

STARTERS

	KCAL	VND
LOTUS STEM PORK SALAD  	280	230
CHICKEN HERBS SALAD 	220	230
POMELO WITH TIGER PRAWNS SALAD	260	270
HERB BEEF, BELL PEPPER & ONION SALAD 	250	270
FRESH VEGETABLES  	165	155
HAND ROLL Peanut Sauce		

SOUPS

	KCAL	VND
CHICKEN, CORN & MUSHROOM SOUP	130	230
SWEET & SOUR SALMON BROTH 	150	350
PORK RIBS BROTH  WITH DRIED BAMBOO SHOOTS	155	270
SEAFOOD ASPARAGUS  CLEAR BROTH	128	250

VEGETABLES

	KCAL	VND
WOK FRIED VEGETABLES	180	220
STIR-FRIED WATER SPINACH WITH GARLIC	120	180
PICKLED MUSTARD CABBAGE WITH CHILLI & GARLIC	180	170
STIR-FRIED MUSHROOMS WITH TOFU Vegetarian Oyster Sauce	250	180

"STEWES" SERVED WITH BREAD

	KCAL	VND
BEEF "BO KHO"	530	360
COCONUT TARO DUCK Fried Tofu, Carrots, Potatoes	450	350
FIVE-SPICE PORK RIBS  White Beans, Carrots, Potatoes	560	270
CLAY POT VEGETABLES CURRY	340	230

"BRAISED" SERVED WITH STEAMED RICE

	KCAL	VND
CLAY POT COBIA	400	350
LEMONGRASS CHICKEN THIGHS	450	270
CHILLI COCONUT PRAWNS	500	370
BRAISED MUSHROOMS & LOTUS ROOTS 	350	230

MAINS

	KCAL	VND
"PHO BO" TRADITIONAL RICE NOODLES SOUP WITH BEEF 	350	270
"PHO GA" TRADITIONAL RICE NOODLES SOUP WITH CHICKEN 	200	250
STIR-FRIED OSTRICH "LUC LAK" Served With Steamed Rice	640	385
GRILLED LEMONGRASS CHICKEN Served With Steamed Rice	450	350
SWEET & SOUR PORK RIBS  Served With Steamed Rice	665	250

Tropicana

BEACH CLUB

ASIAN MENU

WOK FRIED FRESH NOODLES

	KCAL	VND
SEAFOOD	265	350
CHICKEN	390	290
PORK 	420	290
BEEF	250	290
VEGETABLES	260	200
WOK FRIED GLASS NOODLES WITH CRAB IN CLAY POT	370	370

WOK FRIED RICE

	KCAL	VND
KIMCHI PORK FRIED RICE 	545	290
BEEF & MUSTARD CABBAGE FRIED RICE	450	290
SEAFOOD	415	350
CHICKEN	425	290
PORK 	430	290
BEEF	450	320
EGG	240	200

 Vegan

 Nuts

 Gluten-Free

 Contain Pork

 Dairy-Free

Please Kindly Inform Our Heartists of Any Dietary Requirements, Food Allergies, or Intolerances. Our Culinary Team Will Accommodate Your Needs With The Utmost Care And Attention.

All prices are in thousand Vietnam Dong and inclusive of service charge and VAT.

STARTERS

CRAB CAKE

Cocktail & Tartare Sauces

TUNA TARTARE

Olive Oil, Capers & Chives

BEEF CARPACCIO

Parmesan, Oil & Tapenade
(Olives, Capers, Anchovies, Garlic)

TIGER PRAWNS "COCKTAIL"

SMOKED SALMON

Pickled Cucumbers & Sour Cream

AVOCADO BRUSCHETTA

SOUPS

FRENCH ONION SOUP

Gruyère Cheese Crouton

CLEAR VEGETABLES BROTH

SALADS

CAESAR

Bacon, Quail Eggs, Parmesan & Croutons
Add - Ons: Prawns | Smoked Salmon | Chicken

"CAPRESE"

Mozzarella, Basils, Balsamic Vinegar,
Olive Oil, Tomatoes

MIXED GREENS

Cherry Tomatoes, Asparagus & House Dressing

BURGERS/ SANDWICHES

AUSTRALIAN WAGYU BACON
CHEESE BURGER

French Fries & Mixed Greens

KOREAN KIMCHI CHEESE
CHICKEN BURGER

GochuJang Mayonaise, French Fries &
Mixed Greens

CLUB SANDWICH

Chicken Breast, Bacon, Egg, Lettuce,
Tomatoes, French Fries, Mixed Salad

SESAME FLOUR TORTILLA
TUNA SALAD WRAP

Corns & Mix Salad

GRILLED VEGETABLES PANINI
WITH PESTO

Corns & Mix Salad

VIETNAMESE "BANH MI"

Pickled Vegetables, Corns

WESTERN MENU

GRILLS

AUSTRALIAN T-BONE (550 - 600Gr)

SIGNATURE AUSTRALIAN
BLACK ANGUS STRIPLOIN (300Gr)

AZUL NATURAL ARGENTINA
BEEF TENDERLOIN (250Gr)

AZUL NATURAL ARGENTINA
BEEF RIBEYE (250Gr)

FREE RANGE CHICKEN (Half)

VIETNAM CEBON FARMS MUSCOVY DUCK
BREAST (300Gr)

NEW ZEALAND GRASSS-FED LAMB CHOPS

AUSTRALIAN BERKINSHIRE
FREE RANGE PORK CHOP

ADD ON: DUCK FOIE GRAS

NINH VAN BAY BARRAMUNDI
(170Gr) (ASC Certificate)

CHOICE OF 1 SAUCE

Chimmichurri, Green Peppercorn, Red Wine,
Mushrooms, Lime Butter, Green Chilli, Bearnaise

CHOICE OF 1 SIDE

French Fries, Mashed Potatoes, Potato Wedges, Asparagus,
Spinach with Garlic, Steamed Rice, Wok Fried Vegetables

MAINS

GRILLED SALMON & LINGUINE

Served with Asparagus

NHA TRANG SEAFOOD
"CIOPPINO" STEW IN GARLIC
TOMATO BROTH

Crab, Prawns, Squids, Clams & Mussels

WHOLE ROASTED IMPORTED
FRENCH CHICKEN (500Gr) (to share)

Mashed Potatoes, Pickled Mushrooms &
Rosemary Jus

VEAL "PICCATA" STYLE WITH LEMON

Caper Butter Sauce & Pesto Risotto

PIZZAS

MARGHERITA

Fresh Mozzarella, Tomatoes, Basils &
Marinara

QUATTRO FORMAGGI

Parmesan, Blue Cheese, Mozzarella &
Emmental

FRUTTI DI MARE/ SEAFOOD

Prawns, Squids, Mussels, Mozzarella &
Marinara

HAM & MUSHROOMS

Marinara, Mozzarella & Parmesan

PESTO VEGETABLES

PEPPERONI

Mozzarella, Marinara & Basils

HAWAIIAN

Pineapple, Ham, Mozzarella, Basils &
Marinara

PASTAS (CHOICES OF PASTA)

SPAGHETTI | PENNE | LINGUINE | FUSILLI

CARBONARA

Bacon, Egg Yolk, White Wine,
Parmesan & Black Pepper

BOLOGNAISE

Beef, Garlic, Onion, Carrot, Celery &
Red Wine

SEAFOOD ALFREDO

Prawns, Squids, Clams, White Wine,
Garlic, Cream

AGLIO E OLIO

Olive Oil, Garlic, Chilli & Parmesan

PESTO

Pine Nuts, Parmesan, Olive Oil & Basils

MUSHROOM RISOTTO

SEAFOOD GNOCCHI

All prices are in thousand Vietnam Dong
and inclusive of service charge and VAT.



Vegan



Contain Pork



Nuts



Gluten-Free



Dairy-Free

CAKES

	KCAL	VND
VIETNAM MAROU CHOCOLATE MOUSSE	325	160
COCONUT CASSAVA CAKE	260	140
VIETNAMESE GREEN APPLE TARTE TATIN	210	150
LEMON CHEESE CAKE	225	160
BUBBLE TEA CRÈME BRULÉE	280	160
GREEN STICKY RICE SWEET CAKE 	250	130
TROPICAL FRUITS	160	140
BANANA SPLIT Vanilla, Chocolate, Strawberry	390	160
MOLTEN CHOCOLATE LAVA CAKE & ICE CREAM	470	190
CARROT CAKE   Almonds, Carrot, Cinnamon, Nutmeg	326	220

ICE CREAMS & SOBERTS

SOBERTS

- Lemon
- Mango
- Passion Fruit
- Cherry
- Raspberry

ICE CREAMS

- Strawberry
- Chocolate
- Coconut
- Coffee
- Vanilla
- Choco Mint
- Durian
- Salted Caramel
- Matcha
- Pistachio
- Rum Raisin

DESSERT WINE

DE BORTOLI, DEEN VAT 5,
BOTRYTIS SEMILLON LATE HARVEST 37.5CL

-  Dairy - Free
-  Nuts
-  Gluten - Free

Please Kindly Inform Our Heartists of Any Dietary Requirements, Food Allergies, or Intolerances. Our Culinary Team Will Accommodate Your Needs With The Utmost Care And Attention.

All prices are in thousand Vietnam Dong and inclusive of service charge and VAT.



950