

Secret Garden

A TASTE OF VIETNAM

Beef rolled in betel leaves (8pcs) (GF) 180,000

Grilled chicken satay skewers (4pcs) (CN, S) 180,000
Peanut sauce

Deep-fried calamari 190,000
Cocktail sauce

Grilled pork spare ribs 190,000
Sweet chili sauce

Lemongrass beef skewers (4ps) (GF) 190,000
Soy & chili sauce

Stir-fried Phu Quoc prawns and vegetables (GF) 195,000

Grilled Phu Quoc shrimp skewers (6pcs) (GF) 195,000

Summer rolls (3 pcs)

Traditional rice paper rolls filled with fresh rice noodles, bean sprouts, local herbs, cucumber. Asian slaw, soy or fish sauce dips

With your choice of:

Vegetables and tofu (V, GF) 150,000
Shrimp and pork (GF) 180,000

“Nem” (3pcs)

Deep-fried rice paper spring rolls filled with vermicelli, mushrooms, carrots, sweet potato.
Asian slaw, soy or fish sauce dips

With your choice of:

Vegetables and tofu (V, GF) 150,000
Pork (GF) 165,000
Seafood (GF) 180,000

CN=Contains Nuts

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V = Vegetarian

🔥 = spicy

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Salads

All our salads are made with fish sauce, peanuts, deep fried shallots, local herbs and are served with shrimp and sesame crackers. Please let our staff know if you have any dietary preferences or allergies.

“Goi Ga” (GF, CN) Chicken, Vietnamese mint, cabbage	165,000
“Goi Buoi & Tom” (GF, CN) Shrimp & pomelo salad	190,000
“Goi Tom & Muc” (GF, CN) Calamari & shrimp salad	220,000
“Goi Bo & Xoai Xanh” (GF, CN) Beef & green mango salad	185,000

Soups

“Canh Chua Ca” Sweet & sour fish soup, pineapple, tomato, bean sprouts, local herbs, steam rice	165,000
“Canh Hai San” Seafood noodles soup	180,000
Vegetarian (V) Wild mushrooms, vegetables	150,000

Traditional “Pho”

A fragrant Vietnamese rice noodle soup with your choice of:

Mushrooms and tofu (V, GF)	160,000
Chicken (GF)	175,000
Beef (GF)	180,000

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Mains

« Bun Cha Hanoi »	320,000
Pork grilled patties, fresh rice noodles, local herbs, Vietnamese vinaigrette	
Vietnamese Yellow Chicken Curry	340,000
Vegetables, steamed rice	
“Bo luc lac”	350,000
Soy-marinated sautéed beef, onion, tomato, steamed rice	
“Bun Thit Nuong”	360,000
Barbecued-pork, fresh rice noodles, salad, herbs	
Pork & shrimp in a clay pot	380,000
Steamed rice	
Pan-fried local cobia fillet	380,000
Sweet & sour sauce, steamed rice	
Catch of the day	380,000
Grilled or steamed fish in banana leaf	
Vietnamese fried rice	340/400
With your choice of: chicken / seafood	
Stir-fried egg noodles	340/400
With your choice of: chicken / seafood	
Fisherman’s platter for two (GF)	1,250,000
A local seafood platter to serve 2 people. Fish in banana leaf (*), rock lobster, prawns, calamari, steamed rice, vegetables, sauces.	
(*) Ask our staff for the catch of the day	

Vietnamese-style hot pot for 2 people

Served with egg noodles, vegetables, egg, stock, green pepper, soy and fish sauces.

Vegetarian (V)	600,000
Mushrooms and tofu	
Meat	750,000
Chicken, pork and beef	
Seafood	850,000

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A TASTE OF THE WORLD

Starters

Gazpacho (V)	160,000
Chilled Roma tomato soup with cucumber, roasted bell peppers	
Arabian mezzah platter (V)	200,000
Baba ganoush, hummus, tabouleh, mechouia. garlic pita bread, black olives, a sun-dried tomato tapenade	
Greek salad (V)	230,000
Cucumber, tomato, red bell pepper, feta cheese, red onion, lemon juice, olive oil	
Twice-baked goat cheese soufflé (V, CN)	280,000
Celery, walnuts, apple, sherry vinaigrette	
Niçoise salad (GF)	280,000
Fresh tuna, baby potatoes, quail eggs, cherry tomatoes, anchovies, green beans, black olives	
Mozzarella di bufala (V)	320,000
Roma tomato, basil pesto, rocket, toasted pine nuts	
Ecuadorian shrimp ceviche	340,000
Boiled shrimps in lime juice, with olive oil, mustard, shallots, fresh chili, coriander. Served with grilled rustic garlic bread	
Beef carpaccio	370,000
Thinly-sliced Australian beef tenderloin with rocket, olive oil, Parmesan	

Pastas and Risotto

Fettuccine aglio e olio (V)	210,000
Black olives, garlic, chili flakes, olive oil	
Penne al funghi (V)	320,000
Wild mushrooms, shaved parmesan	
Tagliatelle with braised beef brisket	330,000
Creamy mascarpone sauce	
Spaghetti frutti di mare	380,000
Sautéed calamari, shrimps, mussels, white wine sauce, garlic, Italian basil, lemon zest. Drizzled with extra virgin olive oil	
Saffron prawn risotto	360,000

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Grilled tiger prawns, lemon, saffron Arborio risotto

Mains

Pistachio-crusted pork loin (CN)

450,000

Glazed carrots, artichoke purée, jus

Grilled chicken breast

450,000

With green beans, potato, black truffle purée, salsa Verde

Local black grouper fillet (CN)

450,000

Bok choy sautéed in a sesame ginger soy sauce

Norwegian salmon fillet

520,000

Blanched green asparagus, risotto

Pan-seared duck breast

550,000

Pinot noir-poached pear, red cabbage sauerkraut

Slow-cooked North African-style lamb shank (CN)

650,000

Steamed couscous, apricot confit, roasted sliced almonds

Australian beef rib-eye (300g)

800,000

Cauliflower velouté, sautéed new potatoes, Phu Quoc black & green peppercorn sauce

U.S. Black Angus beef tenderloin (220g)

900,000

Herbed polenta cake, sautéed mushrooms, shallot confit

Sides

Steamed rice

45,000

Stir-fried tofu

45,000

Stir-fried morning glory with garlic

45,000

Wok-fried vegetables

65,000

Stir-fried mushrooms

65,000

Grilled sweet-corn

65,000

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A Sweet Taste of Asia

"Che" sweet dessert soup Ginger, lotus seeds, lychee, Chinese berries	120,000
Banana tempura Coconut sauce, green tea ice cream	120,000
Mango and coconut sticky rice Coconut ice cream	160,000
Asian dessert platter Pandan custard, banana tempura, layered sticky rice cake	160,000
Crème caramel Tropical fruits and a shot of Vietnamese coffee	180,000

A Sweet Taste of the World

Cocolicious! 2 Scoops of delicious homemade coconut ice cream served in a coconut shell	145,000
Chef's crème brûlée Brandy-poached strawberry mascarpone crème brûlée, Bailey's ice cream And cashew tuile	220,000
Lemon meringue & sesame tart Lime sorbet, ginger syrup	220,000
Passion fruit & white chocolate cheesecake Orange & mint salsa	220,000
Chocolate fondant Molten dark chocolate cake, vanilla ice cream	280,000

Premium ice creams & sorbets 60,000/scoop 100,000/2 scoops

Ice creams

vanilla | chocolate | strawberry | coffee | green tea | rum raisin |
Salted caramel | brownie | cinnamon | Baileys | coconut

Sorbets

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yuzu | blackcurrant & Phu Quoc pepper | passion fruit | red berries |
mango | lime | strawberry | | tangerine

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