



**First things first;
breakfast**



Breakfast A La Carte



06:30 - 11:00

LIGHT & EASY

Coffee, tea and juices with toast, bakery,
fruits and yogurt

N – W – D – E

315.000

WARM & FILLING

Farmer's eggs are cooked to your choice
with sausage, bacon, mushrooms, hash browns
and Ciabatta

W – D – E

355.000

FRESH FOCACCIA EGG BENEDICT

Poached eggs on Focaccia with smoked ham
and Hollandaise, served with hash browns
and grilled tomatoes

W – D – E

175.000

CLASSIC OMELET

Omelet with butter, served with sautéed mushrooms,
grilled tomatoes, and hash browns

W – D – E

165.000

NHA TRANG 'PHO'

Vietnamese noodle soup with fresh herbs,
your choice of vegetarian, beef, or chicken,
served with garden greens

195.000

NHA TRANG FISH NOODLE SOUP WITH JELLYFISH

Fresh noodles in a tomato and pineapple hot soup
with Nha Trang seabass, fried fish ball,
and jellyfish

F

165.000

24 HOUR BIRCHER MUESLI

Bircher muesli with apple, honey, mixed nuts,
and dried fruit

N – D

125.000

HOME-MADE GREEK YOGURT

Homemade Greek yogurt with Cam Lam mango,
maple syrup, and toasted almonds

N – D

125.000

D = Dairy | E = Egg | F = Fish | N = Nut/ Peanut | S = Soybean | W = Wheat
V = Vegetarian | VG = Vegan | CT = Crustacean | GF = Free Gluten

All prices are in Vietnamese Dong
and are subject to applicable VAT and service charge



Lunch, dinner
and everything
in between



All-day menu

11:00-22:00

STARTER

CLASSIC CAESAR SALAD

Classic Caesar salad with crispy bacon, croutons, shaved Parmesan cheese & house-made Caesar dressing

135.000

Add: House-smoked salmon or paprika prawns or farm-raised grilled chicken breast

D – E – F – W – CT

65.000

BURRATA & ORGANIC TOMATO

Da Lat Burrata cheese with organic cherry tomatoes, Pesto, balsamic dressing and extra virgin olive oil

D – V

275.000

CHARCUTERIE BOARD

Comté cheese, Brie cheese, Coppa ham, pistachio ham, served with fresh and dried fruits, pickles, olive tapenade and garlic bread

D – W – N

385.000

ORGANIC ROASTED PUMPKIN SOUP

Roasted farm-grown pumpkin soup with coconut and double cream

D – V

185.000

NOODLE & RICE

PAD THAI

Wok-fried noodles with Pad Thai sauce, dried shrimp, tofu, and bean sprouts, served with prawns, fried egg, peanuts, fresh mango and dried chili

W – CT – E – N – S – F

195.000

KOREAN SPICY NOODLE WITH SEAFOOD

Spicy Korean noodles cooked with fresh seafood and kimchi, served with a poached egg and pickled daikon

W – F – S – E – CT

225.000

HAINAN CHICKEN RICE

Steamed boneless chicken with steamed rice, served with ginger chili sauce, soy-sesame dip, garlic, cucumber and chicken broth

S – W – F

195.000

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MAIN COURSE

BAKED HON TRE GROUPER

Grouper wrapped in banana leaf and baked,
marinated with galangal, fermented rice, and turmeric,
served with fresh vegetables, rice noodles,
and sweet-and-sour fish sauce

F – W – S

335.000

DOUBLE SMASHED WAGYU BEEF BURGER

Juicy double smashed Wagyu beef patties
with lettuce, tomato, red onion, Cheddar cheese, bacon,
fried egg, and cocktail sauce

W – D – E – S

295.000

KOREAN PULLED PORK BURGER

Slow-cooked pork shoulder with
Korean sweet-and-spicy sauce, lettuce, white onion,
kimchi, sweet chili sauce, and Cheddar cheese

W – D – S

275.000

PIZZA VEGETARIANA

Artichoke, sun-dried tomatoes, olives, feta cheese,
and Mozzarella cheese

W – D – V

275.000

PIZZA BULGOGI

Korean-inspired beef Bulgogi with mushrooms, olives,
bell peppers, and Mozzarella cheese

W – D – S

205.000

TORTELLINI MUSHROOM & RICOTTA CHEESE

Tortellini filled with mushrooms & ricotta cheese
in a butter truffle mushroom sauce,
topped with Pecorino cheese

W – D – E – V

275.000

SALMON & HOME-MADE LASAGNE

Pan-seared salmon with house-made Lasagne
in tomato sauce, baked with Pecorino cheese

W – F – D – E

225.000

DUCK LEG CONFIT

Slow-cooked duck leg in duck fat,
served with mashed potatoes, asparagus,
baby carrots, and orange sauce

D

375.000

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DESSERT

SCENIA BAY DÉLICE

Creamy lemon mousse
with berry gel, raspberries, French meringue,
and berry coulis

D – E

165.000

MATCHA PUDDING & RED BEAN PASTE

Soy and matcha pudding
served with fresh double cream
and red bean past

D – S – V

155.000

SEASONAL FRESH FRUIT

Platter of four kinds of seasonal fresh fruit

VG

95.000

HOMEMADE ICE CREAM

Ben Tre Coconut
Dong Nai Vanilla
Gia Lai Durian
Phu Quoc Chocolate
Da Lat Strawberry
Cam Lam Mango
D – E – N – S

Your choice of

1 scoop

65.000

2 scoop

120.000

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Late night menu



22:00-06:30

CLASSIC CAESAR SALAD

Classic Caesar salad with crispy bacon, croutons,
shaved Parmesan cheese & house-made Caesar dressing

135.000

Add: House-smoked salmon or paprika prawns
or farm-raised grilled chicken breast

D – E – F – W – CT

65.000

PAD THAI

Wok-fried noodles with Pad Thai sauce,
dried shrimp, tofu, and bean sprouts,
served with prawns, fried egg, peanuts,
fresh mango and dried chili

W – CT – E – N – S – F

195.000

KOREAN SPICY NOODLE WITH SEAFOOD

Spicy Korean noodles
cooked with fresh seafood and kimchi,
served with a poached egg and pickled daikon

W – F – S – E – CT

225.000

HAINAN CHICKEN RICE

Steamed boneless chicken with steamed rice,
served with ginger chili sauce, soy-sesame dip,
garlic, cucumber and chicken broth

S – W – F

195.000

PIZZA BULGOGI

Korean-inspired beef Bulgogi with mushrooms, olives,
bell peppers, and Mozzarella cheese

W – D – S

205.000

TORTELLINI MUSHROOM & RICOTTA CHEESE

Tortellini filled with mushrooms & ricotta cheese
in a butter truffle mushroom sauce,
topped with Pecorino cheese

W – D – E – V

275.000

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Beverage menu

COFFEE

Espresso
85.000

Americano
85.000

Latte
95.000

Cappuccino
95.000

Flat White
95.000

Chocolate
95.000

Vietnamese Black Coffee
95.000

Vietnamese Coffee with Condensed Milk
95.000

**Decaffeinated option available*

TEA

English Breakfast Tea
90.000

Earl Grey
90.000

Green Tea
90.000

Fruit Tea
90.000

Herbal Tea
90.000

Decaffeinated Tea
90.000

REFRESHMENT

Coke
75.000

Coke Zero
75.000

Sprite
75.000

Fanta
75.000

Schweppes Soda
75.000

Schweppes Tonic
75.000

Britvic Tonic
95.000

Britvic Ginger Ale
95.000

Britvic Ginger Beer
95.000

Kombucha
95.000

WATER

La Vie
85.000

La Vie Sparkling
85.000

Evian
160.000

Evian Sparkling
160.000

San Pellegrino Sparkling
190.000

FRESH JUICE

Orange juice
95.000

Coconut juice
95.000

Pineapple juice
95.000

Watermelon juice
95.000

Mango juice
95.000

Apple juice
95.000

SMOOTHIE & MILKSHAKE

Strawberry smoothie
105.000

Mango smoothie
105.000

Banana smoothie
105.000

Strawberry milkshake
105.000

Chocolate milkshake
105.000

BEER

Saigon Special
90.000

Bia Viet
90.000

Tiger
95.000

Heineken
95.000

Heineken 0.0
95.000

Strongbow Cider
95.000

Duvel 666
145.000

Vedett Ipa
145.000

Vedett White
145.000

SPIRITS

GIN

GORDON'S GIN

Glass
90.000
Bottle
1,050,000

HENDRICK'S GIN

Glass
240.000
Bottle
2,600,000

VE DE DI GOOD GIN

Glass
230.000
Bottle
2,300,000

RUM

CAPTAIN MORGAN DARK

Glass

90.000

Bottle

1,150,000

KRAKEN BLACK SPICED

Glass

190.000

Bottle

2,200,000

BACARDI CARTA BLANCA

Glass

90.000

Bottle

1,150,000

ZACAPA CENTENARIO AMBAR 12

Glass

180.000

Bottle

2,200,000

VE DE DI RIGHT RUM

Glass

150.000

Bottle

1,450,000

WHISKY – BLENDED

THE FAMOUS GROUSE

Glass

110.000

Bottle

1,300,000

MONKEY SHOULDER

Glass

240.000

Bottle

2,850,000

JOHNNIE WALKER 18 YO

Glass

380.000

Bottle

4,850,000

WHISKY – SINGLE MALT

VE DE DI NEW MAKE SINGLE MALT

Glass

220.000

Bottle

2,300,000

GLENFIDDICH 12 YO

Glass

260.000

Bottle

3,100,000

SINGLETON 18 YO

Glass

680.000

Bottle

8,100,000

AMERICAN WHISKY

EVAN WILLIAMS BLACK

Glass

110.000

Bottle

1,400,000

JACK DANIEL'S NO.7

Glass

160.000

Bottle

1,900,000

VODKA

SKYY VODKA

Glass

90.000

Bottle

1,150,000

HAKU VODKA

Glass

190.000

Bottle

2,200,000

BELUGA NOBLE VODKA

Glass

240.000

Bottle

3,050,000

BRANDY

ST-RÉMY VSOP

Glass

90.000

Bottle

1,100,000

ST-RÉMY XO

Glass

130.000

Bottle

1,600,000

COGNAC

COURVOISIER VSOP EXCLUSIF

Glass

280.000

Bottle

3,800,000

HENNESSY VSOP

Glass

320.000

Bottle

1,150,000

TEQUILA

TWO FINGERS GOLD

Glass

90.000

Bottle

1,150,000

JOSE CUERVO ESPECIAL SILVER

Glass

120.000

Bottle

1,550,000

OLMECA ALTOS REPOSADO

Glass

160.000

Bottle

1,900,000

WINE

CHAMPAGNE

CHARLES MIGNON BRUT PREMIUM RESERVE

Glass

650.000

Bottle

2,900,000

SPARKLING WINE

DELAFINCA BRUT SPARKLING – SPAIN

Glass

190.000

Bottle

850,000

TERRE FORTI NOVEBOLLE ROSÉ EXTRA DRY – ITALY

Glass

220.000

Bottle

950,000

ROSÉ WINE

DE BORTOLI EMERI'S GARDEN PINK MOSCATO – AUSTRALIA

Glass

280.000

Bottle

1.250.000

M. CHAPOUTIER MARIUS GRENACHE – CINSAULT – FRANCE

Glass

190.000

Bottle

850,000

WHITE WINE

OCTAVO ARTE VERDEJO – SPAIN

Glass

220.000

Bottle

950,000

D'ARENBERG THE STUMP JUMP – AUSTRALIA

Glass

280.000

Bottle

1,050,000

GEORGES DUBOEUF CHARDONNAY – FRANCE

Glass

240.000

Bottle

1,050,000

RED WINE

RAMIRANA RESERVA CABERNET – CARMENERE – CHILE

Glass

220.000

Bottle

950,000

CANTINA TOLLO PIETRAMME MONTEPULCIANO – ITALY

Glass

240.000

Bottle

1.250.000

DEAKIN ESTATE PINOT NOIR – AUSTRALIA

Glass

220.000

Bottle

1.050.000

FORTIFIED WINE

QUINTA DO NOVAL TAWNY PORT

Glass

260.000

Bottle

1.850.000

VOCO™
— BY IHG —

Scenia Bay
Nha Trang