

— THE —
VIETAGE
BY ANANTARA

NHA TRANG - QUY NHON - NHA TRANG

MENU

This exclusive afternoon tea experience has been created by our chefs especially for this journey between Nha Trang and Quy Nhon. As you enjoy the passing Vietnamese scenery, indulge in this sophisticated occasion with a touch of luxury aboard The Vietage by Anantara. Afternoon tea is served in your private booth and all you need to do is sit back and revel in the culinary experience.

ENTREE

Poached Bai Dai Lobster and Da Lat Caviar with Homemade Blinis (S)

AFTERNOON TEA TOWER

Selection of Finger Sandwiches

Please choose your selection of four from our delicious combinations below:

Cucumber, Mint and Cream Cheese (V)

Egg and Watercress

Gravlax and Avocado (S)

East Sea Shrimps, Salmon Roe and Dill Mayonnaise (S)

Coronation Hmong Chicken

Iberico Ham and Cheddar (P)

Da Lat Mozzarella, Tomato, Basil and Balsamic Reduction (V)

Banh Mi with Pork Cold Cuts, Chicken Liver Pâté, Pickled Carrots, Green

Onions, Chilli, Coriander and Mayonnaise (P)

Pastries and Cakes

Lemon Tart

Strawberry Cheesecake

Passion Fruit Éclair

Opera Cake

Quy Nhon-Style Mung Bean Cake

Scones

Plain and Raisin with Clotted Cream, Kumquat and Strawberry Jams

CHEESE AND CHARCUTERIE PLATTER

Selection of Vietnamese Artisanal Cheeses

Selection of Cold Cuts: Iberico Jambon, Salami and Chorizo (P)

Served with Crackers, Gherkins, Olives, Mustard and Fig Jam

(P) = Pork (S) = Seafood Option

(V) = Vegetarian Option

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, 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

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

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

Château Angéus,
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

8,000,000

Penfolds Grange 2010,
Shiraz/Cabernet Sauvignon, Australia

46,200,000

ROSÉ

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

RED

E. Guigal Châteauneuf-du-Pape 2014
Old Grenache/Mourvedre/Syrah, France

6,300,000

CAVIAR CORNER

Elevate your caviar experience with some extra luxury. Additional caviar portions are available to order on board.

Sturgeon Caviar from Da Lat 50 gram
Served the classic way with buckwheat blinis.

2,400,000