



THE SPICE HOUSE

FOOD MENU

ALL PRICES ARE IN US\$ (VIETNAMESE DONG) AND INCLUDE 10% VAT

YOUR VIEW OF OUR WORLDVIEW. CLASSY, CASUAL, AND COMFORTABLE.

A FUSION OF VIETNAMESE AND MEDITERRANEAN FLAVORS — FRESH, NATURAL, SEASONED, AND SUBTLE. TRADITIONAL SPICES, HERBS, AND AN ASIAN SENSITIVITY TO FLAVOR AND COLOR, ALL SERVED IN OUR SEASIDE RESTAURANT.

THE SPICE HOUSE AT CASSIA COTTAGE IS AN EXTENSION OF OUR FAMILY’S SPICE EXPORT LEGACY. WE SUPPLY CASSIA (SAIGON CINNAMON) TO FOOD MANUFACTURERS WORLDWIDE. THE ONLY EXCEPTIONS IN OUR KITCHEN ARE HEINZ AND KIKKOMAN SOY SAUCES, CHOSEN FOR THEIR QUALITY. OUR TEAS AND LOCAL ARABICA COFFEE ARE CAREFULLY SELECTED. EVERYTHING ELSE? MADE BY US.

WE USE FARM-FRESH VEGETABLES AND SPICES, LOCAL FISH, AND HANDMADE SPRING ROLLS. OUR MENU IS A THOUGHTFUL MIX OF LOCALLY SOURCED PRODUCE AND SELECTED IMPORTS — ALWAYS FREE FROM MSG, PRESERVATIVES, SUGAR, ARTIFICIAL COLORING, AND ULTRA-PROCESSED JUNK. REALLY.

IT STARTED HERE IN 1999 ON BA KEO BEACH, WHERE WE FIRST SHARED MEALS WITH GUESTS IN THE MAIN HOUSE. OUR PHILOSOPHY REMAINS THE SAME: SIMPLE, HONEST, FLAVORFUL FOOD MEANT TO BE SHARED.

WE SERVE THE FOOD WE LOVE — WITHOUT ARTIFICE.

**BEST REGARDS,
THE CASSIA FAMILY**

Our kitchen uses milk, nuts, shellfish, soy, and wheat. Please inform us of any allergies.

ALL SPICES AND HERBS VIETNAMESE. CASSIA, MADE BY THE SPICE HOUSE, SAIGON, VIETNAM.

TO BEGIN

Handcrafted with care, always homemade.

FRESH GARDEN ROLL 215

Squid, shrimp, rice vermicelli, cucumber, lettuce, mint, and coriander.

Light, refreshing, and full of garden freshness.

GOLDEN FRIED ROLL 215

Pork, shrimp, mushroom, and carrot in golden rice paper. Served with our homemade 4-spice fish sauce.

Crunchy, savory, and deeply satisfying.

SPICY CHICKEN BAO 215

Crispy breaded chicken in our secret marinade, tucked into homemade bao buns.

Soft, spicy, and bursting with flavor.

RED SNAPPER 250

Grilled snapper fillet with olive oil, aubergine, lemon, caper, and tomato.

Delicate and flaky, with bright citrus and briny capers.

BBQ GRILLED TIGER PRAWNS 250

Lemongrass-coated tiger prawns grilled over open flame, served with mango salad.

Smoky, fragrant, and tropically fresh.

CHICKEN BREAST WITH MANGO 230

Grilled chicken with lime leaf and mango, skewered with lemongrass.

Juicy, fresh, and kissed by the flame.

PORK RIBS IN FIVE SPICE BLEND 285

Aromatic pork ribs, slow-cooked and tender, served with cucumber, pineapple, and shallot salad.

Bold, full of flavour, and a house favorite.

Asian-inspired plates, thoughtfully crafted to awaken the appetite and soothe the senses.

No sugar. No MSG. No artificial colors. No fake flavors. Just real food — promise.

All prices are in '000 VND, inclusive of VAT and 5% service charge.

TO BEGIN

Simple food, done beautifully without MSG or sugar

MACKEREL CEVICHE CASSIA STYLE 199

Fresh mackerel with cucumber, onion, tomato, capsicum, herbs, kumquat, and chilies.

Bright, bold, and beautifully fresh.

BEEF CARPACCIO 199

Thin slices of raw beef with lime, capers, parmesan, sun-dried tomato, and real virgin olive oil.

Silky, zesty, and melt-in-the-mouth.

CRISPY CALAMARI 215

Fresh calamari marinated in ginger and spices, coated in seasoned breadcrumbs.

Crisp, golden, and irresistibly spiced.

HANDMADE MASECA CORN TACOS 225

Two handmade corn tortillas with your choice of fish, chicken, or pulled mushroom. Served with fresh guacamole and tortilla chips.

Rustic, authentic, and the only true corn tortillas in Vietnam.

CASSIA FISH AND CHIPS 205

Baja style breadcrumbed fish, fried crisp and golden. Served with our house tartar sauce.

A playful island nod to the English seaside.

BRAISED BEEF WITH PHU QUOC PEPPER 270

Australian beef braised in red wine with local pepper, carrot, and roasted onion.

Rich, tender, and deeply comforting.

Familiar flavors with an island twist, perfect for sharing or savoring solo

No shortcuts. No additives. Just real food, made with care — that's our promise.

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SOUPS & SALADS

Fresh, honest, crafted with care. Always free from processed ingredients.

SOUPS

GAZPACHO – THE SPICE HOUSE CLASSIC 155

Chilled summer blend of fresh tomato, cucumber, celery, red pepper, shallot, basil & real virgin olive oil.

Bright, refreshing, and garden-fresh.

PUMPKIN 155

Smooth pumpkin with house made coconut milk, onion, garlic, and bay leaf.

Warm, earthy, and naturally creamy.

SALADS

CASSIA GARDEN 185

Iceberg lettuce, cucumber, tomato, arugula, avocado, and onion with house made Italian herb dressing.

Leafy, bright, and full of honest flavor.

ROASTED VEGGIE QUINOA 199

Quinoa, roasted capsicum, cherry tomatoes, Kalamata olives, herbs, and virgin olive oil.

Nutrient-packed, wholesome, and Mediterranean inspired.

WATERMELON & FETA 199

Juicy watermelon, feta cheese, fresh herbs, balsamic reduction, and virgin olive oil.

Sweet, savory, and refreshingly light.

SIGNATURE SALADS

GREEN MANGO SHRIMP & PAPAYA 210

Shredded mango and papaya with grilled shrimp, tossed in a light fresh herb dressing.

Tangy, vibrant, and tropical.

MEDITERRANEAN HARVEST 220

Tomato, onion, cucumber, arugula, avocado, feta, and romaine with olive oil.

Colorful, creamy, and herb-kissed.

POMELO & SQUID SALAD 250

Grilled squid with carrot, mint, coriander, lemongrass, and chili.

Refreshing, colorful, and full of zest.

CASSIA CAESAR 220

Romaine lettuce with parmesan, house made Caesar dressing, and handmade croutons

Crisp and creamy with a timeless touch.

Add tofu +50

Add grilled chicken breast +80

All dishes are prepared in-house with natural ingredients. Halal chicken available on request.

All prices are in '000 VND, inclusive of VAT and 5% service charge.

MAINS

Fresh, honest, and crafted with care — always free from anything artificial.

CRISPY BÁNH XÈO – SOUTHERN PANCAKE	299	MEKONG STYLE SEAFOOD	310
Rice flour pancake with pork, shrimp, mung beans, and bean sprouts. Served with mustard leaves and local herbs and rice paper to roll. A golden, crispy favorite from the Mekong South. Owner's note: Put the sauce inside, don't dip.		Shrimp, squid, and barracuda with pineapple, okra, lemongrass, tomato, and ginger. Warming, aromatic, and full of riverside flavor.	
CLAY POT CARAMEL FISH	270	KHMER COCONUT FISH	310
Cobia fish slow-cooked in fish sauce with pork rind, galangal, pineapple, chili, and star anise. Rich, silky, and deeply comforting, a true Vietnamese classic.		Fish fillet steamed in fresh coconut milk with turmeric, chili, galangal, lemongrass, and kaffir lime leaves. Served with bok choy. Silky and aromatic — a dish rooted in tradition.	
HOUSE CHICKEN CURRY	225	PHU QUOC PEPPERED BEEF	310
Our own recipe, full of bold farm grown spices, prepared without coconut milk. Fragrant, fiery, and full of depth.		Tender beef with fresh Phu Quoc green pepper, capsicum, pineapple, baby corn, okra, celery, and onion. Vibrant, colorful, and perfectly spiced.	
		THE SPICE HOUSE PHO	285
		Southern-style beef pho with rice noodles, homemade beef broth, and a side of local herbs, absolutely no MSG. Heartwarming, honest, and full of flavor. Halal chicken available on request.	

No shortcuts. No additives. Just real food, made with care — that's our promise.
Our bread is baked fresh, just like the bakery you remember.

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GRILL, BURGERS & CLASSIC SIDES

Fresh, honest, and made with care.

FROM THE GRILL & PANTRY

AUSTRALIAN GRADE 4 SIRLOIN (250G) 650 CUT 4CM THICK LIKE IN YOUR DREAM ...

Char grilled sirloin with oven baked vegetables and red wine sauce.

Juicy, bold, and cooked to your liking.

CASSIA LAMB RACK (200G) 499

Tender lamb marinated in Cassia garden spices.

Served with baked vegetables and red wine sauce.

Succulent and full of flavor.

COBIA FISH WITH LEMONGRASS & OLIVE OIL 285

Cobia fillet gently pan fried in olive oil and lemongrass, served with stir fresh fried vegetables.

Clean, delicate, and beautifully balanced.

All dishes are prepared with 100% house seasoning and no packaged flavorings.

Halal chicken available upon request.

BURGERS & SANDWICHES

CASSIA SIGNATURE BURGER 269

Angus beef patty, cheddar, bacon, lettuce & tomato in our house bun.

A stacked classic done right.

CLUB SANDWICH 290

Grilled chicken, bacon, egg, romaine & tomato with house mayo. Triple layered.

Hearty, crisp, and satisfying.

FOCACCIA CHICKEN SLIDERS 290

Two mini focaccias with grilled chicken, bacon, lettuce & tomato.

Warm, rustic, and freshly made.

SIDES

MASHED POTATO 95

STEAMED RICE

Small 25 / Large 92

SAUTÉED GREENS OF THE DAY 95

MIXED LEAF & TOMATO SALAD 95

FRENCH FRIES 125

Fresh, nourishing plates to center your meal.

All prices are in '000 VND, inclusive of VAT and 5% service charge.

PASTAS, PIZZAS & RICE

Fresh, honest, and made with care.

ITALIAN COMFORT

SOURDOUGH PIZZA

Crafted with slow fermented dough & fresh toppings.

CLASSIC MARGHERITA 269

Tomato, mozzarella, and fresh basil.

Elegant simplicity.

SEAFOOD & ROCKET 335

Shrimp, squid, pesto marinara, and arugula.

Bright, herby, and ocean kissed.

CHORIZO & CHILI 295

chorizo, red onion & chili on marinara.

Spicy, smoky, and bold.

PASTA & RISSOTTO

PAELLA-STYLE RISOTTO 349

Arborio rice, prawns, squid, mussels, chorizo, tomato, paprika & turmeric.

Rich, golden, and layered with spice.

BOLOGNESE 295

Spaghetti with slow-cooked Australian ground beef.

Classic and deeply satisfying, available for children too!

SEAFOOD MARINARA 310

Spaghetti with shrimp, squid & tomato sauce.

Fresh and flavorful.

WOK & RICE

CASSIA WOK NOODLES

Our take on the island's favorite stir-fried noodles, wok-tossed with garden vegetables.

Seafood 289

Chicken or Beef 259

Vegetarian (V) 180

CASSIA FRIED RICE

Golden fried rice with farm-fresh vegetables and coastal flavor.

Seafood 289

Chicken or Beef 259

Vegetarian (V) 180

Other combinations available, please ask our team.

Fresh, nourishing plates to center your meal.

All prices are in '000 VND, inclusive of VAT and 5% service charge.

THE SWEET FINALE

A sweet goodbye to a beautiful meal — and yes, a little sugar.

5 SPICE CRÈME BRÛLÉE 155

Creamy custard, caramel top, Cassia's own farm-grown spice mix

Creamy, spiced, and deeply comforting.

GOLDEN PASSION TART 179

Local passion fruit, silky curd, buttery crust

Bright, elegant, and irresistibly tropical.

MANGO PASSION DREAM 200

Tropical passion cream, caramelized mango, cookie crumble, vanilla ice cream.

Sweet, tangy, and tropically dreamy.

CHOCOLATE MOUSSE CAKE 179

Rich chocolate mousse, cinnamon hint, soft cake base.

Lusciously smooth with a warm, irresistible finish.

ADULT BELGIAN CHOCOLATE LAVA CAKE

Warm chocolate cake, gooey center, vanilla ice cream, nuts.

Pure indulgence—worth the 15-minute wait.

1 cake with ice cream 150

2 cakes with 2 ice cream scoops (to share) 300

ISLAND HARVEST 149

Seasonal tropical fruits, freshly cut

Vibrant, refreshing finish to any meal.

HÄAGEN-DAZS SELECTION 139

Choice of three flavors: Belgian Chocolate, Strawberry or Vanilla.

Served with whipped cream and chocolate sauce.

Sometimes the best is simple — we serve Häagen-Dazs because it's really good.

We won't make icecream until we have cows.

All desserts are homemade with natural ingredients.

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