



MENU

Contact: Huyen Anh

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CHEF'S RECOMMENDATION

for your 3 course dining experience

Green banana soup	85.000
H'mong banana, tofu, pork bacon, turmeric, and local herbs.	
Water buffalo steak	350.000
Grilled steak with your choice of Phanxipan mushroom sauce or local pepper sauce.	
Grilled pineapple dessert	59.000
Flamed pineapple with rum.	

APPETIZERS

1. Combo appetizer	159.000
Smoked H'mong buffalo, Sa Pa mint, Ozay leaves, two kinds of cheeses, Ta Van sausage, and chips.	
2. Green banana Soup	85.000
H'mong banana, tofu, pork bacon, turmeric, and local herbs.	
3. Local potato soup	55.000
SaPa potatoes with garlic, onions, and cheese.	

4. Chef's signature nem **65.000**

These spring rolls are filled with chicken, a variety of vegetables and local herbs that are mixed together by our unique chef. Then deep fried and served with a creamy sauce.

5. Deep-fried eggplant with pork **85.000**

Eggplant stuffed with a combination of pork-chops, egg, local cabbage, and flour, spiced with salt and pepper.

6. Patties **85.000**

Local sweet potato, pumpkins, potato, carrots and celery mashed then combined before rolled in bread crumbs and fried in butter until the wrapper is crispy.

7. Vegetable curry **85.000**

Local eggplant, pumpkins, potato, carrots, tomatoes, and tofu.

8. H'mong salad **55.000**

Fresh vegetables from our Chef's garden, tossed with H'mong smoked pork and served with sesame sauce.

9. Red Dao salad **55.000**

Ozay leaf, banana flower, mints and smoked buffalo
Served with sweet and sour sauce.

10. "Tay" salad **55.000**

Vietnamese figs with a blend of pennywort and peanuts

11. Mountain's wedding salad **55.000**

Green papaya, carrots, cilantro, mint, sesame seeds, topped with peanuts.
Salt, chili, vinegar dressing and sugar.



Main Meals Experience

(Each served with one side order option)

12. Grilled Sa Pa vegetables

Eggplant, zucchini, tomatoes, and mushrooms combined and served with spicy & tangy gravy.

115.000

13. Stir-fried beef

Beef, pepper, green chili, lemon grass, onions, relish, with ginger sauce.

299.000

14. Grilled pork with sesame & honey

Pork fillet, natural honey, and sesame seeds.

145.000

15. Grilled duck with ginger & honey



Ta Van duck breast marinated in salt and pepper, then grilled over charcoal; served with a bold aromatic sauce made of ginger and natural honey.

145.000

16. Grilled chicken with passion fruit sauce

Free range chicken breast, passion fruit sauce, salt, pepper, green onions, and yogurt.

145.000

17. Grilled Sa Pa salmon with galangal & vinegar

Local Sa Pa salmon, galangal, salt, pepper, and local herbs.

299.000

18. Grilled sturgeon with turmeric

The Sturgeon is raised in natural stream water in Sa Pa. Served with a sauce made of spicy galangal & wild betel leaves and steamed black rice.

299.000

19. Grilled prawns with garlic

Local prawns are grilled then sautéed in a pan with garlic and diced chili; served with fresh dill leaves.

299.000



20. Sautéed smoked buffalo with pickles

195.000

The buffalo is marinated in corn alcohol, assorted spices, and local vinegars. It is dried gradually by Pomu wood in Sa Pa's perfect temperature.

21. Khau Nhuc Sa Pa

145.000

This is a typical "Dzay" ethnic minority culture dish that is cooked on significant festivals. Pork simmered with pickles, peppers, and taro for 4 hours.

22. Sour and spicy mixed hotpot (2-3 pax)

449.000

This hotpot is a popular and authentic Việt dish. Local vegetables mixed with variety of meats: salmon, sturgeon, beef, pork, chicken, and shrimp along with noodles are put on your table; giving you the opportunity to become the chef.

23. Vegetarian hotpot (2-3 pax)

399.000

Local vegetables from our garden are hand-picked then put on your table with propane stoves and fresh broth with noodles; giving you the opportunity to become the chef.

24. Sour and spicy salmon or sturgeon hotpot (2-3 pax)

499.000

Local vegetables with the choice of salmon or sturgeon are put on your table; giving you the opportunity to become the chef.



Chef's Pastas & Pizzas

Pasta noodles and pizza doughs are freshly handmade each day using double zero flour with duck yolk. **145.000**

Carbonara:

Onions, bacon, local mushrooms, thyme, white pepper, fresh cream, cheese, chicken yolk, and red wine.

Bolognese:

Beef, tomatoes, garlic, thyme, white pepper, pine nuts, cheese, and red wine.

Pesto:

Fresh basil, pine nuts, salt, olive oil, cheese, and white wine.

Confungi:

Local mushrooms, salt and pepper, onions, garlic, white wine, and cheese.



Chef's pizza **190.000**
Pork bacon topped with, small tomatoes, black olives, green onions, eggs, and buffalo cheese.

Pi's pizza **145.000**
Fresh Sa Pa mushrooms, green olives, and cheese.

H'mong pizza **185.000**
Local Sa Pa sausage, cilantro, mint, and fresh goat cheese.

Veggie pizza **145.000**
Zucchini grown locally sprinkled with cheese.

Salmon pizza **245.000**
Smoked salmon, Ozay leaves, pickles, and fresh cheese.

Tuna pizza **145.000**
Tuna with fresh dill and pineapples.

Special pizza **245.000**
Slices of sturgeon fish with green chili, red chili, and cheese.

Beef Pizza **185.000**
Beef with pineapple, mushrooms, olives, and cheese

Margarita pizza **145.000**

Finish Your Eating Experience with Homemade Desserts

Ice-cream **59.000**

Coconut, taro, strawberry and chocolate

Banana pancake with natural honey **59.000**

Almond or banana cake **35.000**

Grilled pineapple or banana with rum **59.000**

Breakfast Menu

American Style 89.000

The classic

Your choice of fried or scrambled eggs, side of homemade brown bread with butter/jam and a local banana. Coffee and tea included

Bacon and eggs 135.000

Your choice of fried or scrambled eggs, with grilled tomato, and smoked bacon. Served with homemade brown bread, butter/jam. Coffee and tea included

Veggie omelet 99.000

Made with Sa Pa mushrooms, onions, and diced tomato. Served with homemade bread, butter/jam. Coffee and tea included

Bacon omelet 115.000

Smoked bacon, buffalo cheese, mushrooms, onions, and tomato. Served with homemade bread, butter/jam. Coffee and tea included

Banana pancakes 115.000

Pancakes with banana, honey, or chocolate. Side of homemade brown bread, butter/jam. Coffee and tea included

Sapa Style

Phở bò or Phở gà 115.000

Your choice of beef or chicken with noodle soup, side of seasonal fresh fruits. Coffee and tea included

Muesli breakfast 135,000

Granola oats served with brown bread or baquette, yogurt and fresh fruits. Coffee and tea included

Drinks



Tea 39000

Mint tea with honey
Ginger tea with citrus flavour
Cinnamon or anise tea with molasses
Vietnamese Green Tea
Hot Chocolate

Coffee

Espresso: 39.000
Latte: 49.000
Cappuccino: 49.000
Mocha: 49.000
Vietnamese: 30.000

Liqueur Coffee 85000

Irish Coffee

John Jameson and Cream

Italian Coffee

Galliano and Cream

Mexican Coffee

Tequila, Kahlua and Cream

Fresh Juice 55000

Orange
Carrot
Apple
Pineapple
Mango
Lemon with honey

Homemade Beer 50000

Orange beer
Pineapple beer
Mango beer

Homemade Alcohol 155000

Rice (wine) alcohol
Black Rice (wine) alcohol
Local Apple Brandy

Spirits 85000

Gordons Gin
Absolute Vodka

Johnnie Walker Whisky

Jose Cuervo Tequila

Ricard

Choice of coke, soda and tonic water or water

Cocktails 85000

Mojito

White Rum, Mint, Lime & soda

Tequila Sunrise

Tequila & Orange Juice

Pinacolada

Rum, Pineapple & Coconut Cream

I love Pi's

Kahlua, Baileys & Cointreau

Beer 40000

Local Beer

Hanoi

Heinekien

Tiger

Saigon

Special Beer (60,000 vnd)

Soft Drinks 20000

Coke

Diet Coke

Sprite

Fanta

Soda

Tonic