

— THE —
VIETAGE

MENU

Choose your three course epicurean experience from our menu exclusively-curated for The Vietage.

Our chefs have put together modern Vietnamese cuisine, incorporating French culinary techniques in each dish as we take you on a journey through the taste sensations of Vietnam, while the country's landscape passes by.

STARTERS

Quy Nhon Seafood Salad (S) (N)

Green Papaya, Carrot and Mint, served with Sweet and Sour Fish Sauce

Foie Gras Terrine and Duck Confit (C)

Brioche, Compote of Onions from Ly Son and Phu Quoc Pepper

Green Bean & Quinoa Salad (PB)

Lemongrass Tofu, Peanuts and Hoi An Chilli Sauce

MAINS

Salmon Filet (S)

Charred Asparagus and Micro Herbs with Lemongrass and Roasted Chilli Beurre Blanc

Barley Risotto (PB) (N)

King Mushrooms, Shaved Asparagus, Dried Tomatoes & Pesto

Braised Wagyu Neck (C)

Shredded Carrots, Zucchini and Green Tea, with Sesame Jus

DESSERTS

Passion Fruit Tart

Dragon Fruit Compote and Meringue

Da Lat Strawberries

Coconut Yoghurt, Vietnamese Basil

Crème Brulée

70% Single Terroir Dong Nai Chocolate

(PB) = Plant-Based (C) = Carnivore Option

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

DRINKS INCLUDED:

BEER

La Rue, Da Nang
Lowen Pils, Quy Nhon
Tiger, Singapore
God Water Craft Beer, Vietnam
Jasmine IPA Craft Beer, Vietnam

WINE BY THE GLASS

Sparkling

Danzante Prosecco
Extra Dry Glera, Veneto, Italy

White

Greywacke Sauvignon Blanc,
Marlborough, New Zealand

Rosé

Hecht & Bannier Blend,
Côtes De Provence, France

Red

Salentien Barrel Selection
Cabernet Sauvignon, Uco Valley,
Argentina

SOFT DRINKS

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

NORDAQ WATER

Eco-friendly and sustainable water
Nordaq Fresh Still
Nordaq Fresh Sparkling

LA FOLLIET COFFEE

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

Dilmah Tea

Dilmah Tea is known to be the best Ceylon tea brand which brings you the goodness of the country's incredible tea culture in a cup.

English Breakfast

Earl Grey

Pure Peppermint Leaves

Green Tea With Natural Jasmine

Pure Camomile Flowers

SPECIALITY TEA

Fresh Herbal Tea

Fresh ginger, lemongrass, mint aromas and invigorating spices create a revitalizing taste experience.

Hibiscus Roselle Tea

Made from dried parts of the hibiscus plant and deep red in colour, Hibiscus tea is a combination of sweet and tart flavours with hints of cranberry and can be enjoyed either hot or iced.

Natural Flowering Tea

Healthy ingredients, including lotus leaf, white chrysanthemum and lavender are packaged together in hand-tied flowering bouquets.

COFFEE FROM AROUND THE WORLD

Café Con Miel (Spain)

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

Café Mazagran (Portugal)

An interesting combination of strong coffee with ice, brown sugar, lime juice and pinch of salt.

Café Tonic (Sweden)

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

MIXOLOGY CORNER:
EXCLUSIVELY-CURATED COCKTAILS

All Aboard

Gin (Vodka or Rum if preferred)
Cucumber Juice
Rosemary Simple Syrup
Fresh Lime Juice
Mint Leaves
Seltzer Glass Topping

Blow Off Steam

Tequila
Cointreau
Hibiscus Simple Syrup
Fresh Lime Juice
Pink Salted Glass Rim

The Vietage Tropical Mule

Vodka Mandrin
Homemade Ginger Beer
Coconut Liqueur
Fresh Lime Juice
Pineapple Juice
Passion Fruit Juice
Fruit Skewer

The Vietmojito

Sampan Rhum
Floral Liqueur
Butterfly Pea Tea
Fresh Ginger and Lemongrass

Brown Sugar
Lime Wedge
Mint and Basil Leaves

Off The Rails

Whisky or Bourbon
Peach Liqueur
Honey
Fresh Lime Juice
Fresh Thyme

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 train in advance of the journey to make sure they are at their prime for drinking.

CHAMPAGNE

Taittinger Brut Réserve, 37,5 cl, France	1,500,000
Taittinger Brut Réserve, NV, France	4,900,000
Taittinger Brut Prestige Rosé, NV, France	6,200,000

WHITE

Louis Jadot Puligny-Montrachet 2016, Chardonnay, France	6,300,000
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ROSÉ

Château d'Esclans, The Palm by Whispering Angel, NV Côtes de Provence, France	2,100,000
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RED

E. Guigal Châteauneuf-du-Pape 2014 Old Grenache/Mourvedre/Syrah, France	6,200,000
Penfolds Bin 407, 2015 Cabernet Sauvignon, Australia	6,400,000
Pio Cesare, Ornato 2014 Nebbiolo, Italy	8,000,000
Tenuta San Guido, Sassicaia 2011 Cabernet Sauvignon/Cabernet Franc, Italy	15,000,000
Château Angéus, Saint Émilion 1st Grand Cru Classe A 2013 Merlot/Cabernet Franc / Cabernet Sauvignon, France	34,500,000
Penfolds Grange 2010, Shiraz/Cabernet Sauvignon, Australia	46,200,000
Château Latour, Pauillac 1st Grand Cru Classe 2006 Cabernet Sauvignon/Merlot, France	78,500,000
Petrus 2014 Merlot/Cabernet Franc, France	86,600,000

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

