



## Entrées

Pumpkin and ginger soup with red curry, tiger prawn, eggplant jam, coriander and lime zest  
150.000

Clam chowder with shallot, clam croutons, Vietnamese mint and crispy onion  
150.000

Australia beef carpaccio with truffle oil dressing, salsa capsicum, roasted pine nut, baby onion pickle served with petit salad  
210.000

Ginger-honey-soy tuna salad with orange, fennel pickle and passion fruit dressing  
195.000

Seared salmon salad with lettuce, roasted walnuts, cherry tomato, hibiscus flower, coriander and yoghurt sauce  
185.000

Watercress salad with crispy 'lap cheong', roasted capsicum, orange, walnut, and balsamic dressing  
165.000

Chef's spring rolls with tiger prawns, carrot, cucumber, radish, rice noodles and Vietnamese herbs served with 'nuoc cham' dipping sauce  
150.000

Salmon tartare with sesame lime seasoning and wonton crisps, poached quail egg, sunflower seeds and purple cabbage salad  
210.000

Baked scallops with ginger, spring onion, tomato salsa, saffron hollandaise and mozzarella cheese  
250.000

Stuffed pumpkin flower fritter with 3 kinds of cheese, petit salad, cherry tomato and balsamic dressing  
185.000

Tofu and mushrooms braised in a soy broth, with sticky rice balls, accompanied by pickles and herbs  
150.000

Pan-seared foie-gras with sesame brioche, beetroot puree, poached pear and mint mango chutney  
250.000



## Mains

Crispy skin seabass, house made black sesame noodles, wild mushrooms, carrot, zucchini, chilli jam, tamarind and coconut sauce  
380,000

Caramelized tiger prawns, wild lime leave, asparagus, tomato coulis, served with Vietnamese risotto and green papaya salad  
395.000

Seared salmon and clams in a light 'nước mắm' caramel, pickles, herbs and steamed lotus rice  
395.000

Chilean cod fish with saffron seafood broth, braised fennel, bean spout, asparagus and organic vegetables  
595.000

Rolled aubergine with cepe mushroom, homemade feta cheese, onion, raisin and Napoli sauce  
265.000

Vegetarian cannelloni with pumpkin, eggplant and zucchini, cassia scented potato puree and lemongrass béchamel with Mekong style curry sauce  
265.000

Twice cooked pork belly with aromatic caramel, sautéed kohlrabi, carrot and Nha Trang sun-dried squid strings  
315.000

Stuffed young chicken with green sticky rice, sage, mushrooms, glazed vegetables and shitake sauce  
350.000

Roasted tea-smoked duck breast, mung bean mash with bacon, organic vegetables, garlic chips and cherry sauce  
395.000

Argentina beef tenderloin with crispy crumble pistachio served with mash potato, organic vegetables and trumpets sauce  
495.000

Rib eye steak with mashed taro, garlic, asparagus, taro chips, grape and red wine sauce  
460.000

Roasted rack of lamb served with braised mung bean and organic vegetables, semi-dried tomato and Vietnamese soy bean paste creamy sauce  
510.000

Caramelized Australia veal breast with honey and dark chocolate, poached apple and organic vegetables  
395000

Prices in VND, subject to 10% VAT and 5% service charge



## Side dishes

Mashed potato with Asian herbs  
60.000

Grilled asparagus with crispy bacon and garlic  
90.000

Baby potatoes with butter, garlic chips and thyme  
80.000

Sautéed wild mushrooms with butter and coriander  
90.000

Wok tossed local greens with garlic, lime and sesame  
60.000

French fries  
60.000

## Desserts

Crispy banana spring rolls with chocolate sauce and cinnamon ice- cream  
100.000

Crepe with mascarpone cheese and “ ô mai” apricot, walnut, and yoghurt ice cream  
110.000

Pistachio profiteroles with chocolate sauce served with vanilla ice cream and peanut caramel  
100.000

Crème brulee with sautéed bird nest with rock sugar and rum  
110.000

Soy and peanut sesame pannacotta with Darjeeling tea anglaise sauce, peanut, and tuille  
90.000

Triple hibiscus mousse and white chocolate mousse, crispy general chocolate  
120.000