

LES PLATS DU JOUR

Monday to Friday, 11:30am until 02:30pm

Two courses

670

Three courses

880

STARTER

CHICKEN

Candied legs “rillettes”, radish, green apple

or

SALMON TATAKI

Vietnamese herb crust, passion fruit sauce

or

☑ KOHLRABI SALAD

Fried mushroom sausage, sweet soya sauce

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MAIN

FISH OF THE DAY

Zucchini, “Vierge” tomato sauce “à la Vierge”

or

SWEET & SOUR PORK LOIN

Bell peppers, onions, steamed rice

or

☑ EGGPLANT

Teriyaki, smoked mash, onions, raspberry

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DESSERT

LOTUS SEED AND LONGAN SWEET SOUP

Dried jujube, suong sa jelly

or

SOUFFLÉ PARFUMÉ AU GRAND-MARNIER

Almond Grand Marnier sponge, Grand Marnier ice soufflé

Almond crumble, orange confit

☑ VEGETARIAN