

IN ROOM DINING MENU



Moire

NIGNETTE™
COLLECTION

APPETIZER & SALAD

Warm French Goat's

Cheese Salad

Warm goat's cheese, fried in breadcrumbs, set atop garden lettuce, beetroot, tomatoes, crispy bacon, pine nuts, and a Balsamico vinaigrette dressing



Classic Caesar Salad

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 70



Scallops Coquilles

Pan-seared scallops marinated in white wine & mushroom cream sauce, served with fennel, Dak Lak avocado and pomegranate salad



Charcuterie Board

Comté Le Montagnard cheese, Brie, coppa ham, and pistachio ham, served with fresh and dried fruits, pickles, olive tapenade, and a mini baguette



GRANISH

Ratatouille



Creamy Mash Potato



Sautéed Mushrooms



Honey Baby Carrots



DIETARY RESTRICTIONS



Gluten



Egg



Milk



Vegan



Nuts



Beef



Pork



Chicken



Sea food



Fish

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

SEA AND LAND MAIN COURSES

Duck Leg Confit

Slow-cooked duck leg confit served with mashed potatoes, asparagus, baby carrots, and orange sauce

Burgundy Chicken Coq au vin

Stewed whole chicken leg braised in red wine with bacon and mushrooms, served with bread

Steak Frites

Char-grilled U.S. beef tenderloin topped with béarnaise butter, served with French fries, Đà Lạt vegetables, and your choice of mushroom, red wine, or Phú Quốc peppercorn sauce

Classic French Beef Bourguignon

Slow-cooked U.S. beef in Bourguignon sauce, served with creamy mashed potatoes

Moules Marinières

Steamed Cù Lao Island mussels with white wine, onions, herbs, and cream, served with French fries

Marseille Bouillabaisse Soup

Stewed regional seafood in a fragrant fish stock with herbs, served with garlic bread

Mushroom & Carrot lagu

Stewed fresh shiitake mushrooms with baby carrots, Bourguignon-style, served with sourdough bread

WESTERN MAIN COURSES

Hoi An Farm-Raised Chicken Breast

Baked chicken breast, served with mashed potatoes, sautéed garlic asparagus, baby carrots, and a creamy morel mushroom sauce

Pan-Seared Salmon Fillet

Seared salmon fillet, accompanied by sautéed zucchini noodles in passion fruit sauce, topped with an apple, radish, and fennel salad

Iberico Pork Chop

Char-grilled Iberico pork chop served with pumpkin mash, organic baby broccoli, and grilled peach with apple gravy jus

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PIZZA

Vegetable

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



290

Pepperoni

Tomato sauce, mozzarella cheese and sliced pepperoni



365

Pesto Chicken

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



325

Cu Lao Seafood

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



375


Korean Bulgogi

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



365

PASTA

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

240

Sundried tomato & pesto sauce

240

Cu Lao Island seafood in
marinara sauce

345

Tender bolognese

345

VIETNAMESE CUISINE

APPETIZERS & SALAD

'Cua Dai' Calamari & Pomelo salad 240

Grilled calamari with buttermilk, served with pomelo salad, dried sesame, peanuts, mixed herbs, and tamarind sauce

'Cu Lao' Prawn and Green Mango Salad 210

Grilled regional prawns sautéed in French butter, paired with green mango salad and sweet-and-sour fish sauce

Traditional Royal Salad with Fried Tofu 160

A mix of dried mountain vegetables and fried tofu, complemented by fresh herbs from the Tra Que garden, served with soy dip and crushed peanuts

VIETNAMESE MAIN COURSES

Slow-Cooked Pork Belly 310

Tender pork belly braised in fresh young coconut juice, served with steamed rice

Wok-Fried Farm Raised Chicken Breast 270

Chicken breast stir-fried with Vietnamese spices and garden vegetables

Beef 'Luc Lac' 340

Wok-fried Australian beef with black pepper, hoisin sauce, and bell peppers, served with French fries

'Cu Lao' Prawn & Tamarind 370

Sautéed tiger prawns in a spicy tamarind chili sauce, served with pandan-infused steamed rice

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Traditional French   210

Onion Soup
Slow-cooked caramelized onion soup, French style, served with cheese bread

Tomato and Basil   190

Soup
Provençal tomato and basil soup, served with garlic bread

SANDWICH & BURGER

E&S Wagyu Beef Burger     385
A juicy 100% wagyu beef patty, lettuce, tomato, red onions, cheddar cheese, bacon, fried egg and cocktail sauce

Korean Pulled Pork Burger    365
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    325
Crispy, breadcrumb-coated Hoi An chicken, topped with tomato sauce and melted mozzarella cheese, served with fresh lettuce and onions

Classic Club Sandwich     310
Triple decker toasted white bread with grilled chicken breast, bacon, tomato, eggs, lettuce and thousand island dressing

Cu Lao Lobster Roll   415
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.

DESSERTS

Classic Crème Brûlée   125

Apple Tarte Tatin    145

Affogato 135
Vanilla ice cream with espresso, chocolate shavings and coconut cracker





‘Che Bap’ Hoi An  100
3 hour slow cooked 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

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SANDWICH & BURGER	APPETIZERS & SALADE
<div>E&S Wagyu Beef Burger </div> <div>A juicy 100% wagyu beef patty, lettuce, tomato, red onions, cheddar cheese, bacon, fried egg and cocktail sauce</div> <div>385</div>	<div>Vegan Fresh Spring Roll </div> <div>Sliced avocado wrapped with lettuce, baby mustard, cucumber, tomatoes, mixed herbs and tahini sauce</div> <div>135</div>
<div>Classic Club Sandwich </div> <div>Triple decker toasted white bread with grilled chicken breast, bacon, tomatoes, eggs, lettuce and thousand island dressing</div> <div>310</div>	<div>Classic Caesar Salad </div> <div>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 70 </div> <div>260</div>
<div>Cu Lao Lobster Roll </div> <div>Triple-decker roasted white bread layered with grilled chicken breast, bacon, tomato, eggs, lettuce, and Thousand Island dressing</div> <div>415</div>	<div>Tra Que Roll </div> <div>Fresh bbq pork and prawn rolls with Tra Que herbs</div> <div>155</div>
<div>All sandwiches and burgers are served with thin cut fries.</div>	<div>'Cua Dai' Calamari & Pomelo Salad </div> <div>Grilled calamari with buttermilk and pomelo salad with dried sesame, peanut seeds, mixed herbs, and tamarind sauce</div> <div>240</div>
SOUP	<div>Charcuterie Board </div> <div>Comté Le Montagnard cheese, Brie, coppa ham, and pistachio ham, served with fresh and dried fruits, pickles, olive tapenade, and a mini baguette</div> <div>380</div>
<div>Traditional French Onion Soup </div> <div>Slow-cooked caramelized onion soup, French style, served with cheese bread</div> <div>210</div>	VIETNAMESE MAIN COURSES
<div>Tomato and Basil Soup </div> <div>Provençal tomato and basil soup, served with garlic bread</div> <div>190</div>	<div>Slow-Cooked Pork Belly </div> <div>Tender pork belly braised in fresh young coconut juice, served with steamed rice</div> <div>310</div>
PASTA	<div>Wok-Fried Farm Raised Chicken Breast </div> <div>Chicken breast stir-fried with Vietnamese spices and garden vegetables</div> <div>270</div>
<div>Create your own pasta bowl: </div> <div>choose your type of pasta - spaghetti, fettuccine or penne, then select your sauce from:</div>	<div>Beef 'Luc Lac' </div> <div>Wok-fried Australian beef with black pepper, hoisin sauce, and bell peppers, served with French fries</div> <div>340</div>
<div>Alla olio style with Hoi An chili sauce</div> <div>240</div>	<div>'Cu Lao' Prawn & Tamarind </div> <div>Sautéed tiger prawns in a spicy tamarind chili sauce, served with pandan-infused steamed rice</div> <div>370</div>
<div>Sundried tomato & pesto sauce</div> <div>240</div>	SEA AND LAND MAIN COURSES
<div>Cu Lao Island seafood in marinara sauce</div> <div>345</div>	<div>Duck Leg Confit</div> <div>Slow-cooked duck leg confit served with mashed potatoes, asparagus, baby carrots, and orange sauce</div> <div>390</div>
<div>Tender bolognese</div> <div>345</div>	<div>Classic French Beef Bourguignon </div> <div>Slow-cooked U.S. beef in Bourguignon sauce, served with creamy mashed potatoes</div> <div>420</div>
DESSERTS	<div>Moules Marinières </div> <div>Steamed Cù Lao Island mussels with white wine, onions, herbs, and cream, served with French fries</div> <div>360</div>
<div>Classic Crème Brûlée </div> <div>125</div>	
<div>'Che Bap' Hoi An </div> <div>3 hour slow cooked Hoi An sweet corn with a light corn syrup</div> <div>100</div>	
<div>Old Town Soya Pudding </div> <div>Soya pudding served with brown sugar and a ginger and pineapple syrup</div> <div>95</div>	
<div>Fresh Fruit Platter </div> <div>95</div>	

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<div>Fresh Fruit Platter </div> <div>95</div>	

LATE NIGHT MENU

DAILY TIME: 21.45 PM - 6.30 AM

WORLD OF COFFEE

VIETNAMESE 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

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

IN-ROOM BEVERAGE MENU

ALL DAY

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

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

Lager Chu Teu - ABV 4.8% (S)	100
Lager Chu Teu - ABV 4.8% (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 & 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	

IN-ROOM BEVERAGE MENU

ALL DAY

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	140	1.400
Chivas Extra 12 Years Old	160	1.850
The Famous Grouse	140	1.400

IRISH WHISKEY

John Jameson	140	1.400
Bushmills 12		3.500

BOURBON & TENNESSEE

Jack Daniel's No 7	140	1.550
Bulleit Bourbon	160	2.100

BRANDY (COGNAC)

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

VODKA

Wyborowa	140	1.400
Absolut Vodka Citron	140	1.400
Grey Goose	165	2.400
Sky Vodka	140	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	140	1.400
Bombay Sapphire	140	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	140	1.300
Captain Morgan	140	1.300

TEQUILA

Omelca Tequila Reposado	140	1.400
Omelca Tequila Altos Plata	160	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	140	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	140	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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