

The Tasting Journey

4,990,000 vnd net, per adult (excluding drinks)

Wine Pairing available at 2,690,000 VND net per adult (not compulsory)

Served for the entire table

TO START

Goose Foie Gras Terrine "Maison Castaing"
Kumquat Salted Citrus Meringue, Candied Kumquat, Brioche Perdue

Irish Scallops & Royan Raviole Aged Comté
"Homardine" Sauce with Lobster and Scallop Coral

NEXT

Black Angus Beef Tongue
Pomegranate, Sauce Verte, Kristal Caviar "Maison Kaviari"

CONTINUE

Roasted Atlantic Turbot
Mint and Kombu Beurre Blanc, Minted Shaved Green Beans

Brittany Blue Lobster Tail
Provençale "Charcutière" Sauce

INTERLUDE

Piña Colada, Sampan Agricole Rum

THE MEAT

Dombes Barbecued Duck
Sautéed Vietnamese Water Spinach, Crushed Potato Purée,
Duck & Morel Jus with Wild Garlic, Redcurrant Ketchup with Harissa

CHEESE

Aged Cheese Selection Fromagerie "Les Frères Marchand"

THE DESSERT

Spring Awakening – Strawberry & Cherry Fraisier
Madagascar Bourbon Vanilla Ice Cream
Warm Provence Saffron Crème Anglaise

Raspberry Sorbet Magnum