

SET LUNCH MENU

3 courses menu 375.000 VND

(Prices are exclusive of 10% VAT & 5% service charge)

Starters – Choice of:

Soup Of The Day

Please ask your waiter

Salmon Tartar

Hand chopped fresh Norway salmon with chef style topped quail egg, rocket sprig and rye bread toasties

Cajun Cobb Salad

Grilled chicken with Cajun seasoning, mixed leaves, boiled egg, avocado, pancetta, herbed croutons & blue cheese

Thai Beef Salad

Marinated grilled beef tossed with vegetables noodles, in a chili garlic sweet & sour dressing with herbed shrimp crackers



Mains – Choice of:

US Steak- "Chef's Cut"

Grilled US "Chef's cut" steak served with herbed country potato wedges, sautéed mushrooms, onion & beef jus

Barramundi Flet Goujons

Tempura battered sea bass goujons served with block chips & tartar sauce

French Pigeon

Hoisin glazed pan-roasted half pigeon, stuffed with Italian sausage, served with sautéed scallop potatoes & oven baked baby carrots

Pork Scaloppini

Sautéed pork tenderloin with a creamy mushroom cognac sauce, mashed potato & French green beans

Roast Beef on Toasted Ciabatta

A roast beef & rocket toasted sandwich on homemade ciabatta bread with a spicy mayonnaise dressing, served with fries

Gnocchi ala Frutti di mare

Potato dumpling cooked in a mixed seafood with a tomato & basil sauce



Desserts – Choice of:

Passion Cream Brulee

A French modern dessert infused with passion fruit and caramelized sugar on top

Mini Peach Melba Cheesecake

Classic creamy cheesecake topped with sweet and syrupy poached peaches, toasted flaked almonds and raspberry puree sauce



For dine in only. Not available on public holiday. Not with any other deals or promotions