

SAMPLE

CHRISMTAS MENU 2025

9TH DEC TO 20TH DEC

STARTER

Meat & Fish Shared Mixed Plate

A flavourful trio of Nem Thịt Hà Nội (fried minced pork rolls), Chả Lá Lốt (betel leaf pork rolls), and Gỏi Xoài Hoàng Thánh (spicy mango and prawn salad on crispy crackers). Perfect to share and enjoy a variety of tastes.

Vegetarian Shared Mixed Plate

A delicious selection of Nem Chay Hà Nội (fried tofu rolls), Nem Cuốn Tươi (fresh summer rolls with mango and herbs), and Gỏi Xoài Hoàng Thánh (spicy mango and avocado salad on crispy crackers). Perfect for sharing and full of vibrant flavours.

MAINS

Thịt Bò Kho Tiêu

Tender beef braised in a rich black pepper sauce with garlic and caramelized shallots, served sizzling in a clay pot. Bold, peppery, and deeply savoury—paired perfectly with jasmine rice.

Đậu Hũ Sốt Chua Cay

Silken young tofu gently simmered in a tangy, spicy tamarind and chili sauce with tomatoes, garlic, and fresh herbs. Delicate, comforting, and full of bold, balanced flavour—served with jasmine rice.

Mực Nhồi Thịt Sốt Chua Cay

Squid stuffed with minced pork, shallots, and fresh herbs, braised in a sweet & sour sauce. Served with a zesty lime and chili dipping sauce. Bold, aromatic, and perfectly balanced.

Nộm Hoa Chuối

A light and refreshing salad of banana flower, cucumber, and roasted peanuts. Tossed in a zesty dressing perfectly balanced with sweet, salty, and sour notes.

DESSERT

Lê Hầm Quế Trong Nước Sốt Chanh Dây

Tender pear poached with ginger, star anise, and cinnamon, served in a vibrant passion fruit jus. Warm, fragrant, and perfectly balanced with tropical tang.

Bánh Chuối Nước Cốt Dừa

Soft, steamed rice and tapioca flour-banana-cake, topped with coconut cream and a sprinkle of roasted peanuts.