

MENU ÉPHÉMÈRE

STARTER

 **BANANA BLOSSOM SALAD**

Roasted duck, cabbage, sweet basil, peanuts, ginger fish sauce

or

 **JAPANESE YELLOW FIN TUNA**

Tartar, beetroot, arugula, lime

or

 **BULGUR TABOULEH**

Semi candied heirloom tomatoes, herb dressing

MAIN

VIETNAMESE BEEF STEW

Carrots, Vietnamese herbs, coconut juice, Saigon bánh mì

or

  **SEA BASS BASQUAISE**

Filet, bell pepper-onions Basquaise

or

  **VEGETARIAN RICE NOODLE SOUP**

Vegetable roots, Shitake mushrooms, fried wonton, brean curd, peanuts

DESSERT

 **LOTUS LOGAN SWEET SOUP**

Lotus, logan, sugar

or

  **PAVLOVA RHUBARB**

Rose coulis, rose light cream, strawberry sorbet

2 COURSES

670


3 COURSES


880

 **Signature Experiences**

 Vegetarian

 Plant Based (Vegan)

 Contains Pork

 Gluten Free

 Sustainable Sourced Seafood

 Contains Nuts

*Food safety is under the auspices ISO 22000
All prices are times 1,000 in Vietnam Dong (VND)
and are subject to service charge and then VAT*