

SUPERIOR SET A

CHEF'S AMUSE-BOUCHE

Today's special amuse-bouche

STARTER

DEEP-FRIED SPRING ROLLS

Deep fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs. Served with Vietnamese dipping sauce

MAIN COURSE

STIR-FRIED CHICKEN WITH CASHEW NUTS

Served with seasonal stir-fried vegetables and steamed rice

DESSERT

PASSION FRUIT ICE CREAM

Housemade ice cream with the natural flavor of passion fruit

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SUPERIOR SET B

CHEF'S AMUSE-BOUCHE

Today's special amuse-bouche

STARTER

FRESH SPRING ROLLS

Soft rice paper rolls filled with pork, shrimp, fresh rice noodles, green mango, carrots, herbs and peanuts. Served with

Vietnamese dipping sauce

MAIN COURSE

BUN CHA

A classic Hanoi dish. Grilled pork patties in a Vietnamese dipping sauce with pickled green papaya and carrots. Served with fresh vermicelli and a salad of mixed lettuce leaves and herbs

DESSERT

FRUIT PLATTER

A selection of fresh seasonal fruits

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