



Introduction to the cuisine at Zannier Băi San Hô



At Zannier Băi San Hô, three unique dining experiences reveal the essence of Vietnamese cuisine: Bà Hai offers authentic immersion into Grandma Hai-style regional cooking, Làng Chài's thatched huts on the beach host a lively grill restaurant served daily by the local fisherman, while Nhà Ở is the heartbeat to the resort with panoramic hilltop views and all-day Southeast Asian and international menus.

Chef Dung Mai oversees a culinary team of five chefs and two skilled pâtissiers - all committed to sharing authentic Vietnamese flavours. Menus are cooked in tune with each changing season, using exclusively local produce from artisan farmers and fisherman. From the freshest fish sauce made in a neighbouring village to rice pancakes enjoyed straight from the resort's wood fired oven, the finest handmade products honour rich cooking traditions passed down through generations.

BÀ HAI

Bà Hai showcases Vietnam's rich food and cultural heritage. Menus are influenced by centuries-old recipe books and home-cooking traditions learned from mothers and grandmothers, referenced in the restaurant's name Bà Hai, meaning 'Grandma Hai'. Refined interior design, local earthenware, handwoven bamboo baskets and setting overlooking the resort's rice-paddy fields evoke the natural beauty of Vietnam. overlooking the resort's rice-paddy fields evoke the natural beauty of Vietnam.

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Dining at Bà Hai invites sharing and discovery with lively open kitchens and four set menus, each featuring nine dishes to share; a dessert, organic tea pairings from The Tea Artisans and local Vietnamese rice wine. The menus are designed for guests to experience culinary traditions from the key regions of Vietnam. From the subtlety of the North - the birthplace to many of Vietnam's national dishes, to the intense flavours of Central Vietnam influenced by Royal traditions and southern cooking, characterised by sweeter, aromatic tastes.

A signature of Bà Hai is its wide selection of dishes from the local region of Phu Yen and traditional cooking style using a large wood fired oven. Highlights include the Pomelo Salad with Lobster and Dry Pork Belly with Caramel Sauce and Steamed Vegetables. Homegrown produce, herbs and spices infuse vegetarian dishes with freshness; among them are Squash and Sweet Potato Coconut Milk Soup and Smoky Eggplant with Chilli Soy Sauce.



LÀNG CHÀI

The dining experience at Làng Chài is a modern take on a traditional Vietnamese 'fishing village' sitting at the edge of the resort's private coral bay. Guests can dine morning, noon and night just steps away from the sea. Drawing from local architecture, built in wood, on stilts and with thatched roofs, the grill, restaurant and bar are styled on traditional fishing huts with a laid-back atmosphere.

Làng Chài's menu concept is simple: serving the best quality fish and seafood from neighbouring Xuan Canh fish market, cooked in classic and simple Vietnamese ways, with accents of Mediterranean flavour. All fish and shellfish is caught sustainably by local fisherman using traditional methods.

During the day, a barbecue hut serves wood-fired dishes and pizzas and a "Banh mi" station offers a contemporary twist on traditional Vietnamese sandwiches. As night falls, dinner at Làng Chài is an extraordinary setting to enjoy panoramic sea views and the cooling ocean breeze. Small plates include Stir Fired Whole Crab, Steamed Phu Yen Bay Vongole and BBQ Razor Clams. While an ever-changing line-up of whole fresh fish, gilled steamed or fried to taste, feature on the main course menu.



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NHÀ Ồ

Perched atop of the hill Nhà Ồ is the resort's day-to-night epicentre, with views of the South East Sea stretching beyond the main reception, infinity pool and Ham Bar. The large air-conditioned dining room is designed with conviviality in mind, Nhà Ồ meaning 'lively house'. Minimalist interiors are dotted with Indochine antiques and local craft furniture.

Sun-kissed mornings combine a lavish buffet of local Vietnamese specialties with international favourites including organic eggs a-la-carte and healthy plant-based dishes and juices. For lunch, menus cater to lighter tastes of Southeast Asian cuisine from Vietnamese dumplings and noodles, to fresh sashimi or maki rolls. Classic pizzas and pasta dishes are also served.

Dinner showcases the fresh and vibrant flavours of the local Phu Yen region including a selection of Vietnamese 'hot pots' to share. Guests are encouraged to make their own 'hot pot' at the table, cooking their choice of ingredients in a delicious broth, for example Lau Canh chua – a sour hot-pot soup made from fish and homegrown vegetables.

Ham Bar serves old-world cocktails and evokes the feeling of a French-style gentleman's club in the Indochine era through its stylish interiors. Leather lamps, green marble, antiques from the Tonkin and Conchinchina regions of Vietnam add to the intimate setting of the 12-seat speak-easy bar.



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Over the last ten years, Zannier Hotels has pioneered a new era of progressive luxury hospitality, rooted in a philosophy of 'Simple Mastery'. Design drawn from traditions, experience rooted in cultural discovery, authentic cuisine and complete focus on guest's wellbeing have become the signature hallmarks for Zannier Hotels around the world.

Today, Zannier Hotels embraces a collection of 5 hotels, resorts, lodges and private residences in Europe, Africa and Asia. The journey and desire to share unforgettable moments continues with a further two hotels in Mexico opening by 2023.

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