






VIETNAMESE BITES

LAO Sashimi (served chilled)  65 With Chef Mai's secret sauce
Tuna Bánh Tráng (served chilled)   38 Spring onion, sesame seed, fried shallot, wasabi mayo
Lemongrass Prawn Lollipops (GF) (N) 43 Sesame oil served with chili, tamarind sauce, peanuts
Saigon Crêpes (V) 35 Bean sprouts, turmeric, carrot, asparagus, tofu, capsicum, coriander, shimeji mushroom
Steamed Rice Crêpes  42 Chicken, prawn, fungi, spring onion, oyster sauce
Hue Steamed Tapioca Ravioli 43 Tapioca flour, prawn, fungi mushroom, red chili, garlic, shallot

SALADS

Green Mango (GF) (N)  45 Crab, coriander, sesame oil, cashew nut
Beef & Noodle Salad (N) 58 Basil, mint, coriander, sweet and sour fish sauce
Organic Herb Salad (GF) (V) 34 Boston and frisee lettuce, cucumber, radish, basil, mint, cilantro, cherry tomato

VIETNAMESE NOODLE SOUP

Beef Phở Tái (GF) 70 Wagyu beef tenderloin, noodle, fresh herbs
Chicken Phở (GF) 52 Chicken, noodle, fresh herbs
Vegetable Phở (GF) (V) 42 Noodle, pak choy, bean sprouts, asparagus

SIGNATURE APPETIZER 155


Inclusive of special Aperitif Cocktail

Organic Herb Salad (GF) (V) Boston and frisee lettuce, cucumber, radish, basil, mint, cilantro, cherry tomato
Prawn Spring Roll (GF) (N) Egg omelette, corn noodle, mix herbs, bean sprout, peanuts, spicy herbs sauce
Traditional Hanoi Roll (GF) Chicken, shrimp, glass noodle, mushrooms
Lemongrass Prawn Lollipop (GF) (N) Sesame oil served with chili, tamarind sauce, peanuts
Deep Fried Pillow Cake Chicken, prawn, jelly mushroom, egg, vermicelli noodle, onion, bean sprout
Crispy Crab Spring Roll (GF) Crab meat, vermicelli, cabbage, carrot, shiitake mushroom
Tuna Bánh Tráng (served chilled)  Spring onion, sesame seed, fried shallot, wasabi mayo

FRESH ROLLS (served chilled)

Prawn Spring Rolls (4) (GF) (N) 72 Egg omelette, corn noodle, mix herbs, bean sprout, peanuts, spicy herbs sauce
Summer Vegetable Rolls (8) (GF) (V) 38 Button mushroom, carrot, cucumber, coriander, mint

FRIED ROLLS

Traditional Hanoi Rolls (3) (GF)  45 Chicken, shrimp, glass noodle, mushrooms
Fried Vegetable Rolls (4) (V) 35 Cabbage, spring onion, shiitake mushroom

TASTE OF SAIGON

Welcome drink: Jade Saigon Aperitif Cocktail

APPETIZER

Bánh Tráng Trộn Rice Paper Salad (N)  Dried shrimp, green mango, laksa leave, quail egg, tamarind sauce
Cơm Cháy Chà Bông Scorched Rice With chicken floss, spring onion <i>Riesling, Chateau Ste Michelle, USA</i>

SOUP

Hủ Tiếu Hải Sản Seafood Noodles Soup Prawn, squid, salmon, galangal, button mushroom, coriander, dill

MAIN COURSE

Cơm Tấm Sườn Bò Beef Short Ribs Marinated in 5 spices, honey, tamarind
Vẹm Sốt Sa Tế Wok Fried Mussel  Chili, garlic, oyster sauce
Su Su Xào Tỏi Sautéed Chayote Squash (N) Mushroom, garlic, sesame seed, peanuts <i>Nero d'Avola, ca' di Ponti, Italy</i>

DESSERT

Chè Trân Châu Trà Xanh Bubble Milk Green Tea Tapioca pearls, condensed milk Choice of tea or coffee
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4 course set menu 270 AED
Including beverage pairing 370 AED

SIDE DISHES

Traditional Hue Rice (N) 65 Steamed rice, clam, chicken, mixed herbs, peanuts, chili sauce
Fried Rice 54 Chicken, prawn, carrot, asparagus, baby corn
Stir Fried Noodles 65 Chicken, beef, carrot, jelly mushroom, pak choy, asparagus
Vietnamese Lobster Noodles  78 Asparagus, bean sprout, carrot, pak choy, spring onion, jelly mushroom
Sticky Rice or Steamed Rice 28
Broccoli 38 Wok fried with garlic
Pak Choy 48 Wok fried with garlic
Tofu and Eggplant (V) 48 In tomato sauce and shiso leaf
Stir Fried Mixed Vegetables  58 With oyster sauce


FISH & SEAFOOD

Grilled Whole Seabass (GF) (N) 218 (700-800gr) Galangal, turmeric, lemongrass, peanuts, mustard, fried shallot, garlic, dill
Fried Tiger Prawns (3)  218 Coconut milk, shimeji mushroom, sesame seed
Prawns Red Curry (3)  218 Tiger prawn, broccoli, baby corn, cherry tomato, button mushroom
Seafood Platter (GF) (N) 188 Prawn and shrimps, seabass, squid, coriander, tamarind sauce

POULTRY & MEAT



Lamb Chops (GF) 178 Crispy sticky rice, reduction of coriander sauce
Wok Fried Beef Tenderloin  198 Garlic, celery, cherry tomato, capsicum, black pepper sauce
Duck Breast 178 Marinated in 5 spices, honey, garlic, oyster sauce
Fried Chicken (N)  138 Dried chili, peanuts, spicy sauce
Chicken Red Curry  128 Red curry, broccoli, baby corn, cherry tomato, button mushroom

DESSERT

Caramelized Pineapple (GF) 42 With vanilla ice cream and cinnamon
Chocolate Molten Cake 52 With green tea ice cream
Grilled Banana (GF) (N) 42 With coconut ice cream, peanuts, tapioca pearls
Mango Sticky Rice (GF)  48 Mango, coconut milk
Vietnamese Coffee Flavor Crème Brûlée (GF) 58 With vanilla ice cream

HALF BOARD SET MENU

APPETIZER


Green Mango (GF) (N)  Coriander, sesame oil, cashew nut OR
Tuna Bánh Tráng (served chilled)  Spring onion, sesame seed, fried shallot, wasabi mayo OR
Fried Vegetable Rolls (V) Cabbage, spring onion, shiitake mushroom

MAIN COURSE

Prawn Red Curry  Prawn, broccoli, cherry tomato, button mushroom OR
Stir Fried Beef Noodle Carrot, fungi mushroom, pak choy, asparagus OR
Grilled Bún Chả Chicken Fresh noodle, garden herbs OR
Tofu and Eggplant (V) In tomato sauce, shiso leaf

DESSERT

Grilled Banana (GF) (N) With coconut ice cream, peanuts, tapioca pearls OR
Caramelized Pineapple (GF) With vanilla ice cream, cinnamon OR
Hanoi's Mixed Fruit Sweet Soup With coconut milk, tapioca pearls

 Chef's recommendation (GF) Gluten free (N) Contain nuts (V) Vegetarian

For special dietary requirements or allergies and if you wish to know more about the food ingredients, please ask your server.
All prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT.

LAO