



Three course tasting menu

26 Sep 2022

One

SÚP NẤM VỚI GÀ

Chicken & grey oyster mushroom soup

BÔNG BÍ NHỒI TÔM

Fried pumpkin flower stuffed with prawn mince & herbs

BÒ MƯỚNG SẢ CAY

Grilled beef lemongrass skewers with peanut sauce

Two

CÁ CHỄM NƯỚNG

Lemongrass skewered seabass sweet onions braised with wood ear mushroom
& green bean ,

kaffir lime leaf scented coconut milk

GÀ NƯỚNG MẬT ONG

Grilled honey chicken served with carrot, sugar snap peas & bok choy

THỊT BA GỌI RIM NƯỚC DỪA

Coconut braised pork belly pickled red cabbage & caramelized daikon

three

XU DESSERT TASTING PLATE

fruit salad, Vietnamese flan cake, coconut che, chocolate kumquat truffle

'EATING IS SUSTENANCE FOR THE BODY, DINING IS THE ART OF LIVING