

Moire

NIGNETTE™
COLLECTION

IN-ROOM DINING MENU

LOCAL BREAKFAST
CHOICE

Congee with chicken or beef  115 | 125
Served with condiments and local herbs

Banh Mi  135
House-made baguette filled with ham, pâté, pickles, cucumber, and local herbs

Selection of cereals  135
All-Bran, granola, coco pops, chilled bircher muesli
Served with fresh milk or house-made yogurt

Baked basket  155
Croissant, almond Danish, muffin, served with butter and Nutella

French toast  175
Maple syrup, Nutella, and cream

DIETARY RESTRICTIONS

- | | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| Gluten | Egg | Dairy | Vegan | Nuts |
|  |  |  |  |  |
| Beef | Pork | Chicken | Sea food | Fish |

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EGG SELECTION

Two eggs cooked upon request  75
Scrambled eggs, fried eggs, boiled eggs, or poached eggs





Regular omelette  95
Your choice of ham, cheese, mushrooms, tomatoes, capsicum, and onion

Side dishes: grilled bacon, chicken sausage, hash browns, and green salad

BREAKFAST COMBO

Vietnamese Signature Breakfast  245
Includes:
• Traditional Vietnamese noodles with beef or chicken
• Fruit platter with four types of seasonal fruit
• Choice of tea, coffee or juices

Continental Breakfast  195
Includes:
• Baker's basket served with butter, jam and Nutella
• Fruit platter with four types of seasonal fruit
• Choice of tea, coffee or juices

American Breakfast  295
Includes:
• Baker's basket served with butter, jam and Nutella
• Two eggs cooked in any style: scrambled eggs, fried eggs, boiled eggs, or poached eggs
• Served with bacon, chicken sausage, hash browns, sautéed mushrooms, grilled tomato and baked beans
• Choice of tea, coffee or juices

APPETIZER & SALAD

Tra Que Roll

Fresh spring rolls with BBQ pork, prawns, and Tra Que herbs

Prawn and Green Mango Salad

Grilled regional prawns sautéed in French butter with green mango salad and sweet-and-sour fish sauce

Caesar Salad

Romaine lettuce, croutons, bacon, Parmigiano Reggiano, poached egg, and Caesar dressing

With your choice of:

- Grilled chicken breast (120g)
- Grilled spicy prawns (3 pcs)
- House-made marinated salmon (5 pcs)

House Salad

With greens, olives, green and red peppers, onion, cucumbers, and tomatoes in orange miso vinaigrette

SOUP

Lobster Bisque

Spiny Nha Trang lobster, lumpfish caviar

Wild Mushroom Soup

Assorted mushrooms with truffle oil

DIETARY RESTRICTIONS

				
Gluten	Egg	Dairy	Vegan	Nuts
				
Beef	Pork	Chicken	Sea food	Fish

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155

215

175

85

95

135

195

BURGER & SANDWICH

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

Grilled Vegetable Sandwich

Assorted grilled zucchini and capsicum with pesto sauce and feta cheese

175

PIZZA & PASTA

Cheese Pizza

Oven-baked house-made dough with four kinds of international cheese

285

Pepperoni Pizza

Tomato sauce, mozzarella cheese and sliced pepperoni

285

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


NOODLE & RICE

Japchae

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

235

Vietnamese Fried Rice – with your choice of:

- Seafood  255
- Beef  215
- Vegetables  115

ALL DAY DINING

AVAILABLE FROM: 11.00 AM – 10.00 PM

SIDE DISH

Shoestring Fries 

Sautéed Wild Mushrooms  

Steamed Mixed Vegetables 

105

85

65

DESSERTS

Imported Cheese with Condiments  
Brie, Gouda, Emmental, and Comté

Old Town Soya Pudding 
Soya pudding served with brown sugar, ginger, and pineapple flavor

Tropical Seasonal Fruit 

425

75

155

DIETARY RESTRICTIONS



Gluten



Egg



Dairy



Vegan



Nuts



Beef



Pork



Chicken



Sea food



Fish

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INTERNATIONAL FAVORITES

Cassoulet   

365

French duck leg, baked white beans, sausage, Torchon ham, rosemary, and red wine sauce

Beef Bourguignon  

355

Slow-cooked U.S. beef in bourguignon sauce, served with creamy mashed potatoes

Filet de Trout  

565

Braised black lentils, grilled asparagus, and yuzu butter sauce

VIETNAMESE & ASIAN FAVORITES

Cao Lau Hoi An 

155

Traditional Hoi An noodles with char siu pork, pork dipping sauce, Tra Que herbs, rice cracker, and Hoi An chili sauce

Pho

Traditional Vietnamese noodle soup with fresh herbs. Your choice of:

• Beef 

185

• Chicken 

175

• Vegetarian 

145

Slow-Cooked Pork Belly 

255

Braised pork belly in fresh young coconut juice, served with steamed rice

Grilled Grouper 

325

Marinated grouper with turmeric, local chives, and fish sauce; served with steamed rice

ALL DAY DINING

AVAILABLE FROM: 11.00 AM – 10.00 PM

BURGER & SANDWICH		APPETIZER & SALAD	
Wagyu Beef Burger <div> <div></div> <div></div> <div></div> <div></div> <div></div> </div> <p>A juicy Wagyu beef patty with lettuce, tomato, caramelized onion, Cheddar cheese, bacon, fried egg, and cocktail sauce</p>	385	Prawn and Green Mango Salad <div> <div></div> <div></div> <div></div> </div> <p>Grilled regional prawns sautéed in French butter with green mango salad and sweet-and-sour fish sauce</p>	215
Classic Club Sandwich <div> <div></div> <div></div> <div></div> <div></div> <div></div> </div> <p>Triple-decker toasted white bread with grilled chicken breast, bacon, tomato, eggs, lettuce, and Thousand Island dressing</p>	245	Caesar Salad <div> <div></div> <div></div> <div></div> <div></div> </div> <p>Romaine lettuce, croutons, bacon, Parmigiano Reggiano, poached egg, and Caesar dressing</p>	175
Grilled Vegetable Sandwich <div> <div></div> <div></div> <div></div> </div> <p>Assorted grilled zucchini and capsicum with pesto sauce and feta cheese</p>	175	<p>With your choice of:</p> <div> <div>- Grilled chicken breast (120g)</div> <div>- Grilled spicy prawns (3 pcs)</div> <div>- House-made marinated salmon (5 pcs)</div> </div>	85 95 135
SOUP		RICE & NOODLE	
Wild Mushroom Soup <div> <div></div> <div></div> </div> <p>Assorted mushrooms with truffle oil</p>	245	Pho Traditional Vietnamese noodle soup with fresh herbs. Your choice of <div> <div>• Beef</div> <div>• Chicken</div> <div>• Vegetarian</div> </div>	185 175 145
SIDE DISH		Meatball Spaghetti <div> <div></div> <div></div> <div></div> </div> <p>Pan-seared meatballs in tomato sauce with sweet basil, served with Parmesan cheese</p>	275
Shoestring Fries <div> <div></div> </div>	105	Vietnamese Fried Rice – with your choice of: <div> <div>• Seafood</div> <div>• Beef</div> <div>• Vegetables</div> </div>	225 215 115
Sautéed Wild Mushrooms <div> <div></div> <div></div> </div>	85		
Steamed Mixed Vegetables <div> <div></div> </div>	65		
DESSERT		INTERNATIONAL FAVORITES	
Tropical Seasonal Fruit <div> <div></div> </div>	155	Cassoulet <div> <div></div> <div></div> </div> <p>French duck leg, baked white beans, sausage, Torchon ham, rosemary, and red wine sauce</p>	365
DIETARY RESTRICTIONS <div> <div>Gluten</div> <div>Egg</div> <div>Dairy</div> <div>Vegan</div> <div>Nuts</div> <div>Beef</div> <div>Pork</div> <div>Chicken</div> <div>Sea food</div> <div>Fish</div> </div>		Beef Bourguignon <div> <div></div> <div></div> </div> <p>Slow-cooked U.S. beef in bourguignon sauce, served with creamy mashed potatoes</p>	355
		Filet de Trout <div> <div></div> <div></div> </div> <p>Braised black lentils, grilled asparagus, and yuzu butter sauce</p>	565

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KIDS MENU

Almond-Crusted Chicken



Fried chicken breast with sliced almonds and cheese dipping sauce

135

Fish Fingers



Crispy sea bass tempura fingers with French fries and cocktail dipping sauce

195

Creamy Carrot Pumpkin



Baked carrot and pumpkin purée with coconut foam

95

Mini Beef Burger



Mini beef burger with cheddar cheese, mayonnaise, and French fries

165

Kids Panini



Grilled chicken ham and cheese sandwich served with ketchup, mayonnaise, and French fries

155

Croque Madame



Baked chicken ham sandwich topped with gratinated cheese and a sunny-side-up egg

95

Meatball Spaghetti



Grilled meatballs with spaghetti in tomato sauce and cheese

175

Bangers and Mash



Grilled Pork Sausage, Mashed Potatoes, Onion Brown Sauce

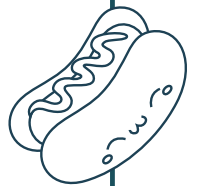
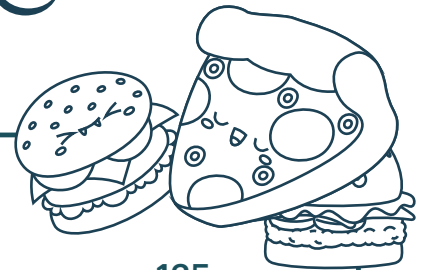
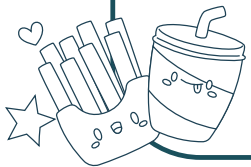
95

Kids Margherita Pizza



Tomato sauce, mozzarella cheese, and sweet basil

145



KIDS MENU

ALL DAY



WORLD OF COFFEE

VIETNAMESE
COFFEE

Black coffee	80
Condensed milk coffee	90
Salted coffee	95
Cold brew coffee	90
Bac xiu	90

ITALIAN COFFEE

Ristretto / Espresso	65
Americano / Long black	75
Double espresso	75
Espresso macchiato	75
Cappucino / Latte / Flat white	100
Mocha	100
Irish coffee	150

COLD BUBBLE TEA

Passion hibiscus	135
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	
Jasmine lychee	135
Jasmine tea, lychee, lime, lemongrass, jelly bubble	

HEALTHY DRINKS

Golden tropical	150
Pineapple, passion fruit, turmeric, honey	
Immune booster	150
Watermelon, red beetroot, ginger syrup	
Green juice	150
Apple, celery, cucumber, mojito mint syrup	

FRESH JUICE

Mango	105
Coconut	105
Watermelon	105
Lime	105
Pineapple	105
Passion Fruit	105
Orange	105

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ALL DAY BEVERAGE MENU

AVAILABLE FROM: 6.30 AM – 10.00 PM

TEA

Shan Tuyet Green Tea Luc Thien 135

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.

Oolong Tea An Quang 115

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.

English Breakfast, Earl Grey, Jasmine, Peppermint, Chamomile 100

WATER & SOFT DRINKS

Alba mineral water 450ml 90

Alba sparkling water 450ml 90

Acqua Panna still water 750ml 135

San Pellegrino sparkling water 750ml 135

Soft Drinks 60

7-Up | Pepsi | Pespi Zero | Ginger Ale | Red Bull | Soda | Tonic

BEER

LOCAL CANNED BEER

Huda - ABV 4.7% 90

INTERNATIONAL CANNED BEER

Budweiser - ABV 5% 110

WINE SELECTION

Terre Forti, Novebolle Sparkling, 255 1.250
Extra Dry, Romagna DOC

Miguel Torres, Las Mulas Reserva Rose 295 1.450

Miguel Torres, Las Mulas, 255 1.250
Sauvignon Blanc

Barramundi Chardonnay 255 1.250

Vigneti Romio - Pinot Grigio 255 1.250
- Rubicone, Italy

De Bortoli, The Accomplice, 255 1.250
Shiraz, Riverina

Santa Carolina Resverva 255 1.250

Chateau Clou Du Pin Bordeaux Supérieur 255 1.250

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ALL DAY BEVERAGE MENU

AVAILABLE FROM: 6.30 AM - 10.00 PM



WATER & SOFT DRINKS		WINE SELECTION	
Alba mineral water 450ml	90	Terre Forti, Novebolle Sparkling, Extra Dry, Romagna DOC	255 1.250
Alba sparkling water 450ml	90	Miguel Torres, Las Mulas Reserva Rose	295 1.450
Acqua Panna still water 750ml	135	Miguel Torres, Las Mulas, Sauvignon Blanc	255 1.250
San Pellegrino sparkling water 750ml	135	Barramundi Chardonnay	255 1.250
Soft Drinks	60	Vigneti Romio - Pinot Grigio - Rubicone, Italy	255 1.250
7-Up Pepsi Pespi Zero Ginger Ale Red Bull Soda Tonic		De Bortoli, The Accomplice, Shiraz, Riverina	255 1.250
BEER		Santa Carolina Reservera	255 1.250
LOCAL CANNED BEER		Chateau Clou Du Pin Bordeaux Supérieur	255 1.250
Huda - ABV 4.7%	90		
INTERNATIONAL CANNED BEER			
Budweiser - ABV 5%	110		

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