

- DRINKS -

SOFT DRINKS - FRESH JUICES - BEERS

Soft drinks Nước ngọt <i>Coke, Pepsi, Fanta/Mirinda, 7Up, Sprite</i>	20,000vnd / \$1.0
La Vie Mineral Water Nước La Vie	20,000vnd / \$1.0
Vietnamese tea Trà Việt Nam <i>Hot (Nóng) / Cold (Lạnh) Vietnamese tea</i>	20,000vnd / \$1.0
Fresh coconut juice Nước dừa <i>Fresh young coconut juice from our very own garden</i>	35,000vnd / \$1.8
Continental Tea Trà <i>Camomile, Earl grey, English breakfast</i>	40,000vnd / \$1.9
Vietnamese ice-coffee Cà phê Sữa Đá <i>Vietnamese ice-coffee with condensed milk</i>	40,000vnd / \$1.9
Fresh juices Nước trái cây tươi <i>Fresh fruit juices: passionfruit, pineapple, watermelon, orange</i>	60,000vnd / \$2.9
Smoothies (banana/mango/pineapple) Sinh tố trái cây <i>Fresh fruit blended with fresh milk and ice (chuối, xoài, thơm)</i>	70,000vnd / \$3.5

BEERS

Beer 333 / Saigon Green / Saigon Red	25,000vnd / \$1.3
Tiger	30,000vnd / \$1.5
Heineken	40,000vnd / \$1.9

- DRINKS -

COCKTAILS

Gin & Tonic <i>Gin mixed with tonic water served chilled with ice.</i>	80,000vnd / \$3.9
Scotch & Coke <i>Scotch Whiskey mixed with Coke Cola served chilled with ice.</i>	80,000vnd / \$3.9
Vodka Orange <i>Vodka mixed with freshly squeezed orange juice served chilled with ice.</i>	100,000vnd / \$4.9
Mojitos <i>Muddled mint, club soda and sugar topped with Cuban white rum, freshly squeezed lime juice and ice</i>	110,000vnd / \$5.5
Pina Colada <i>Fresh pineapple juice, white rum, coconut cream, sugar syrup blended with ice</i>	110,000vnd / \$5.5
Daiquiri – Watermelon / Pineapple / Orange <i>Fresh juice (watermelon, pineapple or orange), white rum, lime juice, sugar syrup blended with ice</i>	110,000vnd / \$5.5
Margarita Classic <i>Tequila and Cointreau liqueur shaken with freshly squeezed lime served chilled with salt on glass rim (optional)</i>	110,000vnd / \$5.5
Peppercorn Margarita <i>Tequila and Cointreau liqueur shaken with freshly squeezed orange juice served chilled with salt on glass rim (optional)</i>	110,000vnd / \$5.5

- There is a **separate wine menu**, please ask our staff -

- ENTRÉE / LIGHT DISHES -

Fresh summer rolls Gỏi cuốn tôm <i>Fresh rice paper rolls with shrimps, rice vermicelli, lettuce & mint served with peanut dipping sauce</i>	110,000vnd / \$5.5
Spring rolls Chả giò <i>Deep-fried crispy rolls wrapped with chicken mince, noodles, carrots and taro served with famous Phu Quoc fish sauce</i>	110,000vnd / \$5.5
Rice cakes with shredded shrimps Bánh bèo tôm chấy <i>A Hue specialty dish with steamed rice flour and shredded shrimps; served with famous Phu Quoc fish sauce</i>	110,000vnd / \$5.5
Stuffed chicken wings Cánh gà nhồi thịt <i>Chicken wings stuffed with chicken minced and vegetables; served with chilli sauce</i>	110,000vnd / \$5.5
Lotus stems salad with shrimps Gỏi ngót sen tôm <i>Lotus stems tossed in marinated shrimps with mint, sesame seeds, fresh herbs served with Phu Quoc fish sauce</i>	120,000vnd / \$5.8
Squid with garlic, pepper & chilli Mực chiên tỏi & ớt <i>Crispy fried squid with garlic, pepper and chilli; served with lime wedges</i>	150,000vnd / \$7.2
Coconut shrimps with lime & chilli aioli Tôm lăn dừa <i>Crispy crumbed shrimps with coconut flake; served with lime and chilli aioli</i>	160,000vnd / \$7.7

- Please note we have a Vegetarian menu available upon request -

- MAINS -
VIETNAMESE DISHES

SEAFOOD

Seafood fried-rice Cơm chiên hải sản <i>Fried rice with fresh seasonal seafood (shrimps, squid & scallops)</i>	<i>150,000vnd / \$7.2</i>
Crispy Vietnamese pancake Bánh xèo <i>Rice-flour pancake with minced chicken, shrimps, mung bean & bean sprouts; salad greens and Phu Quoc fish sauce</i>	<i>160,000vnd / \$7.7</i>
Grilled scallops in shell with shallot dressing Điệp nướng <i>Char-grilled fresh locally caught scallops in shell with shallot dressing</i>	<i>160,000vnd / \$7.7</i>
Char-grilled squid with mixed leaf salad Salad mực nướng <i>Char-grilled fresh locally caught squid with mixed leaf salad</i>	<i>160,000vnd / \$7.7</i>
Grilled local fish with tomato relish Cá Bóp với cà chua <i>Grilled fresh local fish in tomato relish with fresh Vietnamese basil served with steam rice</i>	<i>190,000vnd / \$9.2</i>
Caramelised fish clay-pot Cá kho tộ <i>Vietnamese caramelised fresh local sea fish (cá Bóp) cooked in clay-pot</i>	<i>190,000vnd / \$9.2</i>
Shrimps in tamarind sauce Tôm rim me <i>Stir-fried shrimps in aromatic tamarind sauce with bell peppers and onions</i>	<i>220,000vnd / \$10.5</i>

CHICKEN & BEEF

Vietnamese Bánh Mì with grilled chicken Bánh mì <i>Vietnamese crusty baguette with grilled chicken, mayonnaise and salad</i>	<i>140,000vnd / \$6.8</i>
Chicken vermicelli Bún gà nướng <i>Grilled chicken served with rice vermicelli, salad green, mint, basil, crushed peanuts, shallots relish and Phu Quoc fish sauce</i>	<i>170,000vnd / \$8.2</i>
Char-grilled chicken chop Gà nướng với cơm đỏ <i>Chicken chop char-grilled served with tomato rice, cucumber, fresh tomato and Phu Quoc fish sauce</i>	<i>180,000vnd / \$8.7</i>
Chicken with lemongrass & chilli Gà xào xả ớt <i>Stir-fried chicken fillets with lemongrass and chilli, bell peppers, onions</i>	<i>180,000vnd / \$8.7</i>
Chilli beef Bò satế <i>Wok-fried sliced Australian prime beef with home-made spicy chilli sauce, garlic, cracked Phu Quoc black pepper and lime</i>	<i>220,000vnd / \$10.5</i>
Shaken beef with tomato rice Bò lúc lắc với cơm đỏ <i>Tender pieces of Australian prime beef cubes stir-fried with garlic, sesame oil Phu Quoc black pepper and soya sauce; served with tomato rice and lime wedges</i>	<i>240,000vnd / \$11.5</i>

VEGETABLES

Leafy greens stir fry with garlic Rau xanh xào tỏi <i>Stir-fried seasonal greens with garlic</i>	<i>100,000vnd / \$4.9</i>
Vegetable fried-rice Cơm chiên chay <i>Fried rice with fresh seasonal vegetables (tofu, eggs, carrots, bell peppers)</i>	<i>110,000vnd / \$5.5</i>
Stir-fried tofu & with vegetable Đậu hũ rau cải	<i>120,000vnd / \$5.8</i>

- MAINS - INTERNATIONAL DISHES

Tuna Baguette Bánh mì cá nừ <i>Tuna baguette with mayonnaise, onions, lettuce & tomato</i>	<i>160,000vnd / \$7.7</i>
Spaghetti, aglio, olio e peperoncino Mì Ý với tỏi & ớt <i>Spaghetti pasta cooked with garlic, olive oil and chilli</i>	<i>160,000vnd / \$7.7</i>
Chickpea salad with tomato & green beans Chickpea salad <i>Salad of chickpea, fresh tomato & green beans mixed with olive oil mustard dressing; served with crusty baguette</i>	<i>170,000vnd / \$8.2</i>
Tortilla de patatas Trứng Tay Bang Nha <i>Spanish potato omelette with potato, fresh local eggs, onions; served with garden salad and baguette</i>	<i>170,000vnd / \$8.2</i>
Spaghetti Bolognese Mì Ý với thịt bò <i>Spaghetti pasta cooked with tomato sauce & ground beef; with olive oil & fresh basil</i>	<i>190,000vnd / \$9.2</i>
Penne pasta with shrimp Mì Ý với tôm <i>Penne pasta cooked with rich tomato sauce and fresh shrimps and basil</i>	<i>190,000vnd / \$9.2</i>

SIDES

Garden salad Salad <i>Lettuce, tomatoes, cucumber in olive oil vinaigrette dressing</i>	<i>60,000vnd / \$2.9</i>
French fries Khoai lan chiên <i>French fries</i>	<i>90,000vnd / \$4.4</i>

- DESSERTS -

Vietnamese pudding with coconut cream Chè đậu xanh <i>Traditional Vietnamese dessert with puree mung bean; served chilled</i>	60,000vnd / \$2.9
Seasonal fruit Trái cây <i>Cut plate of seasonal fresh fruit</i>	100,000vnd / \$4.9
Crema Catalana Bánh Catalana <i>Peppercorn's version of the famous Spanish Crema Catalana</i>	120,000vnd / \$5.8
Crepe with mango and cinnamon Crepe với xoài và quế <i>Thin and delicate French crepes served with fresh mango and aromatic cinnamon syrup</i>	120,000vnd / \$5.8
Crepe with mango and NZ ice-cream Crepe với xoài và kem <i>Thin and delicate French crepes served with fresh mango and premium New Zealand vanilla ice-cream</i>	160,000vnd / \$7.7

- Please ask for our daily dessert specials -