CAM RANH BAY

Blue Lobster

VIETNAMESE CUISINE

A CULINARY JOURNEY AT BLU LOBSTER

Nestled by the sea, Blu Lobster invites you on a graceful voyage through the art of fine dining in elegance whispers in every detail, from the soft glow of candlelight to the gentle murmur of the waves beyond.

Each dish is a carefully composed symphony of flavor, where the finest local seafood meets inspired global technique. Crafted with precision and passion, every course tells a story of delicate, balanced and unforgettable.

As the evening unfolds, so too does an experience that lingers, not just on the palate, but in memory. At Blu Lobster, dining is not simply a meal, but a moment of timeless refinement.

Operation time
16:00 - 22:00

All prices are in 1.000 VND, includes Service Charge and VAT.

HALFBOARD
FULL BOARD

The following set menus are included in your halfboard / full board package. We are pleased to offer a selection from our a la carte menu and credit VND 700,000 towards your choice of food and beverages, should you wish to choose from the a la carte menu.

VIETNAMESE COMFORT CLASSICS

GUAVA SALAD AND VIETNAMESE MINT
WITH VIETNAMESE MINT
gỏi ổi xá xíu rau răm

FIVE-SPICE PORK BELLY
WITH BURNT PINEAPPLE, BOILED SWEET POTATO LEAVES, JASMINE RICE WITH LEMONGRASS FLAVORS
thịt ba chỉ ngũ vị cháy cạnh, rau lang luộc ăn kèm cơm trắng nấu hương sả

TILAPIA FISH SOUP
WITH MUSTARD GREENSAND HUE GINGER
canh cá rô cải bẹ hương gừng Huế

GLUTINOUS RICE DUMPLINGS
WITH GINGER SYRUP FOAM
bánh trôi nước bọt gừng

760 / SET MENU

BLU OCEAN DISCOVERY

NHA TRANG GRILLED PORK SAUSAGE
IN MINI SIZE WITH VEGETABLES AND PICKLE
nem nướng Nha Trang loại nhỏ

CHICKEN ROULADE
WITH BETEL LEAF SAUCE, ROASTED CAULIFLOWER WITH MATCHA SALT SERVED WITH BROWN RICE
gà cuộn kiểu Pháp sốt lá lốt, súp lơ nướng muối trà xanh ăn kèm cơm gạo lứt

FISH SOUP DECONSTRUCTED
WITH PINEAPPLE
canh chua cá và trái thơm

PINEAPPLE CARPACCIO
WITH GINGER SYRUP
dứa mỏng sốt gừng nóng

760 / SET MENU

FLAVORS OF VIETNAM

GRILLED BEEF IN BETEL LEAF
WITH TAMARIND SAUCE
bò nướng lá lốt sốt me

GRILLED PORK
WITH FRESH NOODLES
bún thịt nướng

CHAYOTE SOUP
WITH GAC FRUIT OIL SWIRL
súp su su xoáy dầu gấc

VIETNAMESE COFFEE MOUSSE
WITH DARK CHOCOLATE
mousse cà phê Việt và sô cô la đắng

890 / SET MENU

SIGNATURE TASTING MENUS

ESSENCE OF VIETNAM

GRILLED BEEF IN BETEL LEAF
WITH TAMARIND SAUCE
bò nướng lá lốt sốt me

BRAISED COBIA
WITH TURMERIC AND GREEN PEPPERCORNS
SERVED WITH BLACK STICKY RICE BALL
cá bớp kho nghệ tiêu xanh ăn kèm cơm nếp than

LOBSTER TARTARE
WITH GINGER GEL
tartare tôm hùm sốt gừng

GLUTINOUS RICE DUMPLINGS
WITH GINGER SYRUP FOAM
bánh trôi nước bọt gừng

1,900 / SET MENU

MODERN VIETNAMESE COASTAL CUISINE

SMOKED EEL RICE PAPER ROLLS
WITH HUE FERMENTED SHRIMP SAUCE
nem cuốn cá chình nướng gia vị dân tộc
chấm nước lèo ruốc Huế

GRILLED LOBSTER
WITH LEMONGRASS BÉARNAISE
FISH SAUCE
tôm hùm nướng sốt Béarnaise sả nước mắm

GUAVA SALAD AND CHAR SIU PORK
WITH VIETNAMESE MINT
AND TOASTED SESAME
gỏi ổi xá xíu rau răm và mè rang

STICKY RICE MANGO ROLL
WITH COCONUT CLOUD
xôi xoài cuộn mây dừa

1,900 / SET MENU

FROM LAND TO SEA A VIETNAMESE JOURNEY

LOBSTER TARTARE
WITH GINGER GEL
tartare tôm hùm sốt gừng

SOUS-VIDE DUCK BREAST
WITH GINGER WINE REDUCTION
ức vịt nấu chân không sốt rượu gừng

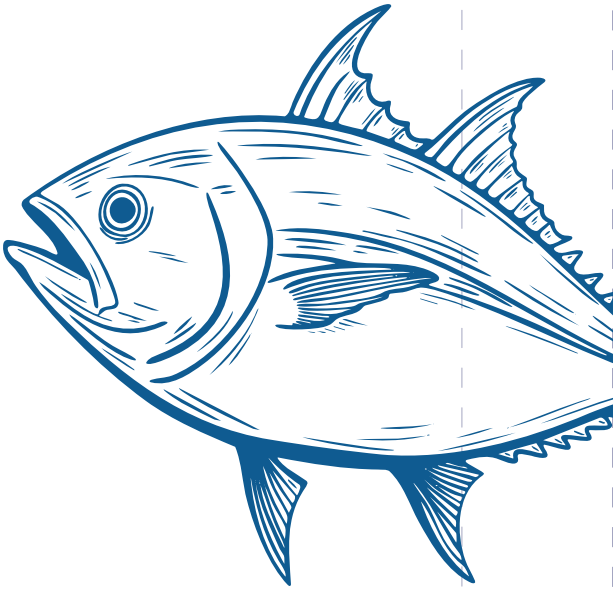
LOBSTER BISQUE
WITH LEMONGRASS FOAM
súp tôm hùm bọt sả

SPRING ROLL
WITH MANGO AND GREEN TEA
gỏi cuốn xoài và trà xanh

2,200 / SET MENU

A LA CARTE MENUS

STARTERS SOUPS & BROTHS



STARTERS

GRILLED BEEF IN BETEL LEAF
WITH TAMARIND SAUCE
bò nướng lá lốt sốt me
300

GUAVA SALAD AND CHAR SIU PORK
WITH VIETNAMESE MINT AND TOASTED SESAME
gỏi ổi xá xíu rau răm mè rang
150

SMOKED EEL RICE PAPER ROLLS
WITH HUE FERMENTED SHRIMP SAUCE
nem cuốn cá chình nướng gia vị dân tộc chấm nước lèo ruốc Huế
520

LOBSTER TARTARE
WITH GINGER GEL
tartare tôm hùm sốt gừng
1,500

NHA TRANG GRILLED PORK SAUSAGE
IN MINI SIZE WITH VEGETABLES AND PICKLE
nem nướng Nha Trang loại nhỏ
190

SOUPS & BROTHS

CRAB ASPARAGUS SOUP
WITH KAFFIR LIME
súp cua măng tây và lá chanh
280

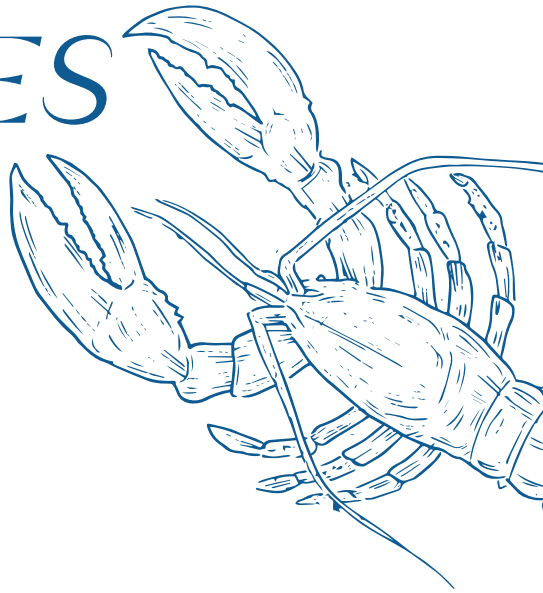
CHAYOTE SOUP
WITH GAC FRUIT OIL SWIRL
súp su su xoáy dầu gấc
150

TILAPIA FISH SOUP
WITH MUSTARD GREENSAND HUE GINGER
canh cá rô cải bẹ hương gừng Huế
250

LOBSTER BISQUE
WITH LEMONGRASS FOAM
súp tôm hùm bọt sả
480

FISH SOUP DECONSTRUCTED
WITH PINEAPPLE
canh chua cá và trái thơm
280

MAIN COURSES



SEAFOODS

GRILLED LOBSTER
WITH LEMONGRASS BÉARNAISE
FISH SAUCE
tôm hùm nướng sốt Béarnaise sả nước mắm
2,200

GRILLED TIGER PRAWNS
WITH PRAWN ROE AND YOUNG
COCONUT SAUCE
tôm sú nướng với sốt gạch tôm và sữa dừa non
630

DEEP-FRIED WHOLE CRISPY GROUPER
WITH FRESH HERBS AND RICE PAPER
cá mú nướng nguyên con dùng kèm rau
thơm tươi và bánh tráng
1,500

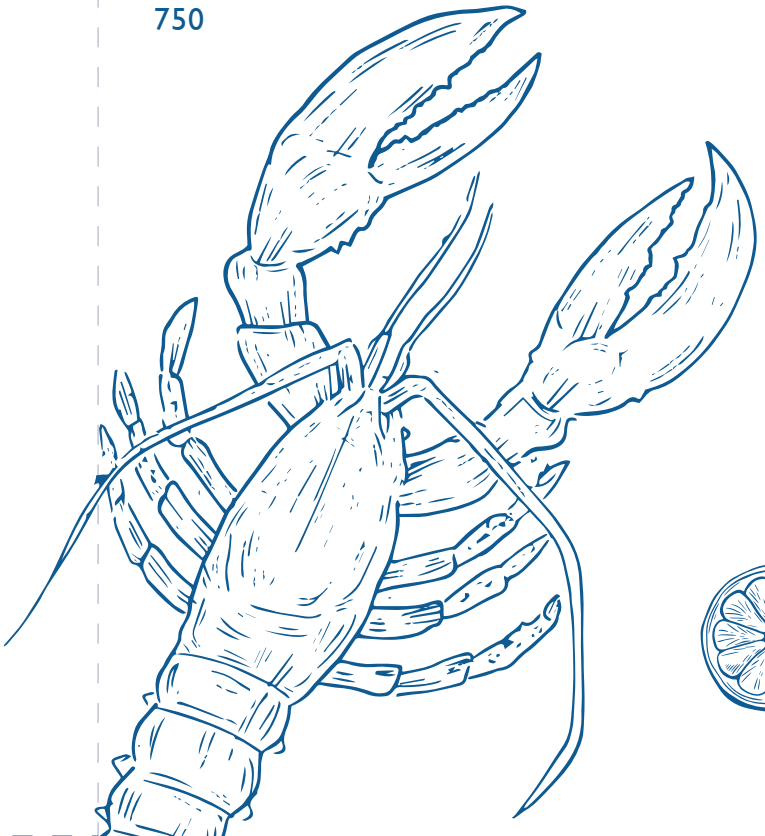
PAN-SEARED GROUPER FILLET
WITH SALTED PLUM AND
ORANGE EMULSION
cá mú fillet áp chảo sốt xí muội cam vàng
750

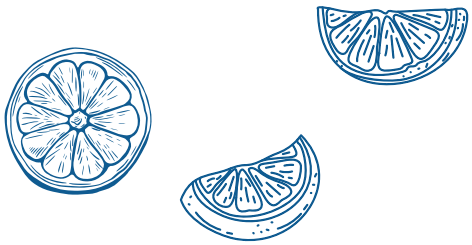
FISH CAKE
WITH CAM LAM MANGO SHRIMP
PASTE SAUCE
chả cá sốt mắm tôm xoài Cam Lâm
330

LOTUS TEA STEAMED BARRAMUNDI
WITH GINGER FISH SAUCE
IN BANANA LEAF
cá chẽm fillet hấp trà sen nước mắm gừng
trong lá chuối
360

BRAISED COBIA
WITH TURMERIC AND GREEN PEPPERCORNS
SERVED WITH BLACK STICKY RICE BALL
cá bớp kho nghệ tiêu xanh ăn kèm cơm nếp than
750

GRILLED SQUID
WITH MILD SATAY SAUCE AND
PICKLED VEGETABLES
mực tươi áp chảo sốt sa tế nhẹ ăn kèm rau
ngâm chua
390





MAIN COURSES

MEATS

SOUS-VIDE DUCK BREAST
WITH GINGER WINE REDUCTION
ức vịt nấu chân không sốt rượu gừng
520

FIVE-SPICE PORK BELLY
WITH BURNT PINEAPPLE
thịt ba chỉ ngũ vị và thơm cháy cạnh
260

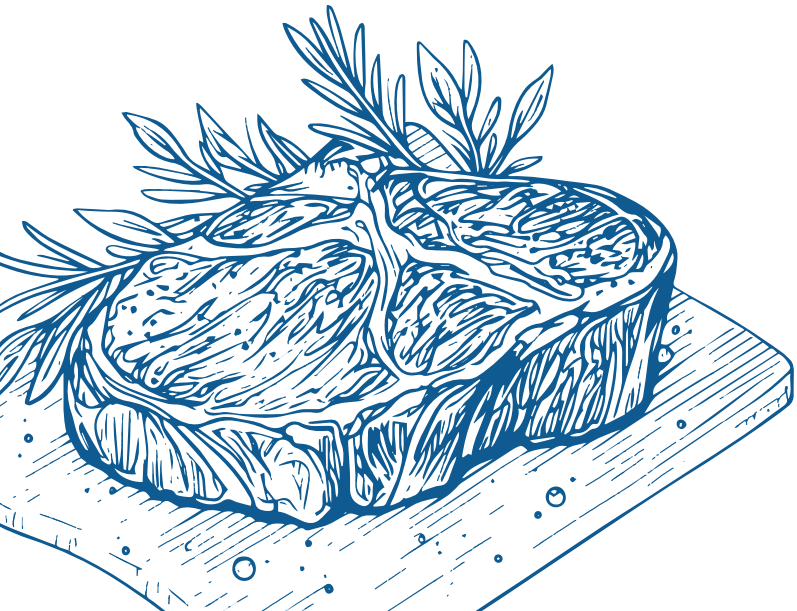
CHICKEN ROULADE
WITH BETEL LEAF SAUCE
gà cuộn kiểu Pháp sốt lá lốt
200

GRILLED PORK
WITH FRESH NOODLES
bún thịt nướng
290

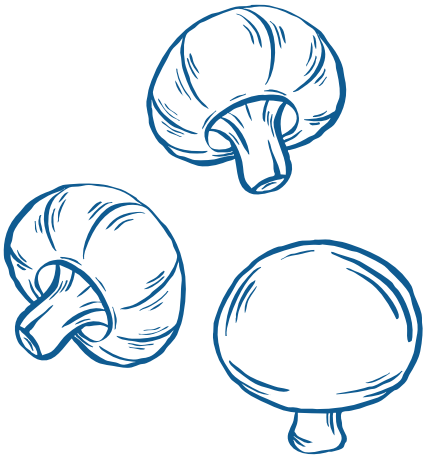
GRILLED ANGUS T-BONE
WITH NHA TRANG SMOKED ANCHOVY REDUCTION
sườn bò Angus T-bone nướng sốt cá cơm Nha Trang
1,900

SEARED WAGYU TENDERLOIN
WITH NHA TRANG SEA URCHIN BUTTER AND TRUFFLE POTATOES
thăn nội bò Wagyu sốt bơ nhum biển và khoai tây truffle
1,800

CHAR-GRILLED ANGUS TOMAHAWK
WITH OCEAN SEAWEED SALT
sườn bò Angus Tomahawk nướng muối rong biển "Blu Ocean"
5,400



ACCOMPANIMENTS & SIDES



FRIED RICE
WITH ANCHOVIES AND KAFFIR LIME
cơm chiên cá cơm và lá chanh
120

BROWN RICE
WITH AVOCADO CREAM AND SESAME
cơm gạo lứt sốt bơ mè
136

JASMINE RICE
WITH LEMONGRASS FLAVORS
cơm trắng nấu hương sả
120

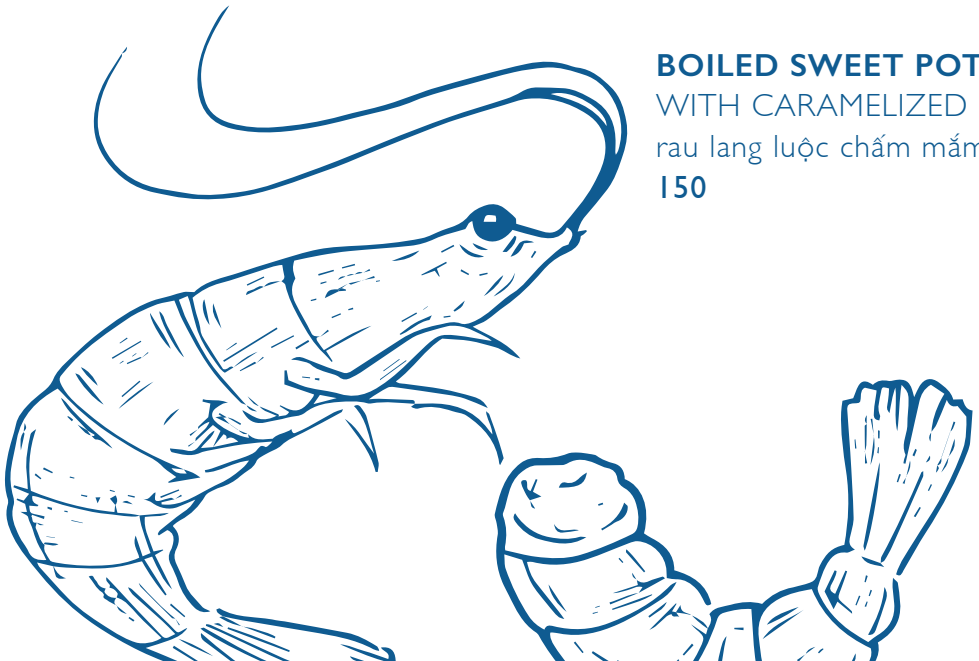
FRIED RICE
WITH SEAFOOD
cơm chiên hải sản
310

ROASTED CAULIFLOWER
WITH MATCHA SALT
rau súp lơ nướng muối trà xanh
150

CHARRED BABY BOK CHOY
WITH GARLIC FISH SAUCE GLAZE
cải thìa non áp chảo sốt mắm tỏi
120

SAUTEEED MIXED MUSHROOMS
WITH GINGER SAKE REDUCTION
nấm hỗn hợp xào rượu gừng sake
190

BOILED SWEET POTATO LEAVES
WITH CARAMELIZED FISH SAUCE DIP
rau lang luộc chấm mắm kho quẹt
150



SWEET FINALE

PANDAN CRÈME BRÛLÉE
creme blulee lá dứa
140

COCONUT AND MANGO DOME CAKE
mousse xoài dừa hình cầu
290

VIETNAMESE COFFEE MOUSSE
WITH DARK CHOCOLATE
mousse cà phê Việt và sô cô la đắng
210

STICKY RICE MANGO ROLL
WITH COCONUT CLOUD
xôi xoài cuộn mây dừa
120

MANGO AND GREEN TEA SPRING ROLL
gỏi cuốn xoài và trà xanh
210

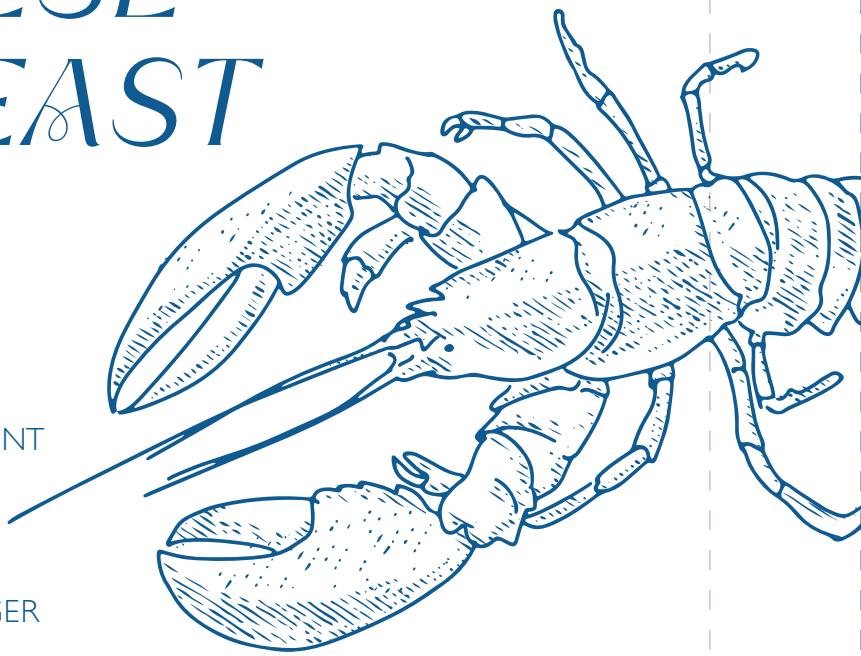
PINEAPPLE CARPACCIO
WITH GINGER SYRUP
dứa mỏng sốt gừng nóng
180

GLUTINOUS RICE DUMPLINGS
WITH GINGER SYRUP FOAM
bánh trôi nước bọt gừng
120

GRASS JELLY AND POMEGRANATE SWEET SOUP
WITH ESPUMA FOAM
chè sương sa hạt lựu espuma
130

FAMILY SET MENUS

TRADITIONAL VIETNAMESE FAMILY FEAST



3,500 / SET MENU
FAMILY SHARING (FOR 2-3 PERSONS)

GUAVA SALAD
WITH CHAR SIU PORK AND VIETNAMESE MINT
gỏi ổi xá xíu và rau răm

TILAPIA SOUP
WITH MUSTARD GREEN AND HUE GINGER
canh cá rô cải bẹ hương gừng Huế

HANOIAN FISH CAKE
WITH CAM LAM MANGO SHRIMP PASTE SAUCE
chả cá Hà Nội mắm tôm và xoài Cam Lâm

GRILLED LOBSTER
WITH LEMONGRASS BÉARNAISE FISH SAUCE
tôm hùm nướng sốt Béarnaise sả nước mắm

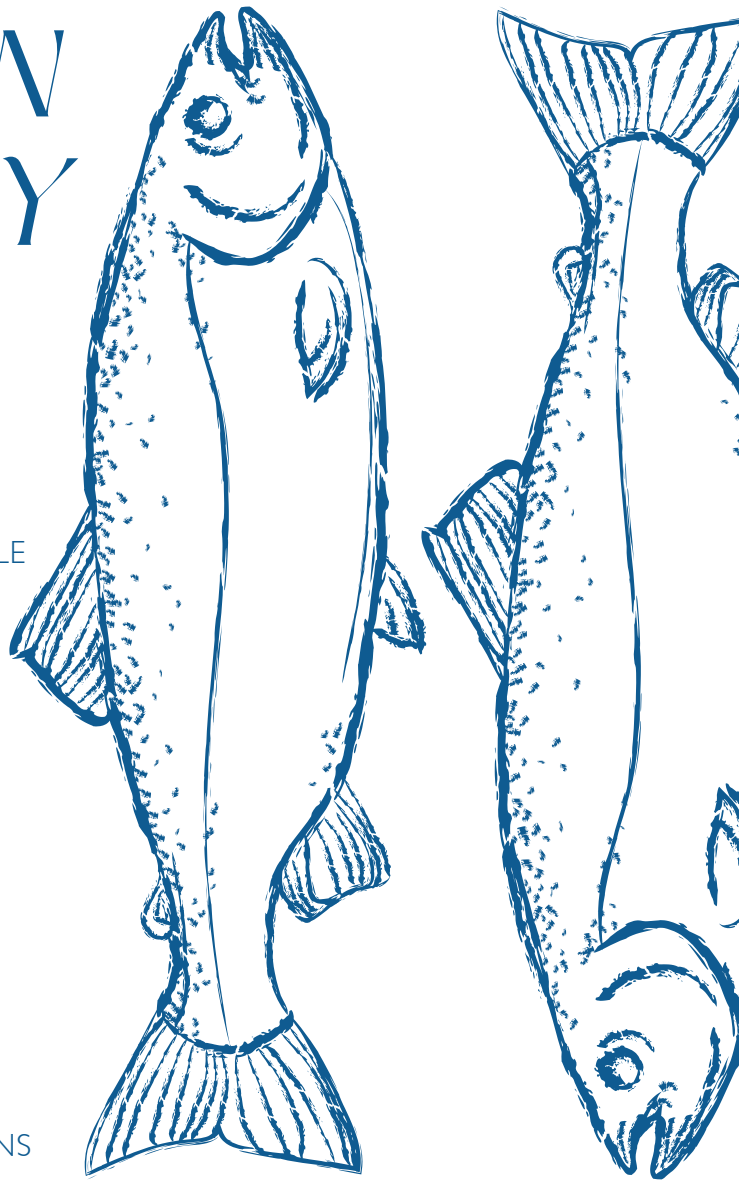
GRILLED BEEF IN BETEL LEAF
WITH TAMARIND SAUCE
bò nướng lá lốt sốt me

BOILED SWEET POTATO LEAVES
WITH CARAMELIZED FISH SAUCE DIP
rau lang luộc chấm mắm kho quẹt

JASMINE RICE
WITH LEMONGRASS FLAVORS
cơm trắng nấu hương sả

GLUTINOUS RICE DUMPLINGS
WITH GINGER SYRUP FOAM
bánh trôi nước bọt gừng

BLU OCEAN DISCOVERY



3,500 / SET MENU
FAMILY SHARING SET MENU (FOR 2-3 PERSONS)

NHA TRANG GRILLED PORK SAUSAGE
IN MINI SIZE WITH VEGETABLES AND PICKLE
nem nướng Nha Trang loại nhỏ

CRAB ASPARAGUS SOUP
WITH KAFFIR LIME
súp cua măng tây và lá chanh

GRILLED ANGUS T-BONE
WITH NHA TRANG SMOKED ANCHOVY REDUCTION
sườn bò Angus T-bone nướng sốt cá cơm Nha Trang

BRAISED COBIA
WITH TURMERIC AND GREEN PEPPERCORNS
SERVED WITH BLACK STICKY RICE BALL
cá bớp kho nghệ với tiêu xanh ăn kèm cơm nắm nếp than

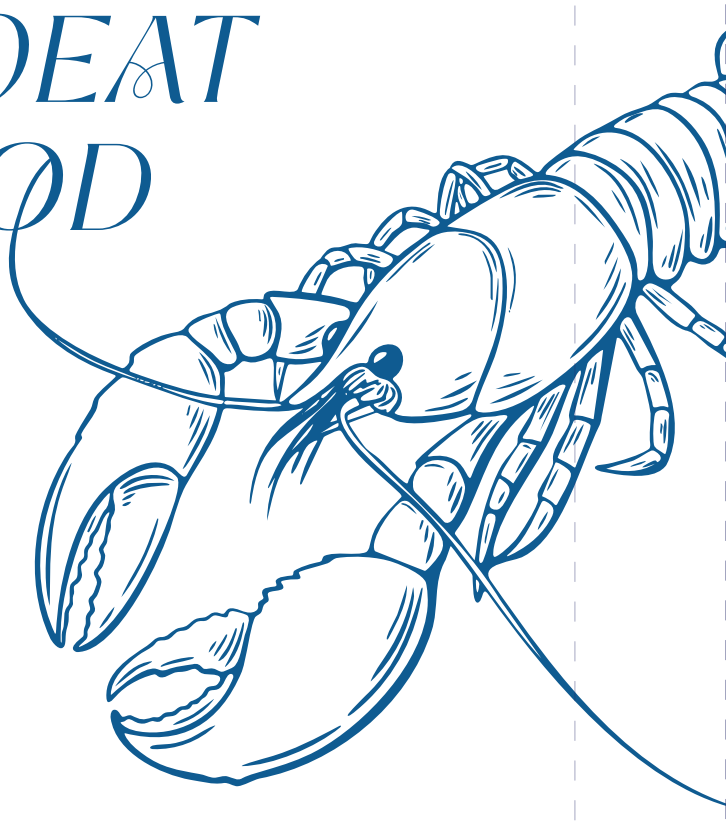
GRILLED PORK
WITH FRESH NOODLES
bún chả nướng

ROASTED CAULIFLOWER
WITH MATCHA SALT
súp lơ nướng muối trà xanh

BROWN RICE
WITH AVOCADO CREAM AND SESAME
cơm gạo lứt sốt bơ mè

PINEAPPLE CARPACCIO
WITH GINGER SYRUP
dứa mỏng sốt gừng nóng

PREMIUM MEAT AND SEAFOOD



8,500 / SET MENU
FAMILY SHARING (FOR 2-3 PERSONS)

SMOKED EEL RICE PAPER ROLLS
WITH HUE STYLE FERMENTED SHRIMP SAUCE
nem cuốn cá chình nướng gia vị dân tộc chấm nước lèo ruốc Huế

LOBSTER BISQUE
WITH LEMONGRASS FOAM
súp tôm hùm bọt sả

ANGUS TOMAHAWK
WITH OCEAN SEAWEED SALT
sườn bò Angus Tomahawk nướng muối rong biển

FRIED RICE
WITH ANCHOVIES AND KAFFIR LIME
cơm chiên cá cơm và lá chanh

VIETNAMESE COFFEE MOUSSE
WITH DARK CHOCOLATE
mousse cà phê Việt và sô cô la đắng

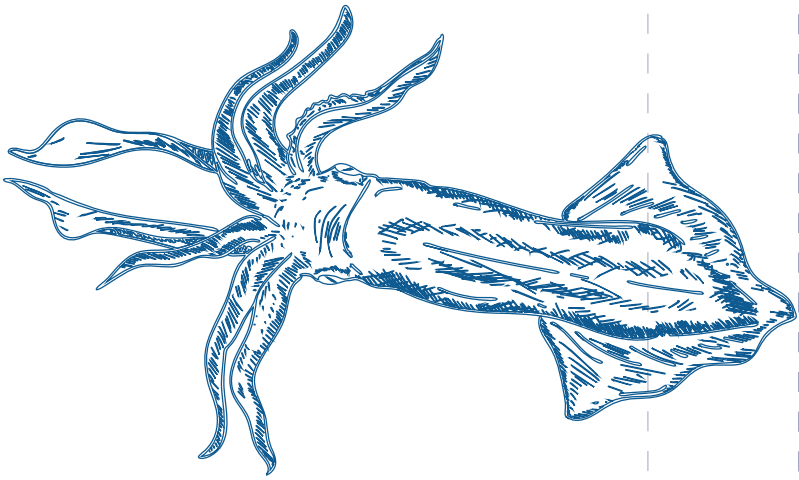
GRILLED LOBSTER
WITH LEMONGRASS BÉARNAISE FISH SAUCE
đuôi tôm hùm nướng sốt Bearnaise sả nước mắm

CHICKEN ROULADE
WITH BETEL LEAF SAUCE
gà cuốn kiểu Pháp sốt lá lốt

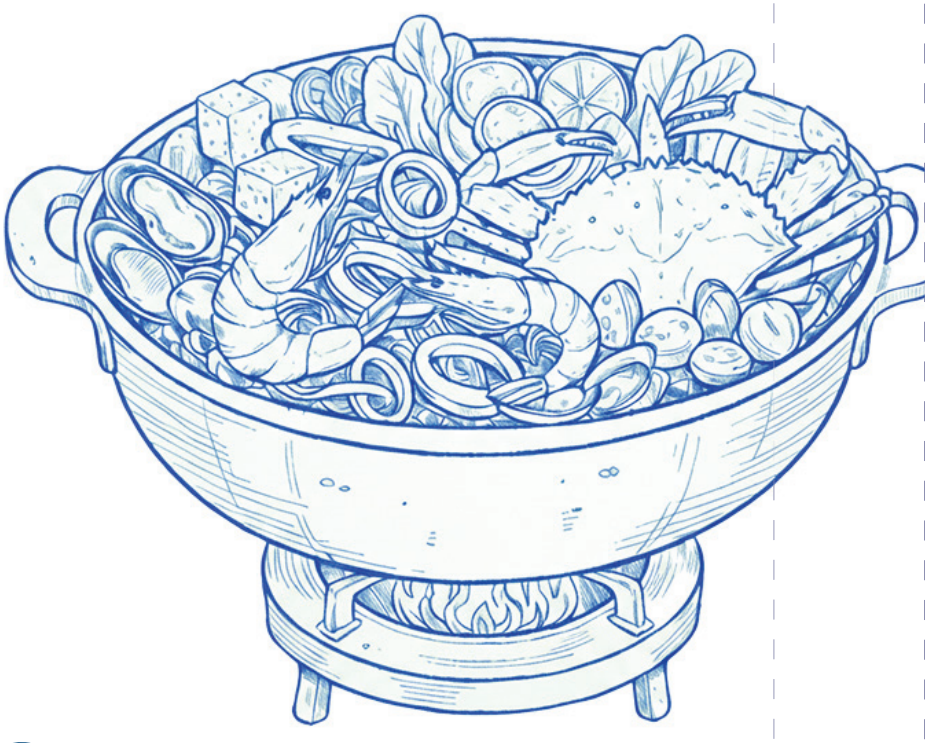
CHARRED BABY BOK CHOY
WITH GARLIC FISH SAUCE GLAZE
cải thìa non áp chảo sốt mắm tỏi

HOT POTS

HOT POTS



NHA TRANG SEAFOOD HOT POT
WITH JAPANESE DASHI BROTH
lẩu hải sản Nha Trang ăn kèm nước dùng dashi Nhật Bản
1,200

NHA TRANG WHOLE BLACK GROUPER HOT POT
WITH JAPANESE DASHI BROTH
lẩu cá mú Nha Trang ăn kèm nước dùng dashi Nhật Bản
1,600

NHA TRANG CUTTLE FISH HOT POT
WITH JAPANESE DASHI BROTH
lẩu mực nang Nha Trang ăn kèm nước dùng dashi Nhật Bản
1,200