

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

Hoi An Chicken Rice (V)

Poached Chicken Salad, Turmeric Rice, Ram Leaf and Clear Broth with Cabbage and Carrots

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

(V) = Vegetarian Option

DRINKS INCLUDED:

WINE BY THE GLASS

Sparkling

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

White

Petit Clos By Clos Henri, 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, Cabemet Sauvignon, Maipo Valley, Chile

BEER

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

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

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.

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

UNIQUELY-CRAFTED HEALTHY MOCKTAILS

Steam Dream

Butterfly Pea Flower, Passion Fruit
Juice, Lime Juice, Hibiscus Syrup,
Soda Water

The Locomotion

Roselle Flower, Lime Wedge, Passion
Fruit Juice, Fresh Lemongrass and
Ginger, Mint Leaves, Simple Syrup

Carriage Cooler

Butterfly Pea Flower, Lime Juice, Homemade
Ginger Beer, Simple Syrup, Soda water

The Vietage Swizzle

Choice Of Your Favourite Tea, Tropical Fruit,
Lime and Passion Fruit Juice, Mint Leaves,
Strawberry Compote

Platform Paradise

Cucumber Juice, Lime Juice, Mint
Leaves, Tonic Water and Pink Salt

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.

CHAMPAGNE

Taittinger Brut Réserve, 37,5 cl, France	2,000,000	Pio Cesare, Ornato 2014 Nebbiolo, Italy	8,000,000
Taittinger Brut Réserve, NV, 75 cl, France	3,900,000	Tenuta San Guido, Sassicaia 2011 Cabernet Sauvignon/Cabernet Franc, Italy	15,000,000
Taittinger Brut Prestige Rosé, NV, France	6,200,000	Château Angelus, Saint Émilion 1st Grand Cru Classe A 2013 Merlot/Cabernet Franc / Cabernet Sauvignon, France	34,500,000

WHITE

Louis Jadot Puligny-Montrachet 2016, Chardonnay, France	6,300,000	Penfolds Grange 2010, Shiraz/Cabernet Sauvignon, Australia	46,200,000
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ROSÉ

Château d'Esclans, The Palm by Whispering Angel, NV Côtes de Provence, France	2,100,000	Château Latour, Pauillac 1st Grand Cru Classe 2006 Cabernet Sauvignon/Merlot, France	78,500,000
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RED

E. Guigal Châteauneuf-du-Pape 2014 Old Grenache/Mourvedre/Syrah, France	6,200,000	Petrus 2014 Merlot/Cabernet Franc, France	86,600,000
Penfolds Bin 407, 2015 Cabernet Sauvignon, Australia	6,400,000		

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