



Entrées

Pumpkin soup with tiger prawn, coriander, crispy garlic chips and lime zest
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

Pomelo salad and chicken, garlic chips with a light 'nuoc mam' dressing
185.000

Duck "chào" salad with quinoa, black garlic, pumpkin seeds, mushroom and vegetables pickles served with satay sauce
195.000

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

Foie- grass mousse served with black olive and mushroom crumbles, aloe vera jelly, jack fruits jam, cherry compote and brioche bread
290.000

Pan-seared foie-gras with sesame brioche, beetroot puree, poached pear and mint mango chutney
290.000

Chef's spring rolls with tiger prawns, carrot, cucumber, radish, rice noodles and Vietnamese herbs served with 'nuoc cham' dipping sauce
185.000

Seared French scallop with BBQ chili, tomato and white anchovy salsa, toasted coriander scented brioche and Thai basil remoulade
220.000

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

'Bun Chay" vegetarian rice noodles soup with tofu mushroom balls, king oyster mushrooms, spring onions in tomato and vegetable broth
150,000



Mains

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

380.000

Sautéed tiger prawns with satay caramelized sauce and crab meat ball, green peas puree, black garlic, asparagus and morning glory salad.

395.000

Papillote garoupa fish marinated with fajitas sauce, red grape, cherry tomato, spring onion, sage served with grilled mushrooms, vegetables, mini hash brown and bacon

395.000

Pan – fried salmon with zucchini, potato puree, steamed lotus rice, vegetables, served with red wine and sugarcane caramelized sauce

395.000

Baked Chilean cod fish with special vietnamese sauce(shallot, spring onion, oyster sauce, onion caramelized), green apple salad, sautéed “mướp hương” and bean sprouts

595.000

Australian black angus rib eye steak served with house made BBQ sauce, organic vegetables, orange zest confit and with herbs butter

495.000

Beef two way(Argentina beef tenderloin and braise US short rib) served with potato croquette, organic vegetables, carrot puree and bordelaise sauce

495.000

 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

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

395.000

Pan seared young chicken and sous vide serve with corn and almond emulsion, mashed pumpkin, organic vegetables

350.000

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

350.000

 Pistachio crusted rack of lamb with tabouille salad, baked root vegetables and vietnamese soy bean paste creamy sauce

495.000



Side dishes

Mashed potato with Vietnamese 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

Poached Australian pear in black beer stuffed with crumbles pistachio nougat served with mousse beer

130.000

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

120.000

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

110.000

Bavarois mango and orange serve with orange sorbet, hibiscus jelly, tuille

130.000

Tiramisu with espresso crusted serve with coconut gelato, meringue raspberry

130.000