

SET MENU

3 COURSES: 850K

Starter+ Fish or Main course+ Dessert

4 COURSES: 1200K

Starter + Fish + Main course+ Dessert



MENU WINE PAIRING :

4 glasses wine pairing: (10cl) 530K

5 glasses wine pairing (10cl) 690K

AMUSE- BOUCHE

STARTER

VIETNAM'S GARDEN

Seasonal vegetables from Vietnam Sapa Rainbow trout marinated
in Tra Que herbs, Smoked yoghurt

FISH

Pistou soup 2025
Grilled catch of the day with tomato & basil granita.

MAIN COURSE

CAM THANH DUCK

Duck fillet with green peppercorn sauce, Vichy glazed baby carrots
Confit duck leg, prepared as a modern Parmentier Foie gras à la Bigarade

OR WAGYU STRIPLOIN MB 6/7

Homemade ketchup-smoked mustard | Gratin dauphinois with nutmeg
salad mesclun and mustard sauce

DESSERTS

PROFITEROLES

Peanut praline & coffee, vanilla ice cream,
chocolate/passion fruit sauce, caramelized peanuts

TRADITIONAL RHUM BABA "SAMPAN"

Pineapple slices with star anise, rum raisin ice cream

FROZEN NOUGAT

Iced Nougat as we like it in Provence,
herbal syrup and local fruits