



# EMBER & SIP

AMERICAN-ASIAN BACKYARD BBQ




Open Hours  
08: 00 am to 22:00 pm



## SNACK & APPETIZER

**Honey-Glazed Onion Ring**   **135**  
Sweet onions deep-fried in beer batter, glazed with thyme honey

**Salt and Pepper Calamari**   **245**  
Crispy calamari with house-made sauce and green salad

**Sweet and Spicy Bulgogi Nachos**    **275**  
Slow-cooked minced beef with sweet and spicy Korean flavor, served over crispy nachos topped with melted mozzarella, guacamole, tomato salsa, and sour cream

**E&S Thin-Cut Golden Fries**     **145**  
Crispy potato fries with Parmesan cheese, served with truffle mayonnaise

**Spicy Chicken Lollipop**   **175**  
Fried chicken wings tossed in Korean spicy sauce, served with green salad

**Charcuterie Board**     **435**  
Comté Le Montagnard, Brie, Coppa ham, and mortadella, served with fresh and dried fruits, nuts, pickles, bread, and crackers

## SANDWICH & BURGER

Served with house salad and fries.

**E&S Wagyu Beef Burger**  
A juicy Wagyu beef patty with lettuce, tomato, caramelized onion, Cheddar cheese, bacon, fried egg, and cocktail sauce  
     **385**


**Classic Club Sandwich**  
Triple-decker toasted white bread with grilled chicken breast, bacon, tomato, eggs, lettuce, and Thousand Island dressing  
     **245**

**Lobster Roll**  
Soft buttered roll filled with lobster medallions tossed in paprika aioli, celery, onion, lime juice, and fresh chives  
   **375**

**Grilled Vegetable Sandwich**  
Assorted grilled zucchini and capsicum with pesto sauce and feta cheese  
   **175**

## SALAD

Served with garlic breadsticks

**House Salad**  **195**  
Mixed greens, olives, green and red peppers, onions, cucumbers, and tomatoes with orange miso vinaigrette

**Blue Chicken Salad**    **245**  
Mesclun greens, apples, grilled chicken, Gorgonzola cheese, and balsamic vinaigrette

Happy Hour

BUY 1 GET 1  
3-5 PM

Enjoy selected cocktails, wines, and beers

## PIZZA

### Cheese Pizza

With four kinds of international cheese



285

### Meat Lovers Pizza

Spicy local sausage, bacon, ham, pepperoni, BBQ sauce, and mozzarella cheese



275

### Spicy Chicken Pizza






Roasted marinated spicy chicken breast with Korean chili sauce, mozzarella cheese, and spring onion






225


## BARBECUE

**Grilled Chicken Breast Skewers (3 pcs)** **175**  
Free-range chicken breast with capsicum and onion, served with local pickles and peanut sauce  
 

**Cua Dai Grilled Calamari** **385**  
Locally sourced calamari with lemon and cilantro, served with garden salad and salt-chilli dip  




**Grilled Minced Pork in Lemongrass** **185**  
Grilled minced pork in lemongrass with local herbs, cucumber salad, and peanut sauce  
 

**Veggie Tray** **165**  
Marinated mushrooms, okra, zucchini, capsicum, mixed greens, and house-made sauce  


**Cu Lao Island Grilled Prawn (3 pcs)** **215**  
Juicy Cu Lao grilled prawns with mango salad and passion fruit sauce  


**Beef Skewer (3 pcs)** **295**  
Five-spice marinated beef served with pickled cucumber and honey mustard sauce  


**House-made Sausage** **225**  
Chargrilled sausage with mustard sauce and green salad  


**BBQ Pork Ribs** **295**  
Eight-hour slow-cooked pork ribs, flame-grilled with smoky BBQ sauce. Served with thin-cut fries, green salad, and sauce on the side  
 

## DESSERTS

### Cheese Platter

Four kinds of international cheese served with nuts and fruits



385

### Ice Cream

Your Choice of 1 Scoop / 2 Scoops



65 / 115

### Tropical Seasonal Sliced Fruit



155

## PASTA & NOODLE

### Prawn Fettuccine

Pan-seared prawns in creamy prawn sauce, served with Parmesan cheese



315

### Meatball Spaghetti

Pan-seared meatballs in tomato sauce with sweet basil, served with Parmesan cheese



275

### E&S Spicy Spaghetti



House-made special sauce with chicken breast, shiitake mushrooms, peanuts, and spring onion



225

### Japchae

Stir-fried starch noodles with beef, mushroom, carrots, vegetables, and soy-sesame sauce



235

All prices are quoted in thousands of Vietnamese Dong (VND), subject to service charge and government tax.



Chef's Recommendation

### DIETARY RESTRICTIONS



Gluten



Egg



Dairy



Vegan



Nut



Beef



Pork



Chicken



Sea food



Fish



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## SIGNATURE COCKTAILS

<b>Violet Spritz</b>	<b>265</b>
Lady Trieu gin, crème de violette, butterfly pea, lychee syrup, soda water	
<b>E&amp;S Passion</b>	<b>245</b>
Skyy Vodka, Campari, passion fruit, maraschino, pineapple juice	
<b>Moire Negroni</b>	<b>245</b>
Rum Monsoon, sweet vermouth, aperol. Edible flower, and burned orange peel	

## READY TO POUR COCKTAILS

<b>Pho Cocktail</b>	<b>235</b>
<b>Dry Martini</b>	<b>235</b>
<b>Negroni</b>	<b>235</b>
<b>Old Fashioned</b>	<b>235</b>
<b>Orange Martinez</b>	<b>235</b>

## COCKTAILS

<b>Margaritas</b>	<b>235</b>
Your choice of salted rim: Himalayan or chili Your choice of flavor: Original, passion fruit or kumquat	
<b>Mojitos</b>	<b>235</b>
Your choice of passion fruit, calamansi, strawberry	
<b>Martinis</b>	<b>235</b>
Your choice of espresso, gin, vodka, apple, passion fruit or vanilla	
<b>Mango Daiquiri</b>	<b>235</b>
Monsoon rum, triple sec, fresh mango, lime juice, agave syrup	
<b>Lychee &amp; Rose Mimosa</b>	<b>235</b>
Skyy Vodka, lychee, rose syrup, lime juice, sparkling wine	
<b>Aperol Spritz</b>	<b>235</b>
Aperol, prosecco, soda water	
<b>Hoi An Holiday</b>	<b>235</b>
Skyy Vodka, lemongrass, flower mix, passion fruit, rose syrup, elder flower syrup, egg white	
<b>Hoi An 75</b>	<b>235</b>
Lady Trieu Hoi An Spice Road gin, lime, simple syrup, sparkling wine	

## COLD BUBBLE TEA

<b>Passion Hibiscus</b>	<b>135</b>
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	
<b>Jasmine Lychee</b>	<b>135</b>
Jasmine tea, lychee, lime, lemongrass, jelly bubble	

## FRUITY AND SWEET

<b>Juicy Bliss</b>	<b>135</b>
Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup	

## HEALTHY DRINKS

<b>Golden Tropical</b>	<b>150</b>
Pineapple, passion fruit, turmeric, honey	
<b>Immune Booster</b>	<b>150</b>
Watermelon, red beetroot, ginger syrup	
<b>Green Juice</b>	<b>150</b>
Apple, celery, cucumber, mojito mint syrup	

## SMOOTHIES

<b>Mango Fusion</b>	<b>135</b>
Mango, pineapple, yellow orange, mango purée, honey, yogurt, chia seeds	
<b>Sweet Strawberry</b>	<b>135</b>
Yogurt, honey, lime, condensed milk, strawberry purée	

## VIETNAMESE COFFEE

<b>Black coffee</b>	<b>80</b>
<b>Condensed milk coffee</b>	<b>90</b>
<b>Salted coffee</b>	<b>95</b>
<b>Coconut coffee</b>	<b>135</b>
<b>Cold Brew Coffee</b>	<b>90</b>

## TEA

<b>Shan Tuyet Green Tea Luc Thien</b>	<b>135</b>
Harvested from 1,200-year-old Shan Tuyet tea trees in the highlands of Lao Cai, this tea offers a round and delicate flavor with mild bitterness and a strong, sweet aftertaste. Its aroma blends young rice with hints of wildflowers.	
<b>Oolong Tea An Quang</b>	<b>115</b>
Grown at over 1,000 meters above sea level, the Kim Tuyen oolong tea offers a delicate aroma of flowers and honey, picked fresh from the finest trees.	
<b>English Breakfast, Earl Grey, Jasmine, Peppermint, Chamomile</b>	<b>100</b>

## FRESH JUICE

<b>Mango</b>	<b>105</b>
<b>Coconut</b>	<b>105</b>
<b>Watermelon</b>	<b>105</b>
<b>Lime</b>	<b>105</b>
<b>Pineapple</b>	<b>105</b>
<b>Passion Fruit</b>	<b>105</b>
<b>Orange</b>	<b>105</b>

## WATER AND SOFT DRINKS

<b>Alba Mineral Water 450ml</b>	<b>90</b>
<b>Alba Sparkling Water 450ml</b>	<b>90</b>
<b>Acqua Panna Still Water 750ml</b>	<b>135</b>
<b>San Pellegrino Sparkling Water 750ml</b>	<b>135</b>
<b>Soft Drinks</b>	<b>60</b>
7-Up   Pepsi   Pespi Zero   Ginger Ale   Red Bull   Soda   Tonic	

## BEER

<b>LOCAL DRAFT BEER</b>	
<b>Lager Chu Teu - ABV 4.8% (S)   (L)</b>	<b>80   110</b>
<b>Five Elements - KIM - ABV 4.6% (S)   (L)</b>	<b>118   150</b>

<b>LOCAL CANNED BEER</b>	
<b>Huda - ABV 4.7%</b>	

<b>INTERNATIONAL DRAFT BEER</b>	
<b>Tiger - ABV 6.9% (S)   (L)</b>	<b>118   150</b>
<b>Heineken - ABV 5% (S)   (L)</b>	<b>118   150</b>

<b>INTERNATIONAL CANNED BEER</b>	
<b>Budweiser - ABV 5%</b>	<b>110</b>

## SPIRITS

<b>WHISKY</b>	<b>By Glass</b>	<b>By Bottle</b>
<b>Single Malt Scotch Whisky</b>		
<b>Ve De Di Distiller's Choice Single Malt Whiskey</b>	<b>163</b>	<b>2.000</b>
<b>The Glenlivet Founder's Reserve</b>	<b>180</b>	<b>2.730</b>
<b>Laphroaig 10 YO</b>	<b>273</b>	<b>4.000</b>
<b>Macallan 12 Double Cask</b>		<b>5.900</b>
<b>Blended Scotch Whisky</b>		
<b>Ballantine's Finest</b>	<b>120</b>	<b>1.500</b>
<b>Chivas Extra 12 YO</b>	<b>136</b>	<b>1.730</b>
<b>Irish Whiskey</b>		
<b>John Jameson</b>	<b>120</b>	<b>1.500</b>
<b>Bourbon &amp; Tennessee</b>		
<b>Jack Daniel's No. 7</b>	<b>120</b>	<b>1.500</b>
<b>Bulleit Bourbon</b>	<b>136</b>	<b>1.730</b>
<b>VODKA</b>		
<b>Skyy Vodka</b>	<b>120</b>	<b>1.500</b>
<b>Absolut Vodka Citron</b>	<b>120</b>	<b>1.500</b>
<b>Grey Goose</b>	<b>163</b>	<b>2.000</b>
<b>GIN</b>		
<b>Lady Trieu Hoi An Spice Road Gin</b>	<b>163</b>	<b>2.450</b>
A regionally inspired Vietnamese craft gin capturing the essence of Hoi An with lively citrus notes, aromatic ginger, and a subtle smokiness from black cardamom.		
<b>Ve De Di Good Gin</b>	<b>163</b>	<b>2.450</b>
<b>Bombay Sapphire</b>	<b>120</b>	<b>1.500</b>
<b>Hendricks</b>	<b>163</b>	<b>2.450</b>

<b>RUM</b>		
<b>Sampan Monsoon 43%</b>	<b>120</b>	<b>1.500</b>
Locally crafted in Hoi An, featuring a rich aromatic profile with floral and fresh fruit notes, a long finish, and a refreshing hint of licorice.		
<b>Ve De Di Right Rhum</b>	<b>130</b>	<b>1.650</b>
<b>Captain Morgan Dark Rhum</b>	<b>120</b>	<b>1.500</b>

<b>BRANDY (COGNAC)</b>		
<b>St Remy VSOP</b>	<b>120</b>	<b>1.500</b>
<b>Tesseron, Lot No.90 XO Ovation, Terroir Assemblage</b>		<b>8.000</b>

<b>TEQUILA</b>		
<b>Omelca Tequila Altos Plata</b>	<b>136</b>	<b>1.730</b>
<b>Tequila 1800 Coconut</b>	<b>180</b>	<b>2.800</b>

<b>MEZCAL</b>	<b>By Glass</b>	<b>By Bottle</b>
<b>Mezcal Creyente 40%</b>	<b>230</b>	<b>3.360</b>
<b>Motolobos Espadin 45%</b>	<b>230</b>	<b>3.360</b>
<b>APERITIF</b>		
<b>D.O.M Benedictine</b>	<b>163</b>	<b>1.900</b>
<b>Campari</b>	<b>136</b>	<b>1.360</b>
<b>Campari Negroni</b>	<b>163</b>	<b>1.730</b>
<b>Aperol Aperitivo</b>	<b>136</b>	<b>1.730</b>
<b>Sambuca Vaccari</b>	<b>136</b>	<b>1.730</b>
<b>Limoncello</b>	<b>136</b>	<b>1.900</b>
<b>Eau de Vie de Poire Williams</b>	<b>163</b>	<b>2.630</b>
<b>Saint Arbogast</b>		
<b>Ricard Pastis de Marseille</b>	<b>120</b>	<b>1.500</b>
<b>DIGESTIF</b>		
<b>Irish Baileys</b>	<b>120</b>	<b>1.500</b>
<b>Sherry Tio Pepe</b>	<b>136</b>	<b>1.730</b>
<b>Drambuie</b>	<b>163</b>	<b>2.100</b>
<b>Kahlua Coffee</b>	<b>120</b>	<b>1.500</b>
<b>Jagermeister</b>	<b>120</b>	<b>1.500</b>
<b>Malibu</b>	<b>120</b>	<b>1.500</b>
<b>Ve De Di Cream de coconut</b>	<b>163</b>	<b>1.900</b>
<b>Ve De Di Cream de cacao</b>	<b>163</b>	<b>1.900</b>
<b>Ve De Di Cold brew coffee liquer</b>	<b>163</b>	<b>1.900</b>

## WINE SELECTION

	<b>By Glass</b>	<b>By Bottle</b>
<b>Terre Forti, Novebolle Sparkling, Extra Dry, Romagna DOC</b>	<b>255</b>	<b>1.250</b>
<b>Miguel Torres, Las Mulas Reserva Rose</b>	<b>295</b>	<b>1.450</b>
<b>Miguel Torres, Las Mulas, Sauvignon Blanc</b>	<b>255</b>	<b>1.250</b>
<b>Barramundi, Chardonnay</b>	<b>255</b>	<b>1.250</b>
<b>Vigneti Romio, Pinot Grigio,</b>	<b>255</b>	<b>1.250</b>
<b>Rubicone, Italy</b>		
<b>De Bortoli, The Accomplice, Shiraz, Riverina</b>	<b>255</b>	<b>1.250</b>
<b>Santa Carolina Reserverva, Cabernet Sauvignon</b>	<b>255</b>	<b>1.250</b>
<b>Chateau Clou Du Pin Bordeaux Supérieur</b>	<b>255</b>	<b>1.250</b>