



CLOUD NINE
RESTAURANT AND LOUNGE

MENU



STORY OF CLOUD NINE

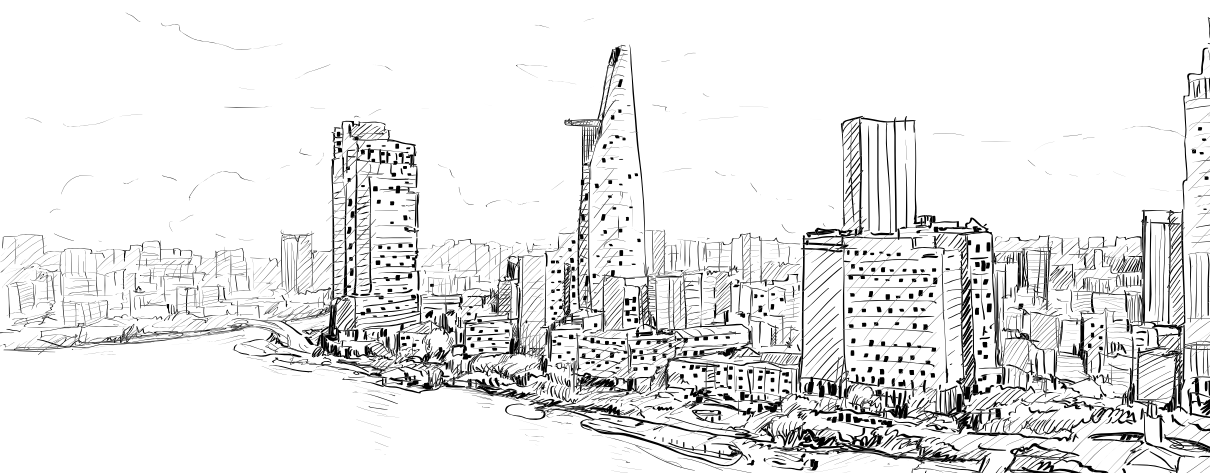
Welcome to Cloud Nine Saigon, located on the 11th floor of the La Siesta Premium Saigon in the heart of District 1. Our name was carefully chosen to reflect the unforgettable experience we aim to provide for each of our guests.

As you step into our restaurant, you will be greeted by stunning panoramic views of Ho Chi Minh city's rooftops, the iconic Bitexco Building, and the lush Tao Dan Park. Our floor-to-ceiling windows provide a wide and impressive vista that immerses you in the beauty of the city while you dine.

Our restaurant and bar area boasts a modern interior design with a color scheme of white, beige, brown, and moss green. The use of geometric patterns on the striped furnishings and square floor tiles add a contemporary touch to the space. The expansive windows provide stunning views of the city and the surrounding areas, while the floor-to-ceiling drapes create a cozy ambiance.

At Cloud Nine, we are proud to offer a fusion of flavorful Vietnamese cuisine that is tailored to suit the diverse tastes of our international guests. Our menu features a mix of traditional Vietnamese dishes from all regions of the country, as well as a selection of popular international favorites. Each dish is creatively presented and technically exquisite, taking you on a culinary journey through food.

While the origin of the name Cloud Nine may be a mystery, we are certain that a visit to our restaurant will transport you to new heights. Join us for an unforgettable dining experience high in the clouds above Ho Chi Minh city at Cloud Nine Saigon.



STARTER/MÓN KHAI VỊ

FRESH SPRING ROLL  Fresh Rolls of Pork, Prawn & Rice Noodles, with Peanut Sauce Gỏi cuốn tôm thịt	205
CRISPY TIGER PRAWNS  Toasted Oats, Chili Tôm sú rang yến mạch	285
TUNA CRUDO Wine-Poached Apple, Caviar Cá ngừ tái, táo nấu rượu vang & Caviar	445
SALMON TARTARE Hand-Cut Norwegian Salmon, Truffle Crème, Caviar Cá hồi tartare và trứng cá tằm	435
HOKKAIDO SCALLOPS & FOIE GRAS  Seared Scallops, Foie Gras, Truffle Oil, Caviar Gan ngỗng, sò điệp và trứng cá tằm	735

SALAD/XÀ LÁCH

CHEF'S SALAD Hokkaido Scallops, Ice Plant, Mixed Greens, Passion Fruit Dressing Xà lách của bếp trưởng	375
WAGYU THAI BEEF SALAD Wagyu Beef, Fresh Herbs, Fish Sauce Dressing Gỏi bò Wagyu	665
BURRATA & SEASONAL FRUITS  Burrata, Seasonal Fruits Xà lách burrata trái cây	475
BANANA BLOSSOM SALAD Banana Blossom, Pepper Elder, Sous-Vide Duck Breast Gỏi hoa chuối càng cua & ức vịt sous-vide áp chảo	365

SOUP/XÚP

CORDYCEPS SEAFOOD SOUP Cordyceps, Seafood, Mushrooms Xúp đông trùng hạ thảo hải sản	345
TRUFFLE MUSHROOM SOUP  A Velvety Blend of Forest Mushrooms, Aromatic Truffle Essence Xúp nấm truffle	635



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SHARING PLATTER

GALICIAN PORK RIBS 1,585
Rare Galician Pork, BBQ-Glazed, Seasonal Roasted Vegetables
BBQ heo Galician, rau củ nướng

TOMAHAWK STEAK 510/100GR
Bone-In Ribeye (1-1.3kg), Grilled and
Served with Vegetables, Potato Wedges
Sườn bò Tomahawk

MAIN COURSE/MÓN CHÍNH

BRAISED GROUPE 🌶️🍷 795
Lime Leaf, Fish Sauce, ST25 Rice
Cá mú kho lá chanh

NORWEGIAN SALMON 455
Dill Cream, Seasonal Vegetables
Cá hồi sốt bơ, sốt kem thì là

ROASTED DUCK BREAST 495
Asparagus, Red Artichoke Glaze
Ức vịt bỏ lò, sốt hoa atiso đỏ

FOIE GRAS-WRAPPED CHICKEN 895
Foie Gras, Artichoke, Jus
Ức gà bỏ lò cùng gan ngỗng, sốt hoa atiso đỏ

A5 JAPANESE WAGYU 🍷 2,250
Premium Wagyu A5, Vegetables, Mashed Potatoes
Thăn ngoại bò Wagyu

OVEN-BAKED GROUPE 905
Crown Daisy, Dill Cream
Cá mú sốt kem tần ô thì là

GRILLED LAMB CHOPS 1,005
Mashed Potatoes, Red Wine Sauce
Sườn cừu nướng sốt vang đỏ

AUSTRALIAN TENDERLOIN 🍷 975
Tenderloin, Mashed Potatoes, Seasonal Vegetables
*Choice of Pepper, Mushroom Or Red Wine Sauce
Thăn nội bò Úc

BRAISED SALMON 425
Lime Leaf, Fish Sauce, ST25 Rice
Cá hồi kho lá chanh

BAK KUT TEH 345
Pork Short Rib, Dangshen, Goji, Licorice, ST25 Rice
Canh xương heo thảo mộc

GALICIAN PORK RIBS, APPLE & WILD MUSHROOM 705
Rare Galician Pork, Sour Apple Reduction, Wild Mushrooms
Sườn heo Galician sous-vide, áp chảo sốt táo chua, khoai nghiền nấm

All prices are quoted in (,000)
VND Toàn bộ giá được niêm yết bằng đơn vị nghìn (,000) VND
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PASTA/MÌ Ý

TRUFFLE SPAGHETTI  Spaghetti, Truffle, Mushroom, EVOO Mì Ý truffle	635
HOKKAIDO SCALLOPS & CAVIAR, CREAMY PASTA Roasted Garlic Cream, Seared Hokkaido Scallops, Caviar Mì Ý kem tỏi & sò điệp Nhật trứng cá tằm	435
OTTOGI NOODLES  Tiger Prawns, Tobiko, Spicy Sesame Mì Ottogi, trứng cá tobiko sốt mè cay, tôm sú đại dương.	325
SEAFOOD UDON  Udon Noodles, Seafood, Fermented Soybean Sauce Mì udon hải sản sốt tương đậu Hàn Quốc ENHANCEMENT: Wagyu A3 Udon 955	435
SEAFOOD SQUID INK PASTA  Boldly Flavored with Thai Herbs, Seafood, Squid Ink Pasta Mì Ý đen hải sản sốt Tom Yum	435

SIDE DISHES/MÓN ĂN KÈM

TRUFFLE FRIES Khoai tây chiên truffle	225
BOK CHOY WITH SHIITAKE MUSHROOM SAUCE  Bok Choy, Shiitake Mushroom Sauce, Sesame Oil. Cải thìa sốt nấm	195
GARLIC BROCCOLI  Gently Stir-Fried Broccoli, Garlic, A Touch of Shaoxing Wine. Bông cải sốt tỏi	205

PHO/PHỞ

WAGYU PHO Wagyu Tenderloin, Ginger, Five Spices Phở Bò Wagyu	905
CHICKEN PHO INFUSED WITH FOIE GRAS, CAVIAR-CROWNED Chicken, Foie Gras, Caviar, Five Spices Phở gà & gan ngỗng	905

VEGETARIAN/MÓN CHAY

SPAGHETTI AL POMODORO Tomato, Extra Virgin Olive Oil, Herbs <i>Mì Ý sốt cà chua</i>	205
SPAGHETTI AGLIO E OLIO Garlic, Olive Oil, Chili, Basil <i>Mì Ý tỏi và dầu olive</i>	205
STIR-FRIED UDON NOODLES Udon Bongojang Noodle, Onion, Broccoli, Samyang Sauce <i>Mì udon sốt tương đậu</i>	205

DESSERT/MÓN TRÁNG MIỆNG

CHOCOLATE MOUSSE Velvety Chocolate Mousse, Refined Cocoa Flavors <i>Bánh mousse vị sô-cô-la</i>	195
CORN CRÈME BRÛLÉE Creamy Corn Custard Topped with a Delicate Caramelized Crust <i>Crème brûlée bắp</i>	195
FLOURISH Lush Mascarpone Cream, Gold Rum, Strawberries <i>Sinh trường</i>	315
FROSTED MOON Vanilla Ice Cream with Cacao, White Fondant, and Refreshing Peppermint <i>Kem vani, bạc hà</i>	365

KID MENU | THỰC ĐƠN CHO TRÉ EM

HAM & CHEESE SANDWICH Artisan Sandwich with Square Ham, Mozzarella, Mayonnaise <i>Bánh kẹp phô mai và thịt nguội</i>	185
CHICKEN PARMIGIANA Crisp Chicken with Melted Mozzarella and Fresh Herbs <i>Gà phô mai Parmigiana</i>	245
SPAGHETTI BOLOGNESE Classic Spaghetti, Minced Beef, Tomato Sauce, Grated Cheese <i>Mì Ý sốt bò băm</i>	245



COCKTAIL

LASIESTA'S SLING	345
Vodka, Cointreau, D.o.m, Dracontomelon, Peach juice, Cranberry juice, Pink grapefruit syrup	
NINE CLOUDS MARGARITA	425
Tequila, Laphroaig 10, Agave, Cointreau, Tabasco	
THE GARDEN OF WABI	325
Choya Umeshu, Shiso, Yuzu, Ume Salt	
LILLET NEGRONI	295
Gin, Sweet vermouth, Campari, Lillet, Yellow orange	
BAILEY ESPRESSO	285
Vodka, Baileys, Kahlua, Espresso, Vanilla syrup	
FAIRY MIDORI	285
Midori, Gin, Pineapple juice, Egg white, Rosemary	
BLOSSOM & MIST	365
Gin, Pink Ginger, Rosemary Syrup, Orange Bitters, Tonic	
CLOUD MIRAGE	315
Vodka, Coconut, Banana, Yoghurt	
VELVET DUSK	335
Red Wine, Cinnamon, Almond, Egg White, Rose	
THE STILL RIVER	365
Sampan Coconut Oil Fat-washed, Homemade Pandan Syrup, Taro Jelly	
GOLDEN REVERIE	365
Whiskey, Homemade Corn Milk, Baileys, Cereals	
THE NAVIGATOR	365
White Rum, Gold Rum, Homemade Pandan Syrup, Coconut Juice	

BEER

SAIGON SPECIAL	115
TIGER	125

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SPIRIT

VODKA

ABSOLUT	185	1,790
KETEL ONE	275	2,690
GREY GOOSE	355	3,690

GIN

TANQUERAY 700ML	195	1,990
BOMBAY SAPHIRE	195	1,990
TANQUERAY NO10 -	295	2,890
HENDRICK'S	355	3,690
MONKEY 47	515	4,290

RUM

BACARDI LIGHT	185	1,790
CAPTAIN MORGAN GOLD	185	1,790
SAMPAN AGRICOLE (VIETNAM)	295	2,890
ZACAPA 23	425	4,490

TEQUILA

JOSE CUERVO ESPECIAL	185	1,790
PATRÓN SILVER	395	4,950
DON JULIO BLANCO	450	5,550
DON JULIO AÑEJO	550	6,850
1800 ANEJO	425	4,490

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SINGLE MALT SCOTCH WHISKY

LAPHROAIG 10 Y.O PEATED SMOKED	375	3,890
SINGLETON 15 Y.O 700ML	515	4,990

BLENDED SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	195	1,990
JOHNNIE WALKER PLATINUM LABEL	375	3,895
JOHNNIE WALKER BLUE LABEL	685	9,990
CHIVAS 18 Y.O	455	3,690
CHIVAS 21 Y.O		6,990
CHIVAS 25 Y.O		12,990

WHISKEY

EVAN WILLIAMS	185	1,790
JOHN JAMESON	195	1,990
JACK DANIEL'S	195	1,990
BULLEIT RYE	275	2,690

COGNAC

HENNESSY VSOP 700ML	395	3,990
HENNESSY X.O 700ML	785	10,900
REMY MARTIN VSOP 700ML	395	3,990
REMY MARTIN X.O 700ML	785	10,900

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NON-ALCOHOLIC DRINKS

MOCKTAIL

GOLDEN SKY Passion fruit, Peach juice, Cranberry juice, Vanilla syrup, Rosemary	185
TROPICAL VIRGIN MOJITO Passion fruit, Lime, Mint leaves, Sprite	185
FRUITY REFRESH Lychee, Raspberry, Cranberry juice	185

MINERAL / SPARKLING WATER

ACQUA PANNA 75CL	175
SAN PELLEGRINO SPARKLING 75CL	175

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