

| TASTING MENUS |

LANG MAN

VND 995 000

Marinated Tuna Spring Rolls
Chicken Foie Gras Sui Mai

Phu Quoc Prawn Tempura
Roast Duck Watermelon Cashew Nuts Salad
Spicy Chicken Salad Crispy Wontons

Sirloin on Hot Rocks
Caramelised Norwegian Salmon

Jasmine Rice

Fruit Platter

Minimum 2

TREN SONG

VND 1 295 000

Seared Salmon Belly
Braised Short Rib Foie Gras Dumplings

Crispy Duck Pancakes
Mixed Vegetable Tempura v

Char Grilled Rib Eye Bulgogi
Pan Fried Yellow Fin Tuna
Pan Fried Duck Breast Soy

Jasmine Rice

Dessert Platter

Minimum 4

PHIEU DU

VND 1 600 000

Seared Salmon Green Mango Salad

Soft Shell Crab Tempura
Japanese Scallops
Pan Fried Foie Gras Lychee Passion Fruit

Char Grilled Wagyu Beef Fillet
Wasabi Pistachio Lamb Rack Miso Ponzu
Baked Black Cod

Jasmine Rice

Dessert Platter

Minimum 4




| DINNER MENU |

| SMALL PLATES |

Miso Soup Tofu Wakame Leek	85 000	Warm Dalat Artichoke ^v Chilli Soy Shallot	240 000
Edamame ^v Rock Salt Phu Quoc Pepper	95 000	Braised Short Ribs Foie Gras Dumplings Orange Oysters Sauce Truffle Oil	395 000
Phu Quoc Prawn Rolls 	220 000	Chicken Foie Gras Sui Mai 	295 000
Marinated Tuna Spring Rolls 	200 000	Crispy Duck Pancakes Hoisin Cucumber Spring Onion Shallot Chilli	240 000
Seared Salmon Belly Soy Shallots	240 000	Wasabi Phu Quoc Prawns Wasabi Butter Citrus Wedge	495 000
Japanese Scallops Yuzu Ponzu Spinach Lotus Crisp	390 000		

| SALADS |

Spicy Beef / Chicken Salad Crispy Wontons Cucumber Tomato Chilli Shallot Coriander	300 / 240 000	Mixed Vegetables ^v Chilli Pepper Sauce	195 000
Roast Duck Watermelon Cashew Nuts 	200 000	Soft Shell Crab Thai Chilli Sauce	350 000
Seared Salmon Green Mango Chilli Coriander Shallot Lime	200 000	Phu Quoc Prawns Chilli Pepper Sauce	295 000
Lotus Asparagus Wakame ^v Sesame Soy	200 000	Phu Quoc Squid Chilli Pepper Sauce	220 000


| THE DECK INDULGENCES |

Fresh Nha Trang Oysters ½ Dozen Lime Tabasco	350 000	Confit Foie Gras in a Jar Mango Chutney	695 000
L'en K De Caviar Blinis Shallot Egg Sour Cream	1 600 000	Pan Fried Foie Gras 	595 000
Char Grilled Wagyu Beef Fillet 	1 250 000	Wagyu Fillet Carpaccio Yuzu Garlic Dressing	450 000

| MAINS |

Char Grilled Rib Eye Bulgogi Sauce	695 000	Whole Vietnamese Rock Lobster Steamed Yuzu Garlic Butter	1 895 000
Sirloin on Hot Rocks Ponzu Truffle Oil	675 000	Caramelised Norwegian Salmon Nuoc Mam Bean Sprouts Chive Flower	395 000
Teriyaki Beef Fillet Nori Seaweed Garlic Green Peppercorns	595 000	Pan Fried Yellow Fin Tuna Papaya Chutney	395 000
Yakitori Chicken Lime Leaf Leek	350 000	Baked Black Cod 	695 000
Pan Fried Duck Breast Soy Sesame Crispy Ginger	420 000	Black Mussels Lemongrass Coconut	580 000
Wasabi Pistachio Lamb Rack 	750 000		
Marinated Iberian Pork Soy Honey Mango Salsa	680 000		

| VEGETERIAN |

Pumpkin Aubergine Curry Potato Crisps	380 000	Sautéed Chinese Vegetables Udon Noodles Soy Garlic	295 000
Sesame Crusted Young Tofu Thai Chilli Sauce	250 000	Medley of Asian Mushrooms 	300 000

| SIDES |

French Fries ^v Chilli Aioli	85 000	Spinach ^v Cream Miso	80 000
Steamed Rice ^v Jasmine	40 000	Warm Aubergine Salad ^v Chilli Soy	70 000
Sautéed Thien Ly Flowers ^v Garlic Olive Oil	100 000	Sautéed Asparagus Garlic ^v Lemongrass Ginger Chilli	100 000
Bok Choy Oysters Sauce Sesame	70 000	Sautéed Snake Beans ^v Soy Garlic Chilli	70 000