



A TASTE OF THE COAST

Hoi An, a place of gathering
A trip to the market makes time slip away
And joy fills the air.

THE GARDENS

*Garden-led plates inspired by coastal farms and seasonal produce.
Light, fresh dishes designed for sharing poolside.*

TO SHARE

Poolside Garden Platter (for two) (V, G)	300,000
Lotus seed hummus · Seasonal Da Lat crudité	
Green herb falafel · Crispy taro · Herb flatbread	

SNACKS

Classic Fries (V)	150,000
Ketchup, garlic aioli	
Sweet Potato Fries (V)	150,000
Mayo, basil aioli	
Crispy Spring Rolls (3 pcs) — Choice of:	
Mushroom, steamed lotus, vermicelli, ginger sauce (VG)	150,000
Minced pork, ear mushrooms, ginger fish sauce (P)	200,000
Fresh Summer Rolls (3 pcs) — Choice of:	
Tofu, green mango, house pickles, peanut sauce (VG, N)	150,000
Shrimp, fresh herbs, rice noodle, peanut sauce (N, SF)	200,000

Allergens: (V) Vegetarian - (G) Gluten - (D) Dairy - (SF) Shellfish - (N) Nuts
All prices are in Vietnamese Dong and exclude government tax and 5% service charge.

STARTERS

Green Garden Gazpacho (VG) Chilled cucumber, green chilli, basil, crispy tofu skin	200,000
Arugula Salad (V, D, N) Pickled grapes, roasted cashews, feta	200,000
Da Lat Burrata (V, D, N) Grilled zucchini, snow peas, mint, macadamia, lime dressing	250,000

MAINS

Namia Fried Rice Seasonal vegetables, egg, Hội An chilli sauce (V)	200,000
Add Kimchi	+30,000
Chicken	+50,000
Prawn (SF)	+70,000
Wood-Fired Vegetable Claypot (VG) Tofu, mushroom, pumpkin, young coconut, steamed rice	250,000
Roasted Cauliflower (V, D, N) Vietnamese macadamia, fresh mint, lemon	250,000

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FROM THE WATERS

Drawn from the waters of Cua Dai Beach and the Cham Islands—daily catch, shellfish, and coastal classics prepared with respect for tide, season, and local fishermen.

TO SHARE

Coastal Seafood Platter (for two) (SF, N)	2,200,000
Oysters with dragon fruit mignonette & smoked chilli sauce	
Tuna ceviche, Jellyfish salad	
Chilled prawns, clams, tamarind cocktail sauce	
Grilled whole lobster, seaweed lemon butter	
Served with arugula salad or rice.	

CATCH OF THE DAY – CHAM ISLANDS

Fresh seafood and seasonal market prices are listed daily on the board.
Limited availability depending on weather and the fishermen's catch.
Served with local arugula salad and your choice of fries or steamed coconut rice.

Seasonal Seafood

Simply grilled, in classic coastal style

WHOLE FISH (FOR TWO)

Good food takes time—please allow at least 30 minutes.

Wood-Fired Whole Fish

Ginger-chilli marinade

Steamed Whole Fish

Lemongrass, brown rice paper, fresh herbs

STARTERS

Sweet & Sour Clam Soup (SF)	200,000
Tomato broth, pineapple, tamarind	
Crispy Soft-Shell Crab (SF, G, N)	250,000
Green mango salad, aged fish sauce	
Line-Caught Tuna Ceviche (N)	250,000
Coconut leche, mango, avocado, peanut, pomelo	
Grilled Calamari Salad (SF, N)	250,000
Lotus root, lemon basil, lime-chilli dressing	

MAINS

Cua Dai Seabass Baked In Banana Leaf	300,000
Lemongrass marinade, sticky rice, seasonal greens	
Namia River Fish Cha Ca (N)	300,000
Turmeric-marinated fish, rice noodles, dill, peanuts	
Pepper-Crusted Tuna Steak & Frites	350,000
Phu Quoc pepper, pineapple salsa, fries	

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FROM THE FIRE

Wood-fired and flame-grilled favorites—crafted in our pizza oven and over open flame, designed for sharing and slow afternoons.

CRAFTED FLATBREAD PIZZAS

Wild Greens & Da Lat Cheese (V, D, G)	350,000
Pumpkin & Smoked Scamorza (V, D, G)	250,000
Pesto, Arugula & Calamari (D, G, SF)	350,000
Tomato & Saucisson Sec (D, G, P)	350,000
Beef & La Lot Leaves (D, G)	350,000

WOOD-FIRED SKEWERS

Sharing Platter (For Two) Six assorted skewers, served with rice paper, herbs, pickles	550,000
Individual Skewers (3 pcs)	
Garlic & Chilli Prawns (SF)	350,000
Ginger & Tomato Chicken	300,000
Honey & Sesame Pork (P)	300,000

POOLSIDE SANDWICHES

Namia Burger (D, G) Grass-fed beef patty, onion jam, aioli, lettuce, tomato, pickle, smoked scamorza Served with fries or house salad. Vegetarian option available.	350,000
Open Tomato Focaccia (V, D, G) Heirloom tomatoes, whipped ricotta, basil, olive oil Served with fries or house salad.	300,000

PASTAS

Wok-Fried Seafood Noodles Seasonal seafood, flat rice noodles, smoked tomato, garlic. Vegetarian option available. (V)	300,000
Lemongrass Vongole (D, G, SF) Spaghetti, clams, garlic, rice wine, parmesan	300,000
Spaghetti Bolognese (D, G) Grass-fed beef ragout, parmesan	350,000

REFRESHING TREATS

*Light, cooling desserts inspired by tropical fruit and seaside sweetness
—made for refreshment after sun, salt, and fire.*

INDIVIDUAL SWEETS

Fruit & Sorbet Duo (select one) 250,000

Grilled watermelon & cider-plum sorbet, berry drizzle (VG)

Crispy mango & passion fruit sorbet, coconut caramel (VG)

Grilled banana & honeycomb ice cream, chocolate sauce (D)

Artisanal Ice Cream 150,000

Freezedom handcrafted gelato & sorbets, by an inspiring Vietnamese couple based in Da Nang per scoop

Gelato: Vietnamese vanilla, chocolate, honeycomb (D)

Sorbet: Young coconut, passion-mango sorbet (VG)

Sauces: Alluvia dark chocolate (D), Da Lat berries (VG)

Citrus Panna Cotta (D) 250,000

Served with mango-passion sorbet

Molten Chocolate Brownie (D, G) 250,000

Served with vanilla ice cream

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FOR THE KIDS

Familiar favorites, simply prepared.

Mini Flatbreads

Tomato & Mozzarella (D, G)	300,000
Tomato & Salami (D, G, P)	350,000
Beef "Bolognese" (D, G)	350,000

Crispy Nuggets (G)

Chicken or fish, fries & salad

250,000

Mini Burger (D, G)

Beef, fries & salad

250,000

Kids Mains

Chicken Skewers (2 pcs), fries & salad	250,000
Favourite Fried Rice (vegetable or chicken)	250,000
Wok Fried Egg Noodles (beef or seafood)	300,000
Spaghetti Bolognese (G, D)	300,000

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PRIVATE FISHERMAN EXPERIENCES

Enjoy relaxed coastal rituals poolside, in the privacy of your villa.



PRIVATE VILLA BARBECUE

A lantern-lit coastal feast, prepared and served in your villa. Fresh seafood, open fire, and slow evenings shaped by the shores.

Choice of:

Seasonal Seafood Feast

A celebration of the daily catch.

Seasonal Selection · Whole fish · Prawns · Lobster · Grilled vegetables

Local Seafood & Sustainable Beef

From sea and pasture.

Seasonal Selection · Fish fillets in banana leaf · Beef steaks · Prawns · Grilled vegetables

Up to 2 guests (set menu): VND 4,500,000

Additional guests: VND 1,800,000 per guest

Combine sustainable beef & fresh lobster:
VND 450,000 surcharge per guest

POOLSIDE COCKTAIL BUTLER

Golden hour, stirred your way. Our bar team brings a curated cocktail experience to your villa—three cocktails of your choice, prepared poolside and served with Vietnamese coastal canapés and an easy sundowner playlist.

Includes:

- Choice of 3 cocktails from our curated menu
- Vietnamese canapés
- One hour of dedicated service

Up to 2 guests: VND 3,000,000

Up to 5 guests: VND 3,500,000

Additional guests: VND 450,000 per guest

BEVERAGE OPTIONS

Included:

- Still Water
- Lemon-Lime Kombucha
- Juice of the day

Free-flow sustainable wine (by the glass) | VND 1,200,000 per guest (1 hour)

Additional beverages available — à la carte

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