





HAPPY LUNAR NEW YEAR



VND 650.000++ PER PERSON

APPETIZERCHUNG CAKE

Served with a slice of pork meat roll and pickles Bánh chưng giò lụa

SALAD

GREEN PAPAYA SALAD

A combination of shredded green papaya, carrot, onion, chili, garlic; topped with chili and lemongrass grilled beef; herbs dressing sauce and peanuts Nộm đu đủ với bò ướp ngũ vị

SOUP

TRADITIONAL MEATBALL SOUP

With shiitake mushroom, carrot, vegetables and herbs Canh mọc

MAIN COURSE

ROASTED CHICKEN

WITH GINGER AND HONEY SAUCE

Served with vegetable and steamed rice Gà quay sốt gừng mật ong

DESSERT

BLACK GLUTINOUS RICE WITH YOGURT

Homemade yogurt topped with black glutinous rice, coconut milk and mint Sữa chua nếp cẩm

The price are subject to 10% VAT and 5% of Service charge

Available on Jan. 24th, 25th and 26th, 2020



APPETIZER TOMATO BRUSCHETTA

Toasted baguette slices brushed with garlic and olive oil, topped with fresh tomato and basil Bánh mỳ nướng kiểu Ý với cà chua và lá húng tây

STARTER SMOKED SALMON DILL DRESSING

Served with caviar, green salad and minced mushrooms with a dill dressing Cá hồi hun khói với sốt thì là

SOUP MUSHROOM SOUP

A broth-based soup with mushrooms, egg terrine, asparagus, crispy rice paper and sprinkled with coriander Súp nấm tươi với trứng

MAIN COURSE GRILLED AUSTRALIAN BEEF TENDERLOIN

Grilled beef tenderloin with red wine sauce, served with mashed potato Thăn nội bò Úc với sốt rượu vang, ăn kèm khoai tây nghiền

DESSERTHOT PASSION FRUIT CAKE

Served with passion fruit sauce and a choice of vanilla ice-cream Bánh bông lan vị chanh leo ăn kèm kem vị Va-ni

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