

WESTERN MENU

APPERTIZER & SALAD



W01

GARDEN GREEN & CRUDITÉS

VND 175,000

Assorted lettuce, shaved vegetable, quinoas and toasted sunflower seed. Served with Balsamic dressing.

CLASSIC CAESAR SALAD

VND 185,000

Romaine lettuce toss with anchovies dressing, chopped boiled egg, crisp bacon, parmesan cheese and garlic bread.

- With grilled chicken breast.
- With grilled shrimp.



W02

VND 225,000

VND 279,000



W03

NICOISE SALAD

VND 265,000

Organic green lettuce, quick seared tuna fillet, green asparagus, poached quail egg, baby potato, cherry tomato, black olive. Served with French mustard dressing.

HALF DOZEN CHICKEN WINGS

VND 230,000

Fried crispy 6 pieces of chicken wings served with ranch dressing.



W04



W05

SMOKED SALMON PLATE

VND 269,000

Sliced of smoked salmon on green zucchini, avocado, dill sour cream, red radish, cherries tomato, olive oil and salad mix.

FROM THE KETTLE

MINISTRONE SOUP

VND 145,000

Stewed white bean with tomato, vegetables, pesto sauce.



WILD MUSHROOM SOUP

VND 175,000

Assorted mushroom with garlic crouton and cream truffle foam.

SANDWICHES

SERVED WITH FRENCH FRIES, ASIAN'S COLESLAW & KETCHUP.

CLUB SANDWICH

VND 265,000

Grilled chicken breast, smoked bacon, fried egg, sliced Cheddar cheese, lettuce, tomato, mayonnaise and white toasted sandwich.



SALMON SANDWICH

VND 315,000

White toasted sandwich fill with fresh salmon mashed, onion and gherkin in dill mayonnaise.

RUSTIC

VND 275,000

Smoked salmon, lemon cream cheese spread, young green leaf, dill and capers with rustic rye bread.



W10



W11

AMERICAN BEEF BURGER

VND 419,000

Grain fed Black Angus beef patty on tomato and lettuce topped with smoked bacon, Cheddar cheese, caramelized onion, fried egg and gherkin.

PASTA

ORGANIC PENNE OR SPAGHETTI

With your choice of sauce:

- Plum tomato
- Mushroom cream
- Classic carbonara
- Braised beef ragout

VND 189,000

VND 215,000

VND 215,000

VND 269,000



W12



W13

SEAFOOD SPAGHETTI

VND 365,000

Shrimp, calamari, cobia fish fillet, mussel, tomato sauce and fresh basil.

PIZZA



MARGHERITA PIZZA

VND 175,000

Plum tomato sauce, mozzarella cheese, fresh tomato, fresh basil and olive oil.

SPICY DIAVOLA PIZZA

VND 245,000

Chorizo sausage, chili, plum tomato sauce, mozzarella cheese, black olive, fresh basil and olive oil.



CHICKEN SUPREME PIZZA

VND 265,000

Pulled chicken, mushroom, mozzarella cheese, plum tomato sauce, artichoke, black olive, fresh basil and olive oil.

NIKKO' S SPECIAL SEAFOOD PIZZA

VND 450,000

Shrimp, cobia fish, calamari, mussel and crab stick with plum tomato sauce, mozzarella cheese, fresh basil and olive oil.



SALMON PIZZA

VND 369,000

Freshly sliced salmon fillet with plum tomato sauce, mozzarella cheese, black shimeji mushroom, green olives, fresh basil and olive oil.

FROM THE GRILL

SERVED WITH POTATO FONDANT, GREEN ASPARAGUS, BABY CARROT AND SLICED RED RADISH.



W19 AUSSIE BEEF STRIPLON
VND 450,000



W20 AUSSIE BEEF TENDERLOIN
VND 585,000



W21 AUSSIE BEEF RIB EYE
VND 485,000



W22 CHICKEN BREAST
VND 265,000



W23 NORWEGIAN SALMON FILLET
VND 535,000

CHOICE OF SAUCE

- Black Pepper Corn
- Mushroom Cream
- Red Wine Sauce
- Hollandaise

SIDE DISHES

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|-----|-----------------------------------|------------|
| W24 | • BUTTER VEGETABLES | VND 89,000 |
| W25 | • MASHED POTATO | VND 89,000 |
| W26 | • SAUTEED MUSHROOM | VND 89,000 |
| W27 | • STIR FRIED BOK CHOY WITH GARLIC | VND 99,000 |
| W28 | • FRENCH FRIES | VND 89,000 |
| W29 | • MINI BAGUETTE AND BUTTER | VND 45,000 |
| W30 | • STEAMED RICE | VND 35,000 |

VIETNAMESE SPECIALITY



V01

VIETNAMESE FRESH AND FRIED SPRING ROLL

VND 245,000

Traditional rice paper wrapped with shrimp, pork belly, fresh noodle and fresh herbs. And fried seafood spring roll.
Served with Vietnamese seasoned fish sauce, carrot and white radish pickle.

POMELO SALAD

VND 245,000

With prawn, squid, dried shrimp, carrot, cucumber, red big chili, Vietnamese mint, coriander and passion fruit sauce.



V02



V03

SEAFOOD SOUP

VND 195,000

Local prawn with squid, flower crabmeat, fresh shitake mushroom, green asparagus, black moss seaweed, coriander and chili oil.

MEKONG DELTA STYLE SWEET & SOUR SOUP

VND 265,000

With Do Son cobia fish, pineapple, bean sprout, tomato, lady's finger, elephant ear plant, chili, fried garlic and local herbs.



V04



V05

HAIPHONG FIELD CRAB NOODLES SOUP

VND 285,000

With special Hai Phong "Banh da", field crab cake, mantis shrimp, prawn, fried fish cake, pork in betel leaf and special "banh da".



VIETNAMESE TRADITIONAL "PHO" "NOODLE SOUP

VND 285,000

Choice of beef or chicken, with rice "Pho" noodle soup, local herbs and condiments.



V06



V07

SALMON FISH NOODLE SOUP

VND 335,000

Norwegian salmon fillet with fresh noodle in fish broth, local herbs and condiments.



ASIAN MENU



VEGETERIAN FRIED NOODLE

VND 165,000

Stir fried yellow noodle with baby bok choy, assorted mushroom, carrot, snow pea, onion, long cabbage and fried bean curd.

SAUTEED NOODLE WITH SHRIMP

VND 275,000

Yellow noodle sauteed with shrimp, baby bok choy, assorted mushroom, carrot, snow pea, onion and long cabbage.



KOREAN BRAISED PORK SET

VND 275,000

Serve with steamed rice, cabbage kimchi, broccoli tofu salad, beef and radish soup.

KIMCHI FRIED RICE

VND 275,000

With shrimp, calamari, ham, green peas, carrot, kimchi, spring onion and egg. Serve with seaweed and tofu soup.





CHICKEN FRIED RICE WITH SALTED FISH

VND 215,000

Fried rice with shredded chicken, salted fish, egg and spring onion. Serve with seaweed and tofu soup.

GLAZED DUCK BREAST

VND 298,000

With fermented bean curd sauce and green peppercorn, roasted sweet potato, lady's finger, sliced red radish and pickle vegetables.



ASIAN STIR-FRIED DUCK

VND 235,000

Stir fried sliced duck with bell peppers, onion, Thai basil and oyster sauce. Served with steam rice.

KOREAN BEEF BULGOGI

VND 289,000

Wok fried marinated US beef in Bulgogi sauce with onion, mushroom. Served with steamed rice.



WOK FRIED SWEET AND SOUR PORK RIBS

VND 245,000

Pork ribs in sweet and sour sauce, pineapple, bell peppers, onion. Served with steamed rice.

THAI GREEN CURRY

VND 265,000

Slow cook chicken with rich coconut Thai green curry with eggplant, Thai basil, red big chili. Served with steamed rice.



JAPANESE STYLE



GYOZA

VND 210,000

Pan fried Japanese dumpling with ground pork mix with cabbage and spring onion filling.

CHICKEN CURRY

VND 295,000

Slow cook chicken in Japanese curry sauce with carrot, potato and onion. Served with steamed rice and pickle cucumber.



TONKATSU

VND 265,000

Japanese style deep-fried crumb pork cutlet. Served with white cabbage salad and sesame dressing.

SALMON SHIOZAKE OR TERIYAKI

VND 235,000

Grilled salmon fillet with salt and grated white radish or teriyaki sauce and steamed bok choy.



Extra Option with:
MISO SOUP AND STEAMED RICE

VND 89,000

SWEET TEMPTATION



S01

VIETNAMESE STYLE PANNA COTTA

VND 178,000

With longan, mango, strawberry and kiwi compote in pandan sweet consommé, sliced toasted almond.

CHOCOLATE CUPCAKE

VND 60,000

Rich flavor of chocolate cupcake, topping with mini raspberry macaron and whipping cream.



S02



S03

COFFEE CHOUX AU CRAQUELIN

VND 89,000

Crispy choux bun with coffee custard cream filling French style.

MINI BLACK FOREST CAKE

VND 89,000

German style chocolate sponge cake with dark cherries filling and whipped cream.



S04



S05

SEASONAL FRESH FRUIT PLATTER

VND 269,000

HOMEMADE ICE-CREAM SELECTION

S06

| | |
|--------------|-------------|
| ONE SCOOP | VND 40,000 |
| TWO SCOOPS | VND 78,000 |
| THREE SCOOPS | VND 118,000 |
| FOUR SCOOPS | VND 155,000 |



CHOCOLATE



VANILLA



STRAWBERRY



MATCHA



BLUEBERRY



RASPBERRY



MANGO



PASSION FRUIT



COCONUT



AVOCADO



TARO

