

one SALMONOID
MANY *renderzvous*

TO START

FOR SALMON LOVER

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



AVOCADO SALAD (175.)
*Cube cut salmon/avocado/ cucumber/
apple sauce*



DRIED FIG SALAD (185.)
*Smoked salmon/ dried fig/ mozzarella/
tomatoes*



KUMQUAT SALMON SALAD (175.)
Sesame-crusted salmon/ kumquat/ lime



BURRATA & SALMON SALAD (380.)
*Burrata/ beetroot-cured salmon/
hibiscus/ orange*

FOR SALMON LOVER

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



SALMON TARTARE (210.)
Avocado/ pop rice/ nori



2 KINDS OF SALMON TAPAS (180.)
4 pieces of salmon tartare & seared salmon



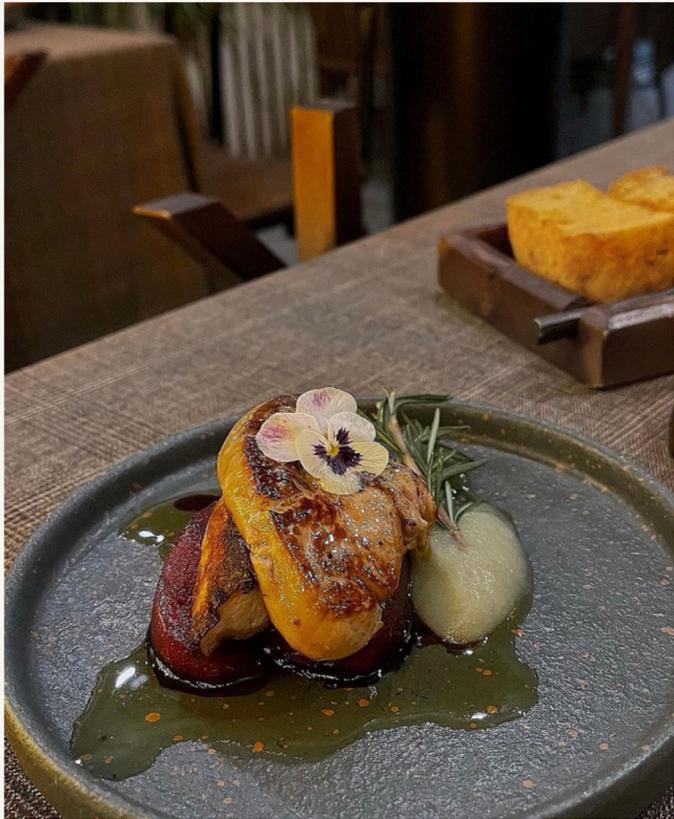
SALMON SASHIMI (160.)
4 slices of salmon/ soya mustard sauce



LOBSTER BISQUE (160.)
Lobster bisque/ pink peppercorn

OTHERS TO START

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



PAN-FRIED FOIE GRAS (320.)

Foie gras/ hibiscus/ mango jelly/ toast



JAPANESE OYSTER (120/pc)

Raw with Lemon sorbet or Baked with Garlic butter



PAN-FRIED SCALLOP (140.)

Scallop/ chorizo sauce/ crab sauce



BURRATA & ROCKET SALAD (320.)

Burrata/ rocket/ parma ham/ balsamic

OTHERS TO START

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



LYONNAISE SALAD (150.)
*Poached egg/ pancetta/ crouton/
balsamic*



SOURDOUGH BREAD (120.)
Truffle butter/ Tasman sea salt



RACLETTE CHEESE
(420.Small Size) - (620.Big Size)
Garlic butter potato/ cold-cut plate

OTHERS TO START

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



FOIE GRAS pate (265.)

Foie gras pate/ hibiscus/ toast



WAGYU BEEF TARTARE (140/2pc)



SEA BREEZE PLATTER (420)
Shrimp/Scallop/Oyster/Salmon
Upgrade Japanese Oyster +90.000/pc)

MAIN CHAPTER

ONLY SALMON

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



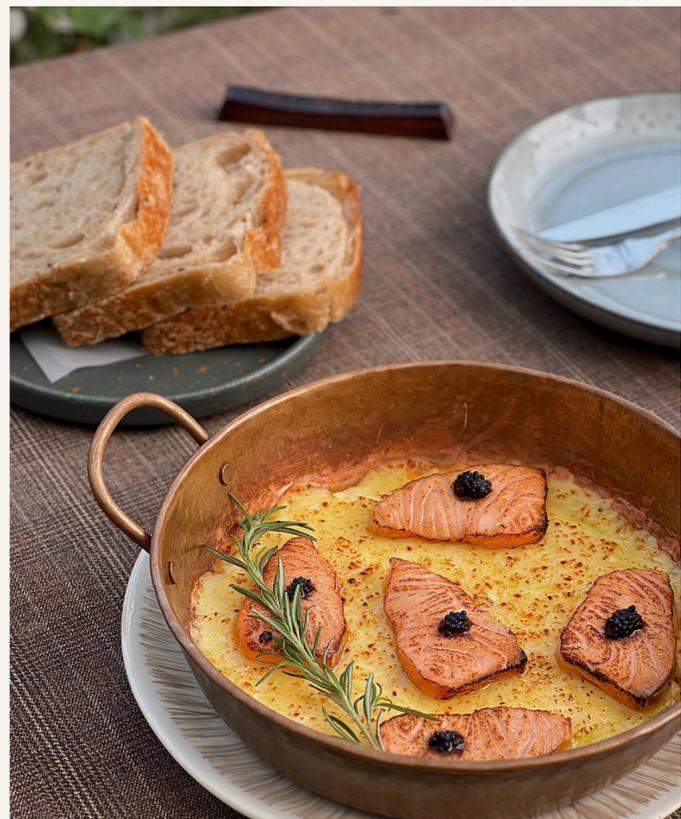
SALMON STEAK (320.)
Pan-fried salmon/ optional sauce and side-dish



SOUS-VIDE SALMON (320.)
Mustard potato/ white wine cream sauce



SALMON & YOUNG RICE (320.)
Marinated eggs/ pumpkin purée



CHEESY BAKED & SALMON (340.)
Seared salmon/ sourdough bread

SALMON COMBINATION

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



MEAT & FISH (380.)

*Pan-fried salmon/ Angus steak/ basil
potato purée/ pepper sauce*



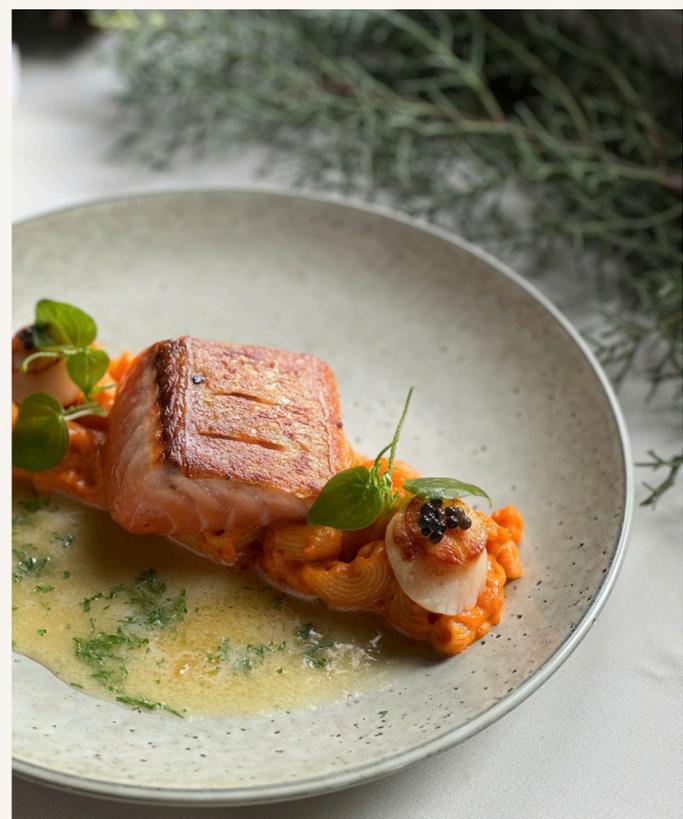
SALMON & CRAB (280.)

*Seared salmon & crab meat/
fettuccine/ chef's sauce*



SALMON & LAMB (440.)

*Pan-fried salmon & lamb/ ginger sauce/
eggplant*

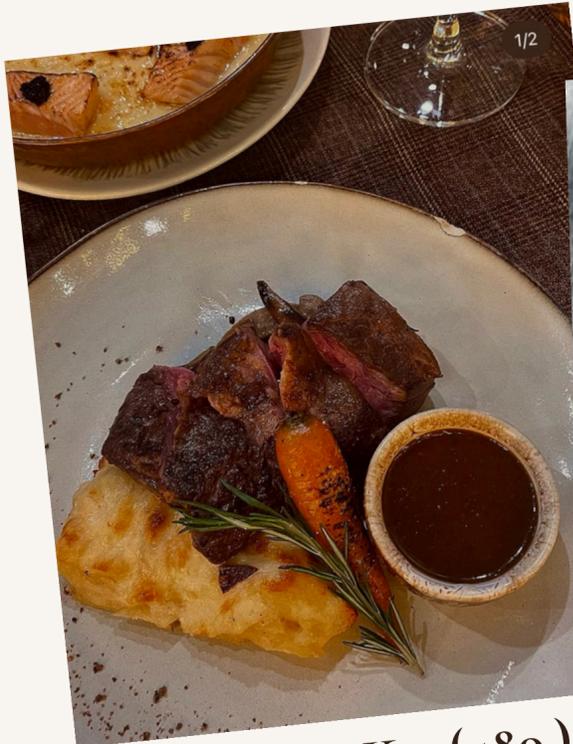


SALMON & SCALLOP (380.)

Macaroni/ Yuzu butter

WITHOUT SALMON

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



ANGUS STEAK (480.)
Gratin potatoes/ pepper sauce



WAGYU FLANK STEAK (480.)
Taro purée/ button mushrooms/
pickle



WAGYU STRIPLOIN STEAK (785.)
beef bone potatoes



DUCK BREAST (280.)
Asparagus/Sweet ginger



SOUS-VIDE IBERICO PORK (420.)
Espuma/ chorizo/ Young rice



BLACK PASTA & BURRATA (330.)
Dried tomatoes/ marinara

SWEET ENDING

*** Price is in .000 vnd, subject to 10% VAT. Ingredients and decorations are seasonal



PANNA COTTA (70.)
Pineapple & coconut panna cotta



CHOCOLATE CAKE (90.)



COCONUT CREPE (90.)



HOME-MADE GELATO (90. - 2 Scoops)
Daily flavors



CRÈME BRULÉÉ (80.)
Lotus seeds flavor



SEASONAL FRESH FRUIT (70.Small Plate 120.Big Plate)
Watermelon/ apple/ mango