

À la Carte

Starters

#1

Canh Chua

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

130,-

#2

Traditional spring roll and fresh rice paper roll

Traditional spring roll and fresh rice paper roll, each with a unique taste.

Served with Vietnamese herbs and two dips.

110,-

#3

Goi Cá

Mango salad, grilled salmon, kayang leaves and crushed peanuts.

140,-

#4

Steamed Mussels

Mussels steamed in white wine and coconut milk, with fresh lemongrass and praeuw leaves.

160,-

#5

Scallops

Scallops with coconut vinaigrette and acidic cucumber salad.

160,-

#6

Five-Spiced Beef

Sliced beef with a fresh dressing of fish sauce, lime, ginger and garlic.

Topped with red onion and coriander.

150,-

Main Courses

#11

Chicken Satay

Skewered pieces of chicken fillet grilled and served with sautéed vegetables, radish and rich peanut sauce.

250,-

#12

Duck Breast à la Xích Lô

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

295,-

#13

Lamb Carré

Grilled carré of lamb with spicy tamarind sauce. Served with sautéed vegetables.

315,-

#14

Lamb Tenderloin

Marinated tenderloin served with mushrooms, Asian broccoli and red wine sauce with a hint of star anise.

315,-

#15

Beef Tenderloin BBQ

Grilled tenderloin with sautéed choy sum, shiitake mushrooms and hoisin based BBQ sauce with orange zest.

325,-

#16

Venison fillet

Venison medallions with tamarind and sweet potato purée.

Served with sautéed choy sum and shiitake mushrooms.

325,-

#17

Baked Seabass

Whole, oven baked seabass in a lemongrass marinade.

Served with garlic chives, home made sweet chili sause and pickled radish.

295,-

#18

Poached Halibut

Fillet of halibut poached in coconut broth served with creamy sauce of coconut with coriander.

285,-

#19

Baked Seafood Parcel

Halibut, salmon, mussels, prawns and scallops served in a foil parcel.

Baked in the oven with fish sauce, galangal, lemongrass and white wine.

295,-

#20

Baked Lobster

Whole lobster baked with ginger mayonnaise, served with sour mango salad.

395,-

#21

Vegetarian

Sautéed asian vegetables served with various types of pickled vegetables.

195,-

Desserts

#31

Sorbet à la Xích Lô

Homemade sorbet served with exotic fruit.

135,-

#32

The Chef's Special

Traditional Vietnamese dessert with banana, sweet potato, peanuts and tapioca pearls in coconut milk.

Served with vanilla ice cream.

135,-

#33

Passion Fruit Crème Brûlée

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

135,-

#34

Coffee Crème Caramel

Coffee pudding with caramel sauce, served with fresh fruit.

135,-

#34

Rice Pudding Brûlée

Rice pudding with mango, served with tropical fruit and homemade raspberry ice tea.

135,-

#35

Exotic Fruit Salad

Tropical fruit salad mixed in an aromatic sauce from vanilla, star anise and passion fruit.

Served with lime sorbet.

135,-

#36

Chocolate Mousse

Chocolate mousse with a ginger cream filled centre, and pickled comquat with chili.

135,-