

SALADS & GREENS

TUNA TATAKI

local tuna, sesame,
spiced avocado, radish
tomato salad & ponzu
dressing

250



ARUGULA PEAR AVOCADO SALAD

red wine poached pear, fresh
avocado, rocket & parmesan
tuile

190



GOI SUA QUY NHON

Quy Nhon jellyfish, local herbs,
shredded coconut, sweet
lime & chili dressing

190



POMELO & MANGO

pomelo, mango, herbs, chili
garlic prawn & lime
coriander dressing

320

CAESAR SALAD

romaine lettuce, quail egg,
crispy prosciutto &
parmesan with a choice of
grilled chicken or prawn

320



GOI CUON CA MAI

cured local herring, herbs,
spices, rice paper rolls &
peanut sauce

190



FROM THE SEA

DAILY FRESH CATCH

grilled fresh catch fillet,
avocado, basil, onion,
lemon & corn salad

320



MUC NUONG

whole grilled squid, local
herbs, lime & ginger sauce

470

KING PRAWN

roasted quy ngon king prawn
& herbs citrus butter

510



CA CHEM HAP CHUA NGOT

steamed sea bass fillet,
mixed herbs, sweet & sour
sauce

320



CA NUONG

grilled whole sea bass, rice
vermicelli, herbs salad & fish
sauce

1000

TOM NUONG

grilled giant prawn, herbs
salad & seafood sauce

510

CALAMARI

crispy squid, paprika & garlic
aioli

250

specialty



spicy



nuts



vegetarian



gluten free



prices are in vnd and are subject to 5% service charge and 10% government tax where applicable.

COMFORT

CHAR SIU PORK BELLY NOODLE

slow cooking char siu pork
belly, homemade egg noodles
& pork broth
320



BUN TOM BINH DINH

Binh Dinh style shrimp
fresh rice noodles
235



SEAFOOD FRIED RICE

mixed seafood, seasonal
vegetables & sunny-side-up
eggs
270

CANH CHUA CA CHEM

sweet & sour fish soup with
mushroom, okra & pineapple
260



GAI PAD KRAPOW

minced chicken, basil,
steamed jasmine rice &
sunny-side-up eggs
190



BANH HOI THIT HEO

crispy pork belly, Quy Nhon
banh hoi, local herbs with
sweet & sour fish sauce
380



BEEF RENDANG

slow cooked spices coconut
beef & steamed jasmine rice
300

SIDES & ACCOMPANIMENTS

KHO QUA XAO TRUNG

wok-fried bitter melon & organic eggs
150



NAM XOC TOI

wok-fried mushroom
150



RAU MUONG XOC TOI

wok-fried garlic water spinach
150



BROCCOLINI

onion confit broccolini & roasted almond
150



ROASTED SWEET POTATOES

local sweet potato, thyme & rosemary
150

FRIES

hand-cut potato fries, mayo & ketchup
150



RICE

a choice of steamed jasmine
rice or organic red rice
60



specialty



spicy



nuts



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MAIA'S SPECIALTIES

BO XAO TIEU

black pepper wok-fried
beef, local vegetables
350

NAM BAN CHICKEN

crispy chicken, Japanese
tartar & amazu sauce
250

PORK CHOPS

Australian organic free
range pork, berry sauce &
dauphinoise potatoes
550

RIB-EYE

herb-marinated black angus
rib-eye, shallots confit served
with red wine & chimichurri
sauce
650



STRIPLOIN

herb-marinated black angus
striploin, shallots confit served with
red wine sauce & bacon butter
650



TENDERLOIN

Angus tenderloin, mashed
potato, sweet and sour
baby onion sauce
550

*ribeye & striploin with choices of dauphinoise
potatoes or mashed potato*

SANDWICH BOARD

FISH & CHIPS

lightly battered market catch
& tartar sauce
290

CLUB SANDWICH

grilled chicken breast, avocado, crispy
prosciutto, egg, tomato & lettuce &
mozzarella
290

BEEF BURGER

homemade beef patty, tomato, onion
jam, house made gherkins, green
lettuce, cheddar &
toasted homemade sesame bun
320

FILLET O BURGER

battered seabass fish, tartare sauce &
toasted brioche bun
430

CHILI FRIES

french fries, smoked cheddar &
chili con carne
430

all dishes are served with french fries

specialty



spicy



nuts



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PASTA

SPAGHETTI VONGOLE

market clam, garlic & organic olive oil
200

AGLIO e OLIO

homemade fettuccine, chili, garlic,
lemon zest
200



TAGLIATELLE BOLOGNAISE

homemade tagliatelle, wagyu beef,
tomato, vegetable, fresh thyme & basil
220

RAVIOLI TOMATO

homemade spinach ricotta ravioli, cherry
tomato sauce, basil & organic olive oil
220



SEAFOOD

homemade fettuccine, market seafood,
chili, garlic & basil
375

PIZZA

MARGHERITA

tomato, mozzarella, basil, & organic
olive oil
290



PROSCIUTTO

mozzarella, tomato, sliced prosciutto,
arugula & olive oil
390

SEAFOOD

tomato, chili garlic seafood,
mozzarella & dill
390

SALMON

house cured salmon, dill, capers,
cream cheese
280

CALZONE

tomato, basil, mozzarella & prosciutto
300

specialty



spicy



nuts



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SWEETS

FRUIT PLATE

seasonal selection

120



TRIPLE CHOCOLATE CHEESECAKE

white & dark chocolate cheesecake,
dark chocolate biscuit crust

150



GELATERIA

selection of homemade ice cream & sorbet

90



VANILLA & PEANUT FUDGE

chocolate covered peanut & vanilla

120



HAZELNUT & MASCARPONE

roasted hazelnut & da lat mascarpone

120



CARAMEL WHITE CHOCOLATE

vanilla & caramelized white marou chocolate

120



CHIPWICH

chocolate & vanilla ice cream sandwich with
a choice of homemade waffle or brioche

150



specialty



spicy



nuts



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KID'S MENU

CHICKEN RICE PORRIDGE

shredded chicken & quail egg

90



PHO CHICKEN

chicken broth, shredded chicken & rice
noodles

90



FISH & CHIPS

lightly battered fish with french fries
& tartar sauce

150

MINI PIZZA

mozzarella cheese, tomato & basil

150



SPAGHETTI BOLOGNESE

minced beef, tomato sauce &
parmesan cheese

120

MINI BEEF BURGER

beef patty, lettuce, tomato, mozzarella &
french fries

180

CHICKEN FINGER

Crispy panko chicken, fries & mayo

150

CHEESE STICK

Breaded dalat mozzarella, ketchup & mayo

150

specialty



spicy



nuts



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QUY NHON SET MENU

GỎI SỮA CHUA CAY

Quy Nhon jellyfish, mango, banana blossom and vegetables herbs salad
and sweet lime chili dressing

TÔM RIM THỊT

Caramelized tiger prawns, pork belly, spring onion, shallot

BÒ XÀO LÚC LẮC

Wok-tossed beef rump, capsicum, onion, garlic, coriander and
special Luk Lak sauce

KHỔ QUA XÀO TRỨNG

Wok-tossed bitter melon, garlic, free-range chicken egg

CANH CHUA CÁ BÓP

Central style cobia fish soup with okra, tomato, pineapple, bean sprout
and local fresh herbs

RAU SỐNG

Seasonal fresh herbs & salad

CƠM GẠO NÀNG HƯƠNG

Nàng Hương steamed rice

MIEN TRUNG SET MENU

GỎI GÀ THẢ VƯỜN

Poached free-range chicken, banana blossom, É leaf, laksa leaf, carrot,
fried shallot

SƯỜN HEO RIM MẶN

Vietnamese caramelized pork ribs, chili, spring onion, shallot

MỰC XÀO CHUA NGỌT

Wok-fried squids sweet, celery, tomato, pineapple,
sweet and sour sauce

MĂNG XÀO TỎI

Wok-tossed organic bamboo shoot, bean sprout and spring onion

CANH BẦU NẤU TÔM

Gourd soup with fresh water prawns, local herbs

RAU SỐNG

Seasonal fresh herbs & salad

CƠM GẠO NÀNG HƯƠNG

Nàng Hương steamed rice