



Red Bean or “đậu đỏ” in Vietnamese is a very important ingredient in Vietnamese cuisine (as well as other Asian nations) because of its versatility, accessibility, and taste. Aside from having a high nutritional value, the red bean also embodies a deep and powerful meaning within Asian societies. It is believed that the red bean is the sign of love and fidelity, and it is often used symbolically in poems about love and romance. Aside from this symbolic meaning, the red bean also represents the owners’ youngest son, Đỗ Trần Minh Quân. His mother and father nicknamed him đậu đỏ due to his appearance when born. This name stuck and is now used as the brand name for the Elegance Hospitality Group restaurant chain.



VIETNAMESE SET MENU

VND 520,000 ++

AMUSE - BOUCHE

Chef's offer

STARTER

VIETNAMESE SPRING ROLLS 3 WAYS

NEM 3 KIỂU

Pork, fish, prawn, squid, crab meat, egg, wood ear and shitake mushrooms, coriander, vermicelli, herbs and fish dipping sauce

SALAD

POMELO SALAD

SALAD BƯỞI HẢI SẢN

Marinated pomelo mixed with grilled prawn, squid, carrot, cucumber, shallots, rice crackers, chili and peanuts in sweet and sour fish sauce.

MAIN COURSE/ MÓN CHÍNH

PORK 3 WAYS

THIT HEO 3 KIỂU

Marinated pork cooked in three different ways, roasted, char-grilled and pan-fried. Served with pepper sauce, sauteed vegetables on a hot sizzler plate and steamed rice

OR

HANOI GRILLED FISH

CHẢ CÁ

Marinated fish with shallot, galangal, fermented rice, turmeric, shrimp paste and fish sauce. Served on a hot sizzler plate with fresh rice vermicelli, herbs, peanuts, fried dry shallot and fish dipping sauce

DESSERT/TRÁNG MIỆNG

TROPICAL FRESH FRUIT & ICE CREAM

HOA QUẢ NHIỆT ĐỚI VỚI KEM VỊ XẢ

Assorted seasonal tropical fresh fruit cubes, lemon grass, ginger ice cream, mango syrup.

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



WESTERN SET MENU

VND 680,000 ++

APPERTIZER

Chef's offer

STARTER

NORWEWAY SALMON SALAD

GỎI CÁ HỒI MUỐI ĂN CÙNG TRỨNG CÁ, HOA NỤ BẠCH

Marinated Salmon, black caviar, micro mix sprout, red radish, baby tomatoes, orange, asparagus, caper, wasabi mayo, coriander

SOUP

ROASTED PUMPKIN SOUP WITH PRAWN

Roasted pumpkin, onion, cream, garlic bread, prawn, herbs

MAIN COURSE

GRILLED AUSTRALIAN BEEF TENDERLOIN

Served with asparagus, vegetable, mushrooms, mashed potato and Paris mushroom sauce

OR

SEARED NORWEGIAN SALMON

Served with pumpkin puree, sautéed peas, crispy croquet potato, curry sauce

DESSERT

DELIGHT RASBERRY PANACOTTA

Served with strawberry, coconut ice cream, mint

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



SPECIAL CHEF'S SET MENU

VND 880,000 ++

APPERTIZER

Chef's offer

STARTER/KHAI VI

TIGER PRAWN CEVICHE

Poached Asparagus, micro mix sprout, red radish, red onion, baby tomatoes, red caviar, black caviar, wasabi mayo, coriander

SOUP / SÚP

WILD MUSHROOM VELOUTE

A blend of assorted wild mushroom, onions, leek, celery, garlic and seared Foie gras, garlic bread

MAIN COURSE/MÓN CHÍNH

SUFT & STUFF

GRILLED AUSTRALIAN BEEF TENDERLOIN

SEARED NHA TRANG LOBSTER TAIL

Served with asparagus, organic vegetables, bacon mashed potato and Chile red wine sauce

DESSERT/TRÁNG MIỆNG

CHOCOLATE MOUSSE CAKE

Served with strawberry, pistachio, meringue, strawberry sobert

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



VEGETARIAN SET MENU

VND 390,000 ++

AMUSE - BOUCHE

Chef's offer

STARTER/KHAI VỊ

DEEP FRIED HUE SPRING ROLLS

Mixed vegetables, green peas, tofu and shitake mushroom. Served with soya dipping sauce

SOUP / SÚP

ROASTED PUMPKIN SOUP

A blend of pumpkin, onions, leek, celery, garlic and ricotta cheese, garlic bread

MAIN COURSE/MÓN CHÍNH

BEAN CURD IN CURRY

Japanese tofu, curry powder, coconut milk, garlic, onion, coriander seeds, chili, pumpkin, green peas, organic vegetables. Served with golden rice

DESSERT/TRÁNG MIỆNG

MANGO PUDDING

Served with coconut ice cream, meringue, mint, Quang Nam coconut cake

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

