

# 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