

TRÁNG MIỆNG

SWEET TREATS

BROKEN LIME

Lime vanilla mousse, lemongrass,
lime curd, ginger snap, kaffir lime leaf
- 85 000

BÁNH CAM

Glutinous rice balls, poppy seeds,
candied orange, Marou chocolate
- 85 000

BÁNH FLAN TRÁI DỪA

Flan in young coconut, pandan,
sesame, peanuts, mint
- 85 000

CRÈME BRÛLÉE

Đà Lạt strawberry, mint
- 85 000

COCONUT ICE CREAM

Cassava cake, toasted coconut,
sesame, peanuts
- 85 000

THỨC ĂN

EAT EAT



ĂN CHƠI

SMALL BITES

BÁNH XÈO TACO

Prawns, pork, bean sprouts, mustard greens
– 125 000

BETEL LEAF BEEF

Buffalo flank, thin vermicelli, peanuts, spring onion, peanut sauce
– 125 000

GRILLED CASINO OYSTERS

Nha Trang oysters (4), chorizo, butter, herbs
– 150 000

VIỆT CHICKEN NUGGETS

Crispy chicken thigh, lime caramel sauce, sesame
– 105 000

SALT & PEPPER PRAWNS

Chili, black bean, garlic, sriracha mayo
– 105 000

CRISPY SILKEN TOFU

Togarashi, spring onion oil, lemongrass, sesame soy
– 95 000

NGỒI SỐNG

RAW BAR

FRESH OYSTERS

Nha Trang oysters (4), Hoi An chili sauce, shallot, Phu Quoc pepper – 125 000

CARPACCIO

Buffalo flank, lemongrass, herbs, peanut, lime, quail egg
– 125 000

PRAWN CEVICHE

Yellow mango, cucumber, lime, coriander, ginger
– 125 000

BÁNH PIZZA ĐÀ LẠT

ĐÀ LẠT STYLE PIZZA

PEPPERONI

Đà Lạt Highlands chorizo, tomato sauce, fresh basil, mozzarella, scamorza
– 105 000

ESCARGOT

Ốc snails, garlic, mozzarella, scamorza, fresh herbs, chili oil
– 105 000

MEATBALL

Siu mai pork meatballs, tomato sauce, mozzarella, scamorza, fresh herbs
– 105 000

RAU TRỘN

SALADS

CAO LẦU

Hội An noodle, pork belly, baby mustard greens, bean sprouts, croutons
– 95 000

YOUNG COCONUT CHICKEN

Rau ram, banana flower, cabbage, mint, fried shallot
– 95 000

HNH CHÍNH MÓN

LARGE PLATES

GRILLED PORK CHOP

Cucumber herb salad, lemongrass, spring onion, charred lime
– 350 000

SHAKING BEEF

Local buffalo, tomato, watercress, bell pepper, shallot
– 350 000

WALKING CHICKEN

Grilled free-range chicken, lemongrass, green chili sauce, sticky rice
– 350 000

PRAWN & POMELO

Jicama, red cabbage, pickled carrot
– 95 000

CARAMEL TIGER PRAWNS

Garlic, ginger, onion, Phu Quoc pepper, vermicelli
– 350 000

CHẢ CÁ HÀ NỘI

Tilapia fillet, dill, spring onion, vermicelli, peanuts
– 300 000

MEKONG DELTA ELEPHANT FISH

mango, papaya, ginger, nuoc cham sauce
– 300 000

CUỐN

ROLLS

FOIE GRAS IMPERIAL ROLL

Pork, black truffle, sweet chili lime sauce
– 125 000

CÁ MÈO SUMMER ROLL

Catfish, spring onion, cucumber, pickled carrot, dill mayo
– 125 000

PHỞ ROLL

Buffalo flank, rice pho noodle, bean sprout, pickled carrot, fresh herbs
– 125 000

RAU CẢI XÀO

VEGETABLES

TONKIN JASMINE FLOWERS

Bong thien ly, buffalo flank, onion, garlic, toasted sesame
– 95 000

WOK-FRIED SEASONAL VEGETABLES

Tofu, garlic, crispy shallot
– 85 000

MORNING GLORY

Soy bean sauce, yellow bean, crispy garlic
– 85 000

MÓN CƠM

RICE

CRAB FRIED RICE

Crab, ginger, garlic, egg
– 95 000

TURMERIC RICE

– 20 000

JASMINE RICE

– 20 000

THỰC ĐƠN HÒA TẤU

**TAST-
ING
MENU**



STREET EATS TASTING

*Recommended Drink Pairing:**Spiced phojito or Saigon Bia Hoi***PHỞ ROLL**

Buffalo flank, rice pho noodle, bean sprout, pickled carrot, fresh herbs

BÁNH XÈO TACO

Prawns, pork, bean sprouts, mustard greens

BETEL LEAF BEEF

Buffalo flank, thin vermicelli, peanuts, spring onion, peanut sauce

PEPPERONI PIZZA

Đà Lạt Highlands chorizo, tomato sauce, fresh basil, scamorza

GRILLED LEMONGRASS PORK CHOP

Cucumber herb salad, lemongrass, spring onion, charred lime

MORNING GLORY

Soy bean sauce, yellow bean, crispy garlic

BÁNH CAM

Glutinous rice balls, poppy seeds, candied orange, Marou chocolate

CRÈME BRÛLÉE

Đà Lạt strawberry, mint

– 450 000 per person (*sharing menu for 2 or more*)

ănăn signature dishes

+15% tax and service charge

ANAN SIGNATURE

FRESH OYSTERS

Nha Trang oysters (4), Hoi An chili sauce, shallot, Phu Quoc pepper

FOIE GRAS IMPERIAL ROLL

Pork, black truffle, herbs, sweet chili lime sauce

BÁNH XÈO TACO

Prawns, pork, bean sprouts, mustard greens

*Recommended Drink Pairing:**Greyman, Sparkling Blanc de Blancs Chardonnay***SÀI GÒN SHAKING BEEF**

Local buffalo, tomato, watercress, bell pepper, shallot

WOK-FRIED SEASONAL VEGETABLES

Garlic, crispy shallots

CRAB FRIED RICE

Crab, ginger, garlic, egg

*Recommended Drink Pairing: Coteaux Bourguignons Louis**Jadot, Gamay-Pinot Noir***BÁNH CAM**

Glutinous rice balls, poppy seeds, candied orange, Marou chocolate

BROKEN LIME

Lime vanilla mousse, lemongrass, lime curd, ginger snap, kaffir lime leaf

– 450 000 per person (*sharing menu for 2 or more*)

+15% tax and service charge

ănăn signature dishes

ĐÀ LẠT MULBERRY MOCKTAIL

Mulberry juice, apple vinegar,
egg white, lime
– 95 000

LYCHEE LIME MOCKTAIL

Lychee syrup, lime,
rice wine water
– 95 000

SALTED LIME SODA

Salt, lime, soda
– 50 000

MINT LIME SODA

Fresh mint, lime, soda
– 50 000

SWEET YOUNG COCONUT

Ben Tre Province -
Coconut Kingdom of Vietnam
– 50 000

**ĐÀ LẠT SINGLE
ORIGIN COFFEE**

The Married Beans
– 70 000

COLD BREW COFFEE

W.Bakes
– 80 000

CẦU ĐẤT FARM TEA

Tra Oolong, Tra Xanh
– 70 000

ALBA MINERAL WATER

Still/Sparkling, natural mineral
water from 2000 meters
underground through the rich
mineral soils near Hue in
central Vietnam
– 50 000

THỨC UỐNG

**DRI-
NKS**



VANG TRẮNG**WHITE WINE****TWO OCEANS**

Chardonnay, South Africa
Glass – 100 000
Bottle – 450 000

CHAPOUTIER MARIUS

Terret-Vermentino
Pays d'Oc, France
Glass – 100 000
Bottle – 450 000

BODEGAS ARGENTO

Sauvignon Blanc, Argentina
Bottle – 450 000

MATUA

Sauvignon Blanc,
New Zealand
Bottle – 880 000

WOLFBERGER SIGNATURE

Pinot Blanc, Alsace, France
Bottle – 620 000

DOMAINE CHANSON MÂCON

Chardonnay, Burgundy, France
Bottle – 850 000

VANG ĐỎ**RED WINE****VANG ĐÀ LẠT PREMIUM**

Đà Lạt, Vietnam
Glass – 90 000
Bottle – 400 000

CHAPOUTIER MARIUS

Grenache-Syrah
Pays d'Oc, France
Glass – 100 000
Bottle – 450 000

BODEGAS ARGENTO

Cabernet Sauvignon, Argentina
Bottle – 550 000

**COTEAUX BOURGUIGNONS
LOUIS JADOT**

Gamay-Pinot Noir, France
Bottle – 860 000

CHIANTI PLACIDO

DOCG Primavera Selection,
Sangiovese, Italy
Bottle – 600 000

RUM**RHUM****BELAMI LEGACY EDITION**

Fruity & spicy, premium rum
made in Vietnam
Glass – 140 000
1L Bottle – 2 900 000

**CHÂTEAU DE FESLES
ANJOU OLD VINES**

Chenin Blanc, Loire Valley
Bottle – 850 000

GOATS DO ROAM

Viognier-Grenache Blanc,
South Africa
Bottle – 480 000

TYRRELL'S OLD WINERY

Semillon Sauvignon, Australia
Bottle – 660 000

LAPOSTELLE

Sauvignon Blanc,
Valley del Rapel, Chile
Bottle – 650 000

TRIBU

Viognier, Argentina
Bottle – 485 000

GUNDER « FRITZ'S »

Riesling, Germany
Bottle – 860 000

**PARALLÈLE 45
PAUL JABOULET & FILS**

Côtes du Rhône Rhone Valley
Bottle – 800 000

CHAPELLE DE POTENSAC

Medoc, Bordeaux, France
Bottle – 890 000

LAPOSTOLLE

Merlot, Valley del Ra pel, Chile
Bottle – 650 000

COCK & BULL

Shiraz, Australia
Bottle – 450 000

TRIBU

Malbec, Argentina
Bottle – 480 000

SANTA DIGNA

Cabernet Sauvignon Reserva, Chile
Bottle – 610 000

BELAMI PREMIUM EDITION

Dark chocolate, premium rum
made in Vietnam
Glass – 280 000
1L Bottle – 6 900 000

BIA**BEER****BIA HƠI SÀI GÒN**

Draft – 50 000

BIA HƠI HÀ NỘI

Pitcher (2 Liter) – 200 000

SAIGON SPECIAL

Bottle – 50 000

JASMINE IPA

Pasteur Street Brewery
Draft – 75 000

SPICE ISLAND SAISON

Pasteur Street Brewery
Draft – 75 000

PASSION FRUIT PALE ALE

Pasteur Street Brewery
Draft – 75 000

RƯỢU HỒN HỢP**COCKTAILS****Ổ SIGNATURE**

Dark rum, pandan syrup,
ginger syrup, soy

ĐÀ LẠT SANGRIA

Dark rum, Đà Lạt premium red
wine apple compote, angostura
bitter, lime

MULBERRY CLOVER CLUB

Gin, Đà Lạt mulberry, apple
vinegar, angostura bitters,
egg white, lime

HÀ NỘI '75

Gin infused lemongrass, blood
orange, lime, sparkling

OLD MARKET MAI TAI

Gold rum, malibu, cucumber,
pineapple, lime, sesame oil

VANG HỒNG**ROSÉ WINE****ROUBINE**

Côtes de Provence, France
Bottle – 650 000

**MOULIN DE
GASSAC FIGARO**

Grenache-Shiraz-
Carignan, France
Bottle – 450 000

COCKTAIL UỐNG CHUNG**SHARING COCKTAILS****ĐÀ LẠT SANGRIA**

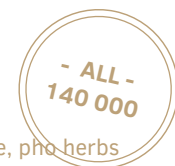
Dark rum, Đà Lạt premium
red wine apple compote,
angostura bitters, lime
Pitcher (750ml) – 550 000

TRÀ ĐÁ

Gin infused Đà Lạt black tea,
honey, lime, soda
Pitcher (750ml) – 550 000

SUGARCANE SUNSET

Dark rum, fresh sugarcane
juice, ginger syrup,
calamansi, bitters
Pitcher (750ml) – 550 000

**PHOJITO**

Gin, sugar, herbs, lime, pho herbs

SÀI GÒN SUNSET

Dark rum, fresh sugarcane juice,
ginger, calamansi, bitters

TRÀ ĐÁ

Gin infused Đà Lạt black tea,
honey, lime, soda

CƠM RƯỢU MARGARITA

Tequila, agave syrup, rice wine,
lychee, lime

COFFEE NEGRONI

Dark rum, dubbonet infused coffee
bean, campari

PASSION MARTINI

Vodka, passion fruit, basil, egg
white, honey

RƯỢU CỐ GÀ**BUBBLES****GREYMAN**

Sparkling Blanc de Blancs
Chardonnay, France
Bottle – 470 000

**AYALA CHAMPAGNE
BRUT MAJEUR**

France
Bottle – 1 990 000

5-7 PM, MONDAY-SATURDAY

HAPPY HOUR



DRINKS

BIA HƠI SÀI GÒN

Draught – 10 000

BIA HƠI HÀ NỘI

Pitcher (2 Liter) – 150 000

TRÀ ĐÁ

Gin infused Cocktail

750ml Pitcher – 300 000

ĐÀ LẠT SANGRIA

Rum infused Cocktail

750ml Pitcher – 300 000

SNACKS

ANAN ADDICTIVE CHIPS

Sriracha mayo – 30 000

VIỆT CHICKEN NUGGETS

Lime caramel sauce – 50 000

SALT & PEPPER PRAWNS

Sriracha mayo – 50 000

CRISPY SILKEN TOFU

Sesame soy – 50 000

MEATBALL PIZZA

Siu mai pork, tomato sauce,
fresh herbs, scamorza – 80 000

*Happy hour is available daily on
rooftop bar and outdoor deck area.*

+15% tax and service charge