



# 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 260

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)

### Korean Steak Tartare 380

Marinated fresh beef with Korean soy sauce, sesame oil, and honey, served with pear and egg yolk

### 'Cù Lao' Seabass Fish and Chips 280

Breaded and deep-fried sea bass served with potato wedges and tartar sauce

### E&S Thin Cut Golden Fries 120

Our home made thin cut French fries with your choice of 4 sauces (truffle aioli, garlic & paprika aioli, parmesan & lime or Hoi An chili) and 3 choices of salt (rock salt, pink Himalayan or locally sourced Sa Huynh)

### Sweet & spicy bulgogi nachos 280

Slow-cooked minced beef in a sweet and spicy Korean-style sauce, layered over crispy nachos, topped with melted mozzarella cheese. Served with guacamole, tomato salsa, and sour cream

### Crispy Pork Chop 270

Crispy deep fried Iberico pork chop, served with white cabbage, tartar sauce and French fries

### Korean Chicken Wings 235

Fried chicken wings dusted with Korean spicy sauce with daikon pickle

## BARBECUE & GRILL

### Grilled Chicken Breast Skewers 195

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

### US Beef Skewers 225

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)

### Cu Lao Island Grilled Prawns 235

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

### Cua Dai Grilled Calamari 275

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

### BBQ Pork Ribs 650/750

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) 2.050

### Char-Grilled US Black Angus T-Bone Steak (350g) 840

### Char-Grilled US Black Angus Striploin (220g) 730

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, creamy mustard or parmesan & mustard sauce.

## 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

### Korean Pulled Pork Burger

Slow-cooked pork shoulder with Korean sweet and spicy patties, served with lettuce, white onion, kimchi, sweet chili sauce, and cheddar cheese

### Hoi An Chicken Parmigiana

Crispy, breadcrumb-coated Hoi An chicken, topped with tomato sauce and melted mozzarella cheese, served with fresh lettuce and onions

### Classic Club Sandwich

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

### Cu Lao Lobster Roll

Bread roll with steamed lobster medallion mixed with aioli & paprika celery, onion, lime juice & chives

All sandwiches and burgers are served with thin cut fries

## PIZZA & PASTA

### Vegetable

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

### Pepperoni

Tomato sauce, mozzarella cheese and sliced pepperoni

### Pesto Chicken

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

### Cu Lao Seafood

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

### Korean Bulgogi

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

### Create your own pasta bowl:

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

Alla olio style with Hoi An chili sauce

Sundried tomato & pesto sauce

Cu Lao Island seafood in marinara sauce

Tender bolognese

## 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 125

### Apple Tarte Tatin 145

### Affogato

Vanilla ice cream with espresso, chocolate shavings and coconut cracker

### 'Che bap' Hoi An

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

### Old Town Soya Pudding 95

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

### Fresh Fruit Platter 95

## ICE CREAM

### Ben Tre Coconut

### Daklak Avocado

### Da Lat Strawberry

### Gia Lai Durian

### Phu Quoc Chocolate

1 Scoop - 55

2 Scoops - 100

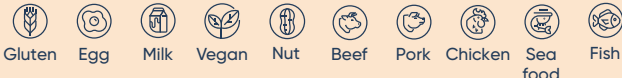
Happy Hour:

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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AMERICAN-ASIAN BACKYARD BBQ

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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>130</b>	<b>1.300</b>
<b>Chivas Extra 12 Years Old</b>	<b>150</b>	<b>1.700</b>
<b>The Famous Grouse</b>	<b>130</b>	<b>1.300</b>
<b>Irish Whiskey</b>		
<b>John Jameson</b>	<b>130</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>130</b>	<b>1.400</b>
<b>Bulleit Bourbon</b>	<b>150</b>	<b>1.900</b>
<b>VODKA</b>		
<b>Wyborowa</b>	<b>130</b>	<b>1300</b>
<b>Absolut Vodka Citron</b>	<b>130</b>	<b>1300</b>
<b>Grey Goose</b>	<b>150</b>	<b>2200</b>
<b>Skyy Vodka</b>	<b>130</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>Beekeeper London Dry Gin</b>	<b>130</b>	<b>1300</b>
<b>Bombay Sapphire</b>	<b>130</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, Sampa 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>130</b>	<b>1200</b>
<b>Captain Morgan</b>	<b>130</b>	<b>1200</b>

<b>BRANDY (COGNAC)</b>	<b>By Gls</b>	<b>By Btl</b>
<b>St Remy VSOP</b>	<b>130</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>130</b>	<b>1300</b>
<b>Omelca Tequila Altos Plata</b>	<b>150</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>Motolobos 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>130</b>	<b>1300</b>
<b>Campari Negroni</b>	<b>150</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>130</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>130</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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