



DELUXE SET A

CHEF'S AMUSE-BOUCHE

Today's special amuse-bouche

STARTER

FRESH SHIMP SPRING ROLLS

Soft rice paper rolls filled with shrimp, fresh rice noodles, green mango, carrots, herbs and peanuts.

Served with Vietnamese dipping sauce

SOUP

VIETNAMESE NOODLE SOUP WITH BEEF

Traditional Vietnamese noodle soup with beef. Served with herbs, lime slices & fresh chili on the side

SALAD

CHICKEN SALAD

Shredded chicken with cucumber, bean sprouts, carrots, red onion, lemon leaves and hot mint, tossed in a sweet and sour dressing, topped with roasted ground peanuts and sesame seeds

MAIN COURSE

CHÀ CÁ - VIETNAMESE STYLE FISH WITH TURMERIC AND DILL

Grilled sea bass fillets marinated in turmeric and dill.

Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing

DESSERT

CRÈME BRÛLÉE

Served with mint, banana flambé and cookies



DELUXE SET B

CHEF'S AMUSE-BOUCHE

Today's special amuse-bouche

STARTER

DEEP FRIED SPRING ROLLS

Deep fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs. Served with Vietnamese dipping sauce

SOUP

VIETNAMESE NOODLE SOUP WITH CHICKEN

Traditional Vietnamese noodle soup with chicken. Served with herbs, lime slices & fresh chili on the side

SALAD

GREEN MANGO SALAD WITH SHRIMP

Marinated mango, carrots, cucumber and shrimp. Served with a fish sauce dressing, herbs and chopped peanuts

MAIN COURSE

BÒ SỐT TIÊU ĐEN - STIR FRIED BEEF WITH BLACK PEPPER SAUCE

Stir-fried beef with roasted black pepper sauce.

STEAMED RICE

DESSERT

VIETNAMESE CHE

A sugar syrup with grapefruit flower essence and seasonal fresh fruits