

SALADS & GREENS

TUNA TARTARE
fresh local tuna, capers,
lime, sesame seed, &
avocado lemon confit



LENTIL TABOULLEH
braised lentils, brunoise
vegetables, lemon



GOI SUA QUY NHON
quy ngon jellyfish, local
herbs & shredded
coconut salad with
sweet lime & chili
dressing



CAESAR SALAD
fresh romaine lettuce,
quail egg, crispy
prosciutto, parmesan &
choice of grilled chicken
or prawn



**KALE, QUINOA AND
ROASTED PUMPKIN PILAF**
vegan quinoa pilaf, kale &
sweet pumpkin salad



GOI CUON CA MAI
fresh cured local herring,
fresh herbs & spices, rice
paper roll



**ARUGULA PEAR
AVOCADO SALAD**
red wine poached pear, fresh
avocado, rocket & crispy
parmesan



FROM THE SEA

DAILY FRESH CATCH
grilled filet fresh catch, quinoa,
avocado, corn, onions, lemon & basil
salad



CA CHEM HAP CHUA NGOT
steamed filet of sea bass, mix herbs,
sweet & sour sauce



CALAMARI
crispy squid, paprika, garlic aioli

RICE
steamed jasmine & organic red



COMFORT

CANH CHUA CA CHEM
sweet & sour fish soup with mushroom,
okra & pineapple



BUN TOM BINH DINH
binh dinh style shrimp noodles



GAI PAD KRAPOW
stir-fried minced chicken, basil,
steamed jasmine rice & fried egg



specialty

spicy

nuts

vegetarian

gluten free

prices are in vnd and are subject to 5% service charge and 10% government tax where applicable.

MAIA'S SPECIALTIES

TAHU ISI
fried vegetable stuffing
tofu with sweet chili
soya sauce



AYAM TALIWANG
lombok style spicy
roasted chicken with
raw baby eggplant



HONEY CITRUS
PORK RIBS
slow braised pork ribs
scented spices, honey &
citrus



BO XAO TIEU
black pepper stir-fried
beef



RENDANG
slow cook semi dried
beef in coconut milk



MUC CHIEN MAM TOI
wok-tossed tamarind
garlic squid



ARUGULA PESTO
CHICKEN
roasted honey paprika
chicken, arugula pesto,
mixed local herbs & red
radish



STRIPLOIN
herb marinated black
angus striploin, shallots
confit served with
mushroom pancetta
sauce, & bacon butter



RIB-EYE
herb marinated black
angus rib-eye, shallots
confit served with
chimichurri sauce



LANG SON ROASTED
DUCK
crispy free-range duck
served with wok fried
shitake
& bok choy



CHAR SIU PORK
BELLY NOODLE
slow cooking char siu
pork belly, homemade
egg noodles, pork
broth

PORK BELLY
slow-cooked crispy
pork belly, pickle
beetroot, leek mayo,
quy nhon beer glaze



SIDES & ACCOMPANIMENTS

KHO QUA XAO TRUNG
stir-fried bitter melon & organic egg



BROCCOLLINI
onion confit broccolini, roasted almond



NAM XOC TOI
wok fried mushroom



ROASTED SWEET POTATOES
local sweet potato, thyme, rosemary



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PIZZA

MARGHERITA

tomato, burrata, basil, organic olive oil



PROSCIUTTO

fresh mozzarella, tomato, fresh sliced prosciutto, arugula, olive oil

SEAFOOD

tomato, chili garlic seafood, fresh mozzarella, fresh dill & basil



SANDWICH BOARD

FISH & CHIPS

lightly battered market catch, fresh herbs & lettuce with tartar sauce

CLUB SANDWICH

grilled chicken breast, avocado, crispy prosciutto, egg, tomato, lettuce & smoked mozzarella

WAGYU BEEF BURGER

homemade beef patty, tomato, onion jam, house made gherkins, green lettuce, cheddar, toasted sesame bun

PASTA

SPAGHETTI VONGOLE

fresh market clam, garlic, organic olive oil

AGLIO e OLIO

homemade fettuccine, chili, garlic, lemon zest

SWEET POTATO GNOCCHI

handmade gnocchi, fresh cherry tomato sauce, fresh basil



TAGLIATELLE BOLOGNAISE

homemade tagliatelle, wagyu beef, tomato, vegetable, fresh thyme & basil

RAVIOLI TOMATO

homemade spinach ricotta ravioli, fresh cherry tomato sauce, basil, organic olive oil



SEAFOOD

homemade fettuccine, fresh market seafood, chili, garlic & fresh coriander



all dishes are served with a choice of hand-cut potato wedges or sweet potato fries

specialty A small teal icon of a bowl with a fork, indicating a specialty dish.

spicy A small teal icon of a chili pepper, indicating a spicy dish.

nuts A small teal icon of a nut, indicating a dish containing nuts.

vegetarian A small teal icon of a leaf, indicating a vegetarian dish.

gluten free A small teal icon of a crossed-out wheat stalk, indicating a gluten-free dish.

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KID'S MENU

CHICKEN RICE PORRIDGE
poached chicken & quail egg



MINI PIZZA
mozzarella cheese, tomato, basil



PHO CHICKEN
chicken broth, vegetable & noodle



SPAGHETTI BOLOGNESE
parmesan cheese

FISH & CHIPS
light batter fish with french fries,
tartar sauce

MINI BEEF BURGER
black angus beef patty, lettuce,
tomato, smoked mozzarella

SWEET KID'S MENU

CHOCO BROWNIES
vanilla ice cream



FRESH FRUITS SALAD
selection of ice cream



HOMEMADE COOKIES
selection of homemade cookies



SELECTION OF HOMEMADE ICE CREAM &
SORBET



specialty

spicy

nuts

vegetarian

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SWEETS

DATES & MASCARPONE CAKE
fresh date, mascarpone & poached
red wine pear

TARTA de COCO
creamy coconut curd, crumbled salted
brittle, dragon fruit sorbet

BANH TIEU
sesame donuts, with creamy
pandan sauce

TRIPLE CHOCOLATE CHEESE CAKE
creamy white & dark chocolate cheese
cake base with dark chocolate biscuit's



FRUIT PLATE
seasonal selection



COOKIES & PROTEIN BARS



GELATERIA
selection of freshly made ice cream &
sorbet. served with salted caramel
brittle & honey comb



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