

# le le dinner menu

888 | discovery menu

498 | beverage pairing

## small bites

Sả

Clam and Peanut Tart with Lemongrass Cream

Tỏi Ngâm Chua

Hokkaido Oyster Tart with Pickled Garlic

“dipping sauce”: Sông Cái gin, lemongrass, fish sauce

## appetiser

Gỏi

Spring Peas with Geoduck and Fish Sauce Dressing

Domaine du Triptyque Chablis, Burgundy, 2024

Muối Ớt Xanh

Shima Aji with Green Chilli Sauce

Phở Gà (+198)

Fish Maw and Cuttlefish with Chicken “Phở”

Bánh Tiêu

Vietnamese Doughnut with Duck in 3 Ways

Jean René Germanier, Petite Arvine,

Valais, 2023

## seafood

Canh Chua

Golden Thread with “Sour Soup” Sauce

or

Chạo Tôm (+198)

Sugarcane Lobster mousse with Fermented Rice Sauce

Add on +238

## main

Xôi Mặn

Smoked Pigeon with Tri-colour Sticky Rice

**Le Potazzine, Rosso di Montalcino, Tuscany 2022**

## dessert

Kinh Giới

Lemon Balm Gelato with Ginger-Lime Yogurt

Bắp Rang Bơ

“Buttered popcorn” with Marou Chocolate

Petit Fours

**Bitter melon tea with rum-marinated fruit**

The same menu must be taken by the whole table.

Belu Filtered Water in Hot, Still or Sparkling is served at \$38 per person.

Price is subject to 10% service charge. Please inform us of any food allergy or dietary requirements prior to ordering. Items are subject to change due to seasonality and availability.

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