



# EMBER & SIP

AMERICAN-ASIAN BACKYARD BBQ

Open Hours

08: 00 am to 22:00 pm



BEST VIEWS BY THE RIVER



## SNACKS & BITES

### E&S Caesar Salad 210

Crispy romaine leaves, crunchy bacon, croutons, shaved parmesan dressed with boiled quail eggs and our secret caesar dressing. Add our homemade smoked salmon or grilled chicken or grilled prawns for VND 70

### American Chicken Cobb Salad 240

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

### Tra Que Organic Garden Salad 140

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

### 'Cù Lao' Seabass Fish and Chips 270

Breaded and deep-fried seabass fillet served with potato wedges and tartar sauce

### Sweet Potato Wedges 95

Crispy sweet potato wedges with parmesan cheese

### E&S Fun Fries 120

Our homemade thin-cut French fries, served with your choice of truffle aioli, garlic and paprika aioli, parmesan and lime or Hoi An chili, then select from rock salt, pink Himalayan, or locally sourced Sa Huynh salt.

### Spicy Shrimp Tacos 240

Juicy shrimps flavored with spices and garlic, with cilantro lime slaw and spicy salsa

### Crispy Pork Loin 270

Crispy deep fried Iberico pork loin served with tartar sauce and French fries

### Korean Style Chicken Wings 230

Fried chicken wings dusted with Korean spicy sauce with daikon pickle

### Hoi An Chicken Cartilage 175

Fried chicken cartilage with lime leaves, crispy garlic and herbs

## BARBECUE & GRILL

### Grilled Chicken Breast Skewers 170

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

### US Beef Skewers 190

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

### Vegetarian Skewers 170

Tra Que Village vegetables including zucchinis, broccolis, bell peppers, cherry tomatoes and coconut turmeric tofu (3 pieces)

### German Sausage 230

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

### Cu Lao Island Grilled Prawns 230

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

### Cua Dai Grilled Calamari 260

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

### BBQ Pork Ribs 550/680

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

## STEAKS

### E&S Char-Grilled US Black Angus Tomahawk (1.2kg) (serves 2 guests) 1.700

### Char-Grilled US Black Angus T-Bone Steak (350g) 760

### Char-Grilled US Black Angus Striploin (220g) 680

Choose 2 sides with your steak: Mac and 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 or creamy mustard

## SANDWICH & BURGER

### E&S Wagyu Beef Burger

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

360

### Hoi An Chicken Burger

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

310

### Classic Club Sandwich

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

290

### Moire French Baguette

Our crispy French style baguette filled with smoked ham, goat's cheese, juicy tomato slices, arugula and olive oil

330

All sandwiches and burgers are served with thin cut fries and Tra Que green salad.

## RICE & NOODLES

### Vietnamese Fried Rice

Traditional Vietnamese fried rice with your choice of mixed seafood, chicken, kimchi or pineapple

220

### Stir-Fried Egg Noodles

Egg noodles stir-fried with your choice of mixed seafood, chicken or mushroom & tofu

220

### Kimchi Soup

Stewed kimchi with pork belly, carrot and onion served with steamed rice and daikon pickle

230

## PIZZA & PASTA

### Vegetable

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

280

### Pepperoni

Tomato sauce, mozzarella cheese and sliced pepperoni

340

### Pesto Chicken

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

310

### Cu Lao Seafood

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

360

### Korean Bulgogi

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

330

### Create your own pasta bowl:

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

Creamed mushroom sauce

260

Mediterranean sauce with sautéed artichokes, olives, chili, garlic olive oil and pesto

310

Cu lao island seafood in marinara sauce

330

## CHARCOAL-GRILL SMOKED MEATS

Enjoy a tasty selection of tender meats which have been charcoal grill smoked for 6 hours

Ask your attendant for today's selection.

## DESSERTS

### Classic Crème Brûlée 110

### Apple Tarte Tatin 130

### Affogato

Vanilla ice cream with espresso, chocolate shavings and coconut cracker

135

### 'Che hap' Hoi An

3 hour slow cook Hoi An sweet corn with a light corn syrup

95

### Old Town Soya Pudding

Soya pudding served with brown sugar and a ginger and pineapple syrup

95

### Fresh Fruit Platter 90

## ICE CREAM

### Ben Tre Coconut

120

### Daklak Avocado

120

### Da Lat Strawberry

120

### Gia Lai Durian

120

### Phu Quoc Chocolate

120

1 Scoop - 55

2 Scoops - 100

Happy Hours

BUY 1 GET 1

3-5 PM

Enjoy selected cocktails, wines, and beers

### DIETARY RESTRICTIONS



All prices are in thousands of Vietnam Dong (VND) and inclusive of a 5% service charge & applicable government VAT.



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## SIGNATURE COCKTAILS

<b>Amber Maize</b>	<b>240</b>
Butter washed rum, lime, corn saccharum	
<b>Violet Spritz</b>	<b>240</b>
Chardonnay, cream de violette, butterfly pea batching, lychee syrup, soda water	
<b>E&amp;S Passion</b>	<b>240</b>
Vodka, campari, passion fruit, maraschino, pineapple juice	
<b>Moire Negroni</b>	<b>240</b>
Rum, sweet vermouth, aperol. Edible flower and burned orange peel	
<b>Moire Martinez</b>	<b>240</b>
Gin, sweet vermouth, maraschino, angostura bitter Pink pomelo or calamansi	

## COCKTAILS

<b>Margaritas</b>	<b>230</b>
Your choice of salted rim: Charcoal, Himalayan, chili, Vietnamese sour plum	
Your choice of flavor: Original, dracontomelon, star gooseberry, kumquat	
<b>Mojitos</b>	<b>230</b>
Passion fruit, sugar cane, calamansi or strawberry	
<b>Martinis</b>	<b>230</b>
Espresso, gin, vodka, apple, passion & vanilla	
<b>Classic Mango Daiquiri</b>	<b>230</b>
Rum, triple sec, fresh mango, lime juice, agave syrup	
<b>Lychee &amp; Rose Mimosa</b>	<b>230</b>
Vodka, lychee, rose syrup, lime juice, sparkling wine	
<b>Aperol Spritz</b>	<b>230</b>
Aperol, Prosecco, Soda water	
<b>Manhattan</b>	<b>230</b>
Bourbon whiskey, sweet vermouth, angostura bitter	
<b>Hoi An Holiday</b>	<b>230</b>
Vodka, lemongrass, flower mix, passion	
<b>Old Fashioned</b>	<b>230</b>
Bourbon, sugar syrup, angostura bitters, orange peel	
<b>Whisky Sour</b>	<b>230</b>
Jameson, lime, sugar syrup, egg foam	
<b>Pineapple Mint Julep</b>	<b>230</b>
Bourbon whiskey, lemon, pineapple, mint leaf, cinamon syrup	
<b>French 75</b>	<b>230</b>
Gin, lime, simple syrup, sparkling wine	
<b>Bloody Mary</b>	<b>230</b>
Vodka, tomato, lime, tabasco, worcestershire sauce, Hoi An chili, Sa Huynh salt, celery, green olive	

## WORLD OF COFFEE VIETNAMESE COFFEE

<b>Ca Phe Den (Black coffee)</b>	<b>80</b>
<b>Ca Phe Sua (Condensed milk coffee)</b>	<b>90</b>
<b>Ca Phe Muoi (Salted coffee)</b>	<b>120</b>
<b>Ca Phe Dua (Coconut coffee)</b>	<b>120</b>

## ITALIAN COFFEE

We use locally sourced coffee beans from Hôl An Roastery for our brews.  
To upgrade to Italian Lavazza, add 20,000 VND per cup.  
Decafinated coffee is available

<b>Ristretto/ Espresso</b>	<b>70</b>
<b>Americano / Long Black</b>	<b>80</b>
<b>Double Espresso</b>	<b>80</b>
<b>Espresso Macchiato</b>	<b>110</b>
<b>Cappucino/Latte/ Flat White</b>	<b>110</b>
<b>Mocha</b>	<b>130</b>
<b>Irish Coffee</b>	<b>160</b>

## SIGNATURE COFFEE

<b>Iced Taro</b>	<b>190</b>
Taro, condensed milk and Vietnamese coffee	
<b>Mango Latte</b>	<b>190</b>
Mango puree, fresh milk and espresso layer	
<b>Coffee Cloud</b>	<b>190</b>
Your choice of americano, cappuccino, latte, served with cotton candy cloud	
<b>Cocopresso</b>	<b>190</b>
Coconut juice, coconut meat and espresso	
<b>Orange Americano</b>	<b>190</b>
Fresh green orange juice and espresso	
<b>Tango Trio</b>	<b>280</b>
An intriguing trio of signature flavours which brings the tastes of taro, mango and orange to a harmonious blend.	

## COLD BREW COFFEE

<b>Iced Coffee</b>	<b>85</b>
<b>Lychee</b>	<b>95</b>
<b>Orange &amp; Lemongrass</b>	<b>95</b>

## TEA

<b>Shan Tuyet Green Tea Luc Thien</b>	<b>150</b>
<b>Lotus Tea</b>	<b>130</b>
<b>Oolong Tea An Quang</b>	<b>130</b>
<b>English Breakfast, Earl Grey,</b>	<b>110</b>
<b>Jasmine, Peppermint, Chamomile</b>	

## SOJU

<b>Jinro Soju Green Grape</b>	<b>320</b>
<b>Jinro Soju Chamisul Fresh</b>	<b>320</b>
<b>Jinro Soju Plum</b>	<b>320</b>

## KOMBUCHA

<b>Spirulina Kombucha</b>	<b>260</b>
<b>Turmeric Kombucha</b>	<b>260</b>
<b>GingerBeet Kombucha</b>	<b>260</b>

## SMOOTHIE RANGE

<b>Mango Fusion</b>	<b>150</b>
Mango, pineapple, yellow orange, mango puree, honey, yogurt, chia seed.	
<b>Sweet Strawberry</b>	<b>150</b>
Yogurt, honey, lime, condensed milk, strawberry puree	
<b>Da Lat Delight</b>	<b>150</b>
Banana, blueberry puree, chia seeds, almond flakes, Da Lat milk, maple syrup	

## COLD BUBBLE TEA

<b>Passion Hibiscus</b>	<b>150</b>
Oolong tea, hibiscus, passion fruit juice, honey, jelly bubble	
<b>Jasmine Lychee</b>	<b>150</b>
Jasmine tea, lychee, lime, lemongrass, jelly bubble	
<b>Mango Lime</b>	<b>150</b>
Peppermint tea, mango puree, lime, maple syrup	

## FRUITY AND SWEET

<b>Apple Berry</b>	<b>150</b>
Maple syrup, strawberry puree, apple juice, lime juice	
<b>Juicy Bliss</b>	<b>150</b>
Cranberry juice, orange juice, lime juice, grenadine syrup, mojito mint syrup	

## FRESH JUICE

<b>Mango</b>	<b>115</b>
<b>Coconut</b>	<b>115</b>
<b>Carrot</b>	<b>115</b>
<b>Watermelon</b>	<b>115</b>
<b>Celery</b>	<b>115</b>
<b>Cucumber</b>	<b>115</b>
<b>Lime</b>	<b>115</b>
<b>Pineapple</b>	<b>115</b>
<b>Passion Fruit</b>	<b>115</b>
<b>Orange</b>	<b>150</b>
<b>Strawberry</b>	<b>150</b>
<b>Pomelo</b>	<b>150</b>
<b>Apple</b>	<b>150</b>

## WATER AND SOFT DRINK

<b>Alba Mineral Water 450ml (S)</b>	<b>95</b>
<b>Alba Mineral Water 750ml (L)</b>	<b>130</b>
<b>Alba Sparkling Water 450ml   (L)</b>	<b>95</b>
<b>Alba Sparkling Water 750ml   (L)</b>	<b>130</b>
<b>Acqua Panna Still Water 750ml</b>	<b>145</b>
<b>San Pellegrino Sparkling Water 750ml</b>	<b>145</b>
<b>7-Up  Pepsi  Pespi Zero  Ginger Ale/</b>	<b>65</b>
<b>Red Bull  Soda  Tonic</b>	

## SPIRITS

<b>WHISKY</b>	<b>By GlS</b>	<b>By Btl</b>
<b>Single Malt Scotch Whisky</b>		
<b>The Glenlivet Founder's Reserve</b>	<b>200</b>	<b>3.000</b>
<b>Laphroaig 10 years</b>	<b>300</b>	<b>4.400</b>
<b>Macallan 12 Double Cask</b>		<b>6500</b>
<b>Blended Scotch Whisky</b>		
<b>Ballantine's Finest</b>	<b>100</b>	<b>1.300</b>
<b>Chivas Extra 12 Years Old</b>	<b>120</b>	<b>1.700</b>
<b>The Famous Grouse</b>	<b>100</b>	<b>1.300</b>
<b>Irish Whiskey</b>		
<b>John Jameson</b>	<b>100</b>	<b>1.300</b>
<b>Bushmills 12</b>		<b>3200</b>
<b>Bourbon &amp; Tennessee</b>		
<b>Jack Daniel's No 7</b>	<b>100</b>	<b>1.400</b>
<b>Bulleit Bourbon</b>	<b>140</b>	<b>1.900</b>
<b>VODKA</b>		
<b>Wyborowa</b>	<b>90</b>	<b>1300</b>
<b>Absolut Vodka Citron</b>	<b>90</b>	<b>1300</b>
<b>Grey Goose</b>	<b>150</b>	<b>2200</b>
<b>Skyy Vodka</b>	<b>90</b>	<b>1300</b>
<b>GIN</b>		
<b>Lady Trieu Hoi An Spice Road Gin</b>	<b>180</b>	<b>2700</b>
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..		
<b>Beefeater London Dry Gin</b>	<b>90</b>	<b>1300</b>
<b>Bombay Sapphire</b>	<b>90</b>	<b>1300</b>
<b>Hendricks</b>	<b>180</b>	<b>2700</b>
<b>RUM</b>		
<b>Sampa Rum 43%</b>	<b>170</b>	<b>2500</b>
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.		
<b>Havana Club Anejo 3 Anos</b>	<b>90</b>	<b>1200</b>
<b>Captain Morgan</b>	<b>90</b>	<b>1200</b>

<b>BRANDY (COGNAC)</b>	<b>By GlS</b>	<b>By Btl</b>
<b>St Remy VSOP</b>	<b>90</b>	<b>1200</b>
<b>Tesseron, Lot No.90 XO Ovation,</b>		<b>8900</b>
<b>Terroir Assemblage</b>		
<b>TEQUILA</b>		
<b>Omelca Tequila Reposado</b>	<b>90</b>	<b>1300</b>
<b>Omelca Tequila Altos Plata</b>	<b>130</b>	<b>1900</b>
<b>Tequila 1800 Coconut</b>	<b>200</b>	<b>3100</b>
<b>MEZCAL</b>		
<b>Mezcal Creyente 40%</b>	<b>250</b>	<b>3700</b>
<b>Motelobos Espadin 45%</b>	<b>250</b>	<b>3700</b>
<b>APERITIF</b>		
<b>D.O.M Benedictine</b>	<b>140</b>	<b>2100</b>
<b>Campari</b>	<b>90</b>	<b>1300</b>
<b>Campari Negroni</b>	<b>130</b>	<b>1500</b>
<b>Aperol Aperitivo</b>	<b>110</b>	<b>1600</b>
<b>Sambuca Vaccari</b>	<b>90</b>	<b>1300</b>
<b>Limoncello</b>	<b>130</b>	<b>1900</b>
<b>Eau de Vie de Poire Williams</b>	<b>180</b>	<b>2900</b>
<b>Saint Arbogast</b>		
<b>Ricard Pastis de Marseille</b>	<b>110</b>	<b>1500</b>
<b>DIGESTIF</b>		
<b>Irish Baileys</b>	<b>90</b>	<b>1300</b>
<b>Sherry Tio Pepe</b>	<b>120</b>	<b>1800</b>
<b>Drambuie</b>	<b>160</b>	<b>2300</b>
<b>Kahlua Coffee</b>	<b>90</b>	<b>1300</b>
<b>Jagermeister</b>	<b>90</b>	<b>1300</b>
<b>Malibu</b>	<b>90</b>	<b>1300</b>
<b>Averna</b>	<b>200</b>	<b>3000</b>

## BEER

<b>LOCAL BOTTLE BEER</b>	
<b>Rooster Beer Blone- ABV: 5%  IBU: 18</b>	<b>190</b>
<b>Rooster Beer Dark - ABV: 5%  IBU: 24</b>	<b>190</b>
<b>Rooster Beer Pale - ABV: 6%  IBU: 32</b>	<b>190</b>
<b>Rooster Beer IPA- : 5%  IBU: 18</b>	<b>190</b>
<b>INTERNATIONAL BEER</b>	
<b>Busweiser Beer- ABV: 5%</b>	<b>120</b>

## LOCAL DRAFT BEER

<b>Lager Chu Teu - ABV 4.8% (S)</b>	<b>90</b>
<b>Lager Chu Teu - ABV 4.8% (L)</b>	<b>120</b>
<b>Five Elements- KIM - ABV: 4.6% (S)</b>	<b>130</b>
<b>Five Elements- KIM - ABV: 4.6% (L)</b>	<b>165</b>
<b>Heart Of Darkness Dream Alone</b>	<b>150</b>
<b>Pale Ale - ABV: 5.7%   IBU: 37 (S)</b>	
<b>Heart Of Darkness Dream Alone</b>	<b>205</b>
<b>Pale Ale - ABV: 5.7%   IBU: 37 (L)</b>	
<b>Heart Of Darkness Kurtz's</b>	<b>150</b>
<b>Insane IPA- ABV: 7.1%   IBU: 102 (S)</b>	
<b>Heart Of Darkness Kurtz's</b>	<b>205</b>
<b>Insane IPA - ABV: 7.1%   IBU: 102 (L)</b>	

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