

SET MENU

3 COURSES

Starter - Fish/ Duck - Dessert: 990k

Starter - Beef - Dessert: 1390k

4 COURSES: 1590K

Starter - Fish - Duck/Beef - Dessert

5 COURSES: 2190k

Starter - Fish - Duck - Beef - Dessert

AMUSE- BOUCHE

STARTER

LE CRABE BLEU DE LA BAIE DES SINGES

Blue crab, cucumber foam flavored with dill,
yogurt/horseradish, frosted green apple
(D,S)

FISH

RETOUR DE CHAM ISLAND

Red snapper “Meuniere”, butternut risotto,
fermented baby corn, Comté 24 months, watercress
(D,G,N,S)

MAIN COURSE

LE CANARD DU QUANG NAM

Duck fillet roasted in fig leaves, porcini mushrooms,
figs poached in a Sangria, green pepper sauce.
(D)

LE BOEUF BLACK ANGUS

beef tenderloin MB 3+, potato/truffle velouté,
glazed baby carrots, truffle beef juice
(D)

DESSERTS

PARIS-BREST-HOIAN

Choux pastry, mousseline cream with peanut butter,
passion fruit and chocolate
(D,G,N)

TARTE AU CITRON MERINGUÉE

Lemon tart meringue, citrus fruits from Vietnam,
lime and coriander sorbet.
(D,G)

CRÈME BRULÉE

Vietnamese Vanilla from Gia Lai crème brulée
(D)

CHEESE PLATTER

Selection of 3 cheeses, served with jam, dried fruit

MENU WINE PAIRING

4 glasses wine pairing (10cl): 490K

5 glasses wine pairing (10cl): 650K

6 glasses wine pairing (10cl): 750K

750K corkage fee per bottle, or no fee with 1-for-1 wine purchase from our list

All prices are quoted in thousand VND, and already included VAT.

We do not apply service charge, tips are welcome for our team



« La Table, c’est l’endroit de détente et
de convivialité par excellence »

-Bernard Loiseau-