



WESTERN SET MENU NEW YEAR 2019

VND1.400.000++ per person

STARTER

BRUSCHETTA WITH SERRANO HAM

BÁNH MÌ NƯỚNG KIỂU Ý VỚI GIĂM BÔNG SERRANO

Toasted slices of French bread, Serrano ham, chopped melon, extravirgin olive oil and balsamic vinegar

APPETIZER

PAN-SEARED FOIE GRAS

GAN NGÕNG ÁP CHẢO ĂN KÈM NẤM, CAM TƯƠI VÀ SỐT DẦU GIẤM

Served with sautéed mushrooms in olive oil and fresh orange with

a balsamic sauce

SOUP

REDBEAN CHEF'S SOUP

SÚP TÔM HÙM RONG BIỂN
Lobster and seaweed soup, topped with croutons

MAIN COURSE

PAN-SEARED NORWEGIAN SALMON

CÁ HỒI NA UY ÁP CHẢO

Served with hollandaise sauce and poached vegetables

GRILLED WAGYU BEEF TENDERLOIN PEPPER SAUCE

BÒ WAGYU NƯỚNG ĂN KÈM SỐT TIÊU

Served with mushrooms, cherry tomatoes and hashed browns

DESSERT

PASSION FRUIT CAKE

BÁNH CHANH LEO ĂN CÙNG KEM VA-NI

Served with passion fruit sauce and vanilla ice cream

The price is subject to 10% of VAT and 5% service charges

VIETNAMESE SET MENU NEW YEAR 2019

VND1.200.000++ per person

STARTER

GRILLED MUSSEL WITH ONION SAUCE

TU HÀI NƯỚNG MÕ HÀNH

Served with spring onions, deep fried shallots and ground peanuts

SALAD

GREEN MANGO SALAD WITH SEAFOOD

NÔM XOÀI XANH HẢI SẢN

Marinated mango, carrots, cucumber, shrimp, squid served with fish sauce dressing, herbs and chopped peanuts

SOUP

REDBEAN CHEF'S SOUP

SÚP TÔM HÙM RONG BIỂN

Lobster and seaweed soup, topped with croutons

MAIN COURSE

GRILLED KING PRAWN

TÔM NƯỚNG SỐT ME

Grilled king prawn with tamarind sauce and organic vegetables

ENTREMET

LIME SORBET

KEM CHANH DÂY

GRILLED ANGUS BEEF IN FIVE-SPICE MARINADE

BÒ ANGUS NƯỚNG NGŨ VỊ ĂN CÙNG CƠM TRẮNG

Thin slices of beef marinated in coconut milk with lemongrass, garlic, chili, salt, pepper, and oyster sauce. Served with steamed rice

DESSERT

REDBEAN YOGURT SPECIAL

SỮA CHUA NẾP CẨM

Homemade yogurt topped with black glutinous rice, coconut milk and mint

The price is subject to 10% of VAT and 5% service charges

