



EMBER & SIP

AMERICAN-ASIAN BACKYARD BBQ

Open Hours
08: 00 am to 22:00 pm



SNACK & APPETIZER

Honey-Glazed Onion Ring  **145**
Sweet onions deep-fried in beer batter, glazed with thyme honey

Salt and Pepper Calamari  **265**
Crispy calamari with house-made sauce and green salad

Sweet and Spicy Bulgogi Nachos  **285**
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  **155**
Crispy potato fries with Parmesan cheese, served with truffle mayonnaise

Spicy Chicken Lollipop  **185**
Fried chicken wings tossed in Korean spicy sauce, served with green salad

Charcuterie Board  **465**
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
 **395**

Classic Club Sandwich
Triple-decker toasted white bread with grilled chicken breast, bacon, tomato, eggs, lettuce, and Thousand Island dressing
 **265**

Lobster Roll
Soft buttered roll filled with lobster medallions tossed in paprika aioli, celery, onion, lime juice, and fresh chives
 **385**

Grilled Vegetable Sandwich
Assorted grilled zucchini and capsicum with pesto sauce and feta cheese
 **225**

SALAD

Served with garlic breadsticks

House Salad  **215**
Mixed greens, olives, green and red peppers, onions, cucumbers, and tomatoes with orange miso vinaigrette

Blue Chicken Salad  **275**
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
 **335**

Meat Lovers Pizza
Spicy local sausage, bacon, ham, pepperoni, BBQ sauce, and mozzarella cheese
 **295**

Spicy Chicken Pizza 
Roasted marinated spicy chicken breast with Korean chili sauce, mozzarella cheese, and spring onion
 **245**

BARBECUE

Grilled Chicken Breast Skewers (3 pcs) **195**
Free-range chicken breast with capsicum and onion, served with local pickles and peanut sauce


Cua Dai Grilled Calamari **395**
Locally sourced calamari with lemon and cilantro, served with garden salad and salt-chili dip


Grilled Minced Pork in Lemongrass **195**
Grilled minced pork in lemongrass with local herbs, cucumber salad, and peanut sauce


Veggie Tray **185**
Marinated mushrooms, okra, zucchini, capsicum, mixed greens, and house-made sauce


Cu Lao Island Grilled Prawn (3 pcs) **235**
Juicy Cu Lao grilled prawns with mango salad and passion fruit sauce


Beef Skewer (3 pcs) **325**
Five-spice marinated beef served with pickled cucumber and honey mustard sauce


House-made Sausage **235**
Chargrilled sausage with mustard sauce and green salad


BBQ Pork Ribs **345**
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
 **425**

Ice Cream
Your Choice of 1 Scoop / 2 Scoops
 **75 / 125**

Tropical Seasonal Sliced Fruit
 **165**

PASTA & NOODLE

Prawn Fettuccine
Pan-seared prawns in creamy prawn sauce, served with Parmesan cheese
 **325**

Meatball Spaghetti
Pan-seared meatballs in tomato sauce with sweet basil, served with Parmesan cheese
 **285**

E&S Spicy Spaghetti 
House-made special sauce with chicken breast, shiitake mushrooms, peanuts, and spring onion
 **235**

Japchae
Stir-fried starch noodles with beef, mushroom, carrots, vegetables, and soy-sesame sauce
 **255**

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



AMERICAN-ASIAN BACKYARD BBQ



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SIGNATURE COCKTAILS

Violet Spritz	335
Lady Trieu gin, crème de violette, butterfly pea, lychee syrup, soda water	
E&S Passion	335
Skyy Vodka, Campari, passion fruit, maraschino, pineapple juice	
Moire Negroni	335
Rum Monsoon, sweet vermouth, aperol. Edible flower, and burned orange peel	

READY TO POUR COCKTAILS

Pho Cocktail	250
Dry Martini	250
Negroni	250
Old Fashioned	250
Orange Martinez	250

COCKTAILS

Margaritas	250
Your choice of salted rim: Himalayan or chili Your choice of flavor: Original, passion fruit or kumquat	
Mojitos	250
Your choice of passion fruit, calamansi, strawberry	
Martinis	250
Your choice of espresso, gin, vodka, passion fruit or vanilla	
Mango Daiquiri	250
Monsoon rum, triple sec, fresh mango, lime juice, agave syrup	
Lychee & Rose Mimosa	250
Skyy Vodka, lychee, rose syrup, lime juice, sparkling wine	
Aperol Spritz	250
Aperol, prosecco, soda water	
Hoi An Holiday	250
Skyy Vodka, lemongrass, flower mix, passion fruit, rose syrup, elder flower syrup, egg white	
Hoi An 75	250
Lady Trieu Hoi An Spice Road gin, lime, simple syrup, sparkling wine	

FRESH JUICE

Mango	110
Coconut	110
Watermelon	110
Lime	110
Pineapple	110
Passion Fruit	110
Orange	135

WATER AND SOFT DRINKS

Alba Mineral Water 450ml	100
Alba Sparkling Water 450ml	100
Acqua Panna Still Water 750ml	165
San Pellegrino Sparkling Water 750ml	165
Soft Drinks	70
7-Up Pepsi Pespi Zero Ginger Ale Red Bull Soda Tonic	

SMOOTHIES

Mango Fusion	150
Mango, pineapple, yellow orange, mango purée, honey, yogurt, chia seeds	
Sweet Strawberry	150
Yogurt, honey, lime, condensed milk, strawberry purée	

HEALTHY DRINKS

Golden Tropical	165
Pineapple, passion fruit, turmeric, honey	

COLD BUBBLE TEA

Passion Hibiscus	150
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	
Jasmine Lychee	150
Jasmine tea, lychee, lime, lemongrass, jelly bubble	

VIETNAMESE COFFEE

Black coffee	100
Condensed milk coffee	100
Salted coffee	125
Coconut coffee	150
Cold Brew Coffee	100

TEA

Shan Tuyet Green Tea Luc Thien	140
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.	
English Breakfast, Earl Grey, Jasmine, Peppermint, Chamomile	105

BEER

LOCAL DRAFT BEER		
Lager Chu Teu - ABV 4.8% (S) / (L)	85	125
Five Elements - KIM - ABV 4.6% (S) / (L)	125	165
LOCAL CANNED BEER		
Huda - ABV 4.7%	90	
INTERNATIONAL DRAFT BEER		
Carlsberg - ABV 5% (S) / (L)	125	160
1664 Blanc - ABV 5% (S) / (L)	125	160
INTERNATIONAL CANNED BEER		
Budweiser - ABV 5%	125	

SPIRITS

WHISKY	By Glass	By Bottle
Single Malt Scotch Whisky		
Ve De Di Distiller's Choice Single	185	2.200
Malt Whiskey		
The Glenlivet Founder's Reserve	215	3.000
Laphroaig 10 YO	315	4.800
Macallan 12 Double Cask		6.500
Blended Scotch Whisky		
Ballantine's Finest	135	1.650
Chivas Extra 12 YO	150	2.050
Irish Whiskey		
John Jameson	135	1.650
Bourbon & Tennessee		
Jack Daniel's No. 7	135	1.750
Bulleit Bourbon	150	2.250
VODKA		
Skyy Vodka	135	1.650
Absolut Vodka Citron	135	1.650
Grey Goose	195	2.400
GIN		
Lady Trieu Hoi An Spice Road Gin	185	2.650
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.		
Ve De Di Good Gin	185	2.650
Bombay Sapphire	135	1.850
Hendricks	195	3.000
RUM		
Sampan Monsoon 43%	135	1.650
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.		
Ve De Di Right Rhum	150	1.850
Captain Morgan Dark Rhum	135	1.650
BRANDY (COGNAC)		
St Remy VSOP	135	1.650
Tesseron, Lot No.90 XO Ovation, Terroir Assemblage		9.000
TEQUILA		
Omelca Tequila Altos Plata	155	2.000
Tequila 1800 Coconut	195	2.900
MEZCAL		
Mezcal Creyente 40%	250	3.650
Motolobos Espadin 45%	250	3.650

APERITIF	By Glass	By Bottle
D.O.M Benedictine	185	2.200
Campari	150	2.200
Campari Negroni	180	1.850
Aperol Aperitivo	150	2.300
Sambuca Vaccari	150	1.850
Limoncello	150	1.850
Eau de Vie de Poire Williams	180	2.900
Saint Arbogast		
Ricard Pastis de Marseille	135	1.650
DIGESTIF		
Irish Baileys	135	1.650
Drambuie	185	2.200
Kahlua Coffee	135	1.650
Jagermeister	135	1.650
Malibu	135	1.650
Ve De Di Cream de coconut	185	2.200
Ve De Di Cream de cacao	185	2.200
Ve De Di Cold brew coffee liqueur	185	2.200

WINE SELECTION

	By Glass	By Bottle
Montparnasse Vin Mousseux Brut Sparkling, Vin de France	275	1.350
Maison Castel, Gris de Gris, Pinot Gris, IGP d'Oc	275	1.350
Miguel Torres, Las Mulas, Sauvignon Blanc	275	1.350
The accomplice chardonay, Australia	275	1.350
Vigneti Romio - Pinot Grigio - Rubicone, Italy	275	1.350
De Bortoli, The Accomplice, Shiraz, Riverina	275	1.350
Concha Y Toro, Frontera Cabernet Sauvignon, Central Valley	275	1.350
Chateau Clou Du Pin Bordeaux Supérieur	275	1.350