  
Chicken breast stir-fried with Vietnamese spices and garden vegetables

**Beef 'Luc Lac'**  **340**  
Wok-fried Australian beef with black pepper, hoisin sauce, and bell peppers, served with French fries

**'Cu Lao' Prawn & Tamarind**   **370**  
Sautéed tiger prawns in a spicy tamarind chili sauce, served with pandan-infused steamed rice

## SEA AND LAND MAIN COURSES

**Duck Leg Confit** **390**  
Slow-cooked duck leg confit served with mashed potatoes, asparagus, baby carrots, and orange sauce

**Classic French Beef Bourguignon**  **420**  
Slow-cooked U.S. beef in Bourguignon sauce, served with creamy mashed potatoes

**Moules Marinières**  **360**  
Steamed Cù Lao Island mussels with white wine, onions, herbs, and cream, served with French fries

# LATE NIGHT MENU

DAILY TIME: 21.45 PM - 6.30 AM

## WORLD OF COFFEE

### VIETNAMESE COFFEE

<b>CA PHE DEN</b> (Black coffee)	90
<b>CA PHE SUA</b> (Condensed milk coffee)	100

### ITALIAN COFFEE

We use locally sourced coffee beans from Hoi An roastery for our brews. To upgrade to Italian lavazza, add VND 20 per cup. Decafinated coffee is available

<b>Ristretto/ Espresso</b>	80
<b>Americano / Long Black</b>	90
<b>Double Espresso</b>	90
<b>Espresso Macchiato</b>	120
<b>Cappucino/Latte/ Flat White</b>	120
<b>Mocha</b>	145
<b>Irish Coffee</b>	175

### SIGNATURE COFFEE

<b>Iced Taro</b> Taro, condensed milk and Vietnamese coffee	210
<b>Mango Latte</b> Mango smoothie, fresh milk and espresso layer	210
<b>Cocopresso</b> Coconut juice, coconut meat and espresso	210
<b>Orange Americano</b> Fresh green orange juice and espresso	210

### COLD BREW COFFEE

<b>Iced Coffee</b>	95
<b>Lychee</b>	105
<b>Orange &amp; Lemongrass</b>	105

## COCKTAILS

<b>Mojitos</b> Passion fruit, sugar cane, calamansi or strawberry	250
<b>Martinis</b> Espresso, gin, vodka, apple, passion & vanilla	250
<b>Lychee &amp; Rose Mimosa</b> Vodka, lychee, rose syrup, lime juice, sparkling wine	250
<b>Aperol Spritz</b> Aperol, prosecco, soda water	250
<b>Manhattan</b> Bourbon whiskey, sweet vermouth, angostura bitter	250
<b>Old Fashioned</b> Bourbon, sugar syrup, angostura bitters, orange peel	250
<b>Whisky Sour</b> Jameson, lime, sugar syrup, egg foam	250
<b>French 75</b> Gin, lime, simple syrup, sparkling wine	250
<b>Bloody Mary</b> Vodka, tomato, lime, tabasco, worcestershire sauce, Hoi An chili, Sa Huynh salt, celery, green olive	250

## FRUITY & SWEET

<b>Apple Berry</b> Maple syrup, strawberry puree, apple juice, lime juice	165
<b>Juicy Bliss</b> Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup	165

## SMOOTHIE RANGE

<b>Mango Fusion</b> Mango, pineapple, yellow orange, mango puree, honey, yogurt, chia seed.	165
<b>Sweet Strawberry</b> Yogurt, honey, lime, condensed milk, strawberry puree	165
<b>Da Lat Delight</b> Banana, blueberry puree, chia seeds, almond flakes, Da Lat milk, maple syrup	165

## TEA

English Breakfast, Earl Grey,	120
Jasmine, Peppermint,	
Chamomile	

## FRESH JUICE

Mango	125
Coconut	125
Carrot	125
Watermelon	125
Celery	125
Cucumber	125
Lime	125
Pineapple	125
Passion Fruit	125
Orange	165
Strawberry	165
Pomelo	165
Apple	165

## KOMBUCHA

Spirulina	285
Turmeric	285
Ginger Beer	285

## COLD BUBBLE TEA

<b>Passion Hibiscus</b>	165
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	
<b>Jasmine Lychee</b>	165
Jasmine tea, lychee, lime, lemongrass, jelly bubble	
<b>Mango Lime</b>	165
Peppermint tea, mango puree, lime, maple syrup	

## BEER

## LOCAL DRAFT BEER

Lager Chu Teu - ABV 4.8% (S)	100
Lager Chu Teu - ABV 4.8% (L)	130
Five Elements- KIM - ABV: 4.6% (S)	140
Five Elements- KIM - ABV: 4.6% (L)	180

## LOCAL BOTTLE BEER

Rooster Beer Blone- ABV: 5%   IBU: 18	210
Rooster Beer Dark - ABV: 5%   IBU: 24	210
Rooster Beer Pale - ABV: 6%   IBU: 32	210
Rooster Beer IPA-: 5%   IBU: 18	210

## WATER &amp; SOFT DRINK

Alba Mineral Water 450ml (S)	105
Alba Mineral Water 750ml (L)	145
Alba Sparkling Water 450ml   (S)	105
Alba Sparkling Water 750ml   (L)	145
Acqua Panna Still Water 750ml	160
San Pellegrino Sparkling Water 750ml	160
7-Up   Pepsi   Pespi Zero   Ginger Ale	70
Red Bull   Soda   Tonic	

## SPIRITS

WHISKY	☞	🍷	RUM	☞	🍷
SINGLE MALT SCOTCH WHISKY			<b>Sampan Rum 43%</b>	<b>190</b>	<b>2.750</b>
The Glenlivet Founder's Reserve	<b>220</b>	<b>3.300</b>	<small>A product of Distillery d'Indochine from Hoi An, Sampan Rhum is an exceptional rum with a unique blend of local ingredients, offering rich, aromatic flavors that reflect the spirit of the region.</small>		
Laphroaig 10 years	<b>330</b>	<b>4.800</b>	Havana Club Anejo 3 Anos	<b>140</b>	<b>1.300</b>
Macallan 12 Double Cask		<b>7.000</b>	Captain Morgan	<b>140</b>	<b>1.300</b>
BLENDED SCOTCH WHISKY			TEQUILA		
Ballantine's Finest	<b>140</b>	<b>1.400</b>	Omelca Tequila Reposado	<b>140</b>	<b>1.400</b>
Chivas Extra 12 Years Old	<b>160</b>	<b>1.850</b>	Omelca Tequila Altos Plata	<b>160</b>	<b>2.100</b>
The Famous Grouse	<b>140</b>	<b>1.400</b>	Tequila 1800 Coconut	<b>220</b>	<b>3.400</b>
IRISH WHISKEY			MEZCAL		
John Jameson	<b>140</b>	<b>1.400</b>	Mezcal Creyente 40%	<b>275</b>	<b>4.000</b>
Bushmills 12		<b>3.500</b>	Motelobos Espadin 45%	<b>275</b>	<b>4.000</b>
BOURBON & TENNESSEE			APERITIF		
Jack Daniel's No 7	<b>140</b>	<b>1.550</b>	D.O.M Benedictine	<b>155</b>	<b>2.300</b>
Bulleit Bourbon	<b>160</b>	<b>2.100</b>	Campari	<b>140</b>	<b>1.400</b>
BRANDY (COGNAC)			Campari Negroni	<b>140</b>	<b>2.100</b>
St Remy VSOP	<b>100</b>	<b>1.300</b>	Aperol Aperitivo	<b>120</b>	<b>1.750</b>
Tesseron, Lot No.90 XO Ovation, Terroir Assemblage		<b>9.800</b>	Sambuca Vaccari	<b>100</b>	<b>1.400</b>
VODKA			Limoncello	<b>140</b>	<b>2.100</b>
Wyborowa	<b>140</b>	<b>1.400</b>	Eau de Vie de Poire Williams Saint	<b>200</b>	<b>3.200</b>
Absolut Vodka Citron	<b>140</b>	<b>1.400</b>	Arbogast		
Grey Goose	<b>165</b>	<b>2.400</b>	Ricard Pastis de Marseille	<b>120</b>	<b>1.650</b>
Sky Vodka	<b>140</b>	<b>1.400</b>	DIGESTIF		
GIN			Irish Baileys	<b>140</b>	<b>1.400</b>
Lady Trieu Hoi An Spice Road Gin	<b>200</b>	<b>3.000</b>	Sherry Tio Pepe	<b>130</b>	<b>2.000</b>
<small>A regionally inspired Vietnamese craft gin that captures the essence of Hoi An. With lively citrus notes, aromatic ginger, and a subtle smokiness from black cardamom, this gin creates an exceptional gin and tonic.</small>			Drambuie	<b>175</b>	<b>2.550</b>
Beefeater London Dry Gin	<b>140</b>	<b>1.400</b>	Kahlua Coffee	<b>100</b>	<b>1.400</b>
Bombay Sapphire	<b>140</b>	<b>1.400</b>	Jagermeister	<b>100</b>	<b>1.400</b>
Hendricks	<b>200</b>	<b>3.000</b>	Malibu	<b>100</b>	<b>1.400</b>
			Averna	<b>220</b>	<b>3.200</b>

All prices are in thousands of Vietnam Dong (VND) and inclusive of a 5% service charge & applicable government VAT.