



# CHIC

RESTAURANT & BAR  
ASIAN FLAVOURS

A DAILY INSPIRATION  
OF THE FINEST LOCAL INGREDIENTS

## APPETIZERS & SALAD

### VIETNAMESE SPRING ROLL 120,000 FRESH / FRIED

Savour a local speciality expertly handmade with fresh prawns, handpicked greens accompanied by fish sauce, basil, chilli and coriander.

### CAESAR SALAD 135,000

Young romaine lettuce with bacon crisps, crunchy garlic croutons and shaved salty-rich parmesan.



### GREEK SALAD 105,000

An authentic Greek dish made with pieces of tomatoes, sliced cucumbers, onion, black olives, dressed with vinaigrette and olive oil.



### ROASTED CHICKEN SALAD 100,000

Skinless breast chicken tossed with crispy Green Lettuce, Frisee, cherry tomato, carrots, and black olives, dressed with Balsamic dressing.

### PRAWN COCKTAIL 135,000

Inspired by the most popular hors d'œuvre, with capsicum, onion, dill, lettuce and mixed with fresh prawn.

## SOUP

### TOMATO SOUP 80,000

Creamy tomato soup perfectly brewed with chicken stock garnished with leek, onion and parsley, accompanied by baguettes.

### WILD MUSHROOM SOUP 80,000

A veloute of wild mushrooms made tastier by a mélange of garlic croutons, cream and chives.

### TOM YUM GOONG 110,000

The flavour of lemongrass, galangal, kaffir lime leaves and fresh chilli, all combine to create a healthy and soothing broth.

 Spicy



## MAIN COURSE ASIAN SELECTION

### NASIGORENG 120,000

Stir fried rice with sambal fresh prawn, onions and accompanied by boneless chicken thighs, topped off with a fried egg.



### NASILEMAK 140,000

Fragrant rice dish cooked in coconut milk accompanied by boiled eggs, chicken wings and topped with roasted peanuts.

### CHAR GRILLED CHAR SIU DUCK LEG 150,000

Perfectly grilled duck leg topped with char siu sauce, accompanied with vegetables and steamed rice.

### BIRYANI 250,000 / 300,000 CHICKEN / LAMB

Well marinated and slowly cooked curry chicken, gently tossed with flavourful basmati rice, topped off with boil eggs, crackers and cucumber raita.

### TANDOORI 250,000 / 300,000 CHICKEN / LAMB

Boneless chicken marinated with creamy yogurt, turmeric, coriander seed, cumin, homemade masala, chilli powder and variety spices that melts in your mouth. Accompany by steamed rice and crackers.

### BEE HOON SOUP 135,000

Rice Vermicelli noodles, boiled with Chinese mushrooms, fresh prawns, choy sum, carrots and topped off with sesame oil.

### VIETNAMESE PHO 135,000 BEEF / CHICKEN

Famous Vietnamese dish with fresh noodles that tossed into overnight boiled beef stock. The full bodied broth is accompanied by beef balls, beef fillet and bean sprout.



### MEE GORENG 165,000

Fragrant yellow noodles stir fried with prawn, squid, egg and bean sprout, mixed with sambal and soya sauce. Spicy and tasty flavours accompanied by comforting quality.

### PRAWN MEE SIAM NOODLES SOUP 170,000

A simple prawn noodles soup with signature sweet, spicy and tangy gravy. Sprinkle with chives, tofu and boiled eggs.

### BEEF RENDANG 130,000

A folklore Malaysian dish, well-cooked tender beef stew in rich, creamy and spicy coconut gravy.

### SEAFOOD LAKSA 150,000

A tasty combination of seafood and noodles cooked in spicy sauce with the perfect amount of coconut milk, complimented with noodles, egg, shrimp, fishcake, fish ball, fried tofu and bean sprouts.

### STEAMED SEABASS FILLET 180,000

Seabass fillets steamed with ginger, white wine, coriander, chilli.

### LAMB CURRY 280,000

A chef speciality, hand pounded spices, marinated with lamb pieces, cooked in low temperature with potatoes, onion, garlic and ginger. Served with basmati rice.

 Spicy

## WESTERN SELECTION

### CHICKEN LOLLIPOP 190,000

Marinated chicken wings with multi flavoured sauces and topped with coriander and green chillies.

### SEARED SEABASS FILET WITH BEARNAISE SAUCE 260,000

Pan fried seabass fillets, with mashed beetroot, baby potatoes and béarnaise sauce.

### RIBEYE STEAK 380,000

A classic marbled steak with juicy flavour and are a favourite for grill masters, goes with mashed potato and mixed salad vinaigrette.

### LAMB FETTUCCHINE 300,000

Fettuccine cooked with vegetables and on top with two lamb racks, dressed with red wine sauce.

## SANDWICH/BURGER/PASTA



### CLUB SANDWICH 170,000

Crispy bacon, tender chicken breast and crunchy romaine lettuce, served with crispy French fries

### BAY BURGER 190,000

All-time favourite burger, well grilled beef patty matched with bacon, fried eggs and caramelised onions, accompanied by spicy salsa and guacamole, served with tossed mesclun salad and fries.

### PREMIER STEAK AND CHEESE SANDWICH 200,000

Well-made steak dressed with eggs and molten liquefied cheese, accompanied by salad and fries.

### SPAGHETTI CARBONARA 135,000

Silky with egg and melted cheese, freshened with parsley, and spiked with black pepper, spaghetti carbonara brings intense flavours into balance.

### SPAGHETTI BOLOGNESE 150,000

Simple yet delicious spaghetti with chopped bacon, parsley and our Chef's special Bolognese sauce.

### SPAGHETTI AGLIO E OLIO WITH PRAWN 200,000

Traditional Italian pasta with signature sauce made of garlic (aglio) and oil (olio), served with prawns.

## SIDE ORDER

### FRENCH FRIES 50,000

### MASHED POTATO 50,000

### CREAMY SWEET CORN 50,000

### CHICKEN NUGGET 105,000

## DESSERTS



### UBI DAN PISANG GORENG 50,000

Deep fried banana fritters and sweet potato fritters served in sophisticated ways with chocolate sauce

### TIRAMISU 80,000

An all-time pick-me-up! Mascarpone cheese with Amaretto and coffee flavoured truffle.

### FRUITS PLATER 80,000

Tropical fresh fruits combination.

### BANANA ROLLED 90,000

Infusion dessert combines famous spring roll with banana stuffed inside.

### KHUC BACH 100,000

Pana cotta puddings served with lychee and sprinkle with almond slice.



All prices are in VND and subjected to 3% Service Charge & 10% VAT

# CHIC

RESTAURANT & BAR  
ASIAN FLAVOURS

## NON-ALCOHOLIC

### — HOT TEA / COFFEE —

English Breakfast Tea	45,000
Earl Grey Tea	45,000
Jasmine Tea	45,000
Green Tea	45,000
Fresh Brewed Coffee	55,000
Espresso	55,000
Latte	55,000
Cappuccino	55,000
Double Espresso	55,000
Hot Chocolate	60,000
Teh-Tarik	60,000



### — ICED TEA / COFFEE —

Iced Lemon Tea	55,000
Iced Vietnamese Coffee	55,000
Iced Vietnamese Coffee with Condensed Milk	65,000
Iced Latte	60,000
Iced Cappuccino	60,000
Iced Mocha	65,000

### — FRESH FRUIT JUICE —

Lime juice	70,000	Apple	70,000
Guava	70,000	Mango	70,000
Coconut	70,000	Pomelo	70,000
Pineapple	70,000	Dragon fruit	70,000
Watermelon	70,000		
Orange	70,000	Mixed Fruits Juice	80,000

### — SMOOTHIES —

Mango	75,000
Strawberry	75,000
Avocado	75,000

### — SOFT DRINKS —

Pepsi	50,000	7up	50,000
Pepsi Light	50,000	Soda	50,000
Coke	50,000	Tonic	50,000
Coke Light	50,000	Aquafina	50,000



## ALCOHOLIC

### — BEER —

333 Saigon	55,000	Heineken	70,000
Saigon Special	55,000	Sapporo	70,000
Tiger	65,000	Corona	140,000



### — VODKA —

Smirnoff	90,000/Glass 1,150,000/Bottle
Absolute	120,000/Glass 1,250,000/Bottle

### — GIN —

Bombay Sapphire	90,000/Glass 1,150,000/Bottle
Beefeater	120,000/Glass 1,250,000/Bottle

### — RUM —

Bacardi White	90,000/Glass 1,150,000/Bottle
Bacardi Gold	90,000/Glass 1,150,000/Bottle



### — TEQUILA —

Sauza Extra Gold	90,000/Glass 1,150,000/Bottle
Jose Cuervo Especial	120,000/Glass 1,250,000/Bottle

### — BLENDED SCOTCH WHISKY —

Ballantine's Finest	90,000/Glass 1,150,000/Bottle
Irish John Jameson	90,000/Glass 1,150,000/Bottle
Canadian Club	90,000/Glass 1,150,000/Bottle
Chivas Regal 12Y	150,000/Glass 1,590,000/Bottle
Johnnie Walker Double Black Label	200,000/Glass 2,590,000/Bottle



### — SINGLE MALT —

Glenfiddich 12 yrs	200,000/Glass 2,590,000/Bottle
Macallan 12 yrs	350,000/Glass 4,700,000/Bottle

### — BOURBON —

Jim Beam	90,000/Glass 1,150,000/Bottle
Jack Daniel's	150,000/Glass 1,550,000/Bottle
Marker's Mark	200,000/Glass 2,790,000/Bottle



### — BRANDY / COGNAC —

Courvoisier VSOP	200,000/Glass 2,790,000/Bottle
Remy Martin VSOP	250,000/Glass 3,190,000/Bottle
Martell VSOP	290,000/Glass 3,690,000/Bottle
Hennessy VSOP	350,000/Glass 4,190,000/Bottle

### — WINE —

Sparkling Wine	890,000/Bottle
Lindeman's Premier Selection Brut Chardonnay / Pinot Noir	— South Eastern, Australia
Champagne	4,500,000/Bottle
Taittinger Brut Reserve Chardonnay / Pinot Noir / Pinot Meunier	— Champagne, France

### — WHITE WINE —

Los Molinos Verdejo	155,000/Glass 690,000/Bottle
Verdejo	— Valdepenas, Spain
Lindeman's, Cawarra	890,000/Bottle
Semillon / Chardonnay	— South Eastern, Australia
Vina Maipo, Mi Pueblo	980,000/Bottle
Sauvignon Blanc	— Central Valley, Chile
Concha Y Toro, Casillero del Diablo Reserva	1,255,000/Bottle
Chardonnay	— Central Valley, Chile
Banfi, Le Rime	1,430,000/Bottle
Pinot Grigio	— Tuscany, Italy
Matua Valley	1,660,000/Bottle
Sauvignon Blanc	— Marlborough Valley, New Zealand

### — RED WINE —

Los Molinos Tempranillo	155,000/Glass 690,000/Bottle
Tempranillo	— South of Castilla- La Mancha, Spain
Lindeman's, Cawarra	890,000/Bottle
Shiraz / Cabernet Sauvignon	— South Eastern, Australia
Vina Maipo, Mi Pueblo	980,000/Bottle
Merlot	— Central Valley, Chile
Concha Y Toro, Casillero del Diablo Reserva	1,255,000/Bottle
Cabernet Sauvignon	— Central Valley, Chile
Banfi, Collepino	1,430,000/Bottle
Sangiovese / Merlot	— Tuscany, Italy
Taltarni, T-Series	1,885,000/Bottle
Shiraz	— Victoria, Australia
Louis Jadot, Couvent des Jacobins	2,045,000/Bottle
Pinot Noir	— Burgundy, France



All prices are in VND and subjected to 5% Service Charge & 10% VAT