



1 thì sạch, đã lat

italian restaurant • art café
bed & breakfast • rose gardens

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Welcome to émai

Nestled in Vietnam's most romantic city, émai is a dream born out of our love for nature, beauty, and good food, all housed together in a rustic little garden home.

Using the finest of Dalat's clean produce and cheese imported from Italy, we passionately homecook dishes that blend Italian customs and contemporary dining. We hope you'll find enjoyment in our selection of jazz and classical music, garden flowers and candles, all handpicked to give you a poetic, authentically European atmosphere of warmth, togetherness, and gentle beauty.

With warmth and gratitude,
the émai family

 Émai Dalat  @emaidalat  Emai Dalat
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How to order

Our menu is arranged in the Italian tradition, in which a proper meal consists of four items: an antipasti (appetiser), a primo (first), a secondo (second), and a dolce (dessert).

We understand that not every occasion can commit to a four course meal. Our staff is more than happy to assist you in designing the best émai experience possible.

Antipasti • Starters

Awaken the palate with a light and elegant treat.

— APPETISERS —

Crostata di Caponata 🌿 240

Eggplant Caponata Tart with Nuts & Tomato Relish

Fresh Mozzarella with 4 Relishes 🌿 210

Basil Pesto, Salsa Romesco, Tapenade and Grape Tomato Sauce, with Toasted Nuts

Mista 🌿 190

Marinated Fresh Broad Beans, Sun-Dried Tomatoes, and Mushroom Paté or Grilled Vegetables

Pumpkin Wedges 🌿 150

Crusted with Parmesan and Herbs, Served with Yoghurt Cream

— SALADS —

Summer Salad 🌿 220

Green Beans, Snow Peas with Feta with Coriander Seeds and Tarragon

Red Beet Salad 🌿 160

With Fresh Oranges, and Strawberries, Sprinkled with Cashews

Baby Green Asparagus 🌿 🌿 240

With Lime Vinaigrette and Pecorino

Primi • Firsts

The first proper course in a traditional Italian meal.

— SOUPS —

Émai's Signature **Artichoke Soup** 🌿 220

Tomato Soup with Rosemary Cream 🌿 120

Potato & Leek Soup with Garlic Cream 🌿 120

— PASTAS —

Linguine con bisque di gamberi 🌶️ 230
with Sea Prawns in White Wine Bisque Sauce

Spaghetti alla carbonara 190
with Bacon, Egg and Parmesan

Spaghetti aglio, olio e peperoncino 🌿 🌿 🌶️ 190
with Garlic, Olive Oil, with a hint of Chili and Pecorino Shavings

Ravioli di feta 🌿 🌶️ 240
With Feta Cheese and Roasted Chilis

Penne alle peperoncino sott'aceto 🌿 🌶️ 190 • WITH BACON +40
with Spiced Pickled Pepper Sauce

Orecchiette alle carciofo 🌿 290
With Fresh Artichoke, Fresh Herbs and Pine Nuts

Linguine alle vongole veraci 230
with Clams in Green Chilli Pepper and White Wine Sauce

Pizze • Pizzas

Pizza is usually to be shared, and can be substituted for a primo or secondo.

Margherita 🌿 165

Mozzarella, Tomato, Basil

Quattro Formaggi 🌿 260

Mozzarella, Gorgonzola, Gouda, Parmesan

Salsiccia al finocchio 225

Homemade Fennel Sausage, Mozzarella, Tomatoes, Oregano

Funghi e camembert 🌿🌿 230

Grilled Mushrooms, Baked Camembert, Caramelised Onion

Tonno 160

Tuna, Onion, Black Olives

Vegana 🌿 / **Vegetariana** 🌿 170

Grilled Dalat Vegetables, Black Olives, Sun-Dried Tomatoes (with Cheeses +20)

Secondi • Main Courses

The most substantial and meticulously prepared dish of the meal.

Rosemary Smoked Duck Fillet 340

With Roasted Carrots & Orange Almond Relish

Lamb Chops 450

With a Pistachio Crust, served with Pea Purée

Boeuf à la bourguignonne 340

Slow-Cooked Beef in Red Wine with French Herbs

Sea Prawns 320

In Thyme & Lime Butter Sauce, with Water Cress and Baby Potatoes

Roast Chicken 310

With Rosemary and Grand Manier served with Pea Purée



Formaggio • Cheese Platter

A curated blend of complementary flavours, perfect when paired with a fine wine.

Cheese Platter 🌿 350

With Fresh and Dried Fruits, Homemade Jam and Lightly Roasted Nuts

Dolci • Desserts

Subtle yet decadent, completing the meal with a beautiful and lasting impression.

EVERY DAY WE FRESHLY PREPARE 3 - 4 OF THE FOLLOWING:

Chocolate Mousse Cake 🌿 115

With Candied Orange Purée and Orange Liqueur

Panna Cotta 🌿 95

with Dalat Berries Cooked in Mulled Wine

Budino 🌿 95

Butterscotch Crème Caramel

Waffle 🌿 150

with Lime Custard, Dalat-Berries Marmalade and Ice Cream

Carrot Cake Creation 🌿 🌱 180

With Pineapple-Kumquat Sorbet and Walnut Brittle

Strawberry Cheesecake Creation 🌿 180

With Peach Lime Ice Cream

Gelato & Sorbet 🌿 70 PER SCOOP

Artichoke 🌱 • Avocado 🌱 • Peach Lime • Mulberry • Persimmon 🌱 🌿 • Fresh Coconut 🌿

Bevande • Drinks

Plant milk alternatives (almond or macadamia milk) are available for +20.

Italian Coffee

Espresso	20
Hot Americano	25
Iced Americano with Orange Peel	40
Cappuccino	45
Latte	60
Mocha	70
Affogato	60
Classic Macchiato	45
+ Extra shot	+15

Cacao

Hot Cacao	70
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Vietnamese Coffee

Hot/Iced Black Coffee	25
Hot/Iced Coffee with Condensed Milk	28
Hà Nội Egg Coffee	70
Ice Blended Coconut Coffee	70

Soft Drinks & Water

Vinh Hao is the oldest and most renowned pure mineral water brand in Vietnam.

Vinh Hao Sparkling Water	40
Coca Cola / 7 Up	50

Beers

Leffe / Hoegaarden	110
Corona	70
Saigon Special / Heineken / Sapporo	50

Hot Tea (Pot)

Homemade Chai Tea	90
<i>*can be served with milk or coconut cream</i>	
Earl Grey	70
Orange Pekoe with Fresh Orange, Ginger & Wild Honey	90
Cau Dat Green Oolong	70
Oolong Coldbrew	60
Artichoke Tea	60
Green Tea	30

Iced Tea (Glass)

Thin Oolong Tea with Grass Jelly, Chia Seeds, Lime, Mint, & Wild Honey	70
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Juices, Smoothies & Italian Sodas

We only use fresh fruits.

Juices: Orange or Watermelon	70
Smoothies: Strawberry, Banana, or Mango	70
Homemade Italian Sodas: Passion Fruit, Mulberry, Raspberry, or Strawberry	70

Wine By The Glass

Sangiovese-Merlot, red, Italy	126
Torrontes, organic white, Argentina	126
Special Homemade Mulled Wine*	145
with 8 exotic spices, orange, and lime	
<i>*available during colder months</i>	

