

WINE CAVE

AMUSE BOUCHE

BÁNH MÌ+BƠ/BÁNH ĐA+MỨT TRÁI CÂY

CRAB & AVOCADO

Pomelo, fennel, garden greens, apple, almond, allumette potatoes

SLEEP CN/GF/DF

GỎI THỊT GHỀ & BƠ

Bưởi, thì là, rau vườn, táo, hạnh nhân, khoai tây

Or

VIETNAMESE STEAK SALAD

Fermented mango, watercress, local plum tomatoes, shallot dressing

GF/DF

GỎI CÁ NGỪ KIỂU VIỆT NAM

Xoài lên men, cải xoang, cà chua bi, nước sốt

CHILLED MANGO SOUP

Fresh herbs, chili-lime mango salsa

SF/GF/DF/V

SÚP XOÀI LẠNH

Rau thơm, xoài chanh ớt xay

Or

PRAWN SOUP

Scallion, ginger, crispy shallot

GF/DF

SÚP TÔM

Hành lá, gừng, hành phi

HOUSE-MADE STRAWBERRY SORBET

DF/GF/V

KEM DÂU NHÀ LÀM

BEEF FILLET

Heritage carrot, truffle spinach, pomme puree, morel sauce

FITNESS GF/SF

BÒ PHI LÊ

Cà rốt, rau chân vịt, khoai tây nghiền, sốt bò

Or

GRILLED LOCAL LOBSTER

Sautéed corn, herbs-garlic butter, coral jus

FITNESS GF/SF

TÔM HÙM NƯỚNG

Bắp xào, rau thơm-bơ tỏi, sốt

LIME-GINGER CHEESE CAKE

Fresh berries, strawberry sorbet

CN/VG

BÁNH PHÔ MAI CHANH GỪNG

Dâu tươi, kem dâu

Or

COCONUT CHOCOLATE MOUSSE

Passion fruit gel, coconut ice-cream

CN/VG

BÁNH SOCOLA DỪA

Sốt chanh dây, kem dừa

VILLA GARREL ROSÉ

Côtes de Provence, France, Cinsault & Grenache

PETIT BOURGEOIS,

France, IGP Loire, Sauvignon Blanc

FRITZ'S

Gunderloch, Rheinhessen, Germany, Riesling

PURATO

Organic, Terre Sicilian, Pinot Grigio & Catarratto,, Italy

VINA MAIPO VITRAL

Cabernet Sauvignon, Chile

MAISON CASTEL

Grande réserve, Chardonnay, France

CONCHA Y TORO LATE HARVEST

Maule Valley, Chile, Sauvignon Blanc

TAWNY PORT 1715

FOOD 3,300 PER GUEST
INCLUDING PAIRING WINE 5,100 PER GUEST

DF = dairy-free / GF = gluten-free/ SF = sugar-free / VG = vegetarian / V = vegan / CN = contain nuts

Prices are in Vietnamese Dong X 1,000 and including of 5% service charge and 10% government taxes