



Celebrity Star Chef Dinner by Bruno Menard



Social Club Restaurant
Hôtel des Arts Saigon
21st, 22nd & 23rd MARCH 2018



Beetroot Tartar, Vanilla, Pink Peppercorn
and Roasted Sesame Oil Dressing
Champagne Taittinger Brut Prestige Rose NV



Pan-Roasted Foie Gras,
Almond and Ginger Candy, Cocoa Vinegar
Domaine Dutertre, Clos du Pavillon Amboise, Loire Valley, 2016



Lobster, Carrot and Orange Blossom Water Purée,
Curry Madras and Kaffir Lime Leaves
Les Héritiers du Comte Lafon, Clos du Four, Macon Milly Lamartine, 2014



Wagyu Tenderloin on a Cassis and Red Wine Onion Chutney,
Smoked Mustard and Mole
Château Chasse-Spleen, Moulis-en-Médoc, 2015



“Baba” Soaked in a Light Lemon Pepper Syrup Lime,
Guava and Pineapple
Ampelidae, Brochet Quarts de Chaume, Loire Valley, 2014

