

STARTERS

	KCAL	VND
TIGER PRAWNS & MANGO COCKTAIL 	350	350
Cam Lam Mango, Black Olives, Tomato and Avocado		
NORWEGIAN SMOKED SALMON SALAD	335	390
Capers, Gherkins, Mixed Greens and Dill Sour Cream		
SEARED SESAME TUNA NICOISE SALAD	360	370
Potato, Anchovies, Green Beans, Egg, Olives and Balsamic Vinaigrette		
CAESAR SALAD 	290	340
Romaine Lettuce, Quail Eggs, Bacon, Croutons, Parmesan, Anchovy Dressing		
ADD-ONS		
• Smoked Chicken	70	140
• Smoked Salmon	110	150
• Prawns 	99	140
QUINOA BOWL 	260	310
Chic Peas, Cucumber, Cherry Tomatoes, Mixed Greens, Bell Peppers and Lime Vinaigrette		

SOUPS

	KCAL	VND
CORN & VEGETABLES SOUP 	130	220
Basil Pesto Sauce, Squash, Potato, Tomato & Onion		
ROASTED TOMATO SOUP 	130	230
Mandarin Orange, Basil & Crostini		

BURGER & SANDWICHES

	KCAL	VND
AUSTRALIAN WAGYU BEEF CHEESE BURGER 	1200	480
Lettuce, Tomato, Onions, Pickles, Bacon, French Fries		
CLUB SANDWICH 	710	340
White Toast or Brown Toast, Chicken Breast, Bacon, Fried Egg, Lettuce, Onions, Tomato & French Fries		
CRISPY SOFT SHELL CRAB BAGUETTE	600	410
Lemon, French Fries and Tartar Sauce		
BUILD YOUR OWN BAGUETTE SANDWICH	620	390
Baguette, Mayonnaise, Gherkins, Emmental Cheese Tomato, Lettuce		
with Filling of Your Choice		
• Grilled Chicken		
• Tuna		
• Salami 		
• Hard-boiled Eggs		

PANORAMA

WESTERN CUISINE

MAIN COURSES

	KCAL	VND
NORWEGIAN SALMON 	570	740
Seared Salmon, Potato Wedges, Asparagus, Baby Tomatoes, Polenta, Ginger Beurre Blanc		
STEAMED BARRAMUNDI WITH GINGER (170G) (ASC CERTIFIED) 	300	590
Glass Noodles, Bok Choy, Wood Ear Mushrooms and Soya Sauce		
GRILLED AUSTRALIAN RIBEYE (250G)	1000	1100
Served with Potato Gratin, Sautéed Vegetables and Green Peppercorn Sauce		
CHICKEN BREAST STUFFED SPINACH & FETA	550	630
Crushed Potato, Lemon Capsicum Sauce		

PASTA

	KCAL	VND
YOUR CHOICE OF PASTA: SPAGHETTI PENNE LINGUINE FUSILLI		
TOMATO	200	280
Tomato Sauce, Mozzarella and Parmesan		
BOLOGNAISE	365	380
Beef, Vegetables, Tomato Sauce and Parmesan		
MARINARA 	310	410
Prawns, Squids, Mussels, Chili Powder, Tomato Sauce and Parmesan		
CARBONARA 	280	380
Cream, Bacon, Egg, Black Pepper and Parmesan		
ARRABBIATA	200	290
Chili, Garlic, Tomato Sauce and Parmesan		
SQUID INK LINGUINE WITH SEAFOOD 	320	430
Prawns, Squids, Undulated Surf Clam, White Wine, Olives Oil and Cherry Tomatoes		

ICE CREAM & SORBET (SCOOP)

	KCAL	VND
SELECTION OF BELLANY ICE CREAM	130	110
Strawberry Chocolate Coconut Coffee Vanilla Choco Mint Durian Salted Caramel Hojicha (Roasted Matcha)		
RUM AND RAISIN 	130	110

PIZZA (SIZE 28CM)

	KCAL	VND
Our Pizza Dough Is Naturally Risen For 48 Hours & Wood Fired On Natural Stone		
MARGHERITA	740	420
Tomato Sauce, Mozzarella and Basil		
PIZZA FRUTTI DI MARE 	760	520
Mozzarella, Prawns, Squids, Mussels & Tomato Sauce		
QUATTRO FORMAGGI 	800	490
Mozzarella, Parmesan, Blue Cheese, Cream Cheese, Walnuts, Served with Honey		
PEPPERONI 	600	480
Tomato Sauce, Pepperoni and Mozzarella		
HAWAIIAN 	760	480
Tomato Sauce, Ham, Mozzarella and Grilled Pineapple		
PULLED PORK 	600	490
BBQ Tomato Sauce and Mozzarella		

DESSERTS

	KCAL	VND
FRESH FRUITS PLATTER 	190	140
CARAMEL VANILLA FLAN	140	180
Fresh Milk, Egg, Vanilla		
CLASSIC TIRAMISU 	285	210
Ladyfinger, Mascarpone Cream, Kahlua, Coffee		
VANILLA CHEESE CAKE 	225	180
Mixed Berry Fruit Compote, Sunflower Seeds, Pumpkin Seeds		
MAROU HAZELNUT CHOCOLATE CAKE 	325	190
Chocolate, Nutella, Cream		
OOLONG TEA BOMBE ALASKA	190	190
Calamansi Ice Cream, Oolong Tea		
LEMON CURD WITH YUZU ICE CREAM	250	180
White Chocolate Crumble		

	KCAL	VND
PISTACHIO 	130	110
SELECTION OF BELLANY SORBET 	80	110
Lemon Mango Passion Fruit Cherry Raspberry Strawberry		

VIETNAMESE SALAD

	KCAL	VND
BEEF SALAD 	495	280
Peanuts, Banana Flower, Star Fruit, Cucumbers, Chilli Fish Sauce Dressing, Served with Sesame Cracker		
SEAFOOD SALAD 	280	290
Peanuts, Prawns, Squids, Onions, Carrots, Herbs, Fish Sauce Dressing, Served with Prawn Crackers		
FRESH HAND ROLLS 	200	230
Rice Paper, Pork, Prawns, Pickled Carrots, Herbs, Lettuce Served with Peanut Sauce		
CRISPY SPRING ROLLS 	250	220
Pork, Prawns, Carrots, Mushroom, Glass Noodles, Served with Sweet and Sour Sauce		

RICE & NOODLES

	KCAL	VND
FISH NOODLES SOUP 	200	260
Mackerel, Fish Cake, Tomato, Pineapple and Shallots		
YOUR CHOICE OF VIETNAMESE TRADITIONAL PHO		
• with Beef 	245	280
• with Chicken 	230	270
Broth, Rice Noodles, Herbs, Bean Sprouts, Served with Condiments and Mixed Salad		
SPICY VIETNAMESE BEEF NOODLE SOUP 	285	280
Beef Broth, Beef shank, Spicy Sate Sauce, Lemongrass, Thick Rice Noodles, Herbs, Served with Condiments and Mixed Salad		
WOK FRIED VERMICELLI WITH PORK 	210	360
Chilli, Lemongrass and Garlic		
YOUR CHOICE OF FRIED RICE 		
• with Beef & Pickled Mustard Greens	450	320
• with Prawns and Squids 	415	360
• with Chicken	425	290
• with Pork 	430	290
SEAFOOD PAD THAI 	350	360
Prawns, Squids, Egg, Peanuts, Tofu, Dried Shrimps, Pickled Daikons, Chives, Bean Sprouts and Tamarind Sauce		
KOREAN CHICKEN	520	370
Crispy Fried Chicken, Gochujang Sauce, Sesames, Kimchi, Red Radish, Served with Steamed Rice		

 Vegetarian
 Nuts
 Shellfish
 Contain Pork
 Alcohol
 Dairy - Free
 Gluten - Free

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



ASIAN CUISINE

VIETNAMESE SOUP

	KCAL	VND
GREEN MUSTARD SOUP WITH MINCED PRAWNS 	125	240
Ginger, Shallot		
CHICKEN & LOTUS SEED SOUP 	130	240
Egg, Carrots and Sweet Corn		
ABALONE & SHIITAKE MUSHROOM SOUP 	190	370
Egg, Carrots and Seaweed		
SWEET & SOUR GROUPER SOUP	150	320
Tomato, Pineapple, Bean Sprouts and Local Herbs		

VIETNAMESE STREET FOOD

	KCAL	VND
VIETNAMESE SEAFOOD PANCAKES 	360	310
Prawns, Squids, Onions, Carrots and Bean Sprouts, Served with Chilli Sweet & Sour Sauce and Herbs		
VIETNAMESE VEGETARIAN PANCAKES 	290	240
Bean Sprouts, Carrots, Hokto White Shimeji Mushroom and King Oyster Mushroom Served with Chilli Sweet & Sour Sauce and Herbs		
VIETNAMESE STREET BAGUETTE 	410	190
Pork Pâté, Sour Pork Sausage, Pork Sausage, Minced Pork, Pork Floss, Cucumber, Pickled Carrots, Coriander, Spring Onion, Mayonnaise and Chilli Sauce		

VEGETABLES DISH

	KCAL	VND
WOK FRIED MORNING GLORY WITH CHILLI & GARLIC 	90	180
STIR FRIED SHIITAKE MUSHROOMS WITH BOK CHOY 	170	190
STEAMED SEASONAL FRESH VEGETABLES 	150	180
WOK FRIED ASPARAGUS WITH GARLIC 	100	190

HEALTHY FOOD

For Vegan | Vegetarian & Gluten Free

	KCAL	VND
VEGETARIAN VIETNAMESE NOODLE SOUP 	200	220
Vegetables Broth, Rice Noodles, Herbs, Bean Sprout, Served with Condiments and Mixed Salad		
HOT & SOUR VEGETABLES SOUP 	165	250
Tofu, Mushrooms, Bean Sprouts and Tamarind		
BRAISED TOFU WITH LOTUS ROOT 	310	270
Tofu, Lotus Root, Lemongrass, Shiitake Mushrooms, Soya Sauce, Served with Steamed Rice		
VEGGIE BURGER 	540	290
Chic Peas, Sweet Potato, Corn, Zucchini, Tomato, Avocado, Lettuce, Served with French Fries		
WOK FRIED EGG NOODLES WITH VEGETABLES 	230	240
Cabbage, Carrots, Onions, Bell Peppers, Mushrooms, Tofu and Vegetarian Oyster Sauce		
EGG FRIED RICE WITH VEGETABLES 	230	180
Egg, Carrots, Peas		
VEGETARIAN PAD THAI	360	250
Rice Noodles, Tofu, Pickled Daikon, Bean Sprouts, Egg, Peanuts, Chilli and Tamarind Sauce		
VEGETARIAN FRESH HANDROLLS 	80	150
Rice Paper, Rice Noodles, Tofu, Herbs, Cabbage, Pickled Carrots, Bean Sprouts and Peanut Sauce		

CLAY POT

	KCAL	VND
BRAISED PRAWNS 	500	390
Shallots, Garlic, Fish Sauce		
BRAISED CHICKEN WITH LEMONGRASS & CHILLI 	420	350
Lemongrass, Chilli, Soy Sauce and Oyster Sauce		
CARAMELIZED PORK BELLY & COBIA CLAY POT 	520	390
Fish sauce, Chilli, Shallot, Spring Onion Black Pepper and Soy Sauce		
STUFFED TOFU WITH MINCED PORK IN TOMATO SAUCE 	210	340
Minced Pork, Wood Ear Mushroom, Spring Onion Coriander and Shallot		

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.



Taste of Vietnam

SET MENU 1 (Kcal 680)

APPETIZER

CHICKEN SALAD

Chicken, Herbs, Peanuts, Shallots, Lime Dressing Served with Sesame Crackers

SOUP

SWEET & SOUR GROUPEL SOUP

Tomato, Pineapple, Bean Sprouts and Local Herbs

MAIN COURSES

BRAISED PORK BELLY WITH FISH SAUCE

Pork Belly, Fish Sauce, Chilli, Shallot, Spring Onion, Black Pepper

STIR FRIED SWEET & SOUR SEAFOOD

Prawns, Squids, Clams & Vegetables

STIR FRIED VEGETABLES STEAMED RICE

DESSERT

SEASONAL FRUITS PLATTER

VIETNAMESE VEGETARIAN SET MENU (Kcal 580)

Good for 2 people

APPETIZER

WHITE FUNGUS SALAD

Carrots, Mint, Coriander, Bean Sprout and Soya Sauce

SOUP

VEGETABLES SOUP

Bok Choy, Cabbage, Carrots, and Corn

DESSERT

SEASONAL FRUITS PLATTER

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.

VIETNAMESE SET MENU

Good for 2 People

VND 850.000/ SET

Included 2 units of Sầu Hà Nội

SET MENU 2 (Kcal 780)

APPETIZER

SEAFOOD SALAD

Prawns, Squids, Herbs, Onions, Carrots, Peanuts, Chilli Fish Sauce, Served with Sesame Crackers

SOUP

GREEN MUSTARD PICKLED SOUP WITH PORK RIBS

Pork Rib, Green Mustard Pickled, Tomato, Garlic, Spring Onion

MAIN COURSES

BRAISED SEABASS WITH GALANGAL

Seabass, Galangal, Chilli, Shallot, Fish Sauce

WORK FRIED BEEF WITH BLACK PEPPER SAUCE

Beef, Bell Pepper, Onion

WOK FRIED BOK CHOY WITH SHIITAKE MUSHROOM STEAMED RICE

TRADITIONAL LOTUS SEED SWEET SOUP

VND 750.000/ SET

Included 2 units of Sầu Hà Nội

MAIN COURSES

WOK FRIED TOFU

Shallot, Red Chilli, Spring Onion, Ginger and Soya Sauce

VEGETABLES CURRY

Potato, Sweet Potato, Lotus Seed, Carrots, Coconut Milk & Curry Powder

STIR-FRIED MORNING GLORY WITH GARLIC

STEAMED RICE



Vegetarian
Vegan



Nuts
Shellfish



Contain Pork
Dairy - Free

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