



SAPA ROOMS

boutique hotel

WESTERN MENU

Slow food, whole food, real food, tasty food.

SOUPS 45,000VND

Served with warm homemade baguette
Our soups are made daily, starting with the freshest ingredients from the local market. We make all the stock by hand with no MSG.

- + Roast pumpkin soup
- + Roast tomato soup
- + Potato, leek, bacon soup with croutons
- + Carrot and ginger soup
- + Roast mountain vegetable soup
- + Chicken and leek consume soup

SALADS 70,000VND

Nicoise salad

Tuna, boiled eggs, potato, lettuce and green beans with a light dressing.

Roast pumpkin salad

With roasted capsicum, citrus leaves, toasted almonds and a light creamy mustard sauce.

Char grilled Sapa Salmon salad

Char grilled Sapa salmon with a fresh green salad and a light lemon butter sauce.

Citrus salad with char grilled chicken

Grilled chicken breast and citrus fruit with water crest, mint, cucumber, carrot and a light vinaigrette dressing.

HOME MADE PASTA 90,000VND

Gnocchi, spaghetti or fettuccini, hand made in our kitchen.

- + Fresh tomato, garlic and torn basil
- + Pork bolognese in a rich tomato sauce
- + Fresh clams and tomato sauce
- + Home made vegetarian lasagne
- + Home made meat lasagne
- + Roast pumpkin and Sapa mushroom in a light creamy sauce
- + Light summer pasta with grilled chicken and mushrooms
- + Carbonara
- + Creamy seafood pasta
- + Chicken tarragon pasta

BURGERS 90,000VND

We serve our burgers on home baked buns with fries.

Chicken burger

Chicken marinated in lemongrass and lime with mountain herbs, tomato, cucumber, lettuce and tomato relish.

Fish burger

White fish fillet lightly pan fried in fresh tumeric with mountain herbs, served with cucumber, tomato and lettuce and home made tar tar.

Mountain burger

Home made meat patty with mountain herbs, cheese, bacon, tomato, cucumber, lettuce and tomato relish.

Roast pumpkin and vegetable burger

Roasted pumpkin with mountain herbs in a parmesan crust, served with cheese, cucumber, tomato and lettuce, smothered with home made tomato relish.

PIZZA 90,000VND

Try our home made pizza dough.

- + Ham and pineapple pizza
- + Roast tomato and basil pizza
- + Garlic Pizza
- + Roast pumpkin, eggplant pizza
- + Egg, bacon and cheese pizza
- + Grilled chicken and roast capsicum pizza
- + Caramelized onion and potato pizza with rosemary and thyme

BAGUETTES AND FOCACCIA 50,000VND

B.L.T.

Bacon, lettuce and tomato, NZ cheddar cheese with home made tomato relish.

BBQ Sapa pork

Lettuce, cucumber, tomato with a smokey BBQ sauce.

BBQ chicken

Lettuce, cucumber, tomato, with a wasabi mayonnaise.

Roast seasonal vegetable

A selection of roasted vegetables, lettuce and pesto sauce.

Tuna

Lettuce, cucumber, tomato, with mustard mayonnaise.

Roast mushroom

Lettuce, tomatoes NZ cheddar cheese with a pesto sauce.

Cheesy tarragon chicken

Our famous chicken tarragon with melted NZ cheddar cheese.

CHICKEN 90,000

Coq Au Vin

Lusciously rich and warming, deep smokey flavours, red wine and mountain mushrooms, served with creamy mashed potato.

Chicken tarragon

French slow cooked casserole with a rich white wine sauce, mountain herbs, served with steamed vegetables and creamy mashed potato.

Chicken schnitzel

With mushroom sauce and a green salad or mashed potato.

BEEF IN RED WINE SAUCE 90,000VND

Slow cooked beef and pork belly marinated and cooked in a rich French red wine sauce, baby onions, mountain mushrooms and bacon. Served with steamed vegetables and creamy mashed potato.

HOME MADE FISH AND CHIPS 90,000VND

Beer battered fish, lightly pan fried and served with hand cut French fries and homemade tar tar sauce.

VEGETABLES AND VEGETARIAN 80,000VND

Seasonal vegetarian curry

Tofu, pumpkin and other seasonal vegetables in a light coconut curry.

Steamed seasonal vegetable plate

Served with a light dipping sauce.

Roasted seasonal vegetable plate

Served with pesto sauce.



DESSERTS MENU 40,000VND

Vietnamese pan fried bananas

Sapa bananas lightly battered and pan fried, dusted with icing sugar and served with our home made ice-cream.

banana pancakes

Hot, fluffy pancakes with flambé bananas served with ice cream and home made chocolate sauce.

Coconut rice pudding with grilled bananas

Rice pudding slowly cooked in the oven to infuse the flavours, served with grilled bananas.

Jungle fruit salad and ice cream

Exotic and refreshing fruit salad.

Home baked cakes

A daily selection of cakes are on display in our cake fridge, these are all home baked in our ovens daily and served with your favourite ice cream.

Chocolate cookies and ice cream

Chocolate home made cookies crushed and served with our home made ice creams.

Old fashioned caramelised apple crumble

Nana's recipe, home made and simply delicious. Served with our home made ice creams.

ICE CREAM 40,000VND

We make our own ice cream here in our kitchen from organic produce and filtered water. Two scoops of your favourite flavours.

- + Banana
- + Chocolate
- + Coffee
- + Cookie dough
- + Coconut
- + Cinnamon
- + Lemongrass
- + Lychee
- + Mango
- + Passionfruit
- + Vanilla



SEGAFREDO COFFEE AND ESPRESSO 40,000VND

- + Latte
- + Cappuchino
- + Lungo
- + Macchiato espresso
- + Mocha
- + Café latte macchiato

Segafredo Iced Coffee

Iced Café Latte, Ice Mocha
Café Sua Da (Iced Vietnamese coffee).

HOT OR ICED TEA 30,000VND CUP 40,000VND POT

English breakfast, Earl Grey, Jasmine and green tea, Strawberry tea, Lotus tea, Blackberry tea, Rosehip and Hibiscus tea, Lychee tea, Orange tea, Artichoke tea, Banana tea.

Moroccan Tea

Hot fresh lemon juice with Sapa honey, cinnamon bark, star anise and mint.

FRESH JUICES 30,000VND

- Rise and shine** – carrot, ginger and apple
- Spring boost** – pineapple, lychee, mint and lime
- Summer morning** – banana, pineapple, passionfruit and mint.
- Green dream** – Lychee, mint and lime
- V5** – Tomato, carrot, celery, cucumber and basil.
- Mango or Banana lassi** – honey, yoghurt, lime and milk.
- Sapa Rooms Special** – Apple, banana, pineapple, yoghurt and mint.
- Sapa dream** – Mango, banana, coconut juice and lychee.
- Hmong Kiss** – fresh passionfruit, mango, Vietnamese sweet milk.
- Sapa Garden** – fresh coconut juice, pineapple, honey and yoghurt.

All natural ingredients and no MSG

BEERS 25,000VND

Hanoi beer, Tiger beer, Lao Cai beer, Halida beer.

COCKTAILS 55,000VND

At Sapa Rooms we like to do things a little different, from our fresh sugar cane press come our fabulous cane cocktails...exotic with a hint of the orient.

Fruit Daiquiri

Cointreau, white rum and fresh mint.

Margarita

Tequila, Cointreau and lime juice.

Cosmopolitan

Vodka, Cointreau, lime juice and cranberry juice.

Mojito

Mint, lime, rum and soda water.

Sapa Rooms cocktail

Watermelon, mint and vodka.

Sapa Rooms cocktail

Watermelon, mint and vodka.

Whisky Sour

Whisky, lemon juice and cane sugar.

Lychee and rum blast

Coconut milk, lychee, rum and mint.

Sloe Car

Gin, Cointreau with fresh lemon.

BOTTLED WATER

Small – 10,000vnd.

Large – 15,000vnd.

SOFT DRINKS 25,000VND

Sprite, Coke, Diet Coke, Fanta, Tonic Water, Soda Water.



HMONG MOUNTAIN RETREAT

Hmong Mountain Retreat is a low impact eco property located 6km outside of Sapa overlooking the famous Muong Hoa valley and Lao Chai hamlets, offering a gentle adventure and a wholesome lifestyle vacation experience in a beautiful natural setting. Our property provides a unique opportunity to enjoy the absolute tranquility of the terraced rice fields with unrestricted, breathtaking views from every angle of the property.

Hmong Mountain Retreat offers the perfect hideaway for people wanting to get away from it all, a place to relax and rejuvenate, a great base to explore the surrounding native environment with a strong emphasis on fine food and comfortable accommodation. There are two types of accommodation, bungalows or the exclusive Hmong villa, which have all been thoughtfully placed on the terraced rice fields to create a uniquely peaceful and luxurious retreat in a private setting.

