

## HERITAGE MENU, 1.300

 **ADD ON** Wine pairing, 960

### SÚP ATISO ĐÀ LẠT | ĐÀ LẠT ARTICHOKE SOUP, PORK RIB CAKE

Revered in Da Lat, the artichoke stars in everything from herbal tea to pork soup. Its cult status has taken artichoke soup from local favourite to a nationwide dish.

 *Pā Road, Marlborough, New Zealand Sauvignon Blanc*

### BÁNH XÈO | BÁNH XÈO TACO, PORK AND SHRIMP, PICKLES

Bánh xèo – the “sizzling pancake” – named for its crackle on the pan, stuffed with pork, shrimp, mung beans, and sprouts, is a Southern icon.

 *Penfolds “Koonunga Hill”, South Australia Chardonnay*

### CHÀ CÁ LÃ VỌNG | FRIED GREEN CATFISH, RICE FLOUR ROLLS, DILL

On what's now Fish Cake Street, Vietnam's rebel army once dined on the Doan family's signature dish. Their support turned a revolutionary meal into a Hanoi icon.

 *F. Chaivenet “Lajolie”, France Pinot Noir*

### MÌ VỊT TIỀM CHỢ LỚN | BRAISED DUCK LEG, EGG NOODLES, BOK CHOY

Rich, aromatic, and comforting – mì vịt tiềm took just 50 years to go from a Chợ Lớn (Chinatown) favourite to becoming a Saigon signature.

 *Gran Passione, Veneto, Italy Merlot / Corvina / Negroamaro*

### BÒ LEO NÚI AN GIANG | AN GIANG FIVE SPICES BEEF, BABY CARROTS, BEAN SAUCE

Grilled with aubergine and five spices, bò leo núi from Tân Châu, An Giang – or “climbing cow” – reflects rugged terrain and a unique mountain cooking style.

 *Penfolds “Koonunga Hill”, South Australia Shiraz*

### MÓN NGỌT ĐẶC TRƯNG | SWEETS SELECTION

Featuring flan, coconut chè, and chè trôi nước (rice mochi with mung bean) – the stars of traditional Vietnamese desserts, especially at family gatherings.

 *De Bortoli 'Deen Vat 5', New South Wales, Australia Late Sémillon*

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## MIẾN LƯƠN NGHỆ AN | GRILLED EEL, LEMONGRASS, GLASS NOODLES

Nghệ An is famous for its sweet, golden field eels in dishes like porridge and soup, but miến lươn shines with its bold, unforgettable flavour unique to the region.

 *Pā Road, Marlborough, New Zealand Sauvignon Blanc*

## BÚN CHẢ HÀ NỘI | PORK SKEWERS, RICE NOODLES, PICKLES, FISH SAUCE

Born in Northern Vietnam, bún chả is more than just a dish – it's a flavour that embodies the soul of Hanoi, a familiar taste loved throughout generations.

 *Penfolds "Koonunga Hill", South Australia Chardonnay*

## BÒ LÁ LỐT CUỘN MỠ CHÀI | GRILLED BEEF, BETEL LEAF, CAUL FAT

A Ho Chi Minh City favourite, grilled beef in wild betel leaves and caul fat bursts with aroma and rich flavour, served with vermicelli and fresh herbs.

 *Penfolds "Koonunga Hill", South Australia Shiraz*

## KHO QUẸT | WILD GROUPER, GREEN PEPPER, CARAMELIZED FISH SAUCE

Kho quẹt, a Southern classic, blends thick fish sauce, green chilli, and palm sugar caramel for a bold dip that pairs perfectly with blanched vegetables.

 *F. Chauvenet "Lajolie", France Pinot Noir*

## ÚC VỊT Ủ KHÔ MẮC KHÉN | AGED DUCK BREAST, MAC KHEN SPICES

Mắc khén, the soul of Northwestern cuisine, gives aged duck breast a fragrant, peppery kick, complemented by broccoli and savoury duck jus.

 *Gran Passione, Veneto, Italy Merlot / Corvina / Negroamaro*

## BÁNH BÒ THỐT NỐT AN GIANG | PALM SUGAR HONEYCOMB CAKE

An Giang, land of palm trees, is home to bánh bò thốt nốt – a beloved cake known for its delicate sweetness and rich aroma, thanks to pure palm sugar at its core.

 *De Bortoli 'Deen Vat 5', New South Wales, Australia Late Sémillon*

# DISCOVERY MENU, 880

Embark on a culinary journey through Vietnam, from the timeless north to the vibrant south

 **RECOMMENDED ADD ON** Wine pairing | 620

## NORTH

'THÙA LÂM' SHRIMP FRESH SPRING ROLL, CHẨM CHÉO SAUCE  
'CHÀ CÁ LÃ VỌNG' GRILLED GREEN CATFISH, RICE FLOUR ROLL  
GRILLED PORK, BETEL LEAF, PEANUT BUTTER SAUCE

 *Pā Road, Marlborough, New Zealand Sauvignon Blanc*

## CENTRAL

JELLYFISH SALAD, FRESH HERBS, RICE CRACKERS  
'BÁNH KHỌT' PANCAKE, SHRIMP  
'BÁNH HỎI' ROASTED PORK, PICKLES, BBQ CHILLI SAUCE

 *Château Foncrose, Bordeaux, France Sauvignon Blanc / Sémillon*

## SOUTH

CHILLI PRAWN, POMELO & MANGO SALAD  
SOFT-SHELL CRAB, SALTED EGG YOLK, SPICY PAPAYA SALAD  
GRILLED BEEF, BETEL LEAF, KOHLRABI, PEPPER SAUCE

 *Penfolds "Koonunga Hill", South Australia Shiraz / Cabernet*

## LIBERATION

LOTUS SEED SWEET SOUP  
SWEET CINNAMON SOURSOP PARCEL  
COCONUT SWEET SOUP

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## NORTH

'PHỞ CUỐN' BEEF, HERBS, RICE FLOUR ROLL

'BÁNH TÔM' SHRIMP CAKE, LIGHT FISH SAUCE

'CHÀ CÁ' DEEP FRIED FISH CAKE, DILL

 *Château Foncrose, Bordeaux, France Sauvignon Blanc / Sémillon*

## CENTRAL

'MIẾN LUƠN' GRILLED EEL, LEMONGRASS, VERMICELLI

'CHẠO TÔM' CRISPY SUGAR CANE SHRIMP PASTE

'BÁNH BÈO' SHRIMP, PORK, LIGHT FISH SAUCE

 *Penfolds "Koonunga Hill", South Australia Chardonnay*

## SOUTH

PORK BELLY, RED CABBAGE, CARAMELIZED DAIKON

LEMONGRASS SEABASS, WOOD EAR MUSHROOM, COCONUT MILK

SÀI GÒN WAGYU BEEF STEW, POTATO PURÉE, HERBS

 *Concha Y Toro "Casillero del Diablo", Central Valley, Chile Cabernet Sauvignon*

## LIBERATION

LOTUS SEED SWEET SOUP

SWEET CINNAMON SOURSOP PARCEL

COCONUT SWEET SOUP