

— THE —
VIETAGE

ANANTARA
HOI AN RESORT

RED APRON
FINE WINES & SPIRITS

T.U.N.G
dining

EXCLUSIVE FOUR-HANDS 3D GASTRONOMIC EXPERIENCE ABOARD THE VIETAGE!



FINE DINING AND WINE PAIRING WITH TWO INTERNATIONALLY-RENOWNED CHEFS

Only 12 places available on Saturday 17th April 2021

Chef Hoang Tung from T.U.N.G Dining in Hanoi and **Chef Geert-Jan Vaartjes** from Anantara Hoi An Resort team up aboard The Vietage to create an exclusive six-course gourmet food and wine pairing experience.

Both passionate chefs have international experience in Michelin star restaurants and are bringing their pioneering ideas and expertise to design a memorable culinary event. The chefs will be crafting six courses of epicurean heaven, including Australian Blackmore 100% Wagyu and local caviar from Da Lat, expertly-paired with a selection of Grand Crus from Bordeaux. The menu will contain touches of 3D printing, cleverly-devised by the chefs' use of **the first two 3D food printers in Vietnam** and inspire by each dish to complement the design and flavour.

T.U.N.G reflects Chef Hoang Tung's namesake restaurant, meaning Twisted, Unique, Natural and Gastronomic. This is his philosophy of creating quirky and innovative combinations, while preserving the natural and exotic flavours in his dishes.

Anantara Hoi An Resort's Executive Chef, Geert-Jan Vaartjes, is highly-talented culinary professional. His imagination and flair for the original manifest themselves in exciting taste and visual creations.

Places for this exclusive event cost **VND 6,900,000** all-inclusive per person and can be reserved directly with The Vietage team at +84 (0) 256 368 6168, or vietage@thevietagetrain.com