

Mia
SAIGON | LUXURY
COLLECTION

SEAFOOD PLATTER

**To share between two people*

FINE DE CLAIRE OYSTER CLAMS
TIGER PRAWNS SALMON
FRENCH BULOT

SALAD

**Please select 1 choice per person*

BURRATA
tomato, salsa verde, olive, apricot, lemon, macadamia

BEETROOT CARPACCIO
textures of heirloom beetroot, pomegranate, hibiscus, goat cheese

GRILLED BABY GEM LETTUCE
peas, pancetta, nori, Caesar dressing

MAINS

**Please select 1 choice per person*

BÁNH KHỌT
prawn, coconut milk, spring onion, tumeric, herbs, fish sauce

TEMPURA SOFT SHELL CRAB
tamarind, green mango, Vietnamese mint, fish sauce

RICOTTA AGNOLOTTI
shimeji mushroom, pumpkin, lemon beurre blanc

TEMPURA BATTERED FISH
tempura lingfish, tartare, lemon, potato crisps, radicchio

PHU QUOC PEPPER GLAZED DUCK
apple, rhubarb, radicchio, umeshu dressing

HANDMADE TAGLIATELLE
prawns, clams, calamari, tomato, basil

STEAK FRIES
200g Australian Wagyu flank steak, harissa butter, parmesan fries

BAKED SALMON
pea mashes, pipperrade, warm tomato salsa

BRAISED PORK RIBS
slow braised short ribs in spices sauces, green peppers, steamed jasmine rice

BAMBOO CHICKEN
lemongrass, walnut, fried glutinous rice, tonkin flower, chili salt

CHẢ CÁ LÃ VỌNG
grilled hemibagrus, fresh vermicelli, dill, spring onions, tumeric

SALMON CLAYPOT
braised salmon fillet in coconut caramel, steamed jasmine rice, pickled vegetables

UPGRADE YOUR EXPERIENCES

1 WHOLE LOBSTER (GRILLED OR POACHED) 900

30G TRANSMOTANUS CAVIAR 1,600
with traditional garnishes

STEAK ROSSINI 750
Australian angus tenderloin, foie gras, truffle jus

200G TAJIMA WAGYU STRIPLOIN 800
black garlic, asparagus, pepper jus

PATAGONIA TOOTHFISH 500
miso, gremolata, asparagus

DESSERT

DESSERT OF THE DAY

*All prices are quoted in thousand dong
and subject to 5% service charge and then 10% VAT*