

茹行越南

阮十

Bà Hai is the traditional restaurant of the resort that aims to offer a full cultural immersion into the Vietnamese culture. It is an invitation to dive into the authentic, minimalist and sophisticated cuisine of Vietnam.

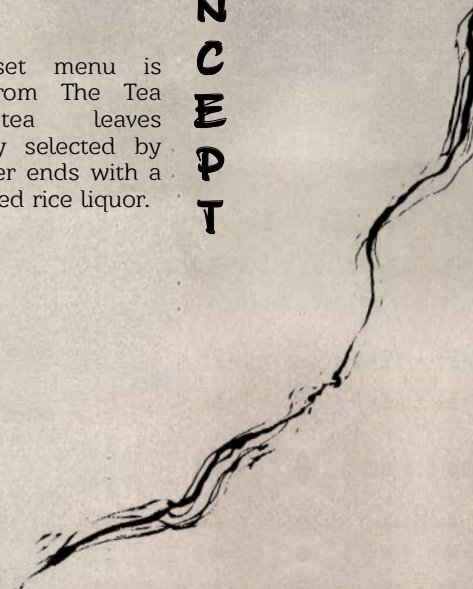
Four fixed menus are on offer, alternating daily. Each of them features nine authentic Vietnamese dishes and one dessert that – we estimate – best reflect the four main cuisine trends we identified in Vietnam:

- the gastronomy from the North,
- the gastronomy from the Center,
- the gastronomy from the South,
- Vietnamese buddhist gastronomy.

Each dish has been selected for its rustic taste and familial or local heritage, and allows a journey through the tasty Vietnamese cuisine.

Every night, the single set menu is paired with organic tea from The Tea Artisans (handpicked tea leaves cultivated in China, carefully selected by Zannier Hotels) and the dinner ends with a degustation of a local fermented rice liquor.

ZANNIER



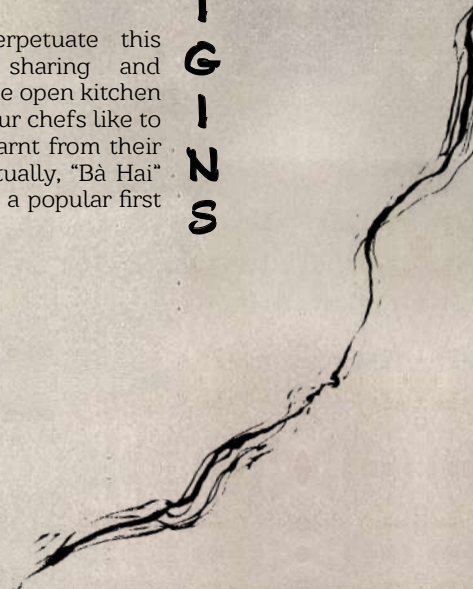
The principle of yin and yang has been applied when selecting the ingredients, to guarantee the genuine taste of the recipe, the ensure complementarity of the ten menu dishes and to match the ingredients with seasonal or climatic conditions.

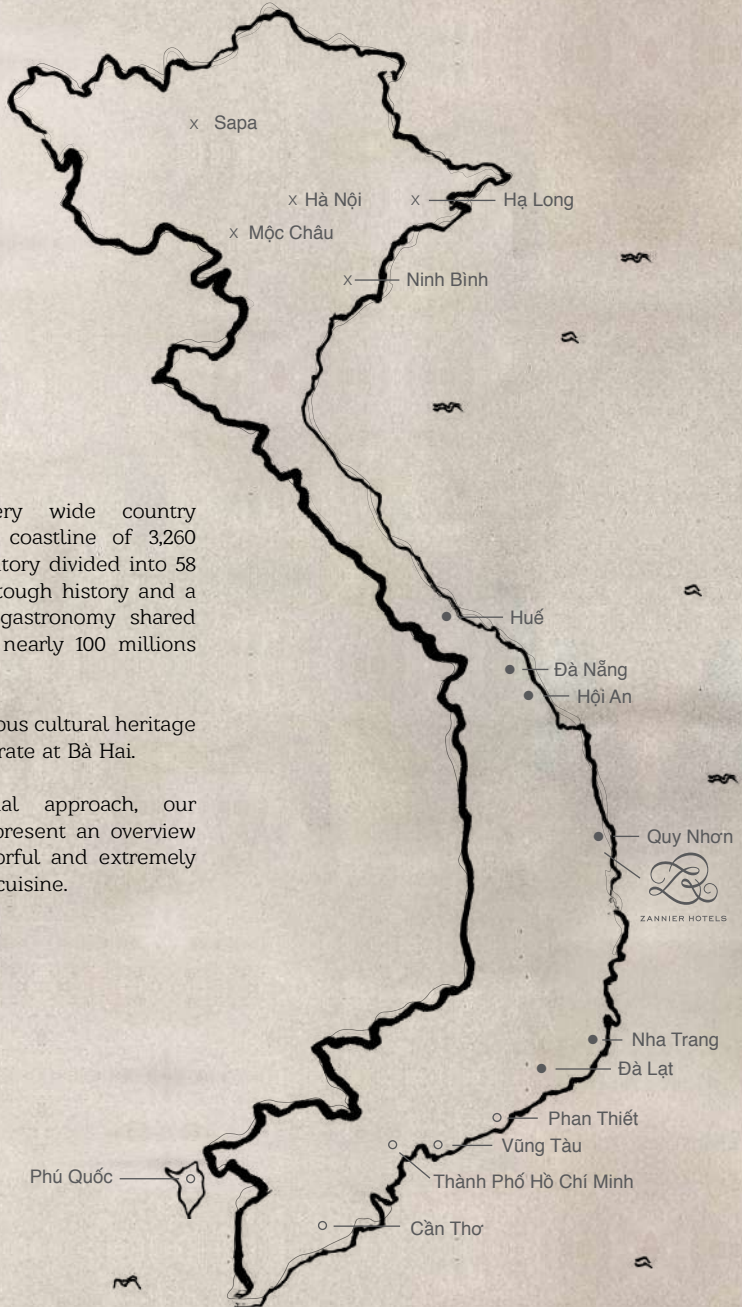
Dishes in Vietnam appeal to gastronomes via five senses (what is called "năm giác quan" in Vietnamese):

- food arrangement should attract the eyes,
- delicate sounds often come from crispy ingredients,
- five spices can be detected on the tongue,
- the aromatic flavours coming mainly from the herbs stimulate the nose,
- and many meals in Vietnam, especially finger food, can be perceived by touching.

At Bà Hai, we aim to perpetuate this philosophy. All is about sharing and discovering, as illustrated by the open kitchen and traditional cooking pots. Our chefs like to share the cuisine they have learnt from their mothers & grand-mothers. Actually, "Bà Hai" literally means "Grandma Hai", a popular first name in Vietnam.

**O
R
I
G
I
N
S**





Vietnam is a very wide country characterized by a coastline of 3,260 km (2,030 mi), a territory divided into 58 provinces, a rich & tough history and a globally renowned gastronomy shared by a population of nearly 100 millions inhabitants.

A diversity and precious cultural heritage that we aim to celebrate at Bà Hai.

Through a regional approach, our restaurant aims to present an overview of the flavorful, colorful and extremely healthy Vietnamese cuisine.

- x North Discovery
- Center Discovery
- South Discovery
- 🌊 South East Sea



**Miền
Bắc**

North Discovery

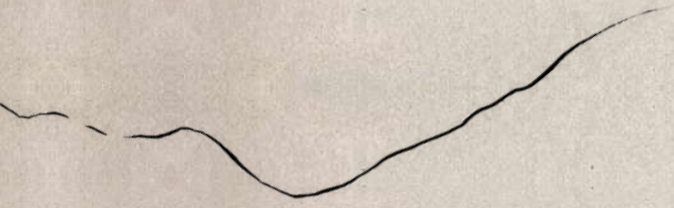


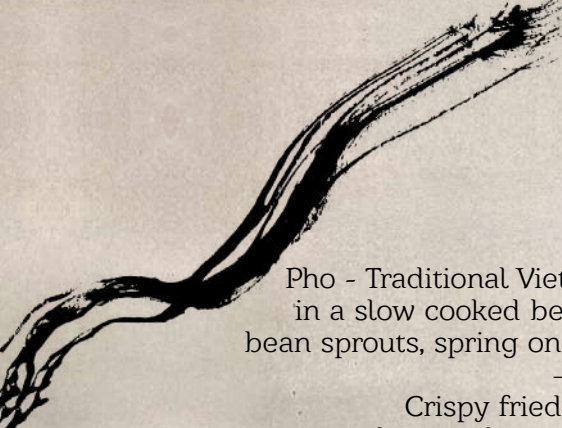
Northern Vietnam, cradle of Vietnamese civilization, is also the birthplace of some national signature dishes, of which “Phở” is perhaps the most famous example.

The flavors up North are subtler and more delicate than anywhere else in the country thanks to the harmonious combination of spices. In fact, people in Northern Vietnam tend to use less spice than in other regions though it has colder climate. Black pepper is the most prominent ingredient in creating hot flavor, instead of chili.

Nearly all dishes in the North reflect subtle combinations of many different mild flavoring ingredients featuring light and balanced flavors.

**N
O
R
T
H**





Pho - Traditional Vietnamese rice noodles
in a slow cooked beef, local fresh herbs,
bean sprouts, spring onions, chili & condiments

Crispy fried spring rolls,
crab meat, lettuces, dipping sauce

Fresh flat noodle roll, beef,
local herbs, sweet & sour sauce

Steamed rice rolls served with scallion oil,
fried shallots, Vietnamese sausage,
cucumbers and chopped greens

Beef & lemongrass wrapped in betel leaf

Morning glory, peanuts, shredded chicken,
chili, shallots, crispy garlic

Slowed braised beef cheek,
pickled mustard cabbage, exotic herbs

Steamed free range chicken, lime leaf,
lime pepper dipping sauce, baby chicken egg

Warm Hanoi style steamed seasoned pork
& dried mushroom rice flour pastry, pork sausage,
bean sprouts, cucumber, basil, dipping sauce

Fried bananas, pineapple sorbet

Local rice alcohol

1.200 per person


All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

**N
O
R
T
H**



Nien
Kung






The Central scene food is characterized by its hot and spicy flavors. The cuisine is renowned for being bold and daring. The abundance of spices produced by the mountainous terrain in the region makes central Vietnamese cuisine the most spicy, flavorful and complex in the country.

Hue, the former imperial capital of Vietnam possesses culinary tradition features reflecting the influence of ancient Vietnamese royal cuisine. The region's cuisine is greatly admired for its artfully-decorated meals prepared from many complex dishes.

Besides, food in this region is usually served in relatively small size and very spicy.

C
E
N
T
E
R



Bun Bo Hue

Spicy pork broth, sliced beef, lemongrass, pork
sausage, fresh thick rice noodles, Vietnamese mint

—

Hoi An wontons

—

Steamed rice cake, dried shrimps,
spring onions, pickled carrot

—

Stir fried bitter melon

—

Clams, peanut tamarind, fried onions

—

Green mango salad,
crispy fried white bait, herbs, lime

—

Chargrilled pork meatball on sugar can stick,
vermicelli noodles, lettuces, dressing

—

Pan fried baby calamari stuffed pork mince & vegetables,
tomato & garlic sauce, coriander

—

Chargrilled local ground beef marinated in local spices
wrapped in peppery betel leaf, chili & lime soy sauce

—

Fresh coconut, tapioca balls, sugar can juice

—

Local rice alcohol


—

1200 per person

All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.



Miền Bắc




Southern Vietnam is endowed with warm weather and fertile soil which are favorable conditions for growing a remarkable variety of fruits, vegetables and livestock.

The fresh ingredients are often enhanced by the use of aromatic herbs and condiments, and the mix between salty and sugary is characteristic of the local cuisine.

Dishes in Southern Vietnam are biased towards adding sugar to food more than in the other regions. The tendency for preferring sweetness in Southern Vietnam can also be seen through the widespread use of coconut milk in cooking food.

It is often said that the cuisine in the South is among the fattest in the country.



Mekong Delta sweet & sour tamarind broth,
cobia fish, bean sprout, pineapple, herbs

—
Fried crab meat & pork roll

—
Stir fried razor clams,
roasted peanut, chili, fried onions

—
Tofu stuffed pork mince & mushrooms,
spring onions, herbs

—
Crunchy lotus stem, carrot, pork fillet, lotus nuts,
crispy shallots, herbs, lime dressing, prawn crackers

—
Soy caramelized local catch of the day,
chili, palm sugar, herbs, spring onion

—
Slowed cooked baby pork ribs in young coconut juice,
boiled eggs, pickled bean sprouts & garlic chives

—
Spiced chicken curry, lemongrass, taro,
sweet potato, home baked baguette

—
Wok fried Tonkin jasmine, garlic

—
Sticky rice balls in ginger syrup

—
Local rice alcohol

—
1200 per person

All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

S
O
U
T
H



Hết
Chay

Vegetarian Discovery

Fresh leaf rolls made with red Swiss chard, vegetables,
coconut black beans peanuts

—

Translucent mung bean dumplings
with soy chile dipping sauce

—

Young jackfruit salad with toasted rice cracker

—

Palate-cleansing pomelo salad

—

Curried vegetables stew with baguette

—

Squash & sweet potato coconut milk soup

—

Star anise scented Pho noodles soup

—

Tasty rice noodle bowl
with taro root mung bean spring rolls

—

Crispy rice and mung bean crepes

—

Smoky eggplant with soy sauce and Chile

—

Warm banana coconut tapioca pudding

—

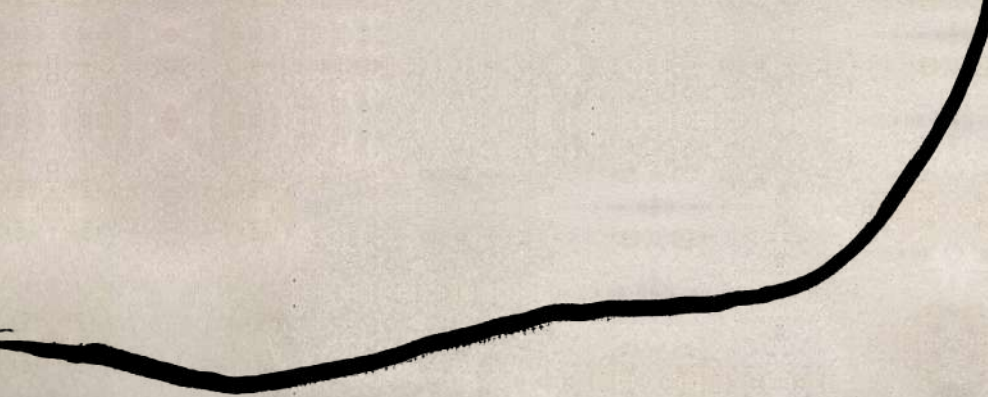
Local rice alcohol

—

1200 per person

All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

**V
E
G
E
T
A
R
I
A
N**



Đồ
Hàng

COCKTAILS

Premium spirits, fresh local fruits & fizziness only...

THE TEA ARTISANS CORDIAL COCKTAILS

300

EARL GREY COLLINS

Gin, Calamansi, Basil, Cordial

280

ROOIBOS OLD FASHIONED

Rye Whiskey, Pink Dragon Fruit, Cordial

300

GENMAICHA MARTINI

Vodka, Saline Solution, Plum, Cordial

270

AMARANTH BLOSSOM MARGARITA

Mezcal, Aloe Vera, Cordial

250

PAI MU TAN TI PUNCH

Rum, Sugar Cane, Citrus, Cordial

250

—

All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

**B
E
V
E
R
A
G
E
S**

APERITIF

CAMPARI

160

BAILEY'S

160

PASTIS HENRI BARDOUIN

350

ABSINTHE, DISTILLERIE DE PROVENCE

270

LILLET BLANC

160

PIMM'S

160

APEROL

160

VERMOUTH DOLIN WHITE

180

VERMOUTH DOLIN RED

180

VERMOUTH DOLIN DRY

180

—

All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

B
E
V
E
R
A
G
E
S

RED WINE

ARGENTINA

CATENA, MENDOZA

Malbec

2.500

AUSTRALIA

YANGARRA, PF, MCLAREN VALLEY

Shiraz, Organic

2.200

FRANCE

DOMAINE VACHERON, SANCERRE, LOIRE VALLEY

Pinot Noir, Biodynamic

3.900

FREDERIC MAGNIEN, BURGUNDY 2017

Pinot Noir, Biodynamic

2.900

ANNONCE DE BELAIR-MONANGE, SAINT EMILION

GRAND CRÛ, BORDEAUX

Merlot, Cabernet France

6.400

ELIAN DA ROS, LE VIN EST UNE FÊTE,

CÔTES DU MARMANDAIS

Abouriou, Cabernet Franc, Merlot, Biodynamic

1.800

—
All prices are in thousands of Vietnamese Dong (VND)
exclusive of 5% service charge & 10% government tax.

B
E
V
E
R
A
G
E
S

RED WINES

FRANCE

"DOMAINE DE THALABERT" CRÔZES-HERMITAGE,
RHÔNE VALLEY

Syrah, Organic

4.800

🌀 SAINT-M, DOMAINES ROGER ZANNIER,
CÔTES DE PROVENCE CRÛ CLASSÉ AOC

Syrah, Cabernet Sauvignon, Mourvedre, Sustainable

1400

🌀 L'EXCELLENCE, DOMAINES ROGER ZANNIER,
CÔTES DE PROVENCE CRÛ CLASSÉ AOC

Syrah, Cabernet Sauvignon, Mourvedre, Sustainable

1900

ITALY

GAJA, CA'MARCANDA, "PROMIS" IGT TOSCANA

Merlot, Syrah, Sangiovese

4.000

LE SERRE NUOVE DELL'ORNELLAIA,
BOLGHERI D.O.C ROSSO

Cabernet Sauvignon, Merlot, Cabernet franc, Petit Verdot

5.000

PORTUGAL

🌀 ALUZÉ, DOMAINES ROGER ZANNIER,
QUINTA DO PESSEGUEIRO, DOURO

Touriga, Touriga Nacional, Organic

1.600

🌀 QUINTA DOC, DOMAINES ROGER ZANNIER,
QUINTA DO PESSEGUEIRO, DOURO

Touriga, Touriga Nacional, Organic

2.600

—
All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

B
E
V
E
R
A
G
E
S

RED WINES

SPAIN

ALVARO PALACIOS, LA VENDIMIA,

RIOJA DOCA, UPPER EBRO

Garnacha, Tempranillo, Biodynamic

1700

WHITE WINES

FRANCE

THIERRY GERMAIN, DOMAINE DES ROCHES NEUVES,

“L'INSOLITE”, SAUMUR

Chenin Blanc, Biodynamic

3.400

DOMAINE CHANSON, MÂCON VILLAGES, BURGUNDY

Chardonnay

2.000



SAINT-M, DOMAINES ROGER ZANNIER,
CÔTES DE PROVENCE CRÛ CLASSÉ AOC, PROVENCE

Rolle, Sustainable

1400



L'EXCELLENCE, DOMAINES ROGER ZANNIER,
CÔTES DE PROVENCE CRÛ CLASSÉ AOC, PROVENCE

Rolle, Sustainable

1900

—

All prices are in thousands of Vietnamese Dong (VND)
exclusive of 5% service charge & 10% government tax.

B
E
V
E
R
A
G
E
S

WHITE WINES

GERMANY

SCHLOSS VOLLRADS, RHEINGAU, SOMMER

Riesling, Organic

1600

ITALY

ALOIS LAGEDER, PORER, ALTO ADIGE DOC

Pinot Grigio, Biodynamic

2400


NEW ZEALAND

CLOUDY BAY, MARLBOROUGH

Sauvignon Blanc

2500

PORTUGAL

 ALUZÉ, DOMAINES ROGER ZANNIER,
QUINTA DO PESSEGUEIRO, DOURO

Rabigato, Gouveio, Cerceal, Organic

1600

SOUTH AFRICA

REYNEKE, STELLENBOSCH


Chenin Blanc, Organic


1900

—
All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

B
E
V
E
R
A
G
E
S

ROSÉ WINES

 SAINT-M, DOMAINES ROGER ZANNIER,
CÔTES DE PROVENCE ROSÉ CRÛ CLASSÉ AOC
Grenache, Cinsault, Syrah, Mourvedre, Sustainable
1400

 L'EXCELLENCE, DOMAINES ROGER ZANNIER,
CÔTES DE PROVENCE ROSÉ
CRÛ CLASSÉ AOC, CINSAULT
Grenache, Syrah, Rolle, Tibouren, Sustainable
1900

SPARKLING WINES

AUSTRALIA

CHANDON, METHODE TRADITIONELLE CHAMPENOISE
1,600

FRANCE

HALD BOTTLE MOET & CHANDON,
IMPERIAL BRUT CHAMPAGNE
2,000

MOET & CHANDON, IMPERIAL BRUT CHAMPAGNE
3,400

MOET & CHANDON ROSE, IMPERIAL BRUT, CHAMPAGNE
4,000

CHAMPAGNE VOUETTE ET SORBEE, FIDELE, EXTRA BRUT,
BIODYNAMIC, CHAMPAGNE
9,000

KRUG GRANDE CUVEE, CHAMPAGNE
12,000

—
All prices are in thousands of Vietnamese Dong (VND)
exclusive of 5% service charge & 10% government tax.

**B
E
V
E
R
A
G
E
S**



VIETNAMESE BEERS

Discovering the local creative craft beer scene

LARUE

Larue was first brewed in 1909 by a Frenchman named Victor Larue. This brew is the result of a recipe perfected over 100 years to give Larue its characteristic flavour of a traditional French beer.

100

HANOI FURBREW

Established in 2016, fully licensed brewery, owned and operated in co-operation by Phan Thanh Trung and Thomas Bilgram. Their beers are handmade. Brewed in a small state of the art craft brewery in Hanoi with very high quality & care.

BEACH BEER – CREAM ALE

ABV - alcohol: 4.7 | IBU - bitterness: 16 | EBC - colour: 9

Enjoy this light, refreshing and easy to drink ale. Just what you need when you are thirsty. Ale, but taste a bit like a lager/pilsner.

180

LIME LEAF WHEAT – AMERICAN WHEAT

ABV - alcohol: 5.3 | IBU - bitterness: 9 | EBC - colour: 18

A classical wheat beer, in a local version. The sweetish, almost candy like, aromas occurring in the wheat beer, plays with all the scents from lime leaves.

180

HANOI SAISON – SAISON

ABV - alcohol: 8.9 | IBU - bitterness: 23 | EBC - colour: 13

Made the traditional way. Just ferment in the shadow, not temperature control, and add some spices, orange zest and some cloves to match it. Musky, aromatic, fermented

180

—
All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

**B
E
V
E
R
A
G
E
S**



VIETNAMESE BEERS

TÊ TÊ SAIGON BREWING

Tê Tê brewing is inspired by the idea of classic craft beers with a twist for the local culture and climate.
Unfiltered beers keeping all the good benefits inside.

WHITE ALE – BELGIUM ALE

ABV - alcohol: 5.5 | IBU - bitterness: 19 | EBC - colour: 9
Belgian-style wheat beer, light & refreshing brewed with wheat malt, orange peel and a touch of coriander
180

ELECTRIC IPA – IPA

ABV - alcohol: 5.8 | IBU - bitterness: 45 | EBC - colour: 18
Medium body beer with golden orange haze. The fruity aroma is brought to life by American and kiwi hops and a pinch of lemon zest.
180

—
All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

**B
E
V
E
R
A
G
E
S**

FRUIT & VEGETABLE COUNTER

Homemade lemonade, juice, smoothies' fruit & plant-based drinks without any addition of sugar

HOMEMADE LEMONADE

Fruit & plant-based fizzy drinks

GOLDEN GUTS

Rooibos Kombucha, Turmeric, Ginger, Agave

190

PHUM BAITANG

Mint, Aloe Vera, Lemongrass, Lime, Club Soda

190

FIZZY RED

Dragon Fruit, Guava, Beetroot, Thomas Henry Spicy Ginger Beer

190

THE JUICERY

Fruit & plant-based juices

GREEN CLEANSE

Apple, Cucumber, Celery, Kale, Parsley

150

RED MEKONG

Guava, Dragon Fruit, Ginger, Beetroot, Turmeric

150

JUICE JUNGLE

Mango, Pineapple, Papaya, Lime, Galangal

150

—

All prices are in thousands of Vietnamese Dong (VND)
exclusive of 5% service charge & 10% government tax.

B
E
V
E
R
A
G
E
S

HOT DRINKS

Selection of "The Tea Artisans" organic whole-leave teas
& infusions hand picked from China & organic
Vietnamese coffee beans from Lang Biang micro-lot farm

TEAS

English Breakfast

Earl Grey

Green Tea

Ding Gu Da Fang

Green Tea Genmaicha

White Tea Pai Mu Tan

140

INFUSIONS

Rooibos

Chamomile

After-Meal Infusion

Amaranth Blossom Flowers

140

HOMEMADE FRESH INFUSION

Ginger, Lemongrass, Fresh Mint Leaves

100

—

All prices are in thousands of Vietnamese Dong (VND)
exclusive of 5% service charge & 10% government tax.

B
E
V
E
R
A
G
E
S

HOT DRINKS

LANG BIANG COFFEE,
FAZENDA DE LAGOA, MAMO KACHA

Espresso / Machiato
100

Latte / Cappuccino
120

Espresso Doppio
150

Latte Macchiato
120

Vietnamese Filter Phin Coffee & Condensed Milk
110

Vietnamese Coffee & Coconut Cream
120

MILK CHOCOLATE

Dark chocolate 75%
150

—

All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

**B
E
V
E
R
A
G
E
S**

SOFT DRINKS & WATER

SODA

Regular Coke

Coke Zero

Fanta

Sprite

100

THOMAS HENRY TONICS

Grapefruit

Lemonade

Spicy Ginger

Tonic Water

Elderflower Tonic

Cherry Blossom

120

BÃI SAN HÔ FILTERED WATER

Still Water

70

Sparkling Water

70

—

All prices are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge & 10% government tax.

**B
E
V
E
R
A
G
E
S**

