

le le dinner menu

888 | discovery menu

498 | beverage pairing

small bites

Sả

Clam and Peanut Tart with Lemongrass Cream

Tỏi Ngâm Chua

Oyster Tart with Pickled Garlic

“dipping sauce”: Lady Triệu 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

seafood

Cua Rang Me

Alaskan King Crab with Tamarind Sauce

Add on +198

Canh Chua

Amadai with “Sour Soup” Sauce

or

Chạo Tôm (+198)

Sugarcane Lobster mousse with Fermented Rice Sauce

Add on +238

Jean René Germanier, Petite Arvine, Valais, 2023

main

Xôi Mặn

Smoked Pigeon with Tri-colour Sticky Rice

Giuseppe Gorelli, Rosso di Montalcino, Tuscany, 2020

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 and add-ons must be ordered 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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