

VIETNAMESE HERITAGE TASTING MENU

Food Only: 1,300,000vnd - Wine Pairing: 2,600,000vnd

One - DA LAT ARTICHOKE SOUP | Pork Rib

In Da Lat, the humble artichoke is held in such reverence.

From vitamin-rich herbal tea to artichoke & pork soup - it's firmly rooted in local culinary tradition. Having acquired an almost cult following on home turf, Da Lat artichoke soup is now served in restaurants all over Vietnam.

Pourpre De Grezette Blanc, Chardonnay/Viognier 2018, Cotes Du Lot, France

Two – SHRIMP | Banh Xeo Taco

While the origins of the dish itself are obscure, the name is certainly not. Bánh xèo literally means "sizzling pancake", named for the loud sizzling sound rice batter makes when it's poured into a hot skillet. Made with rice flour, water and turmeric powder, the pancakes are stuffed with pork, shrimp, green onion, mung bean and bean sprouts.

Bisquertt La Joya 'Réserve' Sauvignon Blanc 2021, D.O Valle De Colchagua, Chile

Three - CHA CA LA VONG | Green Catfish & Dills

La Vong grilled fish cake quite literally nurtured Hanoi's resistance movement. Or so the legend goes. The Doan family home at No.14 Paint Street (since renamed Fish Cake Street) was where De Tham's rebel army held their clandestine meetings. The Doans also provided sustenance in the form of a delicious fish cake. In gratitude, the army later helped the family to set up a food stall selling the revolutionary fish cake to the masses.

Penfolds Koonunga Hill, Chardonnay 2023, South Australia, Australia

Four - MI VIT TIEM CHO LON | Duck Breast & Handmade Noodles

Braised duck breast in rich aromatic broth with handmade noodles, it took mi vit tiem just over 50 years to first conquer Cho Lon (Saigon's Chinatown), then steal the hearts of the rest of the city, becoming one of its signature dishes

Vanità Primitivo Di Manduria Vendemmia 2020 | Puglia, Italy

Five - AN GIANG FIVE SPICES BEEF

Marinated in five spices and grilled with okra and aubergine, the dish originates in Tan Chau, An Giang province. Bo leo nui means "climbing cow" referring both to how local cows often have to resort to the arduous activity in search of pastures new in this mountainous area and to the unique cooking method used by local chefs.

Penfolds Koonunga Hill, Cab/Sauv 2019, South Australia, Australia

Six - SWEET SELECTION The shining stars of Vietnamese traditional desserts are the Flan Cake, Coconut Che, Che Troi Nuoc (sticky rice mochi filled with savory mung bean, ginger and coconut milk) - is ubiquitous at Vietnamese family reunions, such as Lunar New Year celebrations.

De Bortoli 'Deen Vat 5', Late Sémillon 2018, New South Wales, Australia

ALL PRICING ARE SUBJECT TO 5% SERVICE CHARGE & VAT



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