

## SALADS & STARTERS

Hue Appetizer <i>Hue Pancake, Duo Fresh Roll, Banana Blossom Salad with Prawn</i>	300.000
Selection of Hue Specialities <i>Bánh Bèo, Bánh Nậm, Bánh Lọc, Bánh Ram Ít &amp; Green Papaya Salad with Dried Beef</i>	300.000
Fresh Spring Rolls <i>Pork, Shrimp, Fresh Herbs, Galangal, Noodle with Sweet &amp; Sour Sauce</i>	240.000
Deep-Fried Spring Rolls with Pork <i>Served with Fresh Herbs, Sweet &amp; Sour Sauce</i>	240.000
Pomelo Salad <i>With Grilled Sun-Dried Squid &amp; Crispy Sesame Crackers</i>	300.000
Green Mango Salad <i>Green Mango with Pan-Fried Prawn on Lemongrass Skewer Marinated with Fresh Vanilla &amp; Sesame Cracker</i>	280.000
Hokkaido Sea Scallop Tartare <i>Sturgeon Caviar, Onion, Cucumber, Bell Pepper, Cashew Nut &amp; Coriander Oil</i>	340.000
Smoked Duck Breast <i>With Banana Flower Blossom Salad &amp; Foie Gras Ice Cream</i>	290.000
Beef Carpaccio <i>Garden Fresh Basil, Parmesan Shaved, Tomato &amp; Olive Salsa</i>	300.000
Home-Made Foie Gras Terrine with Camus Artichoke <i>Lettuce, Crouton, Cherry Vinegar</i>	370.000
Salad Niçoise <i>Seared Tuna, Tomato, Egg, Potato, Black Olives, Onion &amp; Pesto</i>	300.000
Caesar Salad (Chicken/Prawn/Classic) <i>Lettuce, Croutons, Bacon, Caesar Dressing &amp; Parmesan</i>	280.000

## SOUPS

Seafood Consommé with Seafood Dumpling & Vegetables	250.000
Green Asparagus & Crab Meat Soup	200.000
Chicken & Lotus Soup	180.000
Green Pea Soup	160.000
Seafood Bouillabaisse	240.000
French Onion Soup	190.000

## MAIN COURSES

Thyme Semi Smoked Japanese Wagyu Striploin A5 <i>Served with Pear Potato, Organic Vegetables &amp; Yakiniku Sauce</i>	1.100.000
Grilled Australian Wagyu Beef Tournedos <i>Served with Sautéed Asparagus, Carrots, Gratin Dauphinois &amp; Morel Mushroom Sauce</i>	800.000
Pan Fried Veal Rossini <i>Served with Foie Gras, Lyonnaise Potato &amp; Serrano Ham, Celery Purée &amp; Truffle Sauce</i>	950.000
Roasted Lamb Rack with Herb Crusted <i>Served with Chickpeas &amp; Spinach, Cauliflower Purée &amp; Rosemary Sauce</i>	700.000
Oven-Baked Iberico Pork Rack <i>Served with Red Fruit Sticky Rice, Black Garlic, Buttered Zucchini, Fig Confit</i>	700.000
Roasted Pork Belly <i>Served with Sautéed Morning Glory, Steamed Rice &amp; Lemongrass Sauce</i>	360.000
Hue Caramelized Pork & Prawn in Clay Pot <i>Served with Sautéed Broccoli &amp; Steamed Rice</i>	510.000
Roasted Duck Breast <i>Served with Sautéed Thyme Potatoes, Caramelized Mango, Crispy Beetroot &amp; Kumquat Sauce</i>	570.000
Hue Royal Style Braised Duck Leg <i>Braised in Minh Mang Wine with Goji Berries, Star Anise, Carrot Mushroom &amp; Ginseng, Served with Mung Bean Sticky Rice.</i>	510.000
Hue Five-Spices Roasted Chicken with Turmeric Rice <i>Roasted Free-Range Chicken Marinated in Hue Five-Spices &amp; Honey Served with Shitake Mushroom, Turmeric-Scented Rice &amp; Sautéed Bok Choy</i>	370.000

Prices are in VND, subject to applicable VAT rate and 5% service charge

Pan-Seared Tuna Fillet <i>Served with Mashed Purple Potato, Tomato, Green Bean, Caramelized Pineapple, Garlic Foam &amp; Wasabi</i>	570.000
Pan-Fried Seabass <i>Served with Mixed Salad, Cauliflower Texture &amp; Polonaise Sauce</i>	470.000
Poached Turbot & Pan Fried Gambas <i>Fennel Confit, Zucchini Ribbon &amp; Citrus Sauce</i>	550.000
Grilled Salmon <i>Served with Sautéed Vegetables &amp; Beurre Blanc Sauce</i>	610.000
Steamed Yellowtail Kingfish with Black Bean Soy <i>Served with Sautéed Mushroom, Carrot, Onion, Bok Choy &amp; Glass Noodles</i>	600.000
Oven-Baked Lobster <i>Served with Pesto Linguine, Bouquet Salad &amp; Lemon Butter Sauce</i>	1.200.000
Coconut Rice with Stir-Fried Sweet & Sour Prawn <i>Coconut Rice, Prawn, Vegetables &amp; Tamarind Sauce in Whole Coconut</i>	470.000
Prawn Tempura <i>Served with Vegetables Temaki &amp; Soy Dipping Sauce</i>	470.000
Pan-Fried Sea-Scallop <i>Served with Vietnamese Black Rice, Sautéed Spinach &amp; Sea Urchin Sauce</i>	650.000
Bún Bò Huế <i>Traditional Hue Noodle Soup with Rice Noodles, Pork, Beef, Crab &amp; Pork Meatball</i>	230.000
Phở Bò/Gà <i>Traditional Vietnamese Noodle Soup with Chicken or Sliced Beef</i>	230.000
Bún Thịt Bò Nướng <i>Fresh Rice Noodles, Grilled Australian Beef, Fresh Herbs, Pickled Vegetables, Sweet &amp; Sour Fish Sauce</i>	370.000
Sautéed Soba Noodles with Seafood <i>Prawn, Scallop, Mussel, Fish, Octopus, Edame Bean, Tomato Cabbage, Peanut, Seaweed &amp; Sesame Soy Dressing</i>	370.000
Pad Thai (Beef / Chicken / Prawn) <i>Fresh Rice Noodle, Chicken Egg, Vegetables, Bean Sprout, Peanut &amp; Pad Thai Sauce</i>	330.000
Sautéed Noodle with Seafood <i>Egg Noodle, Prawn, Squid, Bok Choy, Shallot, Spring Onion, Coriander &amp; Fish Sauce</i>	220.000

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La Residence Egg Fried Rice (V) <i>Fried Rice with Egg, Cucumber, Carrot, Green Bean, Tomato, Spring Onion, Coriander, Garlic, Shallot &amp; Soy Sauce</i>	150.000
La Residence Seafood Fried Rice <i>Fried Rice with Prawn, Squid, Carrot, Green Bean, Tomato, Cucumber, Spring Onion, Coriander, Garlic, Shallot &amp; Fish Sauce</i>	190.000
Cheese (Small Size) <i>Cheddar, Gouda, Brie, Blue Cheese, Emmental</i>	250,000
Cheese (Big Size) <i>Cheddar, Gouda, Brie, Blue Cheese, Emmental</i>	500.000
<b>BURGER/ SANDWICH/ CROQUE</b>	
Beef Burger <i>Burger Bun, Beef, Bacon, Cheese, Egg, Lettuce, Cucumber, Tomato, Gherkin, Caramelized Onion &amp; Mustard Sauce, Served with French Fries</i>	280.000
Chicken Teriyaki Burger <i>Cucumber, Tomato, Gherkin, Lettuce, Cheese, BBQ Sauce with French Fries</i>	250.000
Club Sandwich <i>White Toast, Chicken, Bacon, Cheese, Egg, Lettuce, Tomato, Cucumber, Mayonnaise Sauce, Served with French Fries</i>	250.000
Croque Monsieur <i>White Toast, Ham, Cheese &amp; Mornay Sauce, Served with French Fries</i>	250.000
Vietnamese Banh Mi <i>Baguette, Roasted Pork Belly, Vegetables Pickles, Fresh Herbs &amp; Soy Sauce, Served with French Fries</i>	220.000
Tortillas with Iberico Ham <i>Avocado, Red Onion, Lettuce, Tomato, Olives, Gherkin, Mustard &amp; Pesto Served with French Fries</i>	300.000
Pita Bread with Grilled Chicken Masala Skewer <i>Avocado, Red Onion, Lettuce, Tomato, Olives, Bell Pepper</i>	270.000
Smoked Salmon Panini <i>Crème Fraiche, Avocado, Red Onion, Capers, Lettuce, Tomato, Pesto Sauce with French Fries</i>	270.000

## PASTA

*Choose Your Pasta: Penne/Spaghetti/Tagliatelle*

Pesto	230.000
<i>Garlic, Basil, Pine Nuts &amp; Parmesan Cheese</i>	
Bolognese	270.000
<i>Beef, Tomato Sauce, Fine Herbs</i>	
Carbonara	270.000
<i>Bacon, Cream &amp; Egg Yolk</i>	
Frutti Di Mare	380.000
<i>Seafood Sauce with Prawns, Calamari, Clams, Fish &amp; Cherry Tomatoes</i>	
Mushroom Ravioli (V)	460.000
<i>Served with Roasted Nuts &amp; Sage Butter</i>	
Arrabiata (V)	230.000
<i>Spicy Cherry Tomato Sauce with Garlic &amp; Basil</i>	
Creamy Mushroom (V)	230.000
<i>Cream, Mixed Mushrooms, Thyme</i>	

## PIZZA

Pescatore	280.000
<i>Tomato Sauce, Mozzarella, Shrimps, Squid &amp; Clams</i>	
Pepperoni	280.000
<i>Tomato Sauce, Mozzarella, Pepperoni, Bell Pepper</i>	
Valentina	290.000
<i>Tomato Sauce, Mozzarella, Parma Ham</i>	
Hawaiian	290.000
<i>Tomato Sauce, Mozzarella, Ham, Minced Beef, Pineapple, Onion &amp; BBQ Sauce</i>	
Margherita (V)	200.000
<i>Tomato Sauce, Mozzarella &amp; Basil</i>	
Quattro Stagioni (V)	210.000
<i>Tomato Sauce, Mozzarella, Mushroom, Artichoke, Onion, Eggplant, Courgette &amp; Egg</i>	
Quattro Formaggi (V)	260.000
<i>Tomato Sauce, Mozzarella, Blue Cheese, Parmesan &amp; Goat Cheese</i>	

## HEALTHY AND VEGETARIAN CORNER

Creamy Pumpkin Soup (V) <i>Served with Fresh Vanilla &amp; Coconut Cream</i>	160.000
Tomato Soup (V) <i>Served with Vegetables Dumpling</i>	160.000
Pesto Soup (V) <i>Served with Parmesan Crouton</i>	160.000
Tomato & Fresh Mozzarella Salad (V) <i>With Basil, Garlic Bread, Sun Dried Tomato &amp; Vinaigrette</i>	180.000
Provencal Tart with Feta Cheese (V) <i>Zucchini, Eggplant, Tomato, Bell Pepper, Olive, Pesto, Lettuce</i>	180.000
Banana Flower Salad (V) <i>With Crispy Shallots, Sesame, Shallot, Fresh Herbs &amp; Soy Sauce</i>	180.000
Vegetarian Fresh Spring Rolls (V) <i>Lettuce, Cucumber, Carrot, Fresh Noodle, Artichoke, Green Asparagus &amp; Soy Sauce</i>	240.000
Deep-Fried Spring Rolls with Vegetables (V) <i>Served with Fresh Herbs</i>	240.000
Hue Braised Chicken in Clay Pot <i>Hue Free-Range Chicken, Ginger, Chili, Lemongrass Served with Sautéed Bok Choy &amp; Steamed Rice</i>	320.000
Steamed Seabass <i>Served with Tomato, Mashed Broccoli &amp; Lemongrass Salsa</i>	320.000
Caramelized Mackerel <i>With Sautéed Morning Glory &amp; Steamed Rice</i>	320.000
Spinach Cannelloni (V) <i>With Chanterelles, Porcini Mushroom, Smoked Tomato &amp; Grilled Goat Cheese</i>	320.000
Oven Baked Mushroom (V) <i>Wrapped with Tofu Leaf &amp; Dark Soy Sauce</i>	290.000
Da Lat Artichoke & Tubers Curry (V) <i>Served with Steamed Rice &amp; Sautéed Bok-Choy</i>	290.000
Mushroom Fricassee (V) <i>Served with Vegetables Fried Rice</i>	290.000

## DESSERTS

La Residence Sweet Egg Nest <i>Coconut Mousse with Strawberry, Passion Fruit Sphere, Crispy Apple &amp; Dark Chocolate</i>	250.000
Apple Tart <i>Served with Raspberry Sorbet</i>	200.000
Roasted Pineapple and Coconut Ice Cream <i>Served with Chocolate Crumble &amp; Strawberry Coulis</i>	220.000
Banana Loco <i>Freshly Caramelized Banana, Vanilla, Cinnamon Ice Cream &amp; Salted Caramel Sauce</i>	190.000
Chocolate Surprise <i>Mixed Red Fruit, Banana Chutney, Yuzu Ice Cream &amp; Creamy Brandy Sauce</i>	250.000
Vietnamese Chocolate Mousse <i>Ben Tre Cocoa &amp; Mint Tea Flavor Mousse with Lemon Sorbet</i>	250.000
Trilogy of Crème Brûlée <i>Combination Flavor of Durian, Vietnamese Coffee &amp; Hibiscus</i>	220.000
Café Gourmand <i>Mini Pate Choux, Raspberry Macaroon &amp; Fruit Tart &amp; Espresso</i>	180.000
Affogato <i>Single Espresso, Vanilla Ice Cream, Cointreau Liqueur</i>	160.000
Lime Cheesecake <i>Served with Coconut Ice Cream &amp; Chocolate Crumble</i>	160.000
Fruit Platter <i>Seasonal Fresh Fruit</i>	130.000
Ice Cream & Sorbet (Per Scoop) <i>Ice Cream Selection: Vanilla, Chocolate, Strawberry, Coffee, Cinnamon, Coconut, Green Tea</i> <i>Sorbet Selection: Mango, Lemon, Passion Fruit, Raspberry</i> <i>Served with Choice of Chocolate or Caramel Sauce</i>	60.000