

experience
the **cuisines**

Explore the culinary experience
from the east to the west
with our executive chef Phan Ly Tuong Van

from
the **east**

SOUPS

Súp Cua Trong Trái Bí Đỏ . Crab & Pumpkin Soup	175
crab and pumpkin soup with lemongrass, ginger & mushroom	
Súp Đuôi Bò . Oxtail Soup	130
oxtail soup with white radish, lemongrass & ginger	
Súp Trúc Xanh Càng Cua . Crab Claw Soup	180
crab claw, braised tender bamboo strips, egg, celery & sesame oil	
Súp Tổ Yến Trong Trái Dừa Xiêm . Bird Nest Soup	490
bird nest soup in a coconut	
Súp Bào Ngư . Abalone Soup	590
abalone and chinese mushroom soup with crunchy vermicelli	
Súp Hoa A-ti-sô & Thịt Gà . Artichoke & Chicken Soup	220
steamed artichoke soup with chicken	

salads

Gỏi Cuốn Lá Xoài Xanh & Tôm Thịt . Fresh Mango Leaf Spring Rolls	175
green mango leaf spring rolls with prawn & pork and house-made soy bean sauce	
Gỏi Cá Gộc . Seabass Salad	325
seabass salad with onion, lettuce, galangal, Vietnamese herbs & peanut sauce	
Gỏi Xoài Cá Trê . Mango Catfish Salad	150
green mango and catfish salad with herbs and ginger/lime/fish sauce	
Gỏi Tôm Càng Mekong Phục Vụ Trên Đá Khói . Smoking Crayfish Salad	450
mekong river crayfish salad with shallot, chili & tomato cherry, served on smoking ice	
Gỏi Tôm Sú Phục Vụ Trên Đá Khói . Smoking Tiger Prawn Salad	175
tiger prawn salad with shallot, chili & tomato cherry, served on smoking ice	
Gà, Bò, Heo Cuốn Rau Diếp . Meat Wraps	175
sautéed chicken, beef & pork on a bed of fresh lettuce	
Gỏi Cổ Hũ Dừa, Xoài Xanh & Tôm . Palm Heart Salad	175
palm heart with green mango, shallot, bird's eye chili, dried shrimp, peanut and prawns	
Gỏi Đùi Ếch Trộn Trái Cóc Xanh . Frog Leg Salad	175
pan-seared frog leg, juliennes of hog plum, cucumber, carrot, shallot, chili, roasted sesame seeds	

appetizers

Ngũ Hành Khai Vị Kiểu Lý . Unique Appetizer	120
Lý Club five basic elements special appetizer	
Sụn Gà Rang Muối & Sả . Chicken Cartilage	150
salt-roasted chicken cartilage with lemongrass, garlic, chili & spring onion	
Cơm Cháy Sốt Thịt Bò Bằm . Beef & Rice Crust	175
elderberry minced beef sauce & bell pepper	
Chả Đùm Sốt BBQ . Meats Terrine	220
beef & pork terrine with lemongrass, spring onion & garlic, bbq sauce	
Tôm Kim Sa . Tiger Prawns	175
sautéed tiger prawns with salted egg, pepper, chili & spring onion	
Chả Tôm Sốt Mận . Shrimp Paste & Plum Sauce	195
deep-fried shrimp paste with spring onion, garlic and crumbs, plum sauce	
Ngọc Mực Rang Muối . Squid "Jade"	195
salt-fried squid "jade" with lemongrass, garlic, chili & spring onion	
Mực Sốt Nước Mắm. Calamari "Fettuccine"	220
stir fried in fish sauce with garlic, chili, galangal, green onion, roasted water melon seed, crunchy potato string, vegetable chrysanthemum salad	
Nem Nướng Lý Club . "Trio Grilled" Lý Style	250
grilled beef, pork paste on lemongrass, shrimp paste on sugar cane, served with lettuce, herbs, pickle, "bánh hỏi", peanut, green onion oil, sweet & sour dip	
Đùi Ếch Sốt Tom Yum – Frog Leg Tom Yum	175
deep-fried frog leg, marinated with tom yum sauce, pandan leave & sesame seeds	

main courses

SEA

Cá Tuyết Hấp Xi Dầu . Steamed Snowfish . Lý Style	525	
steamed snowfish with soy sauce, "da lat" asparagus, mushroom, carrot coriander & spring onion		
Cá Chẻm Áp Chảo Sốt Cà Chua Và Rau . Seabass	220	
pan-seared seabass fillet with tomato sauce, lettuce, tomato salsa & sautéed bell pepper, onion, ginger, chinese celery, chili		
Tôm Càng Kho Tộ . King Prawn Claypot	375	
king prawn with caramel, chili, pepper & spring onion, cooked in stone pot		
Tôm Sú Kho Tộ . Tiger Prawn	250	
braised tiger prawns with pineapple, fish caramel, chili, pepper, spring onion, cooked in stone pot		
Tôm Càng Nướng Ngũ Vị . Five Spices Crayfish	450	
grilled crayfish flavoured with five traditional spices, steamed vermicelli in chicken stock		
Tôm Hùm Nướng Ngũ Vị (Hai Người) . Five Spices Lobster	thời giá	
grilled lobster flavoured with five traditional spices (two persons)		daily price

LAND

Gà Nướng Sốt Mật Ong Nhiệt Đới . Grilled Honey Chicken	180
grilled free range chicken with tropical honey sauce, herbs, mixed salad and deep-fried sticky rice	
Gà Ram gừng . Ginger Chicken	150
braised free range chicken boneless with ginger, fish caramel & chili	
Vịt Nướng Chao. Duck Breast	245
fried marinated duck breast with lemongrass, taro, sautéed mustard cabbage, chili & bean curd sauce	
Ba Rọi Kho Tộ . Pork Belly	150
braised pork belly with fish caramel, chili, pepper & spring onion	
Sườn Non Nướng Cay . Pork Rib	250
grilled pork rib marinated with bbq flavor, green onion oil, mixed salad, egg rolled rice, carrot-cucumber-radish pickles	
Bắp Bò Nướng Tiêu. Beef Knuckle	295
grilled beef knuckle salad, served with prawn cracker, fresh rice cake, chili, fresh herbs, deep-fried potato, pickle, green pepper corn	

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

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vegetables

Rau Dền Sốt Hai Loại Trứng . Sautéed Red Spinach	145
sautéed red spinach with garlic, salted egg & preserved egg sauce	
Đọt Su Su Xào Tỏi . Stir-Fried Chayote Stems	125
stir-fried chayote stems with garlic, chili & salted egg	
Các Loại Nấm Tổng Hợp Xào Tỏi . Mushroom	145
sautéed mixed mushrooms with garlic	
Hoa A-ti-sô Hấp . Steamed Artichoke	250
freshly steamed fresh artichoke pulp, mustard dressing	
Rau Bó Xôi Xào Tỏi . Green Spinach	90
sautéed green spinach with garlic	
Bông Hẹ Xào Tỏi . Chives Flowers	90
wok-fried chives flower with garlic & oyster sauce	
Bông Bí Xào Tỏi . Pumpkin Flowers	90
wok-fried pumpkin flower with garlic & oyster sauce	
Cà Tím Nướng Mỡ Hành . Grilled Eggplant	90
grilled eggplant, green onion oil, chili sweet & sour sauce	

rice & noodles

Cơm Rang Tỏi Cá Mặn . Salted Fish Fried Rice	170
fried rice with salted fish, garlic, spring onion & salted egg	
Cơm Nấm Đậu Xanh Cá Cơm . Steamed Bean Rice & Fish	190
steamed rice with green bean, crispy baby anchovies, spring onion, garlic, shallot & carrot pickle	
Cơm Chiên Hải Sản Sốt "XO" . Seafood Fried Rice	220
seafood fried rice with "xo" sauce, garlic, spring onion & egg	
Cơm Chiên Cua . Crab Fried Rice	250
fried rice with fresh crab meat, carrot, "da lat" asparagus, garlic & egg	
Cơm Gà Trộn . Chicken Steamed Rice	195
steamed rice in chicken stock, char siu, chicken julienne, black mushroom, crispy chicken skin	
Miến Xào Cua . Crab Fried Vermicelli	275
wok-fried vermicelli with fresh crab meat, "da lat" bell pepper, onion & carrot	
Mì Xào Giòn Với Hải Sản . Seafood Noodle	250
crunchy egg noodle with squid, prawns, pork skin & chinese cabbage	
Đùi Vịt Hầm & Mì Trứng . Duck Thigh Noodle	250
stewed duck leg "confit" style with chinese mushroom, carrot, bok choy, steamed egg noodle & served with poultry broth	

from
the west

S O U P S

Súp Kem Tôm Hùm Rượu Mạnh . Lobster Bisque	225
bisque . cognac cream . shrimp bread	
Súp Khoai Tây, Dầu Nấm Truffle . Măng Tây & Trứng Chần Potato Leek Soup	195
luke warm crème vichy soisse . potato croutons . white truffle oil . green asparagus . poached quail egg	
Súp Đậu Hà Lan . Green Pea-Coconut Soup	125
green pea . coconut crème . salted cream . prosciutto ham croutons	

salads

Sa Lát Tôm Hùm, Gan Ngỗng, Sốt Nấm Truffle . Truffle & Lobster Salad	375
“riche Ly Club style” . mesclun . lobster slices . foie gras . truffle dressing garlic croutons	
Sa Lát Cá Ngừ & Các Loại Rau . Tuna Salad	225
“nicoise style” . boston lettuce hart . one way roasted loin . roasted & grilled bell pepper . French beans . red onion . cherry tomato . bell pepper coulis soft boiled egg	
Sa Lát Rau Xanh . Tỏi Nướng . Phô Mai . Sốt Thảo Mộc . Garden Greens	195
mixed lettuce . fresh herbs . garden greens . garlic croutons herb dressing crunchy quail eggs . parmesan curls	

appetizers

Hàu Sống . Fresh French Oysters	450
six . served on ice . lime. red wine vinegar chopped shallots . crunchy onions . chili . wasabi	
Sò Đẹp Áp Chảo Với Sa Lát Thì Là . Scallops	235
pan seared . crunchy black sticky rice . saffron-lime beurre-blanc green herb oil . lime leaf . fennel salad	
Tôm Hùm & Bánh Mì Tôm . Lobster	325
tartlet . dragon fruit . avocado crème . bisque . cognac cream . shrimp bread . bitterball . wasabi mayonnaise . lime butter poached tail	
Gỏi Cá Ngừ & Cá Ngừ Tẩm Ướp . Tuna	225
marinated loin cubes . tartar . avocado mousse . wakame soy-sesame dressing . curry oil . sesame-rice cracker	
Cá Hồi Hun Khói . Smoked Salmon	295
packets filled with curried crab . horseradish cream green apple foam extra virgin olive oil-apple sherbet	
Mousse Cà Ri Đỏ, Bánh Lá Chanh, Cà Rốt, Dừa Và Bánh Oreo . Red Curry	195
mousse . lime leaf pastry . carrot . coconut pearls . oreo	
Thăn Bò Thái Lát Với Nấm Truffle . Beef	
carpaccio of Tenderloin . “bon bon boeuff aux truffes” truffle crostini potato-chives salad . truffle dressing	
Bò Úc Hạng Hạng . Australian Prime	350
Bò Úc Wagyu . Australian Wagyu	510
Pa Tê Gan Ngỗng . Foie Gras	350
terrines . coffee & spices caramel . lychee . red beetroot spices crostini	
Ức Vịt . Duck	245
lacquered breast fillet . Asian fish caramel . pumpkin-ginger bean sprout	

main courses

LAND

Thăn Bò & Măng Tây . "Lý Club" Beef

grilled tenderloin . onion compote . potato mousseline red port-spices syrup . red port jus . green asparagus

Bò Úc Hảo Hạng . Australian Prime 645

Bò Úc Waygu . Australian Wagyu 1,250

Sườn Cừu & Khoai Lang Nghiền . Lamb Rack 525

grilled lamb rack . sweet potato mousseline . smoked garlic jus . lasagna of ratatouille vegetables . chips of sweet potato

Thăn Heo Iberian Áp Chảo. Iberian Pork Tenderloin 580

bacon wrapped. mustard mousseline. radish. mini carrots. green asparagus. onion cocktail jus

Ức Vịt & Hoa A-ti-sô Hầm . Duck Breast 410

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

Ức Gà & Nấm Đen . Chicken 395

galantine of the breast . black truffle . slow cooked and deep fried leg . pommes dauphine with bacon . truffle-poultry jus . curried cabbage roll

Cơm Ý & Các Loại Nấm . Risotto 425

cepes . morels . pine nuts . truffle . rocket salad

SEA

Cá Hồi & Vẹm Hấp . Salmon 395

on the skin fried fillet . curried mussel mouclade . steamed mussels . herb cous-cous . kai-lan

Cá Tuyết & Măng Tây . "Lý Club" Snowfish 495

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

Cá Chẻm & Khoai Tây Nghiền . Seabass 425

on the skin fried fillet . smoked potato mousse . crunchy bacon . spinach . mustard béchamel

Tôm Hùm Chần Bơ Chanh . Lobster

lime butter poached tail . pommes "pont neuf persillees" green asparagus . lobster-béarnaise mousse . boston lettuce salad

thời giá

daily price

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desserts

from the east

Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup	90
rambutan sweet soup flavoured with pandan leaves	
Chè Nhân Hạt Sen . Lotus & Longan Sweet Soup	90
lotus seeds & longan sweet soup	
Chè Xoài . Mango & Sago	120
yellow mango chutney, tapioca pearls, coconut ice cream	
Bánh Khoai Môn & Bánh Chuối . Banana & Taro	90
steamed banana cake, taro cake, coconut taro sweet soup & coconut crumble	
Bánh Chuối Chiên, Kem Va-ni . Banana & Ice Cream	120
banana fritter with vanilla ice-cream	
Chè Dừa Nước . Nypa Fruit Sweet Soup	90
fresh nypa fruit in coconut milk	

from the west

Sô Cô La & Kem Hoa Hôi . Chocolate Ball	140
dark chocolate . star anis ice cream . sparkling candy . gold . hot chocolate	
Bánh Nướng Phô Mai Kiểu Lý . “Lý Club” Cheesecake	140
strawberry jelly . champagne sodificated strawberries . strawberry caramel . strawberry sherbet . tarragon	
Rượu Sữa & Sô Cô La Trắng . Bailey’s	140
white chocolate . mousse . coconut structures . red fruit . puffed rice . pistachio sponge . lime	
Mứt Đại Hoàng . Rhubarb	140
white chocolate . mousse . syrup . black olive . pomegranate . ganache . anis . dehydrated white chocolate meringue	
Bánh Kem Tiramisu	140
mousse cake . biscuits . cocoa . vietnamese coffee ice cream . kahlúa spheres . caramelized chocolate crunch	
Trái Cây Theo Mùa . Fresh Fruit	140
seasonal cuts . gratinated vanilla sabayon . sherbet . tuille	
Phô Mai . Cheeses & Crackers	250
hard . soft . cow . goat . crisp bread . dry fruit	
Ice Cream . Sherbet	50 / scoop
star anis . vanilla . coffee . coconut . strawberry . pear-spices . lime	

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tasting**menu**

royale western tasting menu 1

1,250

Súp Đậu Hà Lan . Green Pea-Coconut Soup

green pea . coconut crème . salted cream . prosciutto ham croutons

Cá Hồi Hun Khói . Smoked Salmon

packets filled with curried crab . horseradish cream green apple foam .
extra virgin olive oil-apple sherbet

Ức Vịt . Duck Caramel

lacquered breast fillet . asian fish caramel . pumpkin-ginger bean sprout

Sò Điệp Áp Chảo Với Sa Lát Thì Là . Scallops

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

Ức Gà & Nấm Truffle . Chicken

galantine of the breast . black truffle . slow cooked and deep fried leg .
pommes dauphine with bacon . truffle-poultry jus . curried cabbage roll

Cá Chẻm & Khoai Tây Nghiền . Seabass

on the skin fried fillet . smoked potato mousse . crunchy bacon .
spinach . mustard béchamel

Chanh Dây . Passion Fruit

mousse . caramel . coconut daquaise . sherbet

royale 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

Tôm Hùm & Bánh Mì Tôm . Lobster

tartlet . dragon fruit . avocado crème . bisque . cognac cream .
shrimp bread . bitterball . wasabi mayonnaise

Gỏi Cá Ngừ & Cá Ngừ Tẩm Ướp . Tuna

marinated loin cubes . tartar . avocado mousse . wakame
soy-sesame dressing . curry oil . sesame-rice cracker

Pa Tê Gan Ngỗng . Foie Gras

terrine . coffee & spices caramel . lychee . red beetroot . spices crostini

Cá Tuyết & Măng Tây . "Lý Club" Snowfish

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

Cơm Ý & Các Loại Nấm . Risotto

cepes . morels . pine nuts . truffle . rocket

Thăn Bò & Măng Tây . "Lý Club" Beef

grilled tenderloin . red onion . potato mousseline .
red port-spices syrup . red port jus . green asparagus

Bóng Sô Cô La & Đường Nổ . Dark Chocolate Ball

ball . star anise ice cream . sparkling candy . 24-carat gold leaves .
hot chocolate sauce

Sô Cô La & Dâu Rừng . White Chocolate

mousse . fresh raspberries . basil crunch . raspberry caramel .
raspberry sherbet

royale vietnamese tasting menu 1

1,250

Súp Tổ Yến Trong Trái Dừa Xiêm . Bird Nest Soup

bird nest soup in a coconut

Gỏi Cá Gộc . Seabass Salad

seabass salad with onion, lettuce, galangal, vietnamese herbs & peanut sauce

Chạo Tôm Bánh Hỏi . Shrimp Paste

grilled shrimp paste on sugar cane, served with lettuce, herbs, pickle, "bánh hỏi", peanut, green onion oil, sweet & sour dip

Gà Nướng Sốt Mật Ong Nhiệt Đới . Grilled Honey Chicken

grilled free range chicken with tropical honey sauce, herbs, mixed salad & deep-fried sticky rice

Cá Tuyết Hấp Xi Dầu . Steamed Snowfish . Lý Style

steamed snowfish with soy sauce, "da lat" asparagus, mushroom carrot, coriander & spring onion

Bông Hẹ Xào Tỏi . Chives Flowers

wok-fried chives flower with garlic & oyster sauce

Cơm Hấp Nước Dùng Gà . Steamed Rice

steamed rice in chicken stock

Bánh Khoai Môn & Bánh Chuối . Banana & Taro

steamed banana cake, taro cake, coconut taro sweet soup & coconut crumble

Tối Thiểu 02 Người.

Minimum 02 persons

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royale vietnamese tasting menu 2

1,950

Súp Bào Ngư . Abalone Soup

abalone and chinese mushroom soup with crunchy vermicelli

Gỏi Đùi Ếch Trộn Trái Cóc Xanh . Frog Leg Salad

pan-seared frog leg, juliennes of hog plum, cucumber, carrot, shallot, chili, roasted sesame seeds

Chả Đùm Sốt BBQ . BBQ Terrine

beef & pork terrine with lemongrass, spring onion & garlic, bbq sauce

Cá Tuyết Hấp Xi Dầu . Steamed Snowfish . Lý Style

steamed snowfish with soy sauce, "da lat" asparagus, mushroom carrot, coriander & spring onion

Rau Dền Sốt Hai Loại Trứng . Sautéed Red Spinach

sautéed red spinach with garlic, salted egg & preserved egg sauce

Tôm Càng Nướng Ngũ Vị . Five Spices Crayfish

grilled crayfish flavoured with five traditional vietnamese spices, steamed vermicelli in chicken stock

Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup

rambutan sweet soup flavoured with pandan leaves

vietnamese dinner set menu 1

690

Súp Đuôi Bò . Oxtail Soup

oxtail soup with white radish, lemongrass & ginger

Gỏi Cuốn Lá Xoài Xanh & Tôm Thịt . Fresh Mango Leaf Spring Roll

green mango leaf spring rolls with prawn & pork,
house-made soya bean sauce

Cơm Cháy Sốt Thịt Bò Bằm . Beef & Rice Crust

elderberry minced beef sauce & bell pepper

Sườn Non Nướng Cay . Pork Rib

grilled pork rib marinated with bbq flavor

Đọt Su Su Xào Tỏi, Trứng Muối . Chayote Stems

stir-fried chayote stems with garlic, chili & salted egg

Cơm Cuộn Trứng . Steamed Rice & Egg

steamed rice rolls with thinly fried egg

Chuối Chiên & Kem Vani . Vanilla Banana

banana fritters with vanilla ice cream

vietnamese dinner set menu 2

790

Súp Hoa A-ti-sô & Thịt Gà . Artichoke & Chicken Soup

steamed artichoke soup with shredded chicken

Gà, Bò, Heo Cuốn Rau Diếp . Meat Wraps

sautéed chicken, beef & pork on a bed of fresh lettuce

Tôm Kim Sa . Tiger Prawns

sautéed tiger prawns with salted egg, pepper, chili & spring onion

Cá Chém Áp Chảo Sốt Cà Chua & Rau . Seabass

pan-seared seabass fillet with tomato sauce, lettuce, tomato salsa & sautéed bell pepper, onion, ginger, chinese celery, chili

Các Loại Nấm Tổng Hợp Xào Tỏi . Mushroom

sautéed mixed mushrooms with garlic

Cơm Hấp Lá Sen . Steamed Rice

steamed rice in a lotus leaf

Chè Xoài . Mango & Sago

yellow mango chutney, tapioca pearls, coconut ice cream

vietnamese dinner set menu 3

850

Súp Bạch Quả Nấu Cua . Crab Soup

crab and ginkgo nut soup with egg & sesame oil

Gỏi Xoài Cá Trê . Mango Catfish Salad

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

Đùi Ếch Sốt Tom Yum – Frog Leg Tom Yum

deep-fried frog leg, marinated with tom yum sauce, pandan leave & sesame seeds

Chả Tôm Sốt Mận . Shrimp & Plum Sauce

deep-fried shrimp paste with spring onion, garlic and crumbs, plum sauce

Vịt Quay Sốt Cam . Roasted Duck & Orange

roasted duck breast with orange sauce

Rau Bó Xôi Xào Tỏi . Green Spinach

sautéed green spinach with garlic

Cơm Chiên Hải Sản Sốt “XO” . Seafood Fried Rice

seafood fried rice with “xo” sauce, garlic, spring onion & egg

Chè Nhân Hạt Sen . Lotus & Longan Sweet Soup

lotus seed and longan sweet soup

vietnamese dinner set menu 4

990

Súp Cua Trong Trái Bí Đỏ . Crab & Pumpkin Soup

crab and pumpkin soup with lemongrass, ginger & mushroom

Gỏi Tôm Càng Mekong Phục Vụ Trên Đá Khói . Smoking Crayfish Salad

mekong river crayfish salad with shallot, chili & tomato cherry,
served on smoking ice

Sụn Gà Rang Muối & Sả . Chicken Cartilage

salt-roasted chicken cartilage with lemongrass, garlic, chili & spring onion

Cá Tuyết Hấp Xi Dầu . Steamed Snowfish . Lý Club Style

steamed snowfish with soy sauce, "da lat" asparagus, mushroom, carrot,
coriander & spring onion

Rau Dền Sốt Hai Loại Trứng . Sautéed Red Spinach

sautéed red spinach with garlic, salted egg & preserved egg sauce

Cơm Chiên Cua . Crab Fried Rice

fried rice with fresh crab meat, carrot, "da lat" asparagus, garlic & egg

Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup

rambutan sweet soup, flavoured with pandan leaves

