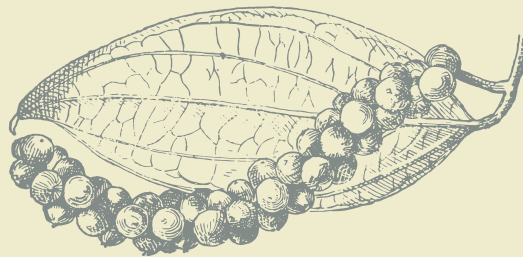




# The Peppertree

The page is framed by a decorative border of various herbs and spices. At the top left are star anise and peppercorns. To the right are eucalyptus leaves and a chili pepper. On the left side, there are mint leaves and a chili pepper. At the bottom left are more chili peppers and eucalyptus leaves. At the bottom right are star anise and peppercorns. The central text is enclosed in a rectangular frame with ornate corner and mid-point decorations.

## THE INGREDIENT HUNTER



The sun still sleeps and yet, our resident chef is already up and about, carrying his trusty basket, off to scour for today's star of the plate.

He has become quite well known in the places he frequents: the fishing village, the open market, the vegetable gardens. He knows them and they know him. They trust that whatever they put in his hand, be it the freshest catch or the ripest picks, turns into magic on a plate.

This is the secret that is not secret at all, at The Peppertree, the ingredient is the star. We go out of our way to get the freshest, the richest and most robust ingredients, here on the island, in Vietnam and from abroad, to give you perfection in every bite.

## OPENING TEMPTATIONS

### PHÚ QUỐC ANCHOVIES

Escabeche-style anchovies with pickled sweet peppers, toasted coconut, crispy plantain, anchovy crumble, and vibrant calamansi-fish sauce – 280

### KNIFE-CUT BEEF TARTARE

28-day dry-aged Australian beef, hand-cut and seasoned with Phu Quoc pepper, dill pickles, shallots, and smoked mussel aioli with potato crisps – 390

### WILD MUSHROOM RAVIOLES

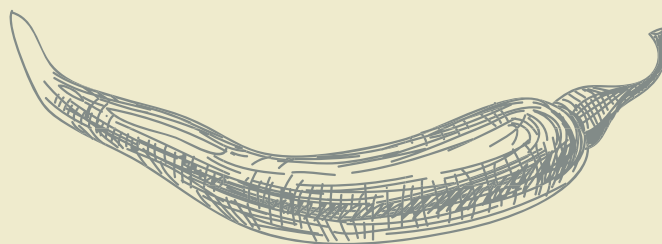
Pan-fried ravioles filled with Phú Quốc bitter bolete, herb purée, enoki mushroom nest, pickled snow fungus, and green mustard foam – 320


### FOIE AU TORCHON

Duck liver au torchon, green mango remoulade, orange, calamansi, lemongrass, gingerbread – 580

### HONEY-GLAZED BEETROOT

Roasted coiled beetroot with pickled beetroot, whipped feta, toasted pine nuts, beetroot purée, bread crisp, and basil oil drizzle – 280



 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.

## PEPPERTREE CLASSICS

### LA VERANDA CRAB CAKE

Swimmer crab cake topped with a soft poached duck egg  
and delicate crab-scented hollandaise – 360

### PUMPKIN VELOUTE

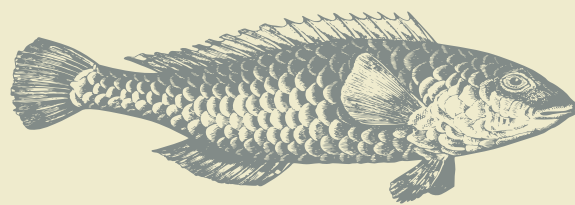



Silky pumpkin soup with vanilla, fresh and confit pomelo,  
toasted coconut, crystallized ginger, pumpkin seed pralines,  
candied chili and fresh coriander – 280

### TUNA CEVICHE



Pacific tuna with lemongrass, ginger, toasted rice, lime,  
cucumber, mango, fish sauce, claypot jus  
and sawtooth coriander 'aguachile' – 320



 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.

## VIETNAMESE INSPIRATIONS

### GỎI XOÀI VỚI BÁNH TÔM ❸ ❹

Green mango salad, Hồ Tây crispy prawn cakes, prawn floss, chili, pickled carrot and daikon, Vietnamese coriander and tamarind dressing – 330

### DUCK LÁ LỐT ❸ ❹

Grilled minced duck and foie gras wrapped in aromatic betel leaves, served with fresh Vietnamese herbs and sweet-sour dipping sauce – 380

### SMOKED DUCK SALAD ❸ ❹

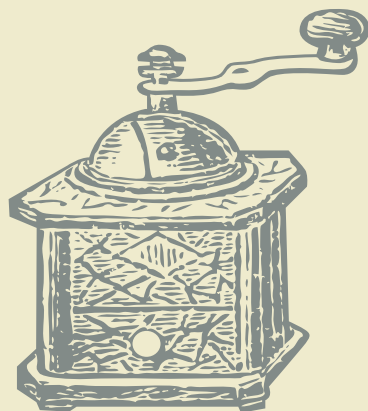
Traditional duck salad with starfruit, crisp cabbage, fresh herbs, and tangy ginger fish sauce – 300

### SOFT SHELL CRAB RICE PAPER ROLLS ❸ ❹

Tempura soft shell crab wrapped in rice paper with cucumber, rice vermicelli, and fresh Vietnamese herbs – 330

### LA VERANDA SPRING ROLL TASTING ❸ ❹

Five signature spring rolls: Fresh prawn and pork, slow-cooked pork in mustard leaf, cured salmon and dill, spicy dried beef with green mango, deep-fried pork and jicama – 320



❶ Vegan ❷ Vegetarian ❸ Made without Gluten ❹ Dairy Free

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 prevailing VAT.



## SIGNATURE CREATIONS

### BÒ LÚC LẮC

----- Prepared at Your Table -----

Wok-tossed Australian wagyu rump with tomato, cucumber, bell pepper and onion, served with La Veranda fried rice and fresh herb salad – 595

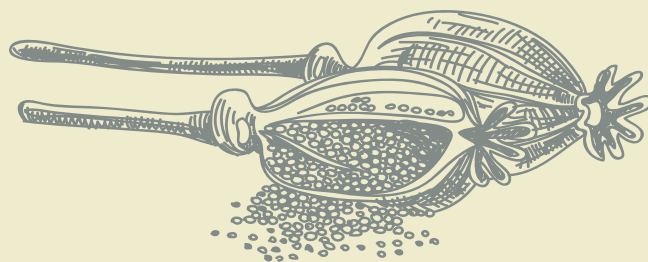
### ROASTED DUCK BREAST

Succulent duck breast with duck confit cassava croquette, green mango, charred leek and passion fruit sauce – 560

### TÔM XÀO SỐT ME

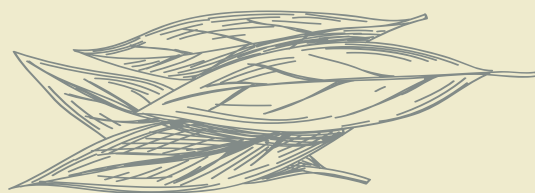
----- Prepared at Your Table -----

Pan-fried king prawns glazed in tamarind and Phu Quoc honey sauce, served with La Veranda rice, watercress, and crispy Vietnamese salad – 595



 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.



## GLOBAL FLAVOURS

### TWICE-COOKED PORK BELLY

Tender pork belly with crispy crackling, K'nia duqqa spice, guava purée, choko and ambarella salad, and pepper-caramel jus – 520

### AUSTRALIA LAMB DUO

Roasted lamb cutlet, braised shoulder confit, and spiced lamb crepinette with smoked potato cream, asparagus, confit cherry tomatoes and coffee-tamarind jus – 950

### TEMPURA COURGETTE FLOWER

Delicate courgette blossom filled with house-made cashew ricotta, served with marinière sauce, crisp samphire, fennel salad, and young courgette – 330

### ROASTED QUAIL

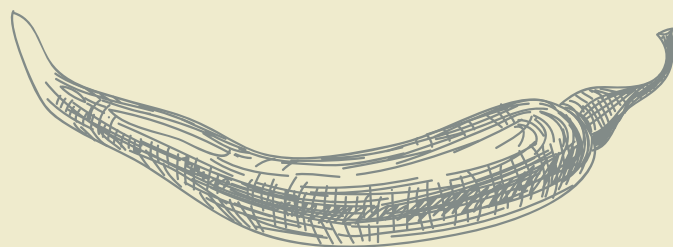
Tender quail stuffed with wild rice, mushrooms, and cashew, accompanied by celeriac and apple purée, and sweet wine reduction – 490

### AUSTRALIA BEEF TENDERLOIN

200g grilled tenderloin with potato fondant, Tonkin jasmine, crispy puffed tendon, and Phú Quốc peppercorn sauce – 1200

 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.



## FROM THE COAST

### PAN-FRIED BARRAMUNDI

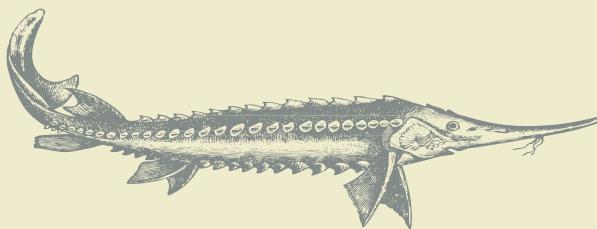
Barramundi fillet with warm salad of celery, water dropwort, okra, pineapple, tomato, chili, aromatic herbs and vibrant canh chua sauce – 460

### GRILLED BLACK KINGFISH

Black kingfish with Vietnamese herb chermoula, artichoke, roasted aubergine, confit tomato and garlic, pickled kana, charred fennel, ginger and salt-pickled lime – 480

### LA VERANDA SEAFOOD RAVIOLI

Handmade ravioli filled with salmon, spiny lobster and prawn, served with wild mushrooms, vine spinach and rich bisque cream sauce – 560



 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.





## FOR TWO TO SHARE

### CÔTE DE BOEUF

----- Prepared at Your Table -----

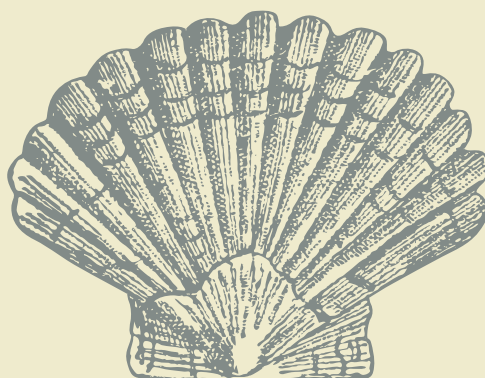
1200g grilled Australian rib-eye with Phu Quoc pepper  
and dark chocolate sauce, creamy dauphinois  
potatoes and Jardin salad

Please allow 45 minutes – 2,800

### WHOLE GRILLED RED SNAPPER

Banana leaf-wrapped red snapper with lemongrass, pandan  
and ginger, served with three signature sauces  
(aguachile, curry, fish sauce) and green mango salad

Please allow 35 minutes – 950



 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.

## ACCOMPANIMENTS

### GRATIN DAUPHINOIS

Thinly sliced potatoes baked in cream, gratinated with cheddar, emmental, and parmesan – 130

### POMMES PUREE

Silky smooth, butter-rich mashed potatoes – 130

### JARDIN SALAD

Organic greens, tomato, bell pepper, cucumber, house-grown micro-greens and mustard vinaigrette – 130

### RAU MUỐNG XÀO TỎI

Wok-tossed morning glory with fragrant garlic – 120

### ARUGULA AND BURRATA

Dalat burrata with ripe beef tomatoes and extra virgin olive oil – 150

### CREAMED SPINACH

Local spinach in nutmeg-scented béchamel – 130



 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.

## MADAME CATHERINE'S DELIGHT

Our version of an authentic Khmer dessert from our founder's childhood days in Phnom Penh.

### SANKHYA LAPOV

Coconut cremeux with candied pumpkin, spiced coconut crumble, pumpkin sponge, coconut ice cream, and delicate pumpkin flower – 260

## SWEET ENDINGS

### PASSION FOR CHOCOLATE

Warm chocolate cake with passion fruit curd, silky chocolate mousse, caramelized almonds, and passion fruit sorbet – 260

### LEMON MERINGUE

Tangy lemon curd with Italian meringue, thyme biscuit crumble, and French meringue shards – 240

### LA VERANDA VOLCANO

Molten chocolate cake with flowing center, served with vanilla ice cream  
Please allow 20 minutes – 240

### RIZ AU COCO

Creamy coconut rice pudding with fresh mango, coconut meringue and mango sorbet – 260

### APPLE TART FINE

Delicate apple tart with chai-spiced vanilla ice cream, apple purée, calvados caramel, almond crumble and apple crisp – 240

### YOGHURT & LIME PARFAIT

Refreshing yoghurt & lime parfait with bergamot Chantilly and local strawberry jus – 240

### CRÊPE SUZETTE

#### ----- Prepared at Your Table -----

Classic French crêpe flambéed with Grand Marnier, served with candied orange, caramelized orange, and vanilla ice cream  
Please allow 20 minutes – 260

 Vegan  Vegetarian  Made without Gluten  Dairy Free

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 prevailing VAT.

