



HÔTEL DES ARTS

SAIGON

Celebrity Star Chef Dinner
by Yuichi Kamimura



10 COURSE OMAKASE MENU PAIRED
WITH PREMIUM SAKE AND WINES
Social Club Restaurant, Hôtel des Arts Saigon
27th, 28th & 29th June 2018



Crab shot

Ruqu Superior Sake Junmai



Squid fritto

Ruqu DaiGinjo



Marinated king prawn
with cauliflower

Louis Jadot, Bourgogne Aligote 2015



Scallop cream puff



Raclette cheese & potato

Louis Jadot, Pouilly Fuisse 2014



Seafood risotto



Roasted Iberico pork,
Vietnamese green vegetables

*Louis Jadot, Clos de La Croix de Pierre,
Pernand Vergelesses 1er Cru 2015*



Thin sliced Wagyu beef & vegetables
cooked in sweet soy sauce, slow-cooked egg



Blue cheese pudding with honey

Ruqu Choshu ūchiko



Bitter chocolate sorbet with
lemon and coffee cream



SOCIAL CLUB
ABOVE SAIGON