






Let's Begin

Mushroom Ragout 	280
<i>assorted mushrooms, poached egg, creamy mash potato</i>	
Foie Gras au Torchon	445
<i>caramelized onion, balsamic caviar, brioche</i>	
Black Angus Beef Tartare	380
<i>shaved parmesan, crunchy salad, steak fries</i>	
Beetroot Salmon Gravlax	350
<i>sour cream, turnip, salmon roe, rye bread</i>	
Pan-seared Jumbo Scallops	280
<i>green apple mousseline, pomegranate salad, citrus dressing</i>	
Nha Trang Lobster Kataifi 	420
<i>tomato ginger chutney, sun dried pineapple, beetroot reduction</i>	


Soup

Pumpkin Cream 	195
<i>crispy pumpkin seeds</i>	
Vichyssoise	210
<i>cold creamy potato soup, basil drops, smoky bacon bites</i>	
Sweet & Sour Pineapple Fish Soup	220
<i>tamarind, pineapple, Mahi Mahi fish, tomato, okra, chili, local herbs</i>	

Green & Grains

Grilled Tofu Salad 	210
<i>mixed beans, roasted corn, red pepper, avocado, lime vinaigrette</i>	
Quinoa Patties 	250
<i>sweet potato, kale, cherry tomato, aioli Provençal</i>	
Grilled Angus Beef Strip Loin	390
<i>crunchy morning glory, papaya, cherry tomato, ram leaf, tamarind dressing</i>	
Mekong Salad	290
<i>marinated jelly fish, heart of palm, shrimp cracker, red chili, roasted peanut</i>	
Tiger Prawn Creole	350
<i>mango salsa, Greek yogurt, baby cress, basil olive oil</i>	
Crispy Soft Shell Crab	330
<i>microgreens, carrot, coriander, palm sugar dressing</i>	


Handcrafted Bread

Croque Madame	280
<i>poached egg, ham, gruyere, sundried tomato, baby spinach salad, curly fries</i>	
Saigon Reuben	290
<i>beef pastrami, sauerkraut, emmental cheese, rye bread, french fries</i>	
Slow-Cooked Pork Ribs	260
<i>brioche bun, fried onion ring, lettuce, pineapple, BBQ sauce, french fries</i>	
M Burger 	310
<i>Wagyu beef patty, brioche bun, cheddar cheese, grilled mushroom, lettuce, tomato, french fries</i>	
New School Fried Chicken Sandwich	280
<i>fine herb bagel, avocado, lettuce, tomato, radish cress, smoked cheese, chipotle salsa, french fries</i>	
Beans Burger 	250
<i>whole seed bread, avocado chunks, tomato, lettuce, red onion, sweet potato fries</i>	

P&P

Squid Ink Tagliatelle	320
<i>prawns, mushroom, spinach, tomato, baby capers, white wine</i>	
Applewood House-smoked Sapa Salmon Linguini	420
<i>roasted cherry tomato, salmon roe</i>	
Parma Ham Pizza	320
<i>brie cheese, arugula, cherry tomato, parmesan, basil oil</i>	
Seafood Marinara Pizza	320
<i>tomato slice, mixed seafood, mozzarella cheese, Italian basil</i>	
Smoked Salmon Pizza	330
<i>white sauce, green asparagus, red onion, tomato, capers</i>	
Bánh Mì Pizza 	300
<i>Vietnamese cold cuts, pate, local herbs, chili</i>	

Stove & Grill

Braised Chicken Ballotine	390
<i>mushroom ragout, mash potato</i>	
Char-grilled Pomfret Pavé	450
<i>razor clams, yellow potato, black truffle, herb emulsion</i>	
Black Cod & Zucchini Linguini 	590
<i>black olive, cherry tomato confit, saffron sauce</i>	
Fish & Taro	480
<i>lightly battered fish fillet, taro chips, yuzu-aioli, green salad</i>	
Canadian Lobster Thermidor	900
<i>creamy lobster gratin, poached asparagus</i>	
8-hour Pork Rib	480
<i>bourbon kumquat sauce, apple salad, wedge potatoes</i>	
Pistachio New Zealand Lamb Cutlet	750
<i>Da Lat vegetables, oven-baked pumpkin mousseline, cheese croquette, lamb jus</i>	
24-hour Lamb Shank 	690
<i>oriental spice, eggplant shiitake orzo</i>	
Grilled Wagyu Flank Steak 400gr	890
<i>confit shallot, young potato, blue cheese sauce</i>	
Grilled Australian Beef Tenderloin 220gr	850
<i>potato Rösti, sautéed mushrooms, bordelaise sauce</i>	
Grilled Wagyu Rib Eye 300gr	1200
<i>potato fondant, French beans, béarnaise sauce</i>	

Side

Steak fries	105
<i>Jasmine steamed rice</i>	
<i>Garlic parmesan scalloped potato</i>	
<i>Grilled asparagus</i>	
<i>Mixed mesclun salad</i>	
<i>Char – grilled corn on the cob, cheese, scallion, chili</i>	
<i>Wok fry kailan with ginger and shiitake mushroom</i>	

Eat Local

Gỏi Cuốn	350
<i>famous fresh spring roll, king crab, rice noodles, cucumber, herbs, fish sauce</i>	
Chả Giò Heo	210
<i>fried pork spring roll, taro, mango salad, sweet chili sauce</i>	
Bánh Mì	180
<i>roasted crispy pork belly, cucumber, homemade pickle, coriander, spring onion, pate, spicy-mayo</i>	
Phở Bò / Gà	210
<i>beef/chicken pho served with rice noodles, bean sprouts, local herbs</i>	
Mì Quảng	200
<i>rice noodles, chicken, sesame cracker, egg, herbs, peanuts</i>	
Bánh Canh Cua	220
<i>sticky tapioca noodles soup, crab meat, crab cake</i>	
Bò Kho	390
<i>angus beef stew, local spices, carrot, coriander, mini baguette</i>	
Bò Lúc Lắc 	420
<i>stir-fried Angus beef, capsicum, onion in a traditional glazing sauce, steak fries</i>	
Bún Chả	290
<i>grilled prawn mousse on sugar cane, pork satay, rice vermicelli, crab spring roll, pickle, herbs, crispy shallot, peanuts</i>	
Ốc Cà Ri Phú Quốc	260
<i>clams & snails in yellow curry, baby vegetables, steamed jasmine rice</i>	
Tôm Rang Me	390
<i>stir-fried prawn, tamarind sauce, steamed rice</i>	
Com Chiên Hải Sản Tay Cầm	280
<i>stir-fried seafood rice, prawn skewers, fried egg</i>	
Mì Xào Hải Sản,	320
<i>wok-fried seafood, noodle, vegetables, oyster sauce</i>	
Com Chiên Thơm 	250
<i>pineapple fried rice, raisins, cashew nuts, green beans, turmeric spiced</i>	

Final Destination

Sable Breton 	220
<i>custard cream, raspberry, pistachio ice cream</i>	
Pavlova	
<i>Greek yoghurt cream, exotic fruit, passion coulis, crispy meringue</i>	
Coconut Choux	
<i>cashew nut puff, coffee ice cream</i>	
Chocolate Chicory Crunch	
<i>praline, crispy feuillantine, mascarpone cheese</i>	
Chocolate Mousse	
<i>chestnut cream cake, salted caramel sauce</i>	
New York Cheese Cake 	
<i>mango compote</i>	
Apple Tarte Tatin	
<i>homemade Tahitian vanilla ice cream</i>	
Bamboo Carbon	
<i>double cream cheese roll</i>	
Vietnamese Sweet Soup	
<i>longan, lotus, aloe vera, pandan syrup</i>	
Ice Cream & Sorbets	
<i>two scoops: yuzu, passionfruit, coconut bella, hoicha, salted peanut, chocolate, vanilla</i>	

C'est La Vie

 Vegetarian Dish

 Signature Dish

All prices are in VND '000s and subject to 5% service charge and 10% government tax

Coffee Hot & Cold from Lam Dong Province 115

100% Arabica
Espresso, Long Black, Cappuccino, Latte, Macchiato

100% Robusta
Cà Phê Phin, *black Vietnamese coffee*
Cà Phê Sữa Đá, *black Vietnamese coffee, condensed milk*

Coffee ☕☕
Coffee Tonic, *iced black coffee, Valencia Orange tonic* 150
Carajillo, *iced black coffee, Liqueur 43* 165
Irish Coffee, *black coffee, Irish whisky, whipped cream* 185

Tea Hot & Cold 135

Pot of 'Dammann Frères' Loose-Leaf Tea
Green Tea
L'Oriental, *Sencha green tea, passion fruit, wild peach, wild strawberry*
Mint Green Tea, *pearl green tea, mint leaves, natural mint aroma*
Jasmine Tea, *green tea, jasmine flowers*

Black Tea
Lapsang Souchong, *smoky fragrance*
Red Fruits, *black tea, cherry, strawberry, raspberry, red currant*
Earl Grey Yin Zhen, *bergamot, flower petals*

Herbal Tea
Chamomile, *sweet, fruity flavors with notes of pineapple*

Black Iced Tea
Peachie, *peach syrup, rosemary foam, lime*
Fruity Tea, *pineapple juice, orange juice, passionfruit*
Tropical Climate, *kumquat, passion fruit, citrus cinnamon syrup*

Fresh Juices 125

Apple, Pineapple, Watermelon, Orange, Young Coconut

Smoothies 125

Banana, Strawberry, Avocado, Mango, Papaya

Soda 110

Coke, Coke Zero, Sprite, Soda, Fanta Orange, Chuong Duong Sarsi 110
San Pellegrino: Blood Orange, Orange, Pomelo 135
Fever Tree: Ginger Beer, Sicilian Lemonade 145

Premium Tonic 115

Fentimans 125ml:
Pink Grapefruit, Valencia Orange, Oriental Yuzu, Premium Tonic

Mineral Water 125 / 190

San Pellegrino Sparkling 250ml / 750ml 125 / 190
Acqua Panna Still 250ml / 750ml 125 / 190
Alba Still / Sparkling 450ml 145

Beer 120

Local: Heineken, Tiger, Sapporo 120
Dai Viet Gold, Dai Viet Black
Imported:
Belgium Affligem Double 165
Belgium Hoegaarden 165
Japan Orion Okinawa's Original Brew 165
Japan Suntory Premium 185
German Paulaner Hefe Naturtrub Wheat Lager 185
German Paulaner Hefe Dunkel Dark Lager 500 ml 280

Crafted Cocktails

270

Neo G&T

Bulldog Gin, rosemary syrup, grape, tonic

Conqueror's Lemonade

Flor de Cana Rum, pandan molasses, apple juice, lemon, soda

Jam & Bubble Tea

Strawberry jam, chamomile honey syrup, Bel Star Prosecco Brut

The Memorable

Chivas 12 Whisky, cheesy & corny syrup, orange bitters

Tantakatan Wonder

Tito's Vodka, mango puree, coco liqueur, asian syrup, lime

Classic Cocktails 230

Old Fashioned
Glenlivet 1824 Whisky, sugar, bitter, soda, orange

Cosmopolitan
Tito's Vodka, Cointreau, cranberry, lime

Margarita
Olmecca Tequila, Cointreau, lime, sugar

Long Island Iced Tea
Tito's Vodka, Flor de Cana, Beefeater, Olmecca Tequila, Cointreau, coke

Tequila Sunrise
Olmecca Tequila, orange juice, grenadine

Aperitif & Liqueurs

Aperol, Campari, Pernod Ricard
Amarula, Bailey's, Cointreau, Frangelico
Lichi Li, Luxardo Amaretto, Kahlua, Jägermeister 150

Lillet Rose, La Quintinye Vermouth Blanc, Rouge, Extra Dry 250

Tequila 50ml 160 / 1,600

Tequila Olmecca Reposado 160 / 1,600
Tequila Ocho Reposado 295 / 3,950
Tequila Ocho Añejo 320 / 4,350
Patron Silver 350 / 4,750
Patron Añejo Gold 395 / 5,450

Vodka 50ml 160 / 1,600

Russia Standard Platinum 160 / 1,600
Tito's 160 / 1,600
Skyy 90 190 / 2,550

Gin 50ml 160 / 1,700

Greenall's Wild Berry, *black berries, raspberries* 160 / 1,700
Bulldog, *lavender, licorice, coriander, lemon, almond* 160 / 1,700
Opih, *spicy cubeb, Tellicherry black pepper* 185 / 2,550
The Botanist, *juniper, musk, pepper* 270 / 3,600
Bloom Jasmine & Rose, *jasmine flower, rose petal* 270 / 3,550

Blended Whisky 50ml 195 / 2,500

Chivas Regal 12 195 / 2,500
Chivas Regal XV 250 / 2,900
Chivas Regal Mizunara 250 / 3,300
Chivas 18 Blue Signature 355 / 4,800
Islay Mist 12 Blended Malts 250 / 2,900
Islay Mist 17 Blended Malts 325 / 4,800
Ballantine's 17 350 / 4,900
Ballantine's 21 650 / 8,200

Single Malt Whisky 50ml 250 / 3,500

The Singleton 12 250 / 3,500
The Singleton 15 410 / 5,500
Glenfiddich 12 260 / 2,900
Glenfiddich 15 320 / 4,100
Cardhu 12 260 / 3,700
The Glenlivet 12 290 / 4,500
The Glenlivet 15 460 / 6,800
Balvenie 12 330 / 4,200
Balvenie 14 520 / 6,900

Bourbon 50ml 160 / 1,800

Jim Beam 160 / 1,800
Knob Creek 220 / 2,950

Rum 50ml 180 / 2,350

Diplomatico Planas 180 / 2,350
Diplomatico Reserva Exclusiva 230 / 3,100
Diplomatico Mantuano 230 / 3,100
Mount Gay 220 / 2,950

Cognac 50ml 290 / 3,950

Hennessy V.S.O.P 290 / 3,950
Hennessy XO 720 / 9,950
Martel V.S.O.P 320 / 4,250
Remy Martin XO 720 / 9,850

Add Your Premium Mixer 60

Fentimans Tonic: *Pink Grapefruit, Valencia Orange, Oriental Yuzu, Premium Tonic, Red Bull*

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