



HUYNH HOANG SIN
TOP CHEF VIETNAM FINALIST

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



Modern Vietnamese SUNDAYS

3-COURSE FOOD: VND 1,100,000++
WINE PAIRING: VND 900,000++

5-COURSE FOOD: VND 1,500,000++
WINE PAIRING: VND 1,250,000++

CÁ BÓP TÀI

Phủ Quốc Cobia Ceviche with Avocado, Shallot, Local Herbs, Cucumber

*Villa Garrel Rosé Blend,
Côtes de Provence AOC | France*

BÁNH CUỐN TÔM

Grilled Shrimp "Dumpling" in Rice Noodle Roll with Wood Ear Fungus, Local Herbs and a Phở Reduction

*Pā Road, Sauvignon Blanc,
Marlborough | New Zealand*

CÁ CHIM HẤP

Steamed Pomfret in a Southern Vietnamese -Inspired Light Sour-Spicy Soup, Shimeiji & Enoki Mushroom, Local Herbs

*Il Vino dei Poeti Brut Rosé Blend,
Venezia DOC | Italy*

HEO QUAY

Slow-Cooked Pork Belly, Caramel Fish Sauce, Pickles, Riverhemp, Net Vermicelli, Pig Ear

*Pā Road, Pinot Noir,
Marlborough | New Zealand*

BÁNH KEM DẬU PHỘNG

Peanut and Đà Lạt Red Berry Cheesecake

*The Stump Jump, Riesling,
McLaren Vale | Australia*

IN PARTNERSHIP WITH



BOTTEGA



The Peppertree

GOURMET XIN CHAO

Michelin-level dining on Phu Quoc with four celebrity chefs. Savour four unique 5-course menus by Vietnam's renowned chefs.





Vietnamese Fusion

MONDAYS

3-COURSE FOOD: VND 1,100,000++
WINE PAIRING: VND 900,000++

5-COURSE FOOD: VND 1,500,000++
WINE PAIRING: VND 1,250,000++

BÁNH CAY VỊT

Confit Duck and Casava Croquette, Grilled Aubergine, Organic Greens from our Garden

Il Vino dei Poeti Brut Rosé Blend, Venezia DOC | Italy

VỆM NƯỚNG BƠ TỎI

Grilled Green Musels, Garlic-Herb Butter, Squid Ink Tuile

Villa Garrel Rosé Blend, Côtes de Provence AOC | France

SÚP GHẺ CHANH MUỐI

Phú Quốc Shellfish Bisque, Preserved Lime Cream

Bodega Argento Estate Bottled Chardonnay, Mendoza | Argentina

MÁ BÒ KHO

Australian Black Angus Beef Cheek Slow-cooked with Vietnamese Spices, Market Vegetables, Sweet Potato Purée, Vietnamese Root Vegetable Crisps

Marques de Casa Concha, Merlot, Maule Valley | Chile

BÁNH TRỨNG LÁ LỐT

Lalot-Caramel Custard Tart, Ginger Ice Cream, Sesame Tuile, Peanut Pralinés

Quinta da Noval Extra Dry White Port, Douro DO | Portugal



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

Prices are quoted in thousands VND & subject to 5% Service Charge and prevailing VAT



Modern French Gastronomy

WEDNESDAYS

3-COURSE FOOD: VND 1,100,000++
WINE PAIRING: VND 900,000++

5-COURSE FOOD: VND 1,500,000++
WINE PAIRING: VND 1,250,000++

LENTILLES

Lentil and Green Bean Salad, Sesame, Turmeric, Tomato, Grana Padano, Salted Duck Egg, Prosciutto

Bodega Argento Estate Bottled Chardonnay, Mendoza | Argentina

SAUREL

Calamansi Cured Jack Mackerel, Cucumber & Citrus "Tartare"

Il Vino dei Poeti Brut Rosé Blend, Venezia DOC | Italy

CHAMPIGNONS

Veloute of Local Mushrooms, Shallot Puree, Bitter Bolette, Parmesan Cream, Quail Egg, Rice Paddy Herb

Pā Road, Pinot Noir, Marlborough | New Zealand

CUISSE DE CANARD

Confit Duck Leg, Roasted Daikon & Kimchi Purée, Beetroot & Citrus Salad, Bigarade Dressing

Campofiorin Rosso, Valpolicella Blend, Verona IGT | Italy

TARTE AUX FRUITS EXOTIQUES

Mango, Passion Fruit and Coconut Tart, White Chocolate Ganache

Deen Vat 5, Botrytis Semllion, Riverina | Australia



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

Prices are quoted in thousands VND & subject to 5% Service Charge and prevailing VAT



Nouveau Vietnamese Cuisine

FRIDAYS

3-COURSE FOOD: VND 1,100,000++
WINE PAIRING: VND 900,000++

5-COURSE FOOD: VND 1,500,000++
WINE PAIRING: VND 1,250,000++

PRAWN CEVICHE

Prawn Ceviche, Watermelon, Avocado, Wasabi, Cucumber Cream

Maison Castel Cuvée Blanche Brut, Chardonnay Blend | Vin de France

TUNA TATAKI

Phú Yên Tuna, Sawtooth Coriander Sauce, Egg Yolk, Pickles

Il Vino dei Poeti Brut Rosé Blend, Venezia DOC | Italy

BARRAMUNDI

Pan Fried Barramundi Fillet, Tomato, Bell Pepper, Watercress, Fish Sauce, Pearl Onion

Villa Garrel Rosé Blend, Côtes de Provence AOC | France

CHICKEN MANGO CURRY

Long An Chicken, Mango Curry, Forest Mushrooms, Pumpkin Flower

Bodega Argento Estate Bottled Chardonnay, Mendoza | Argentina

TOFU PANNA COTTA

Soft Tofu, Brown Sugar Jelly, Ginger Foam

The Stump Jump, Riesling, McLaren Vale | Australia



“When Vietnamese cuisine meets modern European and Japanese techniques, come taste the fusion.”

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