

Five



Our Vietnamese chef brigade have been inspired by The Five Elements food philosophy and created this menu with many interesting elements, textures and flavours.

(Our Executive Chef Dung has been overheard saying that these elements are what makes his food sexy)

OUR INSPIRATION

Traditional Vietnamese food is inspired by the Asian principles of Wu Xing (The Five Elements). Each dish is created to balance out the FIVE fundamental taste senses.

Five Elements

Spicy – Metal
Sour – Wood
Bitter – Fire
Salty – Water
Sweet – Earth

to correspond with the five internal organs of the body

Gall bladder
Small intestine
Large intestine
Stomach
Urinary bladder

to include five types of nutrients

Powder
Water or liquid
Mineral elements
Protein
Fat

to try to contain five colours

White – Metal
Green – Wood
Yellow – Earth
Red – Fire
Black – Water

and to appeal to the five senses

Attractive arrangement – Sight
Crisp sounds – Hearing
Five spices – Taste
Aromatic ingredients (mainly from herbs) – Smell
Finger foods – Touch

STARTERS

Organic Garden Salad (V)	130.000
<i>Fresh herb salad, crispy rice paper and shaved vegetable carpaccio, quinoa and toasted melon seeds. Served with fresh cucumber dressing and tomato essence</i>	
Vietnamese Salad Trolley (made at your table)	180.000
<i>Banana flower salad / Pomelo salad / Green mango salad / Green papaya salad Fusion - Garden salad / Fresh spring rolls</i>	
Beetroot Ravioli (V)	270.000
<i>Homemade beetroot, goat's cheese and mint ravioli with lemongrass infused olive oil and crispy leeks</i>	
Mushroom Quinoa Risotto (V)	340.000
<i>Asian mushrooms, asparagus and quinoa risotto served with puffed quinoa, almond cream and a truffle essence</i>	
Smoked Duck Salad	260.000
<i>Bamboo smoked duck breast with spiced Asian pear, baby mustard leaves and five-spice flavored Asian pear chips served with traditional sesame cracker</i>	
Roasted Quail	320.000
<i>Roasted quail with sweet onion puree, char grilled corn, bacon-scented popcorn and a red wine essence</i>	
Crispy Hue Spring Rolls	140.000
<i>Crispy spring rolls served with pork, wood ear mushrooms and a traditional Vietnamese dipping sauce</i>	
Beef & Celery Salad	240.000
<i>Marinated, medium-rare grilled strips of beef tenderloin tossed with chilli, shaved celery, shiso and celery leaves, served with a lime dressing</i>	
Fresh Classic Oysters (6 pcs)	210.000
<i>Fine de Claire oysters served raw on crushed ice with fresh Vietnamese salt, pepper and lime</i>	
Tiger Prawn Salad Spring Rolls	210.000
<i>Steamed tiger prawns, char siu pork and fresh bun noodle wrapped in lettuce, served with a toasted peanut and lemongrass scented dipping sauce with pork and prawn floss</i>	
Vanilla Scallops	260.000
<i>Seared local baby scallops marinated with vanilla bean, served on a fresh apple and beetroot salad with a kumquat dressing and black sesame seeds</i>	

V = Vegetarian

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Salted Tiger Prawns 280.000

Pan fried, salted tiger prawns served with fresh cress and a vibrant fresh turmeric and pineapple sauce

Shrimp Cakes 250.000

Sautéed oyster mushrooms with mini shrimp mousse cakes, crispy fried lotus root and a spicy ginger sauce

Vietnamese Tasting Plate 220.000

A selection of Vietnamese favorites; minced pork on lemongrass, turmeric chicken skewers, beef la lot and a shrimp pancake – perfect to share

SOUPS

Smoked Tomato Soup (V) 140.000

Home-smoked tomato soup with a drizzle of cream and basil oil

Duck Noodle Soup 140.000

Traditional soup with duck and bamboo shoots over white bun rice noodles

Seafood Wonton Soup 220.000

Traditional wonton soup with fresh crab, served with steamed shrimp dumplings

Asian Lobster Bisque 250.000

Lightly spiced with lemongrass, ginger, cognac and crème fraîche

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LOCAL MAINS

Simple, traditional flavours showcasing fresh local ingredients

Clay Pot Rice (V)	140.000
<i>Turmeric scented rice with lightly stir fried local vegetables cooked in a clay pot and served with Hoi An chilli sauce</i>	
Organic Rice Noodles (V)	180.000
<i>Brown rice noodles with stir fried tofu, pak choy, mushrooms and fresh herbs with a light ginger soy dressing and sprinkled with black sesame seeds</i>	
Roasted Duck	210.000
<i>Half local roasted duck served with a mild Vietnamese curry sauce scented with lemongrass and five spice, on wilted spinach</i>	
Pork Neck Skewer	200.000
<i>Grilled pork neck skewer marinated in honey spring onion and fish sauce. Served with fresh noodles, fresh herb salad and toasted peanuts</i>	
Beef La Lot	290.000
<i>Grilled imported beef with la lot leaves, served with fresh noodles, fresh herb salad and lightly toasted peanuts</i>	
Vietnamese Pancake	200.000
<i>Crispy rice flour pancake with bean sprouts, grilled pork and shrimp, served with fresh herbs and rice paper</i>	
Steamed Clams	180.000
<i>Local steamed clams with a light, fragrant lemongrass broth, served with Vietnamese basil and chilled Vietnamese bun rice noodles</i>	
Fish in Clay Pot	200.000
<i>Fresh grouper fish cooked traditionally in a clay pot with shallots and a salted caramel sauce, served with steamed rice</i>	
Stir Fried Prawns	340.000
<i>Tiger prawns stir fried with fresh bean sprouts and chives, drizzled with prawn head oil and served with turmeric noodles</i>	
Crispy Soft Shell Crab	260.000
<i>Fried soft shell crab with a sweet and sour sauce served with fresh herbs and lime dipping sauce and wok fried egg noodles</i>	
Seafood Wok Fry	280.000
<i>Shrimp and squid wok fried with egg noodles, pineapple, capsicum, pak choy and tossed with oyster sauce</i>	

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MODERN MAINS

Inspired, modern creations playing with local flavours

Roasted Cauliflower (V)	180.000
<i>Turmeric cauliflower with shallot puree and roasted pumpkin with fresh radish and beetroot discs, served with toasted almonds and fresh chive oil</i>	
Jackfruit Coconut Curry (V)	180.000
<i>Young jackfruit curry with coconut, bell peppers and pandan-scented rice, sprinkled with toasted peanuts and puffed quinoa</i>	
Roasted Chicken Breast	340.000
<i>Imported French corn fed chicken breast with crispy skin and a sweet potato gnocchi, served with asparagus, roast garlic and a creamy spring onion sauce</i>	
Sous Vide Duck Breast	350.000
<i>Imported French duck breast marinated with cinnamon, star anise and a carrot and sweet potato puree, served with spiced duck sauce and citrus dust</i>	
Roasted Lamb Loin	420.000
<i>Sake marinated New Zealand lamb loin with roasted puree of aubergine and miso, served with crispy soba noodles and seaweed</i>	
Grilled Beef Tenderloin	620.000
<i>Australian beef tenderloin with creamy mashed potatoes, Montpellier butter, tempura oysters, served with green beans and beetroot discs</i>	
Slow Cooked Pork Belly	200.000
<i>Asian style pork belly marinated with ginger and tamarind with white radish spaghetti, served with baby red radish, toasted sesame seeds and a tamarind sauce</i>	
Grilled Sea Bass	250.000
<i>Fresh fillet of sea bass, served with vegetable spaghetti and a light turmeric and chive infused broth</i>	
Pan Fried Salmon	350.000
<i>New Zealand salmon fillet with grilled scallops and a carrot purée, served with quail egg, crispy garlic chip and fresh pomelo</i>	

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FROM THE GRILL

Simply cooked to your liking

Tiger prawns	6 pieces			340.000
Fresh snapper	whole (ca. 1kg)			690.000
Fresh local lobster	Whole (ca. 500g)			1.400.000
Beef fillet (AUS)	150g	450.000	200g	550.000
Beef sirloin (AUS)	150g	390.000	200g	490.000
Lamb rack (NZ)	200g			440.000

Sauces

complimentary

Lemon-garlic butter
 Vietnamese flavoured beurre blanc
 Fresh pineapple-turmeric sauce
 Chimichurri-Vietnamese style
 Green peppercorn sauce
 Hollandaise sauce
 Red wine gravy

Sides

Steamed rice or egg fried rice	20.000
Creamy mashed potato	50.000
Crispy potato sticks with lime leaves	50.000
Pumpkin sautéed with basil and peanuts	50.000
Crispy aubergine with tomato ragout	50.000
Green beans stir-fried with oyster mushrooms and garlic	50.000
Morning glory, wok fried with garlic and chilli	50.000
Quinoa with steamed kale, soy and sesame	90.000

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DESSERTS

Roasted Pineapple	180.000
<i>Spiced, roasted pineapple with tamarind and chilli served with coconut ice cream and meringue drops</i>	
Pandan Sponge	120.000
<i>Light sponge cake with passion fruit and coconut jellies, caramelized white chocolate ganache and passion drizzle</i>	
Peanut Mousse	140.000
<i>Toasted peanut mousse with white chocolate, nutella and Asian pear and a Vietnamese inspired salted caramel sauce</i>	
Tapioca Cream	100.000
<i>Tapioca cream pudding with coconut jam and honey-almond roasted banana</i>	
Floating Island	140.000
<i>Tropical floating island with banana-passion fruit cloud and vanilla coconut custard. Topped with lime scented meringue pillows, coconut crisps and caramel shard</i>	
Hibiscus Jelly	190.000
<i>Lime and lychee hibiscus jelly with a vanilla-coconut crème anglaise, smashed shortbread and almond nougatine</i>	
Chocolate Delight	140.000
<i>Rich chocolate marquise with poached kumquats, chocolate crumble and a mandarin sorbet</i>	
Ice Cream Cone	120.000
<i>Choice of vanilla, chocolate or green tea ice cream with fun bits and pieces and a homemade ice cream tuile cone</i>	

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