

RITUAL FOR A NEW YEAR



YOUR CHEFS

An event hosted by two talented Chefs, weaving Vietnamese flavours into inspiring creations.

- Chef Hoa hailing from Vietnam, the Executive Chef of Namia River Retreat
 - Chef Oliver from Canada, a visiting Guest Chef specializing in Sustainable Dining
-

TO TOAST

Welcome Canapés

Smoked quailed egg, hot sauce |
Sago fritters, yuzu emulsion |
Organic pork belly, green peppercorn

Paired with Champagne Taittinger, Nocturne "City Lights"

TO BEGIN

Tra Que Garden Rolls

Herbs, pickles, fried snails, nori and lettuce

Local Seafood Taster

Cham Islands chawanmushi |
Local clams, Mua sake, sweet soy, water chestnut, crabmeat and scallion

Paired with Mua Sake Sour - Ve De Di triple sec, homemade bittermelon cordial, lemon

Roasted Mushroom Dashi

Lotus seed and lotus flower

Paired with Sustainable Chardonnay - Louis Jadot Macon-Villages Grange Magnien

THE MAIN EVENT

Choice of:

Roasted Duck Platter (for two)

Duck breast with tamarind and citrus jus |
Grilled sticky rice bun, duck leg boudin stuffing sour plum and shio kombu

Paired with Organic Pinot Noir - Radford Dale Vinum

Or:

Slipper Lobster Platter (for two)

Grilled sticky rice bun, knuckle and crab stuffing sour plum and shio kombu |
Tails with grilled corn, polenta, lemongrass butter, tonkin jasmine flower

Paired with Organic Cotes du Rhone - Jean Luc Colombo, La Redonne

Served With Herbal Salad And A Blend Of Locally Farmed Rice

TO FINISH

Ambarella Granita

Lemon curd, mint and stevia

Mut Tet Beignet

Vietnamese chocolate-tea ganache, traditional New Year nuts and seeds crumble, orange jam

Paired with Mam Tao Meo Yen Bai - local rose apple liqueur

An Nhien Farm Tea - rest and digest herbal blend

Vietnamese Origin Coffee - full selection

THE END.

A FESTIVE GIFT

New Year Set Menu with Beverages Pairing

6-course menu, 6 beverages pairings