

## SANDWICH &amp; BURGER

**E&S Wagyu Beef Burger** 395

A juicy 100% wagyu beef patty, lettuce, tomato, red onions, cheddar cheese, bacon, fried egg and cocktail sauce

**Hoi An Chicken Burger** 340

Succulent Hoi An farm-raised chicken leg meat, yellow mustard, cabbage salad, tomatoes and sautéed onion served on a soft bun

**Classic Club Sandwich** 320

Triple decker toasted white bread with grilled chicken breast, bacon, tomatoes, eggs, lettuce and thousand island dressing



All sandwiches and burgers are served with thin cut fries.

## PIZZA

**Vegetable** 310

Artichoke, sun-dried tomato, olives, feta and mozzarella cheese

**Pepperoni** 375

Tomato sauce, mozzarella cheese and sliced pepperoni

**Pesto Chicken** 340

Chopped chicken, bell pepper, olives, fennel, mushroom, pesto sauce and mozzarella cheese

**Cu Lao Seafood** 395

Mixed Cu Lao island seafood of scallops, mussels, prawns & calamari with mozzarella cheese

**Korean Bulgogi** 365

Korean inspired beef bulgogi, mushrooms, olives bell pepper and mozzarella cheese



## PASTA

Create your own pasta bowl:

choose your type of pasta - spaghetti, fettuccine or penne, then select your sauce from:

**Creamy mushroom** 290**Mediterranean with sautéed** 340

artichokes, olives, chili, garlic olive oil and pesto

**Cu Lao Island seafood in marinara sauce** 365

## IN ROOM MENU

DAILY TIME: 6:30 AM-22:00 PM

LAST ORDER: 21:45 PM

## APPETIZER &amp; SALAD

**American Chicken Cobb Salad** 265

Tender grilled chicken, blue cheese, crunchy croutons and balsamic dressing

**E&S Caesar Salad** 230

Crispy romaine leaves, crunchy bacon, croutons, shaved parmesan cheese dressed with boiled quail eggs and our secret caesar dressing.

Add our homemade smoked salmon, grilled chicken or grilled prawn VND 80

**Tra Que Organic Garden Salad** 155

Organically grown and locally sourced garden vegetables from Tra Que Village (ask your server for today's ingredients)

## MAIN DISH

**Grilled Chicken Breast Skewers** 210

Hoi An farm-raised chicken breast with bell peppers, onion and peanut sauce (3 pieces)

**US Beef Skewers** 240

Top grade US beef skewers with baby broccoli, onion, zucchini and honey mustard (3 pieces)

**Cu Lao Island Grilled Prawns** 290

Juicy local Cu Lao grilled prawns, served with cucumber salad and passion fruit sauce

**Cua Dai Grilled Calamari** 290

Locally sourced calamari with lemon cilantro, served with garden salad and cilantro dip

**German Sausage** 255

Char-grilled German sausage served with mashed potato, sauerkraut and brown gravy

**BBQ Pork Ribs** 600/750

8-hour slow-cooked tender pork ribs (400g/ 600g) with American-style BBQ sauce served with French fries and mixed salad

**Char-Grilled US Black Angus** 750

Striploin (220g)

**Char-Grilled US Black Angus** 835

T-Bone Steak (350g)

**E&S Char-Grilled US Black Angus** 1.870

Tomahawk (1.2kg) (serves 2 guests)

Choose 2 sides with your steak: Mac & cheese, baked potato with sour cream, French fries, Da Lat vegetables or green salad.



Choose your sauce from: Homemade beef gravy, Phu Quoc peppercorn, Tra Que mushroom, creamy mustard or parmesan & mustard.



## SOUP

**Carrot and Ginger Soup** 155

Roasted Da Lat carrot and ginger, slow cooked in vegetable stock

**Kimchi Soup** 255

Stewed kimchi soup with pork belly, carrot & onion served with steam rice and daikon pickle

# LITTLE MENU FOR KIDS

**Chicken Nuggets**   175  
Crispy fried chicken nuggets and French fries

**Kid's Fried Rice**    130  
Kid's size fried rice with either chicken or seafood

**Stir-fried Crispy Egg Noodles** 175  
Stir-fried crispy egg noodles with vegetables and beef   

**Rice Porridge** 130  
Rice porridge with beef, pork, chicken or vegetables     

**Kid's Margherita Pizza** 165  
Tomato, mozzarella, basil, oregano and tomato sauce  

**Spaghetti & Rissole**   165  
Spaghetti in tomato sauce and pork rissole

**Ham & Cheese Sandwich** 130  
White bread sandwich, ham, cheddar cheese, mayonnaise, mixed salad and French fries    

**Mini Cheese Burger** 175  
Mini burger bun, minced beef patty, egg, lettuce, tomato, cucumber, mayonnaise, cheddar cheese, French fries    

**Mac&Cheese**   165  
Tender macaroni with melted mozzarella, cheddar cheese

**Ben Tre Coconut**  

**Da Lat Strawberry**  

**Phu Quoc Chocolate**  

**Daklak Avocado**  

**Gia Lai Durian**  

**1 SCOOP - 60**  
**2 SCOOPS - 100**

## DIETARY RESTRICTIONS

      
Gluten Egg Milk Vegan Peanut  
      
Beef Pork Chicken Sea food Fish

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# IN ROOM MENU

**DAILY TIME: 6:30 AM-22:00 PM**  
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## VIETNAMESE CUISINE

**Tam Huu Roll**   155  
Tam huu mixed herbs from Tra Que village rolled with prawns, pork belly and Vietnamese dressing

**Vegan Fresh Spring Roll**  130  
Sliced avocado wrapped with lettuce, baby mustard, cucumber, tomatoes, mixed herbs and tahini sauce

**Tra Que Roll**   185  
Fresh bbq pork and prawn rolls with Tra Que herbs

**Hoi An Duck Wraps** 170  
Hoi An duck char siu wraps with spring onions, cucumber, coriander and plum sauce

**Banh Mi Viet Nam**    150  
Vietnamese baguette with pork pâté, aioli, cucumber, bbq pork, pickled vegetables and Tra Que herbs

**Hoi An Chicken Rice**   195  
Farm-raised chicken with rice, served with pickled green papaya, onions and laksa leaves

**Cao Lau Hoi An**   170  
Traditional Hoi An noodles with char siu pork, served with pork dipping sauce, Tra Que herbs, cracker and Hoi An chili sauce

**‘Pho’ Beef, Chicken or Vegetarian**    180  
Traditional Vietnamese noodle soup with fresh herbs, with your choice of vegetarian, beef or chicken with garden greens

**Slow Cooked Pork Belly**  295  
Slow-cooked pork belly in fresh young coconut juice served with steamed rice

**Wok Fried Farm Raised Chicken Breast**  295  
Chicken breast fried in the wok with Vietnamese spices and garden vegetables

**Beef 'Luc Lac'**  310  
Wok-fried Australian beef with black pepper, hoisin sauce, and bell pepper served with French fries

**‘Cu Lao’ Prawn & Tamarind**   330  
Sautéed tiger prawns with spicy tamarind chili sauce served with pandan steamed rice

## DESSERTS

**Classic Crème Brûlée**   120

**Apple Tarte Tatin**    145

**Affogato** 150  
Vanilla ice cream with espresso, chocolate shavings and coconut cracker

**‘Che Bap’ Hoi An**  105  
3 hour slow cooked Hoi An sweet corn with a light corn syrup

**Old Town Soya Pudding**  105  
Soya pudding served with brown sugar and a ginger and pineapple syrup

**Fresh Fruit Platter** 100

VIETNAMESE  
COFFEE

WORLD OF COFFEE

CA PHE DEN (Black coffee)	90
CA PHE SUA (Condensed milk coffee)	100

ITALIAN COFFEE

We use locally sourced coffee beans from Hoi An roastery for our brews. To upgrade to Italian lavazza, add VND 20 per cup. Decafinated coffee is available	
Ristretto/ Espresso	80
Americano / Long Black	90
Double Espresso	90
Espresso Macchiato	120
Cappucino/Latte/ Flat White	120
Mocha	145
Irish Coffee	175

SIGNATURE COFFEE

Iced Taro Taro, condensed milk and Vietnamese coffee	210
Mango Latte Mango smoothie, fresh milk and espresso layer	210
Cocopresso Coconut juice, coconut meat and espresso	210
Orange Americano Fresh green orange juice and espresso	210

COLD BREW  
COFFEE

Iced Coffee	95
Lychee	105
Orange & Lemongrass	105

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COCKTAILS

Mojitos Passion fruit, sugar cane, calamansi or strawberry	250
Martinis Espresso, gin, vodka, apple, passion & vanilla	250
Lychee & Rose Mimosa Vodka, lychee, rose syrup, lime juice, sparkling wine	250
Aperol Spritz Aperol, prosecco, soda water	250
Manhattan Bourbon whiskey, sweet vermouth, angostura bitter	250
Old Fashioned Bourbon, sugar syrup, angostura bitters, orange peel	250
Whisky Sour Jameson, lime, sugar syrup, egg foam	250
French 75 Gin, lime, simple syrup, sparkling wine	250
Bloody Mary Vodka, tomato, lime, tabasco, worcestershire sauce, Hoi An chili, Sa Huynh salt, celery, green olive	250

FRUITY & SWEET

Apple Berry Maple syrup, strawberry puree, apple juice, lime juice	165
Juicy Bliss Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup	165

SMOOTHIE RANGE

Mango Fusion Mango, pineapple, yellow orange, mango puree, honey, yogurt, chia seed.	165
Sweet Strawberry Yogurt, honey, lime, condensed milk, strawberry puree	165
Da Lat Delight Banana, blueberry puree, chia seeds, almond flakes, Da Lat milk, maple syrup	165

## TEA

English Breakfast, Earl Grey,	120
Jasmine, Peppermint,	
Chamomile	

## FRESH JUICE

Mango	125
Coconut	125
Carrot	125
Watermelon	125
Celery	125
Cucumber	125
Lime	125
Pineapple	125
Passion Fruit	125
Orange	165
Strawberry	165
Pomelo	165
Apple	165

## KOMBUCHA

Spirulina	285
Turmeric	285
Ginger Beer	285

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## COLD BUBBLE TEA

Passion Hibiscus	165
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	
Jasmine Lychee	165
Jasmine tea, lychee, lime, lemongrass, jelly bubble	
Mango Lime	165
Peppermint tea, mango puree, lime, maple syrup	

## BEER

## LOCAL DRAFT BEER

Huda- ABV: 4.7% (S)	100
Huda- ABV: 4.7% (L)	130
Five Elements- KIM - ABV: 4.6% (S)	140
Five Elements- KIM - ABV: 4.6% (L)	180

## LOCAL BOTTLE BEER

Rooster Beer Blone- ABV: 5%   IBU: 18	210
Rooster Beer Dark - ABV: 5%   IBU: 24	210
Rooster Beer Pale - ABV: 6%   IBU: 32	210
Rooster Beer IPA-: 5%   IBU: 18	210

## WATER &amp; SOFT DRINK

Alba Mineral Water 450ml (S)	105
Alba Mineral Water 750ml (L)	145
Alba Sparkling Water 450ml   (S)	105
Alba Sparkling Water 750ml   (L)	145
Acqua Panna Still Water 750ml	160
San Pellegrino Sparkling Water 750ml	160
7-Up   Pepsi   Pespi Zero   Ginger Ale	70
Red Bull   Soda   Tonic	

## SPIRITS

### WHISKY

#### SINGLE MALT SCOTCH WHISKY

The Glenlivet Founder's Reserve	220	3.300
Laphroaig 10 years	330	4.800
Macallan 12 Double Cask		7.000

#### BLENDED SCOTCH WHISKY

Ballantine's Finest	110	1.400
Chivas Extra 12 Years Old	130	1.850
The Famous Grouse	110	1.400

#### IRISH WHISKEY

John Jameson	110	1.400
Bushmills 12		3.500

#### BOURBON & TENNESSEE

Jack Daniel's No 7	110	1.550
Bulleit Bourbon	150	2.100

### BRANDY (COGNAC)

St Remy VSOP	100	1.300
Tesseron, Lot No.90 XO Ovation,		9.800
Terroir Assemblage		

### VODKA

Wyborowa	100	1.400
Absolut Vodka Citron	100	1.400
Grey Goose	165	2.400
Sky Vodka	100	1.400

### GIN

Lady Trieu Hoi An Spice Road Gin	200	3.000
A regionally inspired Vietnamese craft gin that captures the essence of Hoi An. With lively citrus notes, aromatic ginger, and a subtle smokiness from black cardamom, this gin creates an exceptional gin and tonic.		
Beefeater London Dry Gin	100	1.400
Bombay Sapphire	100	1.400
Hendricks	200	3.000

### RUM

#### Sampan Rum 43%

A product of Distillery d'Indochine from Hoi An, Sampan Rhum is an exceptional rum with a unique blend of local ingredients, offering rich, aromatic flavors that reflect the spirit of the region.

Havana Club Anejo 3 Anos	100	1.300
Captain Morgan	100	1.300

### TEQUILA

Omelca Tequila Reposado	100	1.400
Omelca Tequila Altos Plata	140	2.100
Tequila 1800 Coconut	220	3.400

### MEZCAL

Mezcal Creyente 40%	275	4.000
Motelobos Espadin 45%	275	4.000

### APERITIF

D.O.M Benedictine	155	2.300
Campari	100	1.400
Campari Negroni	140	2.100
Aperol Aperitivo	120	1.750
Sambuca Vaccari	100	1.400
Limoncello	140	2.100
Eau de Vie de Poire Williams Saint	200	3.200
Arbogast		
Ricard Pastis de Marseille	120	1.650

### DIGESTIF

Irish Baileys	100	1.400
Sherry Tio Pepe	130	2.000
Drambuie	175	2.550
Kahlua Coffee	100	1.400
Jagermeister	100	1.400
Malibu	100	1.400
Averna	220	3.200

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