



CHEF PETER CƯỜNG FRANKLIN

27 September 2025

FOIE GRAS SPRING ROLL

Foie gras, pork, truffle, fresh herbs, mango brulee

André Jacquart, 1er Cru, "Expérience Rosé", Brut, Côtes des Blancs, Champagne, France, N.V.

LE PETIT BÁNH MÌ

Sea urchin pate, wagyu beef, air baguette, pickles

Chablis, 1er Cru, "Montmains", Saint Antoine, Chablis, France, 2022

SALMON WAFFLE TART

Smoked salmon, cod potato cream, dill, salmon roe

Sauvignon Blanc, "Terre de Silex", Clément & Florian Berthier, Loire Valley, France, 2022

BLUE RIVER PRAWN

River prawn, young coconut noodle, prawn head sauce, pomelo salad

Chardonnay, "Matthiasson", Linda Vista Vineyard, Napa Valley, USA, 2021

HÀ NỘI TURMERIC FISH

Snow fish marinated in turmeric, bún noodle with mắm tôm, dill sauce

Chardonnay, "Matthiasson", Linda Vista Vineyard, Napa Valley, USA, 2021

PIGEON & STICKY RICE

Sài Gòn local pigeon breast, pigeon lá lốt, sticky rice, and Phú Quốc pepper sauce

Pommard, 1er Cru, "Les Chanlins", Domaine Chavy-Chouet, Burgundy, France, 2021

FISH SAUCE ICE CREAM

Coconut ice cream, fish sauce caramel, Phu Quoc pepper, caviar, Nước Mắm

Perfume

Cerdon, "La Cueilon", Patrick Bottex, Bugey, Savoy, France, N.V.

PETIT FOUR

Compressed pineapple, fish sauce chocolate bonbon

THB 12,000 net

per person including wine pairing

Price is inclusive of 7% VAT and a 10% service charge.

Some items stated on the menu may change on the day of the event based on product availability