



# XÍCH LÔ

RESTAURANT

## MENU

**À la Carte**

# Starters

#1

## **Canh Chua**

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

*Allergens: Fish, soy(oil)*

155,-

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#2

## **Traditional spring rolls**

Deep fried spring rolls made by scampi and chicken.

Rolled in rice paper. Gluten free.

*Allergens: Shellfish, fish(sauce)*

125,-

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#3

## **Baked Scallops**

Baked scallop in chili, ginger sauce and garlic mayonnaise.

*Allergens: Molluscs, fish(sauce), egg, milk*

165,-

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#4

## **Beef in tamarind sauce**

Beef marinated in tamarind sauce with prawn crackers (cold dish).

*Allergens: Fish (sauce), shellfish*

165,-

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**#5**

**Vietnamese Salad**

Salad with grilled chicken and coconut-vinaigrette.

*Allergens: Fish(sauce), shellfish, peanut*

155,-

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**#6**

**Pancake**

Open pancake with marinated beef and herbs.

*Allergens: Fish(sauce), shellfish*

165,-

# Main Courses

#11

## **Chicken Satay**

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

*Allergens: Peanuts, fish(sauce), soy(oil)*

265,-

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#12

## **Duck à la Xích Lô**

Marinated and sliced duck breast served with the Chef's special ginger sauce.

- The house signature course! -

*Allergens: Soy sauce, molluscs(oyster sauce)*

325,-

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#13

## **Lamb Carré**

Grilled carré of lamb with spicy tamarind sauce.

*Allergens: Shellfish, fish(sauce)*

335,-

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#15

## **Beef Tenderloin**

Grilled tenderloin with lemon grass.

*Allergens: Soy(wheat), butter, oyster(sauce), fish(sauce)*

345,-

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**#16**

**Venison Fillet**

Venison fillet with star anise & red wine sauce.

*Allergens: Soy(wheat)*

345,-

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**#17**

**Sea Bass**

Fillet of sea bass with mango salsa and garlic-fishsauce.

*Allergens: Fish, soy(wheat)*

315,-

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**#18**

**Halibut**

Fillet of halibut with crab sauce.

*Allergens: Fish, shellfish, soy(wheat)*

315,-

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**#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, shellfish, molluscs, celery*

315,-

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**#22**

**Vegetarian**

Sautéed asian vegetables served with various types of pickled vegetables.

*Allergens: Soy(wheat), sesame*

215,-

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**#23**

**Phở**

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

*Allergens: Hoisin sauce (soy,wheat)*

215,-

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## **Desserts**

**#31**

**Sorbet à la Xích Lô**

Homemade sorbet served with exotic fruits.

*Allergens: Wheat, egg*

145,-

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**#32**

**The Chef's Special**

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

*Allergens: Milk*

145,-

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**#33**

**Passion Fruit Crème Brûlée**

Passion fruit crème brûlée with fresh fruit.

*Allergens: Milk, egg*

145,-