

# FOOD MENU

seafood shack

## STARTER

<b>BANH XEO</b>	280
Vietnamese Seafood Pancake	
<b>CRISPY CRAB CLAWS</b> 🍷	360
Vietnamese 'Cang Cua' Leaf, Green Chili Sauce	
<b>FRESH SPRING ROLLS</b>	
Pork & Prawn	240
Vegetarian	120
<b>'HA LONG' BAY SQUID CAKE</b>	280
Pickles, Cucumber Salad, Herbs Dipping Oil	
<b>OYSTER NO. 2 (HALF DOZEN)</b>	680
Fresh or Grilled	
<i>Served with   Vinegar   Lime   Soy Sauce   Crispy Shallot</i>	
<b>PRAWN SUGARCANE</b>	350
Kumquat Fish Sauce, Pickles, 'Tra Que' Herbs	

## SALAD

<b>CURED SARDINES</b> 🍷	180
Vietnamese Herbs, Chili, Fish Sauce	
<b>LOBSTER &amp; POMELO SALAD</b>	410
Mango, Vietnamese Herbs	
<b>PAPAYA SALAD</b> 🌿	120
Fried Cracker, Tofu, Crispy Shallot	
<b>SEAFOOD HEART OF PALM SALAD</b>	260
Prawn & Calamari, Shallot Oil, Herbs	

## SOUP

<b>SWEET &amp; SOUR JUMBO CLAMS</b>	240
Sawtooth Coriander, Tomato, Okra	
<b>VEGETARIAN PHO</b> 🌿	120
Tofu, Straw Mushrooms, Herbs, Pickles	

## GRILLED

<b>'CHAM ISLAND' SQUID</b>	340
Lemongrass Flavor, Ginger Fish Sauce	
<b>CHARRED COD FISH</b>	800
Banana Leaf, Turmeric Sauce	
<b>SCALLOPS</b>	360
Spring Onion, Peanut, Annatto Oil	
<b>TIGER PRAWNS</b>	440
Sate Sauce, Pickles, Vietnamese Herbs	

## CLAYPOT

<b>BABYLONIA SEA SNAILS</b>	330
Salted Egg Yolks, Laksa Leaves, Crispy Garlic	
<b>'CHAM ISLAND' CRAB</b> 🍷	760
Tamarind, Ginger	
<b>COBIA FISH</b>	360
Pork Belly, Coconut, Fish Sauce	
<b>PRAWNS</b>	440
Spring Onion, Green Pepper	

## SEAFOOD PLATTER

<b>GRILLED</b>	2,200
Crab, Giant Clam, Lobster, Oyster, Prawn, Scallop, Squid	
<b>ON ICE</b>	2,200
Crab, Giant Clam, Lobster, Oyster, Prawn, Scallop, Snail	



*Sustainable Locally Sourced Seafood from 'Cham Island'*

## STEAMED

<b>'CHAM ISLAND' LOBSTER</b> 🍷	720
Spring Onion, Lemongrass, Green Chili Sauce	
<b>GROUPER</b>	460
Pineapple, Tomato, Mushrooms, Glass Noodles	
<b>PRAWNS IN COCONUT</b>	460
Red Chili Sauce	
<b>SILVER POMFRET</b>	450
Vegetables, Mixed Herbs, Rice Paper	

## WOK-FRIED

<b>SEAFOOD NOODLE</b>	420
Organic Vegetables, Oyster Sauce	
<b>SEAFOOD FRIED RICE</b>	340
Spring Onion, Crispy Rice	
<b>TIGER PRAWNS</b>	420
Chili Rock Salt, Lime, Pickles	
<b>VEGETARIAN FRIED RICE</b> 🌿	140

## SIDE

<b>GRILLED EGGPLANT</b>	80
Scallion Oil, Sesame & Peanuts, Bird-Eye Chili	
<b>MORNING GLORY</b>	80
Chili, Garlic Chips	
<b>SAUTEED LUFFA</b>	120
Prawn, Basil, Chili	
<b>STEAMED RICE</b>	80

<b>BIRD NEST</b>	120
Lotus & Longan Sweet Soup, Goji Berries	
<b>COCONUT &amp; PANDAN CAKE</b>	100
Pandan Ice-Cream	

## DESSERT

<b>SEASONAL FRUIT</b>	100
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<b>GLUTINOUS RICE BALL</b>	100
Sesame, Ginger Syrup	
<b>TORCHED BANANA</b>	100
Caramel Sauce, Coconut Ice-Cream	

# DRINK MENU

*seafaad shack*

## SIGNATURE COCKTAILS

### CELERYBRATION 220

Absolut Vodka, Homemade Floral Liqueur, Apple, Celery

### PLUM BLOSSOM 200

Sampan White Rum, Tay Bac Plum, Citrus, Aromatic Bitter

### MECHELADA 180

Olmecca Reposado Tequila, Tamarind, Pineapple Jam, Green Tabasco, Local Beer



## WINE SELECTION

### CHAMPAGNE & SPARKLING *glass bottle*

#### CHARLES HEIDSIECK BRUT RÉSERVE 590 2,900

Chardonnay, Pinot Noir - Reims, France

#### CAVALIERI REALI PROSECCO 180 900

Glera - Veneto, Italy

### WHITE

#### MIGUEL TORRES HEMISFERIO 230 1,150

Sauvignon Blanc - Central Valley, Chile

#### TATACHILLA 220 1,200

Chardonnay - South Australia

### ROSÉ

#### RÈMOLE 230 1,100

Sangiovese - Tuscany, Italy

### RED

#### LOUIS LATOUR VALMOISSINE 270 1,350

Pinot Noir - South France

#### LUCARELLI ROSSO 240 1,400

Negramaro - Puglia, Italy

### SWEET WINE & PORT

#### CHATEAU GUIRAUD 550 3,500

##### 1ER GRAND CRU CLASSÉ (375ML)

Sauvignon Blanc, Sémillon - Bordeaux, France

#### OREMUS TOKAJI ASZU 6 PUTTONYOS (500ML) 6,000

Tokaji Blend - Hungary

#### LAMOS PINTO LAGRIMA WHITE PORT 300 2,000

#### QUINTA DO NOVAL VINTAGE PORT 170

## BEER

### DRAUGHT 300ml 500ml

CARLSBERG 110 140

PASTEUR POMELO IPA 130 160

### BOTTLE 330ml

HUDA 90

SAIGON SPECIAL 90

PERONI 90

CORONA 130

SOMERSBY APPLE 100

## 0% PROOF & REFRESHERS

### BIKINI BOTTOM 120

Pink Guava, Lime, Vietnamese Basil, Tonic Water

### LYCHEE JASMINE ICED TEA 120

Jasmine Tea, Lychee, Lime, Sugar

### MANGO & PASSION FRUIT SMOOTHIE 140

Hoa Loc Mango, Passion Fruit, Orange, Fresh Milk

### FRESH SQUEEZED JUICE 120

Orange, Pineapple, Watermelon

### YOUNG COCONUT 130

## SOFT DRINKS & WATER

### COCA-COLA, COKE LIGHT, FANTA, TONIC WATER, SODA WATER, GINGER ALE, RED BULL 80

### STILL WATER

ALBA 450ml | 750ml 80 110

ACQUA PANNA 250ml | 750ml 100 150

### SPARKLING WATER

ALBA 450ml | 750ml 80 110

SAN PELLEGRINO 250ml | 750ml 100 150

## COFFEE & TEA

ESPRESSO 90

AMERICANO 100

CAPPUCCINO | LATTE 110

CA PHE PHIN | CA PHE SUA DA 90

BLACK: English Breakfast, Earl Grey 80

GREEN: Organic Gunpowder, Jasmine 80

CHAMOMILE 80

PEPPERMINT 80

LOTUS 80