

Chill Lounge Vietnamese Menu

Welcome to Chill Lounge, Enjoy the taste of Vietnam, also know as the healthiest cuisine in the world, Freshly prepared by our Vietnamese chefs. Guest on full and half board please enjoy one appetizer, one entrée and one dessert.

Starters

PER SELECTION 25.00

SEAFOOD SALAD “GOI HAI SAN”

Vietnamese organic papaya salad with squid, prawn and chili sauce

VEGETARIAN HAND ROLLS “GOI CUON CHAY”

With mushrooms, vegetable salad and peanut sauce

BEEF ‘SQUEEZE SALAD’ “GOI BO BOP THAU”

Star fruit, onion, mango, peanut and lime sauce

PRAWN MANGO SALAD “GOI XOAI TOM”

Lime sauce and prawn crackers

CRISPY TOFU WITH GLASS NOODLES “DAU HU PHO XA LACH”

Crispy fried tofu and glass noodle salad with a spicy peanut and lime sauce

Soups

PER SELECTION 25.00

BEEF NOODLE SOUP “PHO BO”

Traditional Vietnamese noodle soup with beef and organic herbs

CHICKEN NOODLE SOUP “PHO GA”

North Vietnamese chicken and rice noodle soup with lime leaves and bean sprouts

SEAFOOD SOUP “CANH CHUA HAI SAN”

Tamarind soup with seafood, tomato and pineapple

PUMPKIN SOUP “CANH BI DO”

Pumpkin, peanut and spring onion

VEGETABLE WONTON SOUP “HOANH THANH RAU”

Spiced squash rice flour dumplings, Steamed in an organic garden basil, spinach and fried garlic broth with a hint of chili



Main Event

PER SELECTION 40.00

BEEF IN OYSTER SAUCE “BO LUC LAC”



Vietnamese shaking beef and vegetables in oyster sauce served with tomato fried rice

LEMONGRASS CHICKEN “GOI XAO XA OT”



Stir-fried chicken with lemongrass and red chili served with steamed jasmine rice

TAMARIND PRAWNS “TOM SOT ME”



Char-grilled tiger prawns with tamarind sauce served with steamed jasmine rice

PAN FRIED REEF FISH “CA SOT CA CHUA”



Our local catch simply pan fried served with tomato sauce and steamed rice

SWEET AND SOUR SEAFOOD “TOM MUC XAO CHUA NGOT”



Prawn, calamari, cucumber, Pineapple and tomato served with salad and steamed jasmine rice

“Pan Viet”

PER SELECTION 40.00

SEAFOOD FRIED RICE “COM CHIEN”



Vietnamese seafood fried rice with mix vegetables

STIR-FRIED CHICKEN “BUN GAO XAO GA”



Stir-fried chicken, rice noodles and vegetables

STIR-FRIED SEAFOOD “BUN GAO XAO HAI SAN”



Stir-fried seafood, rice noodles with bean sprout and vegetables

STIR-FRIED VEGETABLE AND TOFU “BUN GAO DAU PHU”



Stir-fried tofu, rice noodles with bean sprout and seasonal vegetables



Fresh

PER SELECTION 20.00

CHILL OUT GARDEN GREENS

Organic garden greens with cucumber, radish and garden mint, shavings of Parmesan cheese

TOMATO AND MOZZARELLA

Bocconcini mozzarella, Cherry tomato, Pine nuts and organic garden leaf salad with basil pesto

CAESAR SALAD

Our organic garden salad leaves tossed with anchovies, crispy pork bacon, Parmesan shavings, Egg and croutons

LAAMU ATOLL COFFEE RUBBED TUNA

Seared tuna, picked garden herb and avocado salad, coffee and palm sugar dressing

CRUDITES, HUMMUS AND CRACKERS

Crisp organic vegetables, served with hummus and flaxseed crackers

Snacks

PER SELECTION 20.00

FRIED JALAPENO

Crispy mild peppers, filled with mozzarella cheese, served with tomato salsa

CRISPY CALAMARI

Green mango salad with peanuts, mint, red onion and chili dressing

HOT, CRUNCHY, SPICY CHICKEN ROLL

Teriyaki chicken sushi roll, spicy mayonnaise

NATIVE WATERMELON TEMPURA

Crisp, fresh and Sweet! , Tempura of watermelon with vegetable, mint and basil salad, Ponzu dipping sauce

Something More

PER SELECTION 30.00

NATIVE SPICED FRIED FISH

Goujons of local fish with potato wedges, tartar, mango chutney and herb salad

LAAMU CLUB SANDWICH

Roasted organic chicken, lettuce, tomato, fried egg, mayonnaise on white bread with fries and petit salad

PESTO PASTA

Gluten free pasta tossed in pesto with goats cheese and Maldivian pine nuts

“CHILL” CHEESE BURGER

Freshly ground beef burger with cheddar cheese, tomato compote, French fries

MALDIVIAN CURRY OF THE DAY

Fragrant curry with freshly grated coconut, hint of chili served with rice and roshi

‘STEAK AU POIRVE’

Minute sirloin steak, with a peppercorn sauce, fries and charred baby spinach



Desserts

PER SELECTION 20.00

EXOTIC FRUITS SOUP

Served with passion fruit sorbet, passion fruit jelly and basil flowers

ORGANIC GARDEN PAPAYA

Nut Brownie, lemon curd, papaya agar-agar, mango sorbet and papaya coulis

PASSION FRUIT PANNA COTTA

Served with Passion fruit coulis and a sesame tuile

TROPICAL EXOTIC FRUIT PLATTER

Served with pineapple sorbet

WARM RICE PUDDING

With tropical fruits, burnt milk ice cream, caramel honeycomb

LEMON GRASS CRÈME BRULÉE

Complemented by ginger poached fruits and crispy coconut biscotti

