

DA NANG - QUY NHON - DA NANG

MENU

Choose your three-course epicurean experience from our menu exclusively-created for The Vietage by Anantara. Our chefs have put together modern cuisine with Vietnamese influences as we take you on a journey through the taste sensations of Vietnam while the country's landscape passes by.

STARTERS

Green Bean And Quinoa Salad (V) (N)

Lemongrass Tofu, Roasted Peanuts, Hoi An Chilli Paste, Chive Oil, Permeated Soya Bean Sauce

King Crab Cakes (S)

Crispy Wontons, Green Mango, Avocado Purée, Tamarind Emulsion, Mayonnaise

Cham Islands Seafood Salad (N) (S)

Tiger Prawns, Mussels, Calamari, Green Mango, Papaya, Mixed Herbs, Rice Crackers, Roasted Peanuts, Sweet And Sour Fish Sauce

Quy Nhon Half Sundried Beef Salad (N)

Onions, White Cabbage, Chilli, Mint, Chinese Coriander, Sesame Seeds, Nuoc Cham Dressing

MAINS

Pan-Fried Magret Duck Breast (A)

Potato Pavé, Orange Drizzle, Black Garlic, Duck Gravy

Braised Wagyu Beef Cheek (A)

Herb Mashed Potato, Pickled Celery, Baby Carrots, Beef Jus

Sapa Salmon Fillet

Chargrilled Da Lat Green Asparagus, Mixed Local Spices, Roasted Chilli Beurre Blanc

Hoi An Chicken Rice (N)

Poached Free-Range Chicken Salad, Ram Leaves, Pickled Vegetables, Hoi An Chilli Paste

DESSERTS

Dalat Strawberries With Coconut Yoghurt

Coconut Yoghurt, Vietnamese Basil

Mango And Coconut Tiramisu (A)

Fresh Coconut, Mango And Pineapple Jelly, Rum, Mascarpone Cheese

Fresh Sable Chocolate Cake (N)

Chocolate Mousse, Hazelnut Powder, Egg, Whipping Cream, Syrup

(N) = Contains Nuts (S) = Seafood Option

(V) = Vegetarian Option (A) = Contains Alcohol

Please let the team know if you have any dietary restrictions, allergies, or special considerations.

DRINKS INCLUDED:

SPECIALITY TEA

While Vietnam is well known for its coffee culture, tea consumption has been a part of Vietnamese culture for centuries and the country is home to some of the oldest living tea plants, as well as being the 5th largest tea producer in the world.

On board is a selection of exclusive teas from Epicurean Sao, a growing tea brand made in Vietnam, which selects leaves directly from tea leaf growers to ensure the freshest flavours.

Epicurean is a lifestyle with origins in the Greek Philosopher Epicurus, while Sao represents the star on the Vietnamese flag.

Choose from the following flavours:

Lord Dong Ancient Tradition

This black tea from Lam Dong Province in the Highlands has a smooth structure with a rich malty and subtle dark chocolate taste.

Summer Earl Grey

Earl Grey leaves from Lam Dong Province in the Highlands mixed with lavender and a citrus note of bergamot to create a calming tea experience.

Green Tea Old Garden

Hailing from Ha Giang Province Northern Vietnam, this green tea is produced in a 500-year old tea garden from the Shan Tuyet Tea.

Oriental Beauty Madam

This oolong leaf from the Highlands has been described as the champagne of tea with delicate notes of spice and aromas of honey and fruit.

Sheng Pu Erh

Hand-fried in a cast iron pan and dried in natural sunlight, 100-year old leaves provide a smooth ripe fruit flavour.

Mulberry Leaf Tea

Caffeine-free and with a slightly sweet and herbaceous taste, mulberry tea can have certain health benefits, including blood sugar regulation and the reduction of inflammation.

COFFEE FROM AROUND THE WORLD

Café de Olla (Mexico)

Cinnamon and brown sugar flavour this historic Mexican coffee.

Café Frappe (Greece)

Iced coffee and milk foam - a staple on the Greek shores.

Café Dúa (Vietnam)

Coconut coffee, which can be enjoyed hot or iced.

Café Con Miel (Spain)

Flavours of cinnamon, vanilla, milk and honey turns a regular coffee into a relaxing retreat.

Café Tonic (Sweden)

Espresso poured over tonic water and ice creates a bubbly and refreshing coffee.

WINE BY THE GLASS

Sparkling

Taltami, T-Series Brut, Pinot Noir / Chardonnay / Pinot Meunier, Victoria, Australia

White

te Pà Sauvignon Blanc, Marlborough, New Zealand

Miguel Torres Cordillera Reserva Especial, Privada Chardonnay, Limari Valley, Chile

Rosé

Chateau Puech-Haut, Argali Rosé, IGP Pays d'Oc, Cinsault / Grenache, France

Red

Cantine De Falco, Bocca Della Verità Primitivo Salento, Italy

Concha Y Toro, Marques De Casa Concha, Cabernet Sauvignon, Maipo Valley, Chile

BEER

Larue, Da Nang Lowen Pils, Quy Nhon Tiger, Singapore Kurtz's Insane IPA, Saigon

SOFT DRINKS

Coca-Cola Coca-Cola Light Fanta Ginger Ale Le Fruit Orange Nectar Soda Water Sprite Tonic Water

WATER

Eco-friendly and sustainable bottled water Still and Sparkling

LA FOLLIET COFFEE

All coffee is carefully-selected and ethically-sourced from Vietnam Americano Espresso Caffé Crème Caffé Latté Cappuccino Vietnamese Iced Coffee

VIETNAMESE CRAFT GIN  
Vietnamese handcrafted gin combines traditional distillation technology with distinctive native fruit and herbs from around the country. Choose from our selection below and enjoy with your favourite mixer!

**Sông Cai Floral Gin**  
A marriage of heirloom fruits and a five signature flowers from the deltas and remote mountains, this gin captures the essence of Vietnam in bloom.

**Lady Trieu Contemporary Gin**  
Using the finest local botanicals, this is a celebration of Vietnamese flavours, including bold citrus fruit and sweet warming spice, balanced with fragrant juniper, fresh crisp pepper notes and a hint of dry aromatic tea.

**Saigon Baigur Premium Dry Gin**  
Saigon Baigur is the first premium dry gin to be distilled in Ho Chi Minh City. It features 12 indigenous botanicals, including fresh buddha's hand fruit, lotus flower and Phu Quoc pepper.

MIXOLOGY CORNER:  
EXCLUSIVELY-CURATED COCKTAILS

<b>All Aboard</b> Gin (Vodka or Rum if preferred) Cucumber Juice Rosemary Simple Syrup Fresh Lime Juice Mint Leaves Seltzer Glass Topping	<b>The Vietage Tropical Mule</b> Vodka Mandrin Homemade Ginger Beer Coconut Liqueur Fresh Lime Juice Pineapple Juice Passion Fruit Juice Fruit Skewer	  Brown Sugar Lime Wedge Mint and Basil Leaves
<b>Blow Off Steam</b> Tequila Cointreau Hibiscus Simple Syrup Fresh Lime Juice Pink Salted Glass Rim	<b>The Vietmojito</b> Sampan Rhum Floral Liqueur Butterfly Pea Tea Fresh Ginger and Lemongrass	<b>Off The Rails</b> Whisky or Bourbon Peach Liqueur Honey Fresh Lime Juice Fresh Thyme

UNIQUELY-CRAFTED HEALTHY MOCKTAILS

<b>Steam Dream</b> Butterfly Pea Flower, Passion Fruit Juice, Lime Juice, Hibiscus Syrup, Soda Water	<b>Carriage Cooler</b> Butterfly Pea Flower, Lime Juice, Homemade Ginger Beer, Simple Syrup, Soda water	<b>Platform Paradise</b> Cucumber Juice, Lime Juice, Mint Leaves, Tonic Water and Pink Salt
<b>The Locomotion</b> Roselle Flower, Lime Wedge, Passion Fruit Juice, Fresh Lemongrass and Ginger, Mint Leaves, Simple Syrup	<b>The Vietage Swizzle</b> Choice Of Your Favourite Tea, Tropical Fruit, Lime and Passion Fruit Juice, Mint Leaves, Strawberry Compote	

THE VIETAGE SPECIALS...  
PRE-BOOKED / A LA CARTE CHOICES

**SPECIAL WINES**  
We are proud to have some very rare vintage wines, which we store in our dedicated cellar at Anantara Hoi An Resort. Please pre-book the following wines and champagnes, so that we can transport them to the carriage in advance of the journey to make sure they are at their prime for drinking.

<b>CHAMPAGNE</b>			
Taittinger Brut Prestige Rosé, NV, France	6,200,000	Château Angélus, Saint Émilion 1st Grand Cru Classe A 2013 Merlot/Cabernet Franc / Cabernet Sauvignon, France	34,500,000
<b>WHITE</b>			
Louis Jadot Puligny-Montrachet 2016, Chardonnay, France	8,000,000	Penfolds Grange 2010, Shiraz/Cabernet Sauvignon, Australia	46,200,000
<b>ROSÉ</b>			
Château Les Valentines, Côtes de Provence France	3,000,000	Château Latour, Pauillac 1st Grand Cru Classe 2006 Cabernet Sauvignon/Merlot, France	78,500,000
<b>RED</b>			
E. Guigal Châteauneuf-du-Pape 2014 Old Grenache/Mourvedre/Syrah, France	6,300,000		

SPECIAL TREATS

Our sturgeons are grown in the Da Lat area of Vietnam and the process of making caviar is managed by Russian experts following the ancestral Russian techniques and technology.

Sturgeon Caviar 50 gram * Served the classic way with buckwheat blinis.	2,400,000	Local & French Cheese Platter Vietnamese Camembert, Moc Chau Tomme, Smoked Scarmoza, French Mimolette, St-Nectaire * Served with local honey, onion compote and bread.	900,000
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