

## TO BEGIN WITH

### Sharon 72 hours sourdough bread 220

Confit garlic butter, fleur de sel

### Imperial caviar and waffle 1,800

Kaffir lime crème fraîche, chive

### King crab 495

Soba noodle, cilantro, tentsuyu broth

### Wagyu beef carpaccio 450

Parmigiano, pickled shallots, Vietnamese emulsion

### Oysters your way (6 pieces) 395

Natural / Mignonette / Pickled mango and shiso dressing

### Beetroot gazpacho 175

Watermelon, Đà Lạt yogurt, organic nuts

## PROUDLY VIETNAMESE

### Wagyu phở 645

Wagyu beef tenderloin, rice noodle, Vietnamese herbs

### Miss Thu spring rolls 450 *childhood memories!!*

Tiger prawn & rice paper, fried scallop, Iberico pork & mustard leaf

### Bún thịt nướng 320

Iberico pork, fried scallop spring roll, rice noodle, Vietnamese herbs

# Beyond Tradition

## STREET FOOD SPIRIT

### Bắp xào seabass 495

Corn, brown butter, clams, XO emulsion

*My favourite  
"Hò con rĩa" bắp xào*

*Best place in Saigon  
Nguyễn Thiên Thuật. D3*

### Sài Gòn scallop 675

Green pea, ricotta, Vietnamese mint and peanut

### 2000's lamb rack 675

Vietnamese eggplant, scallion, Cà Ri sauce

*My last bite before travelling*

## VIETNAMESE INSPIRED

### Argentinian beef tenderloin & Vietnamese chimichurri 875

Oven roasted carrots | Hazelnut

*Born from Argentinian trip*

### Iberico pork & Phú Quốc pepper 710

Smoked potato | Bok choy

*My favourite spice*

### Chicken breast & Wild Rice 670

Asparagus | Morel sauce

*A taste of France in Vietnam*

### Norwegian salmon & sweet and sour 495

Carrot declination | Coconut

*Inspired from the North*

## SIDES 150

### Truffle pomme purée

French butter, black truffle

### Garlic fried rice

Cage-free egg, soy sauce

### Oven roasted baby carrots

Vietnamese chimichurri, hazelnut

### French fries

Garlic and paprika

### Đà Lạt organic vegetables

Soy and ginger

## SWEETS

### Marou chocolate 220

Cocoa biscuit, banana, Mắc Khén pepper

*Love Sô cô la!*

### Miss Thu tiramisu 200

Savoardi biscuit, black coffee, mascarpone, Marou cocoa powder

### Hoà Lộc mango cheesecake 200

Passion fruit sorbet

### Crème brûlée 195

Coconut, lemongrass & ginger

### Mekong Delta fruit plate 190

Selection of fresh sliced seasonal fruits

### Two Scoops of Happiness 110

#### Ice cream

Chocolate / Coconut / Vanilla / Red berries / Banana

#### Sorbet

Mango / Passion fruit / Lemon /  
Blackcurrant with Phú Quốc pepper

(SD) Signature Dishes

(VG) Vegetarian

(GF) Gluten Friendly

Menu prices are times 1,000VNĐ - excluded VAT and service charge according to the current price regulation