



South African Cultural Fusion

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++

SEABASS

Citrus Cured Seabass, Smoked Homemade Yoghurt, Pickled Cucumber, Orange Segments, Phu Quoc Honey, Green chili, Lemon Oil,
Purato, Catarratto Pinot Grigio, Terre Siciliane IGT | Italy

FRENCH ONION SOUP

Deep Rich Classic French Onion Broth, Charred Pearl Onions, Gruyère Espuma and Emmenthal crouton
Pā Road, Pinot Noir, Marlborough | New Zealand

PORK BELLY

Slow-Cooked Pork Belly, Pan Seared Scallop, Sauteed Corn with Dried Shrimp, Szechuan Peppercorn Jus, Pork Crackling
Il Vino Dei Poeti Brut Rosé Bottega Raboso & Pinot Noir | Venezia DOC | Italy

LAMB

Cape Malay Spiced Grilled Lamb Tenderloin, Dahl Curry, Sauteed Artichoke and Carrot, Moroccan Chermoula Sauce
Bodega Argento Estate Bottled Malbec Organic Malbec | Mendoza | Argentina

MILK TART

Traditional South African Sweet Tart, with Caramelized Peaches and Rooibos Ice cream
Quinta do Noval Extra Dry White Port, Malvasia Fina, Gouveio, Rabigato, Códega | Douro | Portugal



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.





DAVID THAI
IRON CHEF - VIETNAM & THAILAND

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



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 GHỀ 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

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



ALEXANDER STONES
LA VERANDA EXECUTIVE CHEF

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



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 Bolete, 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

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



THANH NGUYEN
MICHELIN GUIDE - SELECTED BỒM GASTRONOMY

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



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

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