"Let me take you through my life's journey.
Taste my interpretation of Vietnam
touched by French refinement."

DAVID THAI
IRON CHEF – VIETNAM & THAILAND

"Cooking is like writing a song.
Listen to the notes and taste my own
interpretation of French flavours."

ALEXANDER STONES
LA VERANDA EXECUTIVE CHEF

"When Vietnamese cuisine meets modern
European and Japanese techniques.
Come taste the fusion."

THANH NGUYEN
MICHELIN GUIDE - SELECTED BỜM GASTRONOMY

"Drawing from my childhood, taste the spirit of
Vietnamese tradition, infused with mindfulness
and deep Buddhist roots."

HUYNH HOANG SIN
TOP CHEF VIETNAM FINALIST

VIETNAMESE FUSION

MONDAYS

BÁNH CAY VỊT
Confit Duck and Cassava Croquette, Spicy Grilled Aubergine Salad, Pepper Elder
Louis Pinel Rosé Cinsault, France

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VỆM NƯỚNG BƠ TỎI
Grilled Green Mussels, Garlic-Herb Butter, Squid Ink Tuile

Villa Garrel Rosé Blend, France

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SÚP GHẸ CHANH MUỐI
Phu Quoc Shellfish Bisque, Preserved Lime Cream, Lemon Oil

Maison Castel Chardonnay Vin de France

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MÁ BÒ KHO
Beef Cheek slow-cooked with Vietnamese Spices, Market Vegetables, Sweet Potato Purée, Vietnamese Root Vegetable Crisps
De Bortoli Shiraz Cabernet, DB Family Selection Riverina, Australia

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BÁNH TRỨNG LÁ LỐT
Smooth Lalot Custard Tart, Ginger Ice Cream, Sesame Tuile, Peanut Pralinés
The Stump Jump Riesling D'Arenberg, Australia

DINING ONLY: VND 1,500,000++
WITH WINE PAIRING: VND 2,500,000++

MODERN FRENCH GASTRONOMY

WEDNESDAYS

ESCABÈCHE DE MAQUEREAU
Mackerel Escabeche, Herb Purée, Sweet Pepper, Kohlrabi and Choko Remoulade
Maison Castel Cuvee Blanche Brut, France

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PETITS POIS
Garden Pea and Mint Soup, Smoked Bacon, White Onion Puree, Soft Hen's Egg, Crispy Rice
Maison Castel Sauvignon Blanc IGP Côtes de Gascogne, France

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LE VIVANEAU
Pan Fried Red Snapper, Carrot-Ginger Emulsion,, Clams, Malabar Spinach, Bitter Melon, Palm Heart
Saga R White, Bordeaux Domaines Barons de Rothschild – Lafite, France

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CUISSE DE CANARD
Confit Duck Leg, Fermented Tofu & Vadouvan Sauce, Charred Shallot, Lemongrass, Spiced Cassava, Vietnamese Mint
Saga R Red, Bordeaux Domaines Barons de Rothschild – Lafite, France

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TARTE CALAMANSI MERINGUÉE
Calamansi Curd, Caramel, Shortbread, Toasted Meringue

Deen Vat 5, De Bortoli Botrytis Semillon Riverina, Australia

DINING ONLY: VND 1,500,000++
WITH WINE PAIRING: VND 2,500,000++

NOUVEAU VIETNAMESE CUISINE

FRIDAYS

PRAWN TARTARE
King Prawn, Watermelon, Avocado Wasabi, Cucumber Cream

Maison Castel Cuvee Blanche Brut, France

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TUNA TATAKI
Phú Yên Tuna, Sawtooth Coriander Sauce, Poached Egg, Pickles

Botega Rosato Brut Dei Poeti Venezia DOC, Italy

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BARRAMUNDI
Pan Fried Barramundi Fillet, Tomato, Fish Sauce, Pearl Onion

Villa Garrel Rosé Blend, France

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CHICKEN MANGO CURRY
Long An Chicken, Mango Curry, Forest Mushroom Puree, Pumpkin Flower
Trivento Tribu Viognier Mendoza, Argentina

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TOFU PANNA COTTA
Soft Tofu, Brown Sugar Jelly, Ginger Foam

The Stump Jump Riesling D'Arenberg, Australia

DINING ONLY: VND 1,500,000++
WITH WINE PAIRING: VND 2,500,000++

VEGAN ZEN JOURNEY

SUNDAYS

GỎI NẤM TRÀM
Phú Quốc Bitter Mushroom Salad, Bitter Bolete Tempura, Chili, Lemongrass, Cucumber, Celery, Taro, Tofu Skin, Mustard Cress
The Stump Jump Riesling D'Arenberg, Australia

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SÚP TÀO PHỚ
Steamed Soft Tofu "Custard", Vietnamese Miso, Peanut and Shiitake, Rich Vegetable Soup
Maison Castel Sauvignon Blanc IGP Côtes de Gascogne, France

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XÍU MẠI CHAY
Grilled Vegan 'Meatballs', Molasses, Mung Bean Sticky Rice

Maison Castel Chardonnay Vin de France

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LÊ NHỒI VỊ CÀ RI
Pear and Sweet Potato Coconut Curry, Toasted Cashew, Green Mango, Pickled Kohlrabi, Roasted Miso
Bodega Argento Chardonnay Mendoza, Argentina

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BÁNH KHOAI MÌ
Baked Cassava Cake, Mung Bean and Taro Purée, Coconut Biscuit

Deen Vat 5, De Bortoli Botrytis Semillon Riverina, Australia

DINING ONLY: VND 1,095,000++
WITH WINE PAIRING: VND 2,100,000++

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances
Prices are quoted in thousands VND & subject to 5% Service Charge and 10% VAT

GALLERY
HOTEL
COLLECTION

GOURMET XIN CHAO

Chef Alex Stones invites you to a spectacular
dinner with Vietnam's Celebrity Chefs
and four 5-Course Set Menus.