


the **Gourmet**
R e s t a u r a n t



HAPPY LUNAR
NEW YEAR



A LA CARTE FOR TET

SOUP

CHICKEN & MUSHROOM SOUP **150.000++**

Chicken breast, asparagus, carrots, snow fungus, Bunapi mushrooms, French beans

SEAFOOD & MUSHROOM SOUP **150.000++**

Shrimp, squid, carrots, French beans, Bunapi mushrooms, black pepper, cooked in local mussel stock

ASPARAGUS SOUP **150.000++**

A perfect smooth blend of asparagus, potatoes and fresh cream

CARROT SOUP **150.000++**

A silky smooth carrot soup with a hint of ginger

SALAD

CHEF'S SALAD **175.000++**

Green mango salad and shrimps in a sweet-sour and spicy dressing (onion, garlic, sugar, rice vinaigrette, chili and salt), topped with fried morning glory in a light batter

SMOKED DUCK BREAST SALAD **175.000++**

Smoked duck breast slices, Romaine lettuce, Lollo lettuce, purple cabbage, spinach, onions with an olive oil, yellow mustard and black pepper dressing

SMOKED SALMON SALAD **175.000++**

Romaine lettuce, Lollo lettuce, Frisse lettuce, purple cabbage, asparagus, onions, pink ginger, tossed in an olive oil and sesame dressing (yellow mustard, olive oil, sesame oil, garlic, black pepper)

CAESAR SALAD **175.000++**

Romaine lettuce, bacon, croutons and Parmesan in a Caesar dressing ((home-made mayonnaise - olive oil, yolk, lime juice - anchovy, capers, salt & pepper)

ENTRÉE

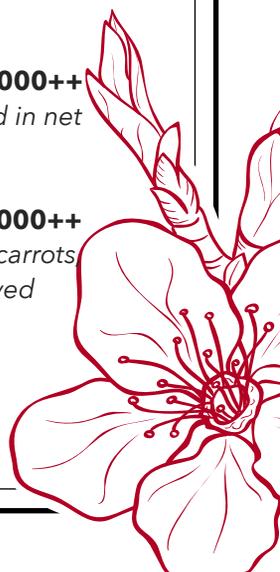
FRIED SHRIMP ROLLS (4 PIECES) **175.000++**

Ground shrimp, minced pork and vegetables wrapped in net rice paper sheets served with a fish dipping sauce

DEEP FRIED SPRING ROLLS (4 PIECES) **175.000++**

A classic combination of ground pork, glass noodles, carrots wood-ear mushrooms, wrapped in net rice paper, served with a fish dipping sauce

*The price are subject to 10% VAT
and 5% of Service charge*





MAIN

BEEF ON SMALL HOT STONES 500.000++

180g Australian beef, leeks, spring onions, garlic, chili, ginger, oyster oil. Served with steamed rice

AUSTRALIAN BEEF STEAK 650.000++

200g Australian beef steak cooked to your liking, served with mashed potato, grilled seasonal vegetables and a fluffy green pepper sauce

CASHEW NUT CHICKEN 320.000++

Slices of chicken stir fired with cashew nuts, bell pepper, carrots, onions and ginger. Served with steamed rice and a clear pineapple and tomato Vietnamese broth

CHICKEN WITH CHILI & LEMON-GRASS 320.000++

Stir fried chicken with chili and lemongrass, served with steamed rice and a clear pineapple and tomato Vietnamese broth

PAN-FRIED SALMON WITH BALSAMIC SAUCE 550.000++

Pan-fried salmon with stir-fried asparagus and garlic. Served with a balsamic sauce

GRILLED TIGER PRAWNS & SALMON 600.000++

80g tiger prawn, 80g salmon. Served with broccoli, cauliflower, carrots in a balsamic sauce (balsamic, honey, star anise, cinnamon, ginger, spring onion)

GRILLED FISH IN BANANA LEAF 320.000++

Marinated Seabass with turmeric, galangale and spices, wrapped in a banana leaf, grilled and served with steamed rice

SHRIMPS WITH SWEET - SOUR - SPICY SAUCE 320.000++

A modern Vietnamese dish ranging from medium spicy to spicy. Sautéed shrimps in a sweet-sour and spicy sauce, stir-fried with bell peppers, carrots, served with steamed rice and a Vietnamese broth

SPAGHETTI WITH TOMATO SAUCE 250.000++

Spaghetti served with vegetarian tomato sauce. Topped with Parmesan cheese

DESSERT

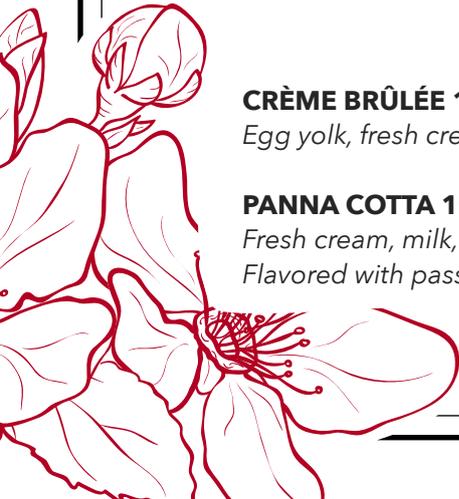
CRÈME BRÛLÉE 150.000

Egg yolk, fresh cream, milk, sugar

PANNA COTTA 150.000

Fresh cream, milk, coconut cream, sugar, gelatin. Flavored with passion fruit juice and mango

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