

VIETNAMESE MENU

STARTER

BLUE CRAB

Pennywort leaves, pink pomelo, finger lime, salmon roe

PHO CUSTARD

Seasonal mushrooms, water chestnut, black truffle

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MAIN

GROUPER X.O SAUCE

Water lily, kaffir lime & lemongrass foam

BRAISED WAGYU BEEF CHEEK

Smoked eggplant, broccolini, Vietnamese herb emulsion

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DESSERT

COCONUT CARAMEL FLAN

Seasonal fruit infused in lemongrass broth