

— THE —  
**VIETAGE**

BY ANANTARA

## 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

#### Homemade Duck Terrine (N)

Da Lat Strawberry Sauce, Cranberry Jam with Hoi An Spice, Figs, Crispy Vietnamese Banh Mi

#### Green Bean & Quinoa Salad (V)

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 (V) (N)

King Mushrooms, Shaved Asparagus, Dried Tomatoes and Pesto

#### Braised Wagyu Neck

Shredded Carrots, Zucchini and Green Tea, with Sesame Jus

#### Hoi An Chicken Rice

Poached Chicken Salad, Turmeric Rice, Ram Leaf, Hoi An Chilli Paste and Pickled Vegetables

### DESSERTS

#### Passion Fruit Tart

Dragon Fruit Compote and Meringue

#### Da Lat Strawberries

Coconut Yoghurt, Vietnamese Basil

#### Crème Brûlée

70% Single Terroir Dong Nai Chocolate

(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, Limarí 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

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

### SOFT DRINKS

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

### 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 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 Dừa (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.

## 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

#### 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 Prestige Rosé, NV, France	6,200,000	Pio Cesare, Ornato 2014 Nebbiolo, Italy	8,000,000
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#### WHITE

Louis Jadot Puligny-Montrachet 2016, Chardonnay, France	8,000,000	Château Angéus, Saint Émilion 1st Grand Cru Classe A 2013 Merlot/Cabernet Franc / Cabernet Sauvignon, France	34,500,000
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#### ROSÉ

Château Les Valentines, Côtes de Provence France	3,000,000	Penfolds Grange 2010, Shiraz/Cabernet Sauvignon, Australia	46,200,000
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#### RED

E. Guigal Châteauneuf-du-Pape 2014 Old Grenache/Mourvedre/Syrah, France	6,300,000	Château Latour, Pauillac 1st Grand Cru Classe 2006 Cabernet Sauvignon/Merlot, France	78,500,000
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Petrus 2014 Merlot/Cabernet Franc, France	86,600,000		
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## 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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