

trải nghiệm ẩm thực
.....
experience
the**cuisines**

phương đông

from
the **east**

súp . soups



Súp Cua Trong Trái Bí Đỏ . Crab & Pumpkin Soup 175
crab and pumpkin soup with lemongrass, ginger & mushroom

Súp Cua Măng Tây . Crab & Asparagus 175
soup of crab and fresh Da Lat asparagus spear

Súp Tôm Chua Cay . Prawn & Mushroom 150
sour & spicy soup with fresh prawns, mushroom and lemongrass



Súp Trúc Xanh Bạch Quả . Chicken & Ginkgo Nuts 125
peeled fresh ginkgo nuts soup with cubed free-range chicken,
braised tender bamboo strips and ginger

Súp Hoa A-ti-sô & Thịt Gà . Artichoke & Chicken 295
steamed artichoke soup with chicken

Súp Củ Năng Càng Cua. Pincers crab & Water Chesnut 165
water chesnut soup with pincers crab

Súp Gà Ấc . Silkie Chicken Soup 175
chicken soup with water chestnut, shredded chicken, mushroom,
lotus seed , carrot, goji and Chinese dates in a coconut

Súp Bò Nấu Dừa Non . Beef & Coconut 175
young vegetables soup with beef in a coconut

Súp Đuôi Bò . Oxtail Soup 130
oxtail soup with white radish, lemongrass & ginger



Bánh Cuốn Nước Lèo . Trio Roll Soup 110
Steamed rice rolls with cochinchin fruit/ minced pork and lotus
seed/ spinach in fish broth



Lý signature

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gỏi . salads

Hoa A-ti-sô Hấp Và Ngao Xào . Artichoke & Clam	395
steamed artichoke salad with sautéed clams	
Gỏi Cá Vược . Seabass Salad	245
seabass salad with onion, lettuce, galangal, cucumber, pineapple, star fruit, sesame, rice paper, Vietnamese herbs & peanut sauce	
Gỏi Xoài Cá Trê . Mango Catfish Salad	175
Vietnamese green mango and grilled catfish salad with herbs and ginger/lime/fish sauce	
Gỏi Cổ Hũ Dừa Tôm Thịt . Coconut Heart & Prawn	215
fresh coconut heart salad with prawns and pork	
 Gỏi Bưởi Tôm . Pomelo & Prawn	215
pomelo salad with prawns, shredded salted prawn, flavored with Vietnamese herbs	
Gỏi Tôm Sú Phục Vụ Trên Đá Khói . Smoking Tiger Prawn Salad	350
tiger prawn salad with shallot, chili & tomato cherry, served on dried ice	
Gỏi Đu Đủ Mực Nướng . Papaya & Squid	165
grilled squid & green papaya salad with cherry tomatoes, green chilli, carrot , Vietnamese basil, laksa leaf, peanut and sweet & sour sauce	
Gà, Bò, Heo Cuốn Rau Diếp . Meat Wraps	150
sautéed chicken, beef & pork on a bed of fresh lettuce	
Gỏi Bò Tái Cà Pháo . Beef Salad	175
sliced beef tenderloin, lettuce, aubergine , star fruit, green banana, herbs, house-made sweet & sour fish sauce	



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khai vị appetizers



Ngũ Hành Khai Vị Kiểu Lý . Unique Appetizer 100
Lý Club five basic elements special appetizer

Gỏi Cuốn Cổ Hũ Dừa Tôm . Coconut Heart Spring Roll 175
fresh coconut heart spring rolls with prawn and Vietnamese herbs

Nem Truyền Thống . Hanoi Spring Roll 145
traditional recipes, fresh and deep-fried spring rolls with prawn and pork

Nem Tôm Chuối . Banana & Prawn Spring Roll 190
deep-fried prawn, banana & avocado spring rolls with sweet & sour sauce

Nem Hến . Baby Clam Fried Rolls 145
deep-fried spring roll with baby clam, shallot, pork, garlic and fish sauce

Nem Rau . Vegetables Spring Roll 80
deep-fried vegetarian spring rolls with carrot,
mushroom, cauliflower and broccoli, house-made sweet & sour sauce



Sò Diệp Chiên Lê, Táo . Scallop & Tropical Fruits 290
browned, vermicelli-wrapped minced scallops and squid with apple & pear

Tôm Chiên Cốm Non . Prawn & Young Rice 225
deep-fried tiger prawn with young sticky rice

Tôm Kim Sa . Tiger Prawn 210
sautéed tiger prawns with salted egg, pepper, chili & spring onion

Cổ Hũ Dừa Chiên Giòn & Tôm . Coconut Heart & Shrimp 125
crunchy coconut heart with shallot, green chilli, coriander,
sun-dried shrimp, sweet & sour sauce



Mực Một Nắng Nướng Muối Ớt . Sun-dried Calamari 295
sun-dried calamari char-grilled with sea salt & chili flakes



Mực Sốt Nước Mắm. Calamari "Fettuccine" 275
stir-fried calamari in fish sauce with garlic, chili, galangal, spring onion,
roasted melon seeds, crunchy potato strings, vegetables salad

Bò Tái Đốt Rượu . Beef Flambeé 215
beef tartar flambé with gherkin, capper, dijon mustard & brandy

Cơm Cháy Thịt Bò Bằm . Beef & Rice Crust 145
elderberry minced beef sauce & bell pepper



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món chính main courses

HẢI SẢN . SEA

Tôm Nướng Sốt Me . Prawn & Tamarind 295
freshly grilled tiger prawn with tamarind sauce

Tôm Sú Kho Tộ . Prawn Caramel 295
braised tiger prawns with pineapple, fish caramel, chili, pepper,
spring onion, cooked in clay pot

Cua Bấy Rang Muối Tiêu . Soft Shell Crab 375
soft shell crab with sautéed white onion, sea salt & chili pepper

Cua Bấy Rang Me . Soft Shell Crab 375
fried in tamarind with onion, garlic, spring onion and ginger



Cá Tuyết Hấp Sốt Xi Dầu . Steamed Snowfish . Lý Style 550
steamed snowfish with soy sauce, ginger, spring onion and coriander

Cá Chẻm Áp Chảo Sốt Cà Chua Và Rau . Barramundi 325
pan-seared barramundi fillet with tomato sauce, lettuce, tomato salsa
& sautéed bell pepper, onion, ginger, chinese celery, chili

Cá Chẻm Chiên Giòn Sốt Mắm Chua Cay . Barramundi 325
fried barramundi fillet with fish sauce, chilli, sweet & sour fish sauce

Cá Mú Hấp Tam Cấp . Steamed Grouper 395
three layers grouper steamed with ham, black mushroom, ginger, carrot



Cá Điêu Hồng Chiên Xù . Red Tilapia 350
crispy whole farm-raised red tilapia, with sautéed spring onion,
herb, crushed peanuts and red chili peppers, mango fish sauce

Cá Quả Kho Tộ . Braised Fish 195
fresh braised murrel fish on a bed of sliced pork lard
and aromatic garden galangal with black pepper and served in a clay pot

Canh Chua Cá Bông Lau . Catfish Broth 125
sour catfish broth with tomato, coriander, bean sprouts, onion and shallots

Canh Nghêu Thì Là . Clam Broth 170
sour clam broth with star fruit, tofu, dill, tomato, fermented rice, spring onion



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món chính main courses

THỊT & GIA CẦM . MEAT & POULTRY



Thăn Bò Nướng Cuộn Lê . Beef & Pear Rolls 275
Da Lat pear rolled in thinly sliced and grilled beef tenderloin
with bbq sauce

Bò Nướng Ống Tre . Beef in Bamboo 275
grilled beef in bamboo pipe,
topped with spring onion in olive oil and crispy peanuts

Thăn Bò Xào Tiêu Đen . Beef & Pepper 275
beef tenderloin slices with Da Lat capsicum bell pepper
in black pepper sauce

Bắp Bò Nướng Tiêu . Beef Knuckle 250
grilled beef knuckle, beef salad on shrimp cracker,
chili, fresh herbs, deep-fried potato, green pepper corn

Cà Tím Tay Cẩm Sốt Thịt Bò Bằm . Beef & Eggplant 150
sautéed eggplant and minced beef in soybean-chili sauce,
spring onion and chili pepper

Vịt Nướng Sốt Cam . Duck & Orange 275
grilled duck breast and orange sauce



Gà Cơm Rượu Kho Tộ . Chicken Thigh 195
braised chicken thigh with purple rice wine, garlic, shallot, served in clay pot

Gà Nướng Sốt Mật Ong Nhiệt Đới . Chicken & Honey 190
grilled free range chicken with tropical honey

Cánh Gà Chiên Nước Mắm . Chicken Wings 275
deep-fried young chicken wings in fish sauce, steamed fragrant sticky rice

Ba Rọi Kho Tộ . Pork Belly 150
braised pork belly with caramel, chili, pepper & spring onion, in clay pot

Ba Rọi Kho Giòn, Xôi Gấc . Crunchy Pork Belly 195
crunchy caramelized pork belly, garlic, lotus seed,
momordica fruit sticky rice, pickle carrot, cucumber

Canh Nấm Hương . Shitake & Pork Broth 145
shitake broth with minced pork, carrot and spring onion



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rau vegetables

Rau Muống Xào Tỏi . Morning Glory stir-fried with chopped fresh garlic	80
Cải Thừa Xào Tỏi . Bok Choy halved and lightly sautéed with garlic	90
Cải Làn Xào Tỏi . Kai Lan chopped, boiled kai lan vegetable stir-fried with ginger, chili and topped with browned garlic	90
Rau Thập Cẩm Xào Tỏi . Garden Greens sautéed mixed fresh garden vegetables with garlic	100
Nấm Kim Châm, Nấm Bào Ngư Xào . Mushrooms sautéed enokitake golden needle mushrooms and abalone mushrooms	150
Đậu Phụ Nhật Hấp Xi Dầu . Tofu & Bok Choy steamed Japanese tofu & bok choy with soy sauce	100
Rau Dền Sốt Hai Loại Trứng . Sautéed Red Spinach sautéed red spinach with garlic, salted egg & preserved egg sauce	125
Đọt Su Su Xào . Chayote Stems stir-fried chayote stems	
<i>Với Tỏi / with garlic</i>	100
<i>Với Trứng Muối / with salted egg</i>	125
Mướp Hương Nướng Mỡ Hành Sốt Thịt Bằm. Grilled Luffa grilled luffa with green onion, oil, minced pork, chilli, garlic and sweet & sour sauce	100



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cơm & mì rice & noodles

Cơm Rang Tỏi Cá Mặn . Salted Fish Fried Rice	150
fried rice with salted fish, garlic, spring onion & salted egg	
Cơm Rang Hạt Sen . Lotus Fried Rice	90
fried rice with fresh lotus seeds, carrot, green pea, mushroom, shallot and spring onion	
Cơm Rang Cua . Crab Fried Rice	250
fried rice with crab meat, carrot, “Da Lat” asparagus, garlic & egg	
Miến Xào Cua . Crab Vermicelli	295
wok-fried vermicelli with fresh crab	
Bún Gạo Xào Hải Sản . Rice Noodle & Seafood	175
rice vermicelli stir-fried fresh scallops, shrimps and chopped seasonable vegetables	
Hủ Tiếu Xào Dai Kiểu Sài Gòn . “Hủ Tiếu” Noodle	150
Saigon-style, firm “Hu Tieu” noodles stir-fried with shredded pork, shrimps, mushroom, celery, carrot, bean sprout, and chives	
Phở Bò Hoặc Gà Truyền Thống . Hanoi “Phở” Noodle	125
traditional Hanoi rice noodle soup. choose from: thinly sliced fillet & tenderloin of beef <i>or</i> sliced free-range chicken in rich aromas stock	



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phương tây

from
the west

súp . soups

Súp Hành Kiểu Pháp . Onion Soup	135
classic onion soup with gratinated cheese crouton	
Súp Kem Tôm Hùm Rượu Mạnh . Lobster Bisque	290
fresh lobster in light cream and champagne cognac bisque	
Súp Kem Bí Ngô Vị gừng . Pumpkin Soup	100
cream pumpkin soup with ginger flavor	
Súp Kem Ngao, Hải Sản Và Nghệ Pháp . Clam & Seafood	200
clam & seafood chowder with French saffron	
 Súp Hoa A-ti-sô Và Gan Ngỗng . Artichoke & Foie Gras	350
crème of artichoke with French foie gras	
Súp Khoai Tây, Dầu Nấm Truffle . Măng Tây & Trứng Chần .	200
Potato Leek Soup	
luke warm crème vichy soisse, potato croutons, white truffle oil, green asparagus, poached quail egg	
Súp Kem Củ Nắng Với Thịt Càng Cua. Pincers Crab Soup	200
creamy water chestnut soup with pincers crab	

gỏi . salads

Sa Lát Hoàng Đế Với Tôm, Gà . Ceasar Salad	250
classical Ceasar salad topping with grilled garlic prawn & chicken	
Sa Lát Hoa A-ti-sô Với Ngao Xào . Artichoke & Clam	395
artichoke salad with sautéed clam	
Sa Lát Rau Xanh . Tỏi Nướng . Phô Mai . Sốt Thảo Mộc . Garden Greens	175
mixed lettuce, fresh herbs, gar den greens, garlic croutons herb dressing, crunchy quail eggs, parmesan curls	



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khai vị appetizers



Sò Đẹp Áp Chảo Với Sa Lát Thì Là . Scallops

350

pan seared scallop, crunchy black sticky rice, saffron-lime beurre-blanc, green herb oil, lime leaf, fennel salad

Gan Ngỗng Áp Chảo, Sốt Chanh Leo . Foie Gras & Passion Fruit

495

pan-seared imported French foie gras with Vietnamese passion fruit sauce

Cá Hồi Và Cá Ngừ Với Quả Bơ . Fish & Avocado

250

chopped, stacked avocado, wasabi, salmon & tuna tartar layered with crispy rice



Gỏi Cá Ngừ & Cá Ngừ Tẩm Ướp . Tuna Loin

275

marinated tuna cubes, tuna tartar, avocado mousse, wakame soy-sesame dressing, curry oil, sesame-rice cracker

Ức Vịt Sốt Nước Mắm Ca-ra-men & Bí Ngô . Duck Caramel

250

lacquered duck breast fillet, Asian fish caramel, pumpkin-ginger, bean sprout



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món chính main courses

HẢI SẢN . SEA



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| Cá Hồi Nướng Lá Chuối Sốt Chanh Leo . Salmon & Passion Fruit | 395 |
| North Atlantic salmon fillet baked in banana leaf,
passion fruit sauce, served with crispy Parmesan potato cake | |
| Thăn Cá Ngừ Áp Chảo Sốt Kem Gừng . Tuna & Ginger | 395 |
| pan-seared rare tuna, sesame crumble, puff pink ginger risotto,
spinach, string parma ham, creamy wasabi ginger sauce | |
| Cá Tuyết Áp Chảo & Măng Tây . “Lý Club” Snowfish | 550 |
| pan-seared snowfish fillet, potato-carrot-onion mousseline,
crunchy prosciutto, red port jus, green asparagus | |
| Cá Vược & Khoai Tây Nghiền . Seabass | 325 |
| on the skin seabass fried fillet, smoked potato mousse,
crunchy bacon, spinach, mustard béchamel | |
| Tôm Hùm Nướng Ngũ Vị (Hai Người) . Five Spices Lobster | 4,800 |
| grilled Nha Trang lobster flavoured with five traditional spices
(two persons) | |



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món chính main courses

THỊT & GIA CẦM . MEAT & POULTRY

Thăn Bò Úc Nướng Sốt Nấm Đen . Beef & Truffle 645
grilled premium Australia beef tenderloin, truffle sauce



Bò Úc Waygu Nướng Sốt Rượu Mạnh . “Lý Club” Beef 1,450
char-grilled Australian Waygu beef, Cognac brandy sauce,
vegetables & mashed potato

Sườn Cừu Úc Bỏ Lò, Sốt Hương Thảo . Lamb Rack 625
roasted rack of Australia lamb with rosemary jus

Thăn Bò New Zealand Nướng Sốt Tự Chọn . Rib-eye Steak 470
grilled New Zealand rib-eye steak with choice of:
pommery mustard or red wine or pepper sauce

Bò Nhật Nướng Sốt Caramel Chanh Leo. Japanese Beef 500
grilled Japanese beef tenderloin with caramel passion fruit jus
& sautéed seasonal vegetables and crispy potato ring

Phi Lê Bê New Zealand Nướng Sốt Nấm . Veal & Mushroom 625
char-grilled fillet of New Zealand veal in savoury mushroom sauce,
sautéed vegetables, mashed potato

Đùi Gà Nướng Sốt Sâm Ca-ra-men . Chicken & Caramel 280
grilled chicken thigh, seven-herb caramel sauce

Úc Vịt & Hoa A-ti-sô Hầm . Duck 395
pan seared duck breast fillet, slow cooked leg,
wasabi-potato mousseline, jus of caramelized onions ,
braised artichoke bottoms



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tráng miệng desserts

phương đông . from the east

Trái Cây Theo Mùa . Fresh Fruits 145
seasonal cuts, gratinated vanilla sabayon, sherbet, tuille

Chè Trôi Nhân Đậu Xanh & Hạt Sen . Sticky Rice Pearls 150
sticky rice pearl . coconut jam . lotus seed . mung beans . syrup .
ginger . coconut milk . served warm



Chè Trân Châu Long Nhân Cốt Dừa . Sago & Longan 100
sago and longan in coconut cream

Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup 100
rambutan sweet soup flavoured with pandan leaf

Bánh Chuối Chiên, Kem Va-ni . Banana & Ice Cream 125
banana fritter with vanilla ice-cream

Chuối Đốt Rượu & Kem Sữa Chua . Banana Flambé 125
pan-seared banana with cognac, passion fruit caramel, ice cream

phương tây . from the west



Kem Đốt Ba Loại: Trà Xanh, Chanh Leo & Gừng . Crème Brûlées 115
trio of crème brûlées: green tea, passion fruit and ginger

Các Loại Kem Tự Chọn . Ice Cream 50 / scoop
Va ni . Sô cô la . Sữa Chua Dâu Rừng . Chanh . Bạc Hà . Dừa
classic vanilla . chocolate ecstasy . forest berry frozen yoghurt .
lemon & lime sorbet . mint-choc kisses . crème de coconut

Sô Cô La & Kem Hoa Hồi . Chocolate Ball 175
dark chocolate, star anis ice cream, popping candy,
hot chocolate sauce

Bánh Kem Tiramisu 150
Vietnamese coffee flavored tiramisu, dusted with cocoa powder

Bánh Táo Kem Dừa . Apple-Cinnamon Crumble 135
warm baked apple-cinnamon crumble, crème de coconut ice cream

Bánh Su Kem Va-ni, Sốt Sô Cô La . Profiterole & Vanilla 150
chocolate profiterole with vanilla ice-cream

Phô Mai . Cheeses & Crackers 225
hard, soft, cow, goat, cracker and fruit



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thực đơn **chọn sẵn**

tasting**menu**

vietnamese tasting menu 1

625

Súp Bạch Quả Nấu Cua . Crab & Ginkgo Nut Soup

peeled fresh ginkgo nuts soup with crab

Gỏi Bò Cà Pháo . Beef Salad

sliced beef tenderloin . lettuce . star fruit . green banana herbs .
house-made sweet & sour fish sauce

Tôm Chiên Trứng Muối . Tiger prawn & Salted egg

Deep-fried fresh tiger prawn tempura with salted egg

Cá Điêu Hồng Hấp Xi Dầu . Red Tilapia

steamed whole farm-raised red tilapia in soy sauce,
covered with sliced spring onion, shredded ginger and herbs

Gà Nướng Kẹp Sả . Chicken & Lemongrass

grilled marinated chicken with lemongrass

Ba Rọi Kho Tộ . Pork Belly

braised pork belly with caramel, chili, pepper
& spring onion, cooked in clay pot

Cải Thìà Xào Tỏi . Bok Choy

fresh bok choy, halved and lightly sautéed with garlic

Cơm Tám Thơm Hải Hậu . Rice

steamed Hai Hau fragrant rice

Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup

rambutan sweet soup flavoured with pandan leaf

Tối Thiểu 02 Người.

Minimum 02 persons

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vietnamese tasting menu 2

725

Súp Gà Ấc . Silkie Chicken Soup

chicken soup with water chestnut, shredded chicken, mushroom,
lotus seed , carrot, goji and Chinese dates in a coconut

Gỏi Xoài Cá Trê . Mango & Catfish Salad

green mango and catfish salad with herbs and ginger/lime/fish sauce

Chả Giò Hến . Baby Clam Fried Rolls

Deep-fried baby clam spring roll with shallot, pork, garlic and fish sauce

Cua Bấy Sốt Chanh Dây . Crab & Passion Fruit

tempura soft-shell crab with passion fruit sauce

Ba Rọi Kho Giòn, Xôi Gấc . Crunchy Pork Belly

crunchy caramelized pork belly, garlic, lotus seed,
momordica fruit sticky rice, pickle carrot, cucumber

Thăn Bò Xào Tiêu Đen . Beef & Pepper

beef tenderloin slices with Da Lat capsicum bell pepper
in black pepper sauce

Cải Làn Xào Tỏi . Kai Lan

chopped, boiled kai lan vegetable stir-fried with ginger,
chili and topped with browned garlic

Cơm Tám Thơm Hải Hậu . Rice

steamed Hai Hau fragrant rice

Chè Trân Châu Long Nhãn Cốt Dừa . Sago & Longan

sago and longan in coconut cream

Tối Thiểu 02 Người.

Minimum 02 persons

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vietnamese tasting menu 3

850

Bánh Cuốn Nước Lèo . Trio of Roll Soup

Steamed rice roll with cochichin fruit/ minced pork
with lotus seed/ spinach in fish broth

Gỏi Cổ Hũ Dừa Hải Sản . Coconut Heart of Palm

Fresh coconut heart palm salad with seafood

Mực Sốt Nước Mắm. Calamari "Fettuccine"

stir-fried calamari in fish sauce with garlic, chili, galangal, spring onion,
roasted melon seeds, crunchy potato strings, vegetables salad

Thăn Bò Úc Cuộn Nấm Kim Châm, Sốt Xi Dầu Gừng . Beef & Mushroom

Australian beef roulades with prawn, enokitake golden needle mushroom
and seaweed served with soya ginger sauce

Tôm Nướng Sốt Me . Tiger Prawn & Tamarind

Grilled fresh tiger prawn with Vietnamese tamarind sauce

Gà Cơm Rượu Kho Tộ . Chicken Thigh

braised chicken thigh with purple rice wine, garlic, shallot
and served in claypot

Rau Thập Cẩm Xào Dầu Ô Liu

stir-fried mixed garden vegetables with olive oil

Cơm Tám Thơm Hải Hậu . Rice

steamed Hai Hau fragrant rice

Kem Ca-ra-men Truyền Thống . Cr ème Caramel

Classic crème caramel

Tối Thiểu 02 Người.

Minimum 02 persons

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vietnamese tasting menu 4

1,050

Súp Cua Trong Trái Bí Đỏ . Crab & Pumpkin Soup

crab and pumpkin soup with lemongrass, ginger & mushroom

Gỏi Bưởi Tôm . Pomelo & Prawn

pomelo salad with steamed prawns, shredded salted prawn,
flavored with Vietnamese herbs

Sò Điệp Chiên Lê, Táo . Scallop & Tropical Fruits

browned, vermicelli-wrapped minced scallops and squid with apple & pear

Cá Tuyết Hấp Xì Dầu . Snowfish & Soy Sauce

steamed snowfish served in soya sauce
and covered with sliced spring onion, shredded ginger and herbs

Đùi Gà Nướng Lá Chanh . Chicken & Lime Leaf

marinated chicken thigh grilled with Vietnamese lime leaf

Bò Nướng Ống Tre . Beef in Bamboo

grilled beef in bamboo pipe,
topped with spring onion in olive oil and crispy peanuts

Rau Xào Dầu Ô Liu . Garden Greens

stir-fried mixed garden vegetables with olive oil

Cơm Tám Thơm Hải Hậu . Rice

steamed Hai Hau fragrant rice

Kem Đốt Ba Loại: Trà Xanh, Chanh Leo & Gừng . Crème Brûlées

trio of crème brûlées: green tea, passion fruit and ginger

Tối Thiểu 02 Người.

Minimum 02 persons

Giá đơn vị 1.000 VND và chưa bao gồm 5% phí phục vụ và 10% thuế GTGT.

Prices are quoted in thousand VND and subject to 5% service charge and then 10% government tax.

western tasting menu 1

1,200

Súp Kem Bí Ngô Vị gừng . Pumpkin Soup

cream pumpkin soup with ginger flavor

Hoa A-ti-sô Hấp Và Ngao Xào . Artichoke & Clam Salad

steamed artichoke salad and sautéed clams

Kem Chanh Thanh Vị . Sherbet

refreshing lime sherbet

Thăn Bò Úc Nướng Sốt Nấm Phục Vụ Với Rau Xào Theo Mùa

Beef & Mushroom

grilled premium Australia beef tenderloin,
mushroom sauce & sautéed seasonal vegetables

Phô Mai . Cheeses & Crackers

hard, soft, cow, goat, cracker and fruit

Bánh Su Kem Va-ni, Sốt Sô Cô La . Profiterole & Vanilla

chocolate profiterole with vanilla ice-cream

Tối Thiểu 02 Người.

Minimum 02 persons

Giá đơn vị 1.000 VND và chưa bao gồm 5% phí phục vụ và 10% thuế GTGT.

Prices are quoted in thousand VND and subject to 5% service charge and then 10% government tax.

western tasting menu 2

1,750

Súp Khoai Tây, Dầu Nấm Truffle . Măng Tây & Trứng Chần .

Potato Leek Soup

lukewarm crème vichy soisse, potato croutons, white truffle oil,
green asparagus, poached quail egg

Sa Lát Rau Xanh . Tỏi Nướng . Phô Mai . Sốt Thảo Mộc . Garden Greens

mixed lettuce, fresh herbs, garden greens, garlic croutons herb dressing,
crunchy quail eggs, parmesan curls

Gỏi Cá Ngừ & Cá Ngừ Tẩm Ướp . Tuna Loin

marinated tuna cubes, tuna tartar, avocado mousse,
wakame soy-sesame dressing, curry oil, sesame-rice cracker

Cá Tuyết Áp Chảo & Măng Tây . “Lý Club” Snowfish

pan-seared snowfish fillet, potato-carrot-onion mousseline,
crunchy prosciutto, red port jus, green asparagus

Ức Vịt & Hoa A-ti-sô Hầm . Duck

pan seared duck breast fillet, slow cooked leg,
wasabi-potato mousseline, jus of caramelized onions ,
braised artichoke bottoms

Sô Cô La & Kem Hoa Hồi . Chocolate Ball

dark chocolate, star anis ice cream, popping candy, hot chocolate sauce

Tối Thiểu 02 Người.

Minimum 02 persons

Giá đơn vị 1.000 VND và chưa bao gồm 5% phí phục vụ và 10% thuế GTGT.

Prices are quoted in thousand VND and subject to 5% service charge and then 10% government tax.

