

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

'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 LƯƠN' 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

All prices are quoted in ,000 VND and are subject to 5% service charge & 8-10% VAT

