

SÀIGÒN

HÀ NỘI

For an optimal experience

MỘT

- * Variation of tomatoes, sweet basil, roasted rice and kataif
- * Jerusalem artichokes, 63° eggs, Salsa verde with cilantro

HAI

- * Potatoes noodles, mushroom, truffle and seaweed caviar
- Add on**
Sturgeon caviar +120:-

BA

- * Crispy pumpkin, ginger emulsion
- * Garlic sauté colony vegetable
- * Sticky rice with turmeric
- Pickle greens

BỐN

- * Sorbet of sea buckthorn and lemongrass
- * Black bean, sesame, peanuts and sea buckthorn
- * Blueberries and beetroots

MỘT

- * Variation of tomatoes, sweet basil, roasted rice and kataif
- * Jerusalem artichokes, 63° eggs, Salsa verde with cilantro

HAI

- * Potatoes noodles, striploin, truffle and seaweed caviar
- Add on**
Sturgeon caviar +120:-

BA

- * Bay scallop, Oyster sauce, spring onion and peanut
- * Bánh mì, suckling pig, lemoncream, cilantron

BỐN

- * Crispy pumpkin, ginger emulsion
- * Garlic sauté colony vegetable
- * Sticky rice with turmeric
- Pickle greens

NĂM

- * Sorbet of sea buckthorn and lemongrass
- * Black bean, sesame, peanuts and sea buckthorn
- * Blueberries and beetroots
- * Passionfruit, white chocolate mousse and tapioca

425 kr per person

(Weekdays luxury **15 % discount** on the food
Tuesday, Wednesdays and Thursday)

Vinmeny: 395 kr per person

Ölmeny: 250 kr per person

675 kr per person

(Weekdays luxury **15 % discount** on the food
Tuesday, Wednesdays and Thursday)

Vinmeny: 475 kr per person

Ölmeny: 295 kr per person