

IN ROOM DINING MENU

Available from 11.00h – 21.00h

From Stilt House Restaurant

= Chef recommendation <i>Gợi ý của đầu bếp</i>	= Dairy Sữa	= Peanut Đậu phộng	= Pork Thịt lợn
= Vegan Thuần chay	= Sesame Mè	= Nuts Quả hạch	= Buffalo beef Thịt trâu
= Soya Đậu nành	= Fish sauce Nước mắm	= Egg Trứng	= Fish Cá
= Gluten	= Shellfish Động vật có vỏ	= Chili Ớt	= Chicken Gà
	= Garlic Tỏi	= Seafood Hải sản	= Coriander Rau mùi

NIBBELS & APPETIZERS

VND

	DOUBLE COOKED POTATO CHIPS Served with confit garlic aioli & sea salt	90,000
	HOUSE ROASTED SOYA CASHEW NUTS	90,000
	FRESH SPRING ROLLS WITH VEGETABLES 4PCS Served with fresh herbs & peanut dipping sauce	130,000
	CRISPY VEGETABLE SPRING ROLLS 4PCS Served with fresh herbs & soya dipping sauce	130,000
	FRESH SPRING ROLLS WITH MARINATED SHRIMP 4PCS Served with fresh herbs & fish sauce dipping	140,000
	CRISPY SPRING ROLLS WITH PORK 4PCS Served with fresh herbs & fish sauce dipping	140,000

SOUPS

	CANH CHAU CA SOUP “SWEET & SOUR SOUP” Served with Sapa Trout, pineapple, tomatoes, green onions, bean sprout & fresh chili	180,000
	CLASSIC VEGAN PHO NOODLE SOUP Served with fresh rice noodles, Muong Khuong chili sauce, hoisin sauce, lime, fresh herbs & crispy bread	190,000
	CLASSIC PHO NOODLE SOUP WITH SLOW COOKED BEEF OR CHICKEN Served with fresh rice noodles, Muong Khuong chili sauce, hoisin sauce, lime, fresh herbs & crispy bread	200,000

SALADS

	PINK POMELO SALAD Tossed with toasted peanuts, shallots, toasted coconut, cilantro & mint	140,000
	BANANA FLOWER SALAD Tossed with cucumber, carrots, garlic oil, peanuts, mint & cilantro	140,000
	PINK POMELO SALAD WITH SA PA SHRIMP Tossed with sesame, marinated shrimp, fish sauce & fresh herbs	160,000
	UMAMI MANGO & PAPAYA SALAD WITH DRIED BUFFALO Tossed with fish sauce, capsicum, peanuts & fresh herbs	160,000

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MAINCOURSES

VND

-  **BRAISED SHITAKEE MUSHROOM IN SOYA SAUCE** 210,000
Served with steamed white rice, peanut, red mild chili & fresh herbs
-  **FRIED TOFU IN RED DZAO TOMATOES SAUCE** 210,000
Served with steamed white rice, red mild chili, spring onion & fresh herbs
-  **STIR-FRIED PHO NOODLES WITH MARKED VEGETABLES** 210,000
(ADD BLACK ANGUS FLANK STEAK +80.000)
(ADD CHICKEN +60.000)
Served with stir-fried fresh rice noodles, vegetables from Sa Pa, peanuts, crispy onions & fresh herbs
-  **BUN THIT NUONG** 260,000
Chilled noodles, grilled pork belly, fried pork spring rolls, pickled vegetables, bean sprout & fish sauce
-  **SLOWCOOKED CHICKEN WITH MUSHROOM** 270,000
Served in claypot with steamed white rice, shiitake mushroom & carrot
-  **CAMELIZED PORK BELLY SLOW COOKED IN ONE-POT** 270,000
Served with steamed white rice, pork belly in savory caramel sauce, chicken egg & fresh herbs
-  **STURGEON IN LEMONGRASS & GALANGAL COOKED IN ONE-POT** 300,000
Served with steamed white rice, lemongrass, galangal & dill
-  **GRILLED PORK CHOP MARINATED IN FIVE SPICES** 320,000
Served with steamed white rice, fried egg & small green salad
-  **SA PA PRAWNS IN MILD VIETNAMESE COCONUT CURRY SAUCE** 360,000
Served in clay pot with steamed white rice, grilled zucchini, bell pepper & cilantro

COMFORTS

-  **BOWL OF TRIPLE COOKED FRIES** 120,000
Served with confit garlic aioli & ketchup
-  **PIZZA MAGARITA** 200,000
Served with Tomato sauce, Mozzarella cheese & Basil
-  **PIZZA HAWAII** 250,000
Served with Tomato sauce, Mozzarella cheese, Prosciutto Cotto Ham, Pineapple & Basil
-  **CHICKEN STRIPS** 270,000
Served with French fries, ketchup & aioli
-  **VIETNAMESE BANH MY** 270,000
Toasted baguette with grilled pork, pork pate, salad, pickled vegetables, herbs & triple cooked fries
-  **CREAMY CHICKEN TIKKA MASALA "TOPAS STYLE"** 300,000
Served with steamed white rice, grilled flatbread & cilantro
-  **"TOPAS" BLACK ANGUS CHEESEBURGER** 360,000
(ADD BACON +20.000)
(ADD EGG +20.000)
(GLUTEN, DAIRY, EGG, SESAME, CHEF RECOMMENDATION)
Served on brioche bun with 200gram Black Angus beef, cheddar cheese, pickled cucumber, red onion, tomato, salad, Topas burger sauce & triple


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SIDES

	VND
GRILLED COLOURFUL BAMBOO RICE	40,000
STEAMED WHITE RICE	40,000
GRILLED SWEET BUTTER CORN	80,000
STIR-FRIED GARDEN VEGETABLES	90,000
STIR-FRIED CHAYOTE GREEN WITH GARLIC	90,000
SAUTEED MUSTARD LEAVES	90,000

DESSERTS

FRESH CARVED FRUIT	120,000
Seasonal fruits from Sa Pa Market	

 BANANA CHOCOLATE CAKE	160,000
Warm banana chocolate cake served with caramel & vanilla ice cream	