



XÍCH LÔ

RESTAURANT

MENU

À la Carte

Starters

#1

Canh Chua

Vietnamese fish soup with halibut, galadum, pineapple, tamarind and kayang leaves.

Allergens: Fish

145,-

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#2

## **Traditional Vietnamese Spring Roll and Rice Paper Roll**

Fried spring roll and fresh rice paper roll, both with their distinct flavors  
and accompanying dips with fresh herbs.

*Allergens: Shellfish, peanuts, fish (sauce)*

115,-

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#3

Baked Scallops

Baked scallops with ginger sauce and garlic mayonnaise.

Allergens: Molluscs, fish (sauce), eggs, milk

165,-

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#4

## **Steamed mussels**

Mussels steamed with coconut milk and curry.

*Allergens: Molluscs*

165,-

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#5

Vietnamese salad

Papaya and mango salad with scampi, pork and herbs.

Served with prawn crackers.

Allergens: Fish (sauce), shellfish, peanuts

145,-

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**#6**

**Beef in tamarind sauce**

Shredded beef marinated in tamarind sauce with prawn crackers.

(Cold dish)

*Allergens: Shellfish, fish (sauce)*

145,-

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#7

Salmon tatare

Salmon tatare with fish sauce, garlic and lime vinaigrette.

Topped with herb and onion salad.

Allergens: Fish

165,-

Main Courses

#11

Chicken Satay

Marinated chicken fillet, grilled on skewers.

Served with a warm peanut sauce and sautéed vegetables.

Allergens: Peanuts, fish (sauce), soy (wheat)

260,-

#12

Duck à la Xích Lô

Marinated and sliced duck breast served with button mushrooms,
pak choi and the Chef's ginger sauce.

Allergens: Molluscs, soy (wheat)

315,-

#13

Lamb Carré

Grilled carré of lamb with spicy tamarind sauce.

Allergens: Shellfish, fish (sauce)

325,-

#15

Beef Tenderloin

Grilled beef tenderloin with herbed soy sauce.

Allergens: soy (wheat), butter, molluscs, fish (sauce)

335,-

#16

Venison Fillet

Venison tenderloin with star anise & red wine sauce, along with spicy plum jam.

Served with sweet potato and sugar snap.

Allergens: Soy (wheat)

335,-

#17

Dorade

Fillet of dorade steamed in soy and sesame oil.

Served with ong-choi.

Allergens: Sesame, soy (wheat), fish, butter

295,-

#18

Halibut

Baked halibut with crab purée, pickled onions and steamed broccoli.

Allergens: Fish, shellfish, soy (wheat)

295,-

#19

Baked Seafood Parcel

Halibut, salmon, mussels, prawns and scallops served in a foil parcel. Baked in the oven with fish sauce, galangan, lemongrass, onion and white wine.

Allergens: Fish, molluscs, shellfish, celery

295,-

#20

Spring Chicken

Roasted spring chicken with garlic soy sauce.
Served with sautéed sweet potato and bok-choi.

Allergens: Soy (wheat)

255,-

#22

Vegetarian

Sautéed vegetables, served with pickled lettuce, seaweed salad and pickled royal mushrooms.

Allergens: Sesame, soy (wheat)

195,-

#23

Phở

Vietnamese rice nuddle soup. Served with slices of ox meat and fresh herbs.

Allergens: Hoisin sauce (soy, wheat)

195,-

Dessertes

#31

Sorbet à la Xích Lô

Homemade sorbet served with exotic fruits.

Allergens: Egg, wheat (decoration, removable)

135,-

#32

The Chef's Special

A traditional Vietnamese dessert of banana, sweet potato, peanuts and coconut tapioca beads.

Serve with vanilla ice cream.

Allergens: Milk

135,-

#33

Passion fruit Crème Brûlée

An exotic variety of crème brûlée with passion fruit flavor is served with fresh fruit.

Allergens: Milk, egg

135,-

#34

Chocolate Mousse

Chocolate mousse with ginger cream and pickled comquat with chili.

Allergens: Milk, wheat, egg

135,-

#35

Coconut Mille Feuille

Coconut-vanilla cream with yuzu on top.

Served with mango sorbet.

Allergens: Milk, egg, butter, wheat

135,-

#36

Coffee Crème Caramel

Coffee pudding with caramel sauce, served with fresh fruit.

Allergens: Milk, egg

135,-