



CRUISE THE THU BON RIVER

As merchants used to sail the ancient trading routes, enjoy a cruise on the Thu Bon River, where lanterns glow and flavours mingle. Our menus capture a blend of cultures, spices, and stories.

Gathering together to share a meal, this cruise offers a rare experience on the waters of Hoi An.

As the Vietnamese phrase goes:
"Ăn theo thuở, ở theo thời" - Live according to time

SPICE ROUTE JOURNEY

PACKAGE 1 & 2



THU BON RIVER



Welcome Gathering

Join together with us for cocktails, canapés and sunset on the Upper Deck before dinner service begins

TRADE



The Trader's Baguette | Góc Phố Hội

A crisp baguette cone filled with rich duck liver pâté and Hoi An chili jam, finished with pickled vegetables and fresh herbs, reflecting the meeting of cultures in the historic trading port of Faifo.



The Clear Passage | Dòng Thương Lộ

A double-clarified beef consommé with local beef tenderloin, delicate phở silk rolls, root vegetable pearls, and fresh herbs - evoking the clarity and depth of flavors carried along ancient trading routes.

LAND



The Merchant's Table | Bàn Tiệc Thương Hồ

14-day dry-aged duck breast, gently smoked with Trà My cinnamon, served with soft rice "silk" sheets and a citrus-infused duck jus - honoring the spices, silks, and produce exchanged through Hoi An's trading networks.

SEA



The Fisherman's Tide | Lộc Biển Ngư Dân

Butter-poached tropical rock lobster paired with a crispy, panko-crusted bone marrow and beef tendon croquette. Accompanied by earthy wood-ear mushrooms and sweet pearl onions, the dish is completed with a velvety beef and lobster-wine reduction, a refined Surf 'n' Turf celebrating the bounty of local waters that have long sustained Hoi An's historic port.

LIGHT



The Sweet Departure | Dư Vị Khởi Hành

Silky cheesecake with bright mango coulis and a hint of nori - balancing sweet, citrus, and umami for a refined, lingering finish. A sweet departure, with memories lingering beyond the last bite.

PLANTS & SPICE JOURNEY

VEGETARIAN/VEGAN MENU

PACKAGE 3 & 4



THU BON RIVER



Welcome Gathering

Join together with us for cocktails, canapés and sunset on the Upper Deck before dinner service begins

TRADE



The Trader's Baguette | Góc Phố Hội

Artisan baguette served with local Hoi An chili paste, signature Hoi An chilli jam, and garden vegetables served with a tomato-leaf reduction, reflecting the meeting of cultures in the historic trading port of Faifo.



The Clear Passage | Dòng Thương Lộ

A crystal-clear tomato consommé with compressed watermelon, tofu, aromatic green herbs, and fresh tomato leaves - evoking the clarity and balance of flavors carried along ancient trading routes.

LAND



The Merchant's Table | Bàn Tiệc Thương Hồ

Golden fried tofu paired with a refreshing Vietnamese herb salad, served with a rich fermented bean curd emulsion and delicate phở rice ribbons - honoring the produce and culinary exchange of inland trade routes.

SEA



The Garden Tide | Lộc Vườn Phố Hội

Slow-roasted eggplant glazed in a savory wild mushroom reduction, delivering deep umami and a silky finish - an interpretation of coastal depth through seasonal garden ingredients.

LIGHT



The Sweet Departure | Dư Vị Khởi Hành

Silky cheesecake with bright mango coulis and a hint of nori—balancing sweet, citrus, and umami for a refined, lingering finish. A gentle departure, with the journey lingering beyond the last bite.

FREE-FLOW BEVERAGES

PACKAGE 1 & 3



FRUIT JUICES

Pineapple
Orange
Passion Fruit
Watermelon

KOMBUCHA

Lemon & Cooling Kombucha
Butterfly Pea & Healing Kombucha

SOFT DRINKS

Sprite | Coke | Coke Zero
Tonic | Soda | Ginger Ale
Local Sparkling Water

LOCAL BEER

Larue - Local Beer (ABV 4.6%)

FREE-FLOW BEVERAGES

PACKAGE 2 & 4



FRUIT JUICES

Pineapple, Orange,
Passion Fruit, Watermelon

KOMBUCHA

Lemon & Cooling Kombucha
Butterfly Pea & Healing Kombucha

SOFT DRINKS

Sprite | Coke | Coke Zero
Tonic | Soda | Ginger Ale
Local Sparkling Water

LOCAL BEER

Larue - Local Beer (ABV 4.6%)

SPARKLING WINE

Bottega, Il Vino Dei Poeti Brut, Prosecco DOC
Glera, Italy

WHITE WINE

Chateau Haut-Meyreau, L'Exalté
Bordeaux, Sauvignon Blanc, France

D'Arenberg, The Stump Jump
Lightly Wooded Chardonnay, Australia

ROSÉ WINE

Domain De La Cadenière "La Huppe"
Shiraz, Clairette, Grenache Gris, France

RED WINE

Boutinot, The Last Stand, Victoria
Shiraz, Australia

Miguel Torres, Las Mulas, Central Valley
Cabernet Sauvignon, Chile

DESSERT WINE

Sustainable Banfi, Sciandor, Moscato d'Asti DOCG
Moscato / Muscat, Italy

A LA CARTE BEVERAGES



CHAMPAGNE	Champagne Taittinger, Nocturne <i>Chardonnay, Pinot Noir, Pinot Meunier, France</i>	5,900/btl
SPARKLING WINE	Bottega, Il Vino Dei Poeti Brut, Prosecco DOC <i>Glera, Italy</i>	250/gls 1,500/btl
WHITE WINE	Chateau Haut-Meyreau, L'Exalté <i>Bordeaux, Sauvignon Blanc, France</i>	180/gls 980/btl
	D'Arenberg, The Stump Jump <i>Lightly Wooded Chardonnay, Australia</i>	250/gls 1,500/btl
ROSÉ WINE	Domain De La Cadenière "La Huppe" <i>Shiraz, Clairette, Grenache Gris, France</i>	350/gls 2,250/btl
RED WINE	Boutinot, The Last Stand, Victoria <i>Shiraz, Australia</i>	180/gls 980/btl
	Miguel Torres, Las Mulas, Central Valley <i>Cabernet Sauvignon, Chile</i>	280/gls 1,500/btl

All prices are in VND ('000), subject to government tax and service charge.