



THE SPICE HOUSE

VEGETARIAN FOOD MENU

ALL PRICES ARE IN US DOLLARS. DOMESTIC AND INTERNATIONAL SHIPPING 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

189

Tofu, rice vermicelli, cucumber, ripe mango, lettuce, mint, and coriander.

Light, refreshing, and full of garden freshness.

GOLDEN FRIED ROLL

189

Tofu, mushroom, sweet potato, and carrot wrapped in golden rice paper. Served with our signature vegan 4-spice dipping sauce.

Crunchy, savory, and deeply satisfying.

SPICY VEGGIE BAO

200

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

Soft, spicy, and full of bold flavor.

HANDMADE MASECA CORN TACOS

209

Two handmade corn tortillas with pulled mushroom. Served with fresh guacamole and tortilla chips.

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

LEMONGRASS GRILLED TOFU

220

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

Smoky, fragrant, and tropically fresh.

TOFU WITH MANGO

180

Tender tofu with lime leaf and mango, grilled on lemongrass skewers.

Juicy, fresh, and kissed by the flame.

COCONUT MUSHROOMS

200

Fresh mushrooms with coriander seeds, coconut milk, and seasonal vegetables in a light yellow curry.

Fresh, light and healthy.

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.



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 & PAPAYA 210

Shredded mango and papaya with grilled tofu, 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 & TOFU SALAD 250

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

Refreshing, colorful, and full of zest.

VEGETARIAN CAESAR 220

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

Crisp and creamy with a timeless touch.

Add tofu +50

All dishes are prepared in-house with natural ingredients.

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

279

Rice flour pancake with mung beans, bean sprouts and fresh pineapple. 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.

PHU QUOC PEPPER MUSHROOMS

250

Sautéed mushrooms with Phu Quoc green pepper. Tossed with capsicum, sweet pineapple, onion, and crisp celery for a perfect balance of spice, sweetness, and depth.

Rich, silky, and deeply comforting — a true Vietnamese classic.

SPICE TOFU CURRY

199

Tender tofu and seasonal vegetables, crafted with our farm's own hand-selected spices.

Deep, flavorful, and coconut free.

HEART OF THE MEKONG

279

Blend of tender mushrooms, tofu, pineapple, and okra, gently simmered in a fragrant broth of galangal, lemongrass, ginger, and sun ripened tomatoes.

Warming, aromatic, and full of flavor.

GOLDEN KHMER TOFU

279

Tofu marinated with chili, garlic, turmeric, galangal, lemongrass, and ginger in our homemade tomato sauce.

Vibrant, bold, and full of Khmer flavors.

THE SPICE HOUSE PHO

270

A delicate, MSG-free broth infused with aromatic spices, served with tofu, vegetables, and silky rice noodles. Finished with fresh local herbs

Heartwarming, honest, and full of flavor.

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.

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



PIZZAS, PASTAS & RICE

Fresh, honest, and made with care.

SOURDOUGH MARGHERITA PIZZA 269

Crafted with slow fermented dough & fresh toppings.
Tomato, mozzarella, and fresh basil.

Elegant simplicity. Other toppings available on request.

VEGGIE FOCACCIA SLIDERS 195

Freshly baked mini focaccia with olive oil, tofu,
lettuce, and tomato.

Light, flavorful, and irresistible.

TOMATO RISOTTO 279

Arborio rice with capsicum, tomato, paprika, and
turmeric.

Rich, layered, and warmly spiced

BURGER SLIDERS 220

Two handcrafted mini burgers with crispy tofu,
lettuce, tomato, and caramelized onion. Served with
house-made mayo.

Classic comfort, Cassia style.

WOK & RICE

CASSIA WOK NOODLES 180

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

CASSIA FRIED RICE 180

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

SIDES

MASHED POTATO, SAUTÉED GREENS OR MIXED LEAF & TOMATO SALAD 95 each

STEAMED RICE

Small 25 / Large 92

FRENCH FRIES 125

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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