

CHIC
RESTAURANT & BAR
ASIAN FLAVOURS



CHIC BAY HOTEL HCM



TO START YOUR JOURNEY

SPRING ROLLS (FRESH / FRIED) 120
Homemade Vietnamese signature rice paper rolls wrapped with fresh prawns, handpicked greens and accompanied by fish sauce, basil, chilli and coriander

CRISPY CHICKEN WINGS 150
Marinated chicken wings with multi-flavoured sauces and topped with coriander and green chillies



SOUP

 **WILD MUSHROOM SOUP** 80
Creamy of wild mushrooms with garlic croutons and chives

TOM YUM GOONG 110
Thailand's signature broth with lemongrass, galangal, kaffir lime leaves and fresh chilli served with seafood

SOUP OF THE DAY 110



NZ MUSSELS 180
New Zealand mussels steamed in spicy and sour soup with lemon leaves

CAESAR SALAD 135
Young romaine lettuce with bacon crisps, crunchy garlic croutons and shaved salty-rich parmesan

 **MIXED FRUIT SALAD** 135
Mixed fruit with cheese powder and dressed with mayonnaise

CHIC SALAD 150
Chef's speciality of green banana and star fruit with beef salad

 Vegetarian-friendly

 Chef's recommendations

All prices are subject to 10% of prevailing tax and 5% of service charge




TASTE OF ASIA

BEEF RENDANG 130
Tender beef stew in rich, creamy and spicy coconut gravy and served with steamed rice

HU TIU 140
Rice noodles soup consisting of pork broth and pork chops

 **THAI NOODLES** 140
Thai noodle soup with seafood

SEAFOOD LAKSA 150
Thick rice noodles cooked in spicy sauce with the coconut milk, served with egg, shrimps, fishcake, fish ball, fried tofu and bean sprouts

 **NASI LEMAK** 140
Fragrant rice dish cooked in coconut milk accompanied by boiled eggs, chicken wings and topped with roasted peanuts

 **NASI GORENG** 130
Stir fried rice with sambal fresh prawns, onions and accompanied by boneless chicken thighs, topped off with a fried egg

 **PHO (BEEF OR CHICKEN)** 130
Signature Vietnamese fresh noodles cooked with overnight chicken or beef stock and served with chicken or beef balls, fillet and bean sprouts.

BEE HOON SOUP 135
Rice vermicelli noodles, boiled with Chinese mushrooms, fresh prawns, choy sum, carrots and topped off with sesame oil

CHICKEN CURRY 160
Stewed Chicken in curry powder, lemongrass, turmeric and sweet potato, blended with coconut gravy and served with steamed rice

 **BO KHO** 160
Soup consisting of beef and vegetable stew serve with bread



Vegetarian-friendly 

Chef's recommendations 

All prices are subject to 10% of prevailing tax and 5% of service charge

TASTE OF ASIA



BEEF LOK LAK 280
French-inspired Vietnamese "stir and shake" marinated beef cubes served with steamed rice



SEAFOOD BEE HOON 145
Stir-fried rice noodle (thin rice vermicelli noodles) with seafood

BEEF YAKI UDON 160
Stir-fried udon noodles with marinated beef slices

SALMON FRIED RICE 130
Garlic fried rice with salmon and fried egg

BANH MI 120
Vietnamese sandwich with a fusion of meats, pork sausage, sliced cucumber and pickled carrot with cilantro.

SEARED SALMON STEAK 280
Pan-seared salmon fillet, dressed with teriyaki sauce

GRILLED CHICKEN 160
Marinated chicken with honey and soy sauce, served with steamed rice

CRISPY SEABASS FILLET 180
Crispy seabass fillet served with sweet and sour sauce



GRILLED PORK RIB 160
Marinated pork rib with five-spice powder, served with coconut rice

Vegetarian-friendly

Chef's recommendations

All prices are subject to 10% of prevailing tax and 5% of service charge

THE WESTERN FLAVOURS



SALMON AGLIO OLIO 280
Tossed spaghetti with olive oil, chilli flakes, garlic served with salmon fillet



GRILLED LAMB RACK 320
Marinated lamb rack with olive oil and rosemary herb, served with fries and steamed vegetable

SPAGHETTI CARBONARA 150
Creamy spaghetti with bacon, eggs, parmesan, olive oil, salt and pepper

GRILLED RIBEYE STEAK 320
Marbled steak with juicy flavour goes with mashed potato and grilled vegetable

SPAGHETTI BOLOGNESE 160
Spaghetti served with a sauce made from tomatoes, minced beef, garlic and herbs

CLUB SANDWICH 170
Seared chicken steak with sliced tomatoes, cucumber slices, lettuce sandwiched with focaccia



BAY BURGER 190
Juicy beef patty served with cut tomatoes, cucumber slices, lettuce with buns



JUST A BIT MORE (SIDES)

FRIES 60
GARLIC BREAD 50
STEAMED VEGETABLES 60
MASHED POTATO 60
GARDEN SALAD 60
STEAMED RICE 50

FOR THE SWEET TOOTH

TIRAMISU 80
ASSORTED FRUIT PLATTER 80
KHUC BACH 100
CRÈME CAMEL 100
FRUIT YOGURT 100

— NON-ALCOHOL —

HOT TEA & COFFEE

ENGLISH BREAKFAST TEA	55
EARL GREY TEA	55
GREEN TEA	55
OOLONG TEA	70
ESPRESSO	55
FRESH BREWED COFFEE	65
CAPPUCCINO	65
LATTE	65
DOUBLE ESPRESSO	65
EGG COFFEE	70
HOT CHOCOLATE	70
TEH TARIK	70
TEH HALIA	70

ICED TEA & COFFEE

LEMON ICED TEA	65
VIETNAMESE ICED COFFEE	65
VIETNAMESE ICED COFFEE WITH CONDENSED MILK	75
ICED LATTE	70
ICED CAPPUCCINO	70
ICED MOCHA	75
COCONUT COFFEE	75
ESPRESSO TONIC	75



FRESH FRUIT JUICE

LIME JUICE	70
GUAVA	80
PINEAPPLE	80
ORANGE	80
APPLE	80
POMELO	80
DRAGON FRUIT	80
COCONUT	90
MIXED FRUITS JUICE	80



SMOOTHIES

AVOCADO	85
COCONUT	85
DRAGON FRUIT	85
MANGO	85

SOFT DRINKS

SODA	60
TONIC	60
PEPSI	65
PEPSI LIGHT	65
7 UP	65
COKE	70
COKE LIGHT	70
ALBA - STILL WATER	70
ALBA - SPARKLING WATER	70



— ALCOHOL —

COCKTAIL

SAIGON PHO 160
Gin, Cointreau, Lemon Juice, Pomelo, Coriander, Pepper



BAY SAIGON 140
Vodka, Chocolate Syrup, Coconut Syrup, Coconut Milk

SINGAPORE SLING 180
Gin, Cointreau, Don Benedictine, Cherry Brandy, Pineapple Juice, Lemon Juice

SIAM SUNRAY 140
Vodka, Lemon Juice, Ginger, Lemongrass, Thyme



WATER MELON SOJU 140
Gin, Lychee Syrup, Lemon Juice, Watermelon



BEER

	<i>Price (Can)</i>
SAIGON SPECIAL	75
TIGER	75
HEINEKEN	80
SAPPORO	80

VODKA

	<i>Price (Glass)</i>	<i>Price (Bottle)</i>
SMIRNOFF	110	1,150
ABSOLUT	125	1,250

TEQUILA

SAUZA EXTRA GOLD	110	1,150
JOSE CUERVO ESPECIAL	125	1,250

GIN

BEEFEATER	110	1,150
BOMBAY SAPPHIRE	120	1,250

RUM

BACARDI WHITE	110	1,150
---------------	-----	-------

— ALCOHOL —

— BLENDED SCOTCH WHISKY

	<i>Price (Glass)</i>	<i>Price (Bottle)</i>
BALLANTINE'S FINEST	110	1,150
JAMESON	110	1,150
CHIVAS REGAL 12Y	160	1,590
JOHNNIE WALKER DOUBLE BLACK LABEL	200	2,590

— SINGLE MALT

GLENFIDDICH 12 YRS	200	2,590
MACALLAN 12 YRS	355	4,700

— BOURBON

JIM BEAM	110	1,150
JACK DANIEL	150	1,550
MARKER'S MARK	200	2,790

— BRANDY & COGNAC

REMY MARTIN VSOP	250	3,190
MARTELL VSOP	290	3,690
HENNESSY VSOP	350	4,190

— WINE —

— SPARKLING WINE

	<i>Price (Glass)</i>	<i>Price (Bottle)</i>
LINDEMAN'S PREMIER SELECTION BRUT Chardonnay / Pinot Noir - South Eastern, Australia		1,050

— CHAMPAGNE

TAITTINGER BRUT RESERVE Chardonnay / Pinot Noir / Pinot Meunier - Champagne, France		5,900
--	--	-------

— WHITE WINE

TWO OCEANS Sauvignon Blanc - Western Cape, South African	175	780
---	-----	-----

VIÑA MAIPO, MI PUEBLO Sauvignon Blanc - Central Valley, Chile		1,100
--	--	-------

CONCHA Y TORO, CASILLERO DEL DIABLO RESERVA Chardonnay - Central Valley, Chile		1,500
---	--	-------

— WHITE WINE

TWO OCEANS Cabernet Sauvignon / Merlot - Western Cape, South African	175	780
---	-----	-----

VIÑA MAIPO, MI PUEBLO Merlot - Central Valley, Chile		1,100
---	--	-------

LOUIS JADOT, COUVENT DES JACOBINS Pinot Noir - Burgundy, France		2,200
--	--	-------