

# VIETNAMESE MENU

## AMUSE BOUCHE

### FRENCH OYSTER

Charcoal grilled, X.O sauce, spring onion

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## STARTER

### TORCHED JAPANESE BEEF

Rainbow radish, pennywort leave, starfruit  
tamarind dressing, caviar

### PERFECT EGGS

Seasonal mushrooms, Pho foam, black truffle

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## MAIN

### LOBSTER & FOIE GRAS

Crispy rice, hibiscus, Thien Ly flower

### GRILLED LAMB CHOP

Taro, fermented bean curd, Vietnamese herb emulsion

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## PRE-DESSERT

### GLAZED PINEAPPLE

Yogurt lime sauce and sorbet

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## DESSERT

### COCONUT LIGHT CAKE

Mango passion fruit relish  
pandan ice parfait