



DIAMOND
SKY BAR

OPEN TIME

FLOOR 14 - 15
FROM 15:00 TO 23:00

FLOOR 13
FROM 11:30 TO 24:00

DAILY PROMOTION

AVAILABLE FROM 17:00 - 19:00

BUY 2 DRINKS OF SAME KIND
(COCKTAILS OR WINE OR BEERS OR MIXED DRINKS)
GET THE 3RD FREE

(I.E: BUY 2 COCKTAILS GET THE 3RD COCKTAIL FREE.
EACH COCKTAIL ITSELF CAN BE DIFFERENT FROM THE OTHERS)

V.I.P FLOOR 15

ONLY COMBO MENU AVAILABLE

LIVE MUSIC EVERY SATURDAY

FROM 20:30 - 22:30

COME TO ENJOY YOUR DRINKS EVERY SATURDAY NIGHT
IMMERSE YOURSELF WITH THE GREAT ATMOSPHERE AND LIVE MUSIC

FLOOR 13 - 14

FOOD MENU

Available from 15:00 to 21:45

SOUP

ORIENTAL SEAFOOD SOUP* **145.000**

SÚP HẢI SẢN

Origin: Oriental soup

Oriental seafood soup - crab, shrimps, eggs, corn, green beans, Tapioca starch, pepper and coriander

ASPARAGUS SOUP* **145.000**

SÚP MĂNG TÂY

Origin: Western soup

A perfect smooth blend of asparagus, potatoes and fresh cream

CHICKEN NOODLE SOUP (Small size) **100.000**

PHỞ GÀ

Origin: An iconic Vietnamese dish

Fresh flat rice noodles served with chicken in a well-made clear meat stock. Sided with spring onions & herbs. Best to enjoy in early morning or evening when the stock timely prepared. Available from 17:00

BEEF NOODLE SOUP (Small size) **100.000**

PHỞ BÒ

Origin: An iconic Vietnamese dish

Fresh flat rice noodles served with beef in a well-made clear meat stock. Sided with spring onions & herbs. Best to enjoy in early morning or evening when the stock timely prepared. Available from 17:00

SALAD

CHEF'S SALAD **175.000**

GỎI ĐẶC BIỆT NHÀ HÀNG GOURMET CORNER

Origin: A Chef's signature salad

Green mango salad, shrimps; dressed in sweet - sour and spicy sauce (onion, garlic, sugar, rice vinaigrette, chili and salt); topped with fried morning glory in thinly crispy mixed flour

GREEN MANGO SALAD WITH PRAWNS **155.000**

GỎI XOÀI TÔM

Origin: Seasonal Vietnamese salad

Mango salad with shrimps, herbs, peanuts and a Vietnamese dressing sauce (garlic, chili and fish sauce)



The price is subject to 10% of VAT and 5% of service charge

POMELO SALAD WITH PRAWNS **155.000**

GỎI BUỒI TÔM

Origin: Seasonal Vietnamese salad

Marinated pomelo mixed with prawns and the local herbs (including coriander, basil, carrot, cucumber) and chili in a sweet and sour fish sauce dressing. Topped with peanuts

SPINACH WITH SCALLOPS SALAD **225.000**

SALAT RAU CHÂN VỊT VỚI SÒ ĐIẾP

Origin: Western salad

Spinach, asparagus and scallops, lemon-grass dressed in a western sauce (mustard, honey, pepper, garlic, olive oil...)

ENTRÉE

FRIED SHRIMP ROLLS (4 PIECES) **165.000**

NEM TÔM CHIÊN

Origin: A special twist of the tradition Vietnamese spring rolls

Ground shrimps wrapped in the net rice paper with minced pork and vegetables, served with dipping fish sauce

HANOI CRISPY SPRING ROLLS (4 PIECES) **155.000**

NEM CHIÊN HÀ NỘI

Origin: An iconic dish in traditional Vietnamese cuisine

A classic combination of ground pork, glass noodles, carrots, wood-ear mushrooms, wrapped in net rice paper, served with a fish dipping sauce

CHEESE AND COLD CUT PLATTER **360.000**

Đĩa PHÔ MAI & THỊT NGUỘI

A selection of Emmental, Gouda, Brie and Goat cheese served with raisins, apples, cashew nuts, pickled baby cucumber, bread and butter. Sided with salami, Parma ham, Chorizo ham and square ham

MAIN

BEEF ON HOT STONES **385.000**

BO OM SOI

Origin: A Chef's signature dish inspired by the mountain tribal cuisine

180g Australian beef tenderloin marinated for 4 hours in spices, sesame and oyster oils, braised with celery, leeks, lemongrass, chili, garlic and spring onions. Cooked in a clay pot on a bed of hot stones

AUSTRALIAN BEEF STEAK **485.000**

BÒ BÍT-TẾT ÚC

Origin: Western cuisine

200g Australian beef steak cooked to your likings, served with mashed potato, grilled seasonal vegetables and a fluffy black pepper sauce



The price is subject to 10% of VAT and 5% of service charge

CASHEW NUT CHICKEN **210.000**

GÀ XÀO HẠT ĐIỀU

Origin: A modern northern Vietnamese dish with very light flavor
Slices of chicken stir fired with cashew nuts, bell pepper, carrots, onions and ginger, Served with steamed rice and a clear Vietnamese broth made of pineapple & tomato

CHICKEN WITH CHILI & LEMON-GRASS **210.000**

GÀ XÀO SẢ ỚT

Origin: A modern Vietnamese dish with medium strong flavor
Stir fried chicken with chili & lemon-grass, served with steamed rice and a Vietnamese clear broth (pineapple & tomato...)

PAN-FRIED SALMON WITH BALSAMIC SAUCE **415.000**

CÁ HỒI ÁP CHẢO SỐT DẤM Ý

Origin: Western cuisine
Pan-fried salmon with stir-fried asparagus and garlic. Served with a Balsamic sauce

GRILLED FISH IN BANANA LEAF **245.000**

CÁ VƯƠC NƯỚNG LÁ CHUỐI

Origin: A northern Vietnamese specialty
Asian Sea-bass marinated with turmeric, galingale and spices, wrapped in a banana leaf, grilled and served with steamed rice

SHRIMP WITH SWEET, SOUR AND SPICY SAUCE **235.000**

TÔM XÀO CHUA NGỌT

Origin: A modern Vietnamese dish - Ranged from medium spicy to spicy
Sautéed shrimps in a sweet-sour & spicy sauce, stir-fried with bell peppers, carrots, served with steamed rice and a Vietnamese broth

SPAGHETTI WITH TOMATO SAUCE **145.000**

Origin: Western cuisine

Spaghetti served with vegetarian tomato sauce. Topped with Parmesan cheese

VEGETABLE GRATIN* **145.000**

RAU CỦ NƯỚNGNG PHÔ MAI BỎ LÒ

Origin: Western cuisine

Broccoli, potato, herbs and shiitake mushroom baked in a light béchamel sauce, egg yolk, topped with melted cheese

DESSERT

CRÈME BRÛLÉE **135.000**

Egg yolk, fresh cream, milk, sugar

PANNA COTTA **135.000**

Fresh cream, milk, coconut cream, sugar, gelatin. Flavored with passion fruit juice and mango



The price is subject to 10% of VAT and 5% of service charge

FLOOR 13

EXTENDED-HOURS MENU

Last order at 22:45

CAESAR SALAD 145.000

Romaine lettuce, bacon and croutons dressed with Parmesan in a Caesar dressing Romaine lettuce, bacon and croutons dressed with Parmesan in a Caesar dressing (olive oil, egg yolk, lime juice, caspers, black pepper, garlic, anchovies, basil ...)

DEEP FRIED SHRIMP ROLL 165.000

Ground shrimps wrapped in the net rice paper with minced pork and vegetables, served with dipping fish sauce. Contains wheat

DEEP FRIED VEGETABLE SPRING ROLL 135.000

A creative version of the traditional Vietnamese spring rolls with vegetables, black mushroom, onions, glass noodles, natural seasonings, wrapped in rice paper, served with a fish dipping sauce

NOODLE SOUP WITH BEEF OR CHICKEN 135.000

Fresh flat rice noodles served with your choice of either chicken or beef; in a well-made clear meat stock. Served with spring onions & herbs

STIR FRIED CHICKEN WITH LEMON-GRASS AND CHILI 210.000

Stir fried chicken with chili & lemon-grass, served with steamed rice and a Vietnamese clear broth (pineapple & tomato...)

STIR FRIED CHICKEN WITH CASHEW NUT 210.000

Slices of chicken stir fired with cashew nuts, bell pepper, carrots, onions and ginger. Served with steamed rice and a clear Vietnamese broth made of pineapple & tomato

SPAGHETTI BOLOGNESE 165.000

Italian pasta served with tomato sauce and minced beef

SPAGHETTI WITH TOMATO SAUCE 145.000

Spaghetti served with vegetarian tomato sauce. Topped with Parmesan cheese



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