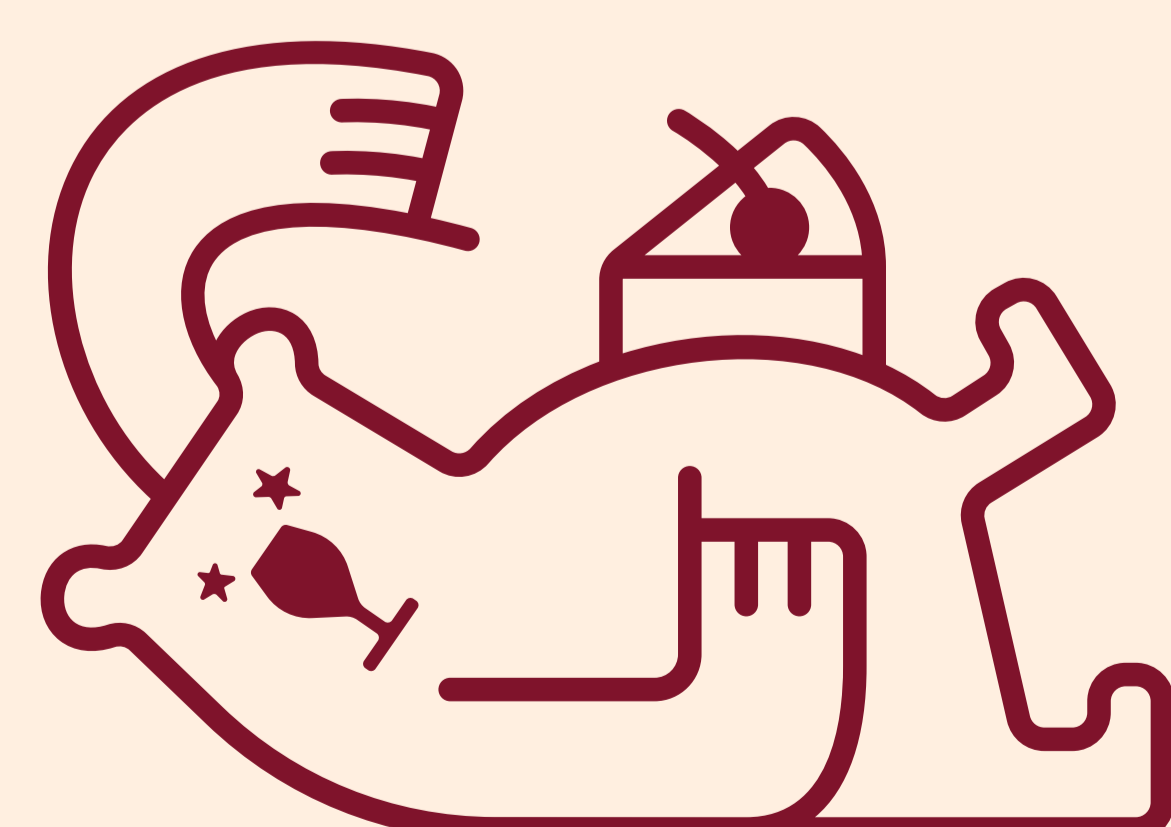


TO START	
Shrimp tartare <small>mustard leaves, pickled celtuce, peanut dressing</small>	190
Lamb tostada <small>tostada, perilla leaves, pear</small>	290
Grilled radicchio salad <small>stracciatella cheese, nduja vinaigrette, pickled mustard seed</small>	220
TO CONTINUE	
Tagliolini <small>soy dashi, pollock roe, sea urchin</small>	530
Beef tongue sando <small>bò kho beef tongue, pickled carrot, culantro salsa verde</small>	330
Heart cabbage <small>featherback mousse, caviar butter sauce, lemon</small>	420
TO SHARE	
Fried skate wings <small>tamarind butter sauce, spinach, kombu rice</small>	490
Roasted whole chicken <small>herbal chicken, potato salad, green tomato *please allow 45 mins</small>	490/950
DESSERT	
Ice cream sundae <small>miso, jackfruit, burnt white chocolate crumble</small>	250
Rhubarb & Guava tatin <small>cassava, coconut caramel, cream chantilly</small>	190

( Super extra ++ )

Focaccia bread <small>served with butter, ask for olive oil, why not?</small>	110
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All prices are listed in VND'000 and subject to 5% service charge and then 8% VAT

# Design your own menu

**Boost your mood**  
(oyster)

**Let's started**  
(pick one to start)

**"Already feel the food but I want more..."**  
(pick one to continue)

**Happy feeded stomach**  
(pick one to share for every two guests)

**Sweet time!**  
(pick one dessert)

**Cheated**  
(more than dessert)

**1.500.000 ++ / per pax / 5 courses**



\*For a seamless dining experience, this set menu format will be prepared for the entire table\*

