

## Set Menu A

690.000

### ENTRÉE

Pumpkin soup with bacon, coriander, crispy garlic chips and lime zest

or

Australian beef carpaccio with almonds, parmesan, spring onion, asparagus salad and Vietnamese satay vinaigrette

or

Ginger-honey-soy tuna salad with orange, fennel pickle and passion fruit dressing

### MAIN

Argentina beef tenderloin with cassia-scented jus with mashed potato, organic vegetables, carrot and ginger puree

or

Seared salmon and clams in a light 'nước mắm' caramel, pickles, herbs and steamed lotus rice

or

Roasted tea-smoked duck breast, mung bean mash with bacon, organic vegetables, garlic chips and cherry sauce

### DESSERT

Black sesame and soya milk panna cotta, meringue, fresh fruits, soil chocolate served with bamboo charcoal ice cream

or

Crispy banana spring rolls with chocolate sauce and cinnamon ice cream

or

Tiramisu with espresso crust serve with coconut gelato, meringue raspberry

## Set Menu B

520.000

### ENTRÉE

Chef's spring rolls with tiger prawns, carrot, cucumber, radish, rice noodles and Vietnamese herbs served with 'nuoc cham' dipping sauce

or

Pomelo salad with chicken, garlic chips with a light 'nuoc mam' dressing

### MAIN

Twice cooked pork belly with tomato salsa and dry pineapple, sautéed purple cabbage, beetroot puree, plum sauce

or

Crispy skin sea bass with special Vietnamese sauce (shallot, spring onion, oyster sauce, onion caramelized) green apple salad and sauteed mướp hương with soya

### DESSERT

Passion fruit mousse with passion sorbet and caramel sauce

or

Lotus seed crème brulee served with strawberry syrup and pistachio biscotti



Prices subject to 10% VAT and 5% service charge

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