



Let's Begin

Beetroot Salmon Gravlax	350
<i>sour cream, turnip, salmon roe, rye bread</i>	
Grilled Angus Beef Strip Loin Salad	390
<i>crunchy morning glory, papaya, cherry tomato, ram leaf, tamarind dressing</i>	
Crispy Soft Shell Crab	330
<i>microgreens, carrot, coriander, palm sugar dressing</i>	
Quinoa Salad 	220
<i>boiled quail egg, capsicum, asparagus, zucchini, tomato confit, pesto, balsamic reduction</i>	

Soup & Bread

Pumpkin Cream	195
<i>crispy pumpkin seeds</i>	
M Burger 	310
<i>Wagyu beef patty, brioche bun, Cheddar cheese, grilled mushroom, lettuce, tomato</i>	
Gravlax Salmon	350
<i>country bread, avocado, fennel confit, cucumber-dill sauce, French fries</i>	
Softshell Crab Burger	280
<i>brioche bun, mango salad, nam-jim gel, spicy aioli</i>	
Grilled Beef Striploin	310
<i>baguette, cucumber, coriander, homemade pickle, spring onion, spicy mayo</i>	

Stove & Grill

Oven Baked Fish Of The Day	365
<i>grilled asparagus, lemon butter sauce</i>	
Slow-cooked Calamari 	375
<i>stuffed with brown rice, cherry tomato sauce</i>	
Oyster Rockefeller	300
<i>baked oyster, buttery breadcrumb, fresh herb, Tabasco & Worcestershire sauce</i>	480
Fish & Taro	690
<i>lightly battered fish fillet, taro chips, yuzu-aioli, green salad</i>	
24h Lamb Shank 	900
<i>oriental spice, shiitake, eggplant purée & orzo</i>	
Grilled Black Angus Rib Eye 300gr	350
<i>potato fondant, French beans, Béarnaise sauce</i>	
Duck Breast Sous Vide 	
<i>boiled quail egg, capsicum, asparagus, zucchini, tomato confit, pesto, balsamic reduction</i>	

Side

Garlic Parmesan potato gratin	105
Steamed Jasmine rice	
Steak fries	
Wok-fried mixed vegetables	

Eat Local

Bánh Mì	180
<i>crispy roasted pork belly, cucumber, homemade pickle, coriander, spring onion, pâté, spicy mayo</i>	
Cơm Tấm	220
<i>grilled pork chop, broken rice, egg cake, sliced tomato & cucumber, homemade pickle, chili fish sauce</i>	
Bò Né	265
<i>beefsteak, sausage, egg, pâté, baguette</i>	
Phở Bò/Gà	210
<i>beef/ chicken, served with bean sprouts & local herbs</i>	
Bò Kho	390
<i>beef/ chicken, served with bean sprouts & local herbs</i>	
Bò Lúc Lắc 	420
<i>stir fried Angus beef, capsicum, onion in glazing sauce, steak fries</i>	
Bún Chả	290
<i>grilled prawn mousse on sugar cane, pork satay, rice, vermicelli, crab spring roll, pickle, herb, shallot, peanut</i>	
Tôm Rang Me	390
<i>stir fried prawn with tamarind sauce, steamed rice</i>	
Cơm Chiên Hải Sản Tay Cầm	280
<i>stir fried rice with seafood, prawn skewers, fried eggs</i>	
Mì Xào Hải Sản	320
<i>wok fried seafood, noodle, vegetables, oyster sauce</i>	

Final Destination

Panna Cotta	350
<i>pink dragon fruit, ginger, lemongrass compote</i>	
Cocoa / Passion	390
<i>passion choco ganache, chocolate praline crunchy, cocoa jelly, passion coulis, rich brownie cake</i>	
New York Cheese Cake	330
<i>crunchy cookie, mango compote</i>	
Ice Cream & Sorbets - two scoops	220
<i>ice cream: coconut, pistachio, chocolate, vanilla</i>	
<i>sorbet: passion fruit, raspberry, lemon</i>	

C'est La Vie

 Vegetarian Dish  Signature Dish