

VERTIGO FOOD MENU



Rise & Shine: All-Day Breakfast

B01 The Signature Sunrise \$8

Main: Two eggs (your choice: scrambled, fried, poached, or boiled), crispy bacon, chicken sausage, roasted tomato, hash browns, and toasted bread.

Drink: Your choice of tea, juice, or filter coffee.

Complimentary: Fresh bread with butter & jam or a seasonal fruit plate.

B02 The Urban Wellness \$7

Main: Two poached eggs on whole-grain toast, topped with smashed avocado and crumbled feta cheese, served with mixed greens.

Drink: Your choice of tea, juice, or filter coffee.

Complimentary: Fresh bread with butter & jam or a seasonal fruit plate.

B03 Bassac Morning Bowl \$7

Main: Choice of rice porridge with chicken or pork, ginger, scallions, and crispy shallots, served with a boiled egg – OR – rice noodle soup with chicken or pork, fresh herbs, and crispy shallots.

Drink: Your choice of tea, juice, or filter coffee.

Complimentary: Fresh bread with butter & jam or a seasonal fruit plate.

B04 Asian Classics \$7

Main: Choice of fragrant fried rice or stir-fried egg noodles with chicken, shrimp, or vegetables, served with a fried egg.

Drink: Your choice of tea, juice, or filter coffee.

Complimentary: Fresh bread with butter & jam or a seasonal fruit plate.

B05 Morning Treats \$7

Main: A signature croissant served with egg, ham & cheese, and a fresh rocket salad.

Drink: Your choice of tea, juice, or filter coffee.

Complimentary: Fresh bread with butter & jam or a seasonal fruit plate.

B06 The Sweet Awakening \$7

Main: Fluffy pancakes with your choice of topping: maple syrup, fresh berries, or chocolate sauce.

Drink: Your choice of tea, juice, or filter coffee.

Complimentary: Fresh bread with butter & jam or a seasonal fruit plate.



Recommended



Healthy



Vegetarian



Gluten-Free

All prices are in USD and exclusive of 5% service charge and 10% Tax.

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Light & Wholesome Lunch Creations & Signature Dinner

Mains

M01 Skewered Salmon & Spinach \$15

Grilled salmon skewers (180g) served with sautéed spinach, garlic, and our signature black bean sauce.

M02 Zesty Seabass Plate \$10

Pan-seared seabass (150g) served with citrus butter sauce, capers, asparagus, baby carrots, cauliflower, and mashed potatoes.

M03 Balsamic Duck Breast \$16

Grilled duck breast (150g) served with pesto mashed potatoes, caramelized apple, baby carrots, and a drizzle of balsamic glaze.

M04 Golden Duck Confit \$15

Tender duck leg, slow-cooked to perfection, served with sweet mashed potatoes and a rich house-made duck sauce. Accompanied by a refreshing salad of orange, arugula, beetroot.

M05 Chinese-Style Pork Stew \$8

Slow-cooked pork belly with Chinese herbs, served with a marinated egg and spring onions.

M06 Fried Rice with Pork Chop \$7

Wok-fried jasmine rice with seasonal vegetables and egg, topped with a crispy marinated pork chop (120g) and sweet soy glaze.

M07 Creamy Ocean Risotto \$13

Arborio rice cooked with white wine and onions, topped with grilled prawns, scallops, straw mushrooms, Parmesan, and truffle oil. (Vegetarian option available.)

M08 Bassac Seafood Linguine \$13

Al dente linguine tossed in garlic white wine sauce with grilled prawns, scallops, and a sprinkle of Parmesan.

M09 Chicken Pesto Pasta \$8

Grilled rolled chicken served over pasta tossed in a creamy peanut-pesto sauce and finished with Parmesan.

M10 Truffle Cream Ravioli/Linguine \$12

Handmade ravioli or linguine with chanterelle mushrooms, tossed in a rich truffle cream sauce and Parmesan.

Mains

M11 Grilled Ribeye by Vertigo \$27

Grilled ribeye (180g) topped with red wine sauce and served with crispy garlic, baby potatoes, grilled vegetables, and a side salad.

M12 Peppercorn Tenderloin \$25

Seared grass-fed beef tenderloin (150g) served with king oyster mushrooms, grilled vegetables, and a bold peppercorn sauce.

M13 Signature Beef Lok Lak \$16

Grass-fed beef tenderloin (120g) seared and served with Lok Lak Sauce, green pepper, cucumber, cherry tomato, and fresh local herbs.

M14 Gourmet House Burger \$9

Grilled beef patty (90g) with cheddar, lettuce, tomato, and onion on a toasted brioche bun. Served with truffle Parmesan fries.

Salads

S01 Citrus Twist Salad \$7

A vibrant Southeast Asian-inspired salad of oranges, watercress, arugula, and blue cheese, finished with a refreshing honey-lemon dressing.

S02 Garden Sesame Chicken \$7

Grilled chicken served over a colorful blend of carrot, cabbage, red radish, cucumber, and egg, tossed in our house sesame dressing.

S03 Gado Gado Salad \$7

Mixed greens wrapped in crisp Chinese cabbage with chayote, tofu, and baby carrots, served with a bold, nutty peanut sauce.

S04 Vertigo Tuna Niçoise \$11

Grilled tuna (100g) served with black olives, a boiled egg, capers, green beans, and baby potatoes, finished with traditional Niçoise dressing.

S05 Chicken/Prawn Caesar \$10

Choose grilled prawns or chicken, served on romaine lettuce with crispy bacon, boiled egg, croutons, anchovy mustard dressing, and shaved Parmesan.



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Soups

- Roasted Pumpkin Soup



\$5

Slow-roasted pumpkin blended with honey, garlic, and shallots, infused with herbs and served with warm bread.
- Wild Mushroom Soup



\$6

A hearty blend of black mushrooms, garlic, celery, onion, carrot, and leek, slow-cooked for rich, earthy flavor.
- Chinese Seafood Hot Soup

\$6

A savory broth filled with mixed seafood, bamboo shoots, carrots, black mushrooms, ginger, and a hint of sesame oil. Served with bread.
- Wonton Soup

\$7

Shrimp and mushroom wontons (4 pieces) in a clear broth, with wild mushrooms and fresh coriander.

Artisan Pizzas

- Parma Ham Pizza

\$10

Fresh tomatoes, mozzarella, basil, and olive oil, topped with thinly sliced Parma ham.
- Burrata Pizza



\$13

Creamy mozzarella and burrata with mixed mushrooms, arugula, and a drizzle of truffle oil.
- Smoked Salmon Pizza

\$12

Smoked salmon, arugula, and shaved Parmesan on a tomato base.
- Chorizo Pizza

\$10

Spicy chorizo slices over a rich tomato sauce, topped with melted mozzarella cheese.

Perfect Pairings

- Truffle Fries

\$4

Hand-cut fries tossed with truffle oil and Parmesan.
- Garlic Bread

\$3

Baguette slices with garlic-herb butter.
- Crispy Calamari

\$6

Lightly battered calamari served with garlic aioli and lemon wedges.
- Mixed Seasonal Vegetables

\$5

Lightly sautéed with olive oil and fresh herbs.
- Sweet Potato Fries

\$3

Crispy sweet potato fries served with spicy mayo.

Sweet Endings

- Chocolate Lava Cake

\$6

Warm chocolate cake with a gooey center, served with vanilla ice cream.
- Classic Crème Caramel

\$6

A smooth and silky vanilla custard topped with a delicate layer of golden caramel.
- Pandan & Coconut Layered Delight

\$6

A refined twist on a Khmer favorite—layers of fragrant pandan custard and creamy coconut milk.
- House-Made Ice Creams (scoop)

\$1.5

Madagascar Bourbon Vanilla; Dark Black Chocolate; Coco & Lime; Mystic Taro; Matcha Green Tea