

10TH FLOOR

11AM - 10PM

CHIC MENU



BRASSERIE LA FRANCE

ORGANIC PUMPKIN | 200

Grilled pumpkin, custard, cheese, brick dough, pears

AVOCADO CURED SALMON | 220

Cucumber gazpacho, bonito fish mayonnaise, lemon

STURGEON ONION TERRINE | 240

Chives dressing, pickled cauliflowers, Pissaladière

CHARCUTERIE PLATTER | 670

Foie gras terrine, black pork rillettes, serrano ham, chorizo, salchichon

The perfect cold platter for two that will fill your heart up and linger in your conversation, especially when savoured with red wine.

PÂTE EN CROÛTE BLACK PORK | 350

Sausage, bacon, foie gras, Port wine, leeks chutney

SAPA TROUT CEVICHE | 380

Tiger milk, onions, tomatoes, fruits, cardamom crackers

BEEF TARTARE WELLINGTON | 490

Puff pastry, potato espuma, mushrooms, herb oil

LES SALADES

FOUR SEASONS SALAD 200

Potatoes, beans, baby salad, tomatoes, onions, broccoli, corns, fruits, mountain herb dressing

CAESAR SALAD 220

Parmigiano Reggiano, bacon, croutons, caesar dressing

with grilled chicken (120g) 290

with grilled tiger prawns (120g) 370

NIÇOISE SALAD 350

Tuna saku, beans, quail eggs, olives, spring onions, potato dressing

POMPON TIGER PRAWN SALAD 420

Frisée, beetroots, apples, mustard seeds, cashew nuts, Gruyère, red wine vinaigrette

PETIT CHOSE

PICKLED LOCAL VEGETABLES 70

Three kinds of local pickles

DEEP-FRIED TOFU 100

Honey soy sauce, lemongrass, peanuts

TWO KINDS OF PORK BELLY 150

Crispy-sour, pickled vegetables

TWO MINI SOUP 150

Lobster bisque & black comte truffle

CHEF'S MATCHA FOIE GRAS TERRINE 320

Nuts, chutney, sea salt

SAPA MUST-TRY

DRIED BUFFALO 'DÓN' SALAD | 280

Carrots, winter melons, cucumbers, Sapa "dón", green papayas, sesame, roasted peanuts, fish sauce

Dried buffalo is a popular specialty in Sapa. The meat is seasoned with salt, chilli powder, ginger, and "mắc khén" seeds, then dried slowly by the smoke from the kitchen for eight months to a year. Mixed with "dón" vegetable, this dish definitely gives you a flavour burst.

SAPA TROUT SASHIMI | 350

Rice paper, shiso leaf, sour leaf, lime juice, wasabi
Sapa rainbow trout is one of the must-try specialties for its amazing taste, firm texture and dietary protein. Sashimi is the best way to experience the quintessence of Sapa trout to the fullest. Delicate preparation and artful assembly from Chef Oliver Mette is guaranteed to impress you and your special ones.

GRILLED SAPA STURGEON | 470

"Mắc khén" seeds, herbs, broccoli, "Séng Cù" rice
One thing that you should never miss when visiting Sapa: sturgeon. Here at Chic, sturgeons are delivered directly from local fish farms to maintain its freshness and delectable flavours. The dish is served with "Séng Cù" rice to deliver the best local experience in the ultimate fine dining restaurant in town.

LES PÂTES

NAPOLI SPAGHETTI 290

Tomatoes, herbs, olive oil, Parmesan cheese

BOLOGNESE SPAGHETTI 370

Minced Australian beef, onions, garlic, tomatoes, olive oil, Parmesan cheese

SAPA PATES AUX LARDON 390

Smoked bacon, onsen eggs, Parmesan cheese, onions

HONEY CHEESE RAVIOLI 440

Fresh cheese veloute, sun dried tomatoes, herb oil, dehydrated cheese

CAPPELLETTI POT-AU-FEU 470

Sautéed apricot cabbage, red wine butter

LOBSTER FETTUCCINI 650

Truffle oil, caviar beurre blanc, asparagus, chorizo

LES SOUPES

PUMPKIN VANILLA SOUP 260

Leek chutney, seeds crumble, sweet and sour pumpkin pickles

CHIC STYLE FRENCH ONION SOUP 260

Beef onion consommé, jam, bread crumbs, Edam cheese ball

LOBSTER BISQUE 460

Tomatoes, curry oil, lobster tail, fish eggs

SAPA SPECIALTIES

FRESH SPRING ROLLS 250

Prawns, black pig, noodles, coriander, carrots

"PHỞ BẮC HÀ"

Fresh noodles, Muong Khuong chilli sauce, Vietnamese fried dough sticks

with chicken 260

with beef 290

VEGETARIAN "PHỞ" 200

Fresh noodles, Muong Khuong chilli sauce, Vietnamese fried dough sticks

MODERN STYLE BEEF CHEEK "PHỞ" 290

Fresh noodles, Muong Khuong chilli sauce, egg yolk, Vietnamese fried dough sticks

SAUTÉED MUSTARD LEAVES & PORK BELLY 250

Smoked pork belly, garlic, ginger

SAPA STURGEON/TROUT BROTH 270

Tamarinds, pineapples, bamboo shoots, taro, spring onions, paddy leaves, dills

SAPA FRIED RICE 270

Sapa smoked sausage, mustard leaves, garlic, carrots, corns, peas, fried egg

FUSION FRIED RICE 370

Dried shrimp, XO sauce, peanuts, herbs, fried egg

BRAISED BLACK PORK IN CLAY POT 420

Coconut juice, shallots, fish sauce

BRAISED SAPA STURGEON IN CLAY POT 570

Fermented soya beans, black cadamon, pork, galangal, caramelised sugar, fish sauce

STIR-FRIED GLAZED BLACK PORK 490

Shallots, spring onions, fish sauce, dried chilli

SALT-CRUSTED WOK-FRIED STURGEON 530

Lemongrass, chilli, toasted rice powder, sea salt

SAUTÉED BEEF & BLACK PEPPER SAUCE 650

Herbs, sautéed onions, steamed rice

PLANT BASED RED CURRY 290

Bamboo shoots, coconut, potatoes, carrots, lime leaves, broccoli, steamed rice

SURF AND TURF RED CURRY 360

Beef, shrimp, coconut, potatoes, cabbage, onions, basil, steamed rice

GOOD FOR TWO

BLACK CHICKEN STEW WITH HERBS 1,500

Vietnamese traditional herbs, pumpkin

SAPA STURGEON - SALMON HOT POT 1,500

Traditional herbs, Sapa vegetables, noodles

BLACK CHICKEN HOT POT 1,500

Traditional herbs, Sapa vegetables, noodles

VEGAN MUSHROOM HOT POT 1,200

3 kinds of mushroom, traditional herbs, Sapa vegetables, noodles

Prices are quoted in (,000) Vietnam Dong and subject to 5% service charge and current VAT rate.
Please inform your server if you have any food allergies.

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CHEF'S SIGNATURES

BROWN LENTIL DAL | 320

Fermented fir needle, yoghurt, roasted cauliflowers, nuts

At Chic, we embrace the surrounding nature and sustainability. On his trek to explore the misty Sapa and search for local taste, Chef Oliver has found fresh fir needles to be the perfect match for his Brown Lentil Dal. With his limitless creativity, the Chef has created his own syrup from the ingredient to add a sweet yet woody note to the lentils, presenting his original way to celebrate the Indian cuisine.

POACHED ONSEN EGG | 350

Kataifi dough, hummus, mini vegetables, beurre blanc

Onsen egg (Japanese slow-cooked egg) has a remarkable flavour and texture combined with crunchy Kataifi dough. Traditionally, eggs were slowly cooked in Japanese hot springs (onsen) to produce soft and silky egg whites with a custard-like yolk. At Chic, the eggs are carefully processed in the purest spring water from Fansipan mountain.

COMTE CHARDONNAY SOUP | 370

Truffle, crab meat, chili oil

A true signature dish from Chef Oliver Mette, a dish which encapsulates the light yet indulgent dishes popular around the French borders, his passion and culinary equivalents of his own cooking style. The complex flavours of crab blend beautifully with the sweetness and acidity of Chardonnay, the perfect accompaniment to enhance your senses.

BŒUF BOURGUIGNON | 550

Beef cheeks, shallots, carrot, bacon, mushroom, mashed sweet potato

There is nothing much to say about this historic dish. It's a perfection, pure perfection. Auguste Escoffier, French culinary artist, known as "the king of chefs and the chef of kings," was the first one to publish the recipe for Bœuf Bourguignon over a hundred years ago. This traditional French beef stew features tender, juicy, and flavorful meat braised in red wine.

BLACK CHICKEN À LA CRÈME TARTELETTE | 590

Asparagus, spring onions, mustard morel crème

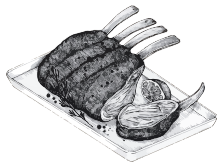
The flaky puff pastry, combined with mustard cream makes a picture-perfect appetiser to savour. The highlight is black chicken, a well-known Sapa specialty, which is said to be much more savoury, fragrant, firm and contain various nutritional values.

DUCK ORANGE | 750

Dry-aged duck breast, pâte à ravioli, potato terrine, apricot cabbage, 24-hour duck jus

A core childhood memory of Chef Oliver Mette when he used to cook duck meat with his mother. Combined with the tasty citrus flavour of oranges grown in the Northwestern region, the meat is tender, juicy, and an absolutely impressive soul dish.

SIDE DISHES

FRENCH FRIES | 200 TRUFFLE FRIES | 280 DEEP-FRIED STEAMED RICE IN BAMBOO | 100 
Salt, sesame, roasted peanutsBOILED ORGANIC VEGETABLES | 150 
Salt, sesame, peanutsSAUTÉED HMONG MUSTARD LEAVES | 250
Sapa sausage, garlic, chilli, fish sauce

LIVE COOKING FOR TWO

FRENCH BABY CHICKEN

1,200 | 30 MINS

Roasted chicken under spice varnish, roasted garlic potatoes, vegetable Tajine, smoked onion, beurre blanc

AUSTRALIAN BEEF PITHIVIER

1,400 | 40 MINS

Filet mignon, foie gras, thyme puff pastry, garden vegetables, red wine jus

AUSTRALIAN T-BONE DE BŒUF

1,950 | 700G | 30 MINS

Roasted garlic, grilled asparagus, French fries, chimichurri butter

LES BURGERS ET SANDWICHES

Served with fries

BRIE CHEESE AUSTRALIAN BEEF BURGER | 450

Caramelised onions, Brie cheese, grandma's BBQ sauce, bacon, gherkin, salad

CROQUE-MONSIEUR/MADAME | 370

Honey ham, Emmental cheese, Mornay sauce

NOS SPÉCIALITÉS GRILLÉES

Your choice of sauce:

Pepper cream | Red wine | Black truffle | Beurre blanc

BRAISED PORK NECK & CRUNCHY PORK BALL | 650

Toulouse cassoulets, apple jus, crumbles

ORIENTAL PIGEON SAPA | 750

Vegetable Tajine, couscous, pumpkin purée, hibiscus jus

LAMB RACK ROASTED IN HERB CRUST | 800

Potato fondant, carrot ginger purée, mini carrots, mustard seeds, red wine jus

AUSTRALIAN BEEF STRIPLOIN | 950

Sapa mushroom duxelles, mashed potatoes, chimichurri butter, pepper cream jus

AUSTRALIAN BEEF TENDERLOIN ROSSINI | 1,100

Foie gras, Sapa mushroom duxelles, mashed potatoes, black truffle jus

LES POISSONS

SEARED SEA BASS PROVINCIAL | 420

Mashed sweet potato, ratatouille, edamame, crustacean bisque foam

SCALLOP AND TROUT ROULADE | 450

Phu Quoc scallop, bacon crumble, chick peas, mashed bell peppers, pineapple curry gravy

GRILLED TUNA FOIE GRAS | 590

Shiitake umami essence, enoki mushrooms, bok choy, Peruvian ground cherries

DESSERTS

MAROU MILK CHOCOLATE CUSTARD 190

Salted butter crumble, seasonal fruits

MAROU WHITE CHOCOLATE CRÈME BRÛLÉE 190

Caramelised layers, berries, vanilla ice cream

ORANGE ALMOND FINANCIER 190

Lemon sorbet, rice paper, Vietnamese peppers

VIETNAMESE HONEY SURPRISE 190

Honey mousse, cookies, caramel, sea salt

CHESTNUT CHEESE CAKE 220

Cream cheese, coconut, pistachio

LEMON PASSION DELICE 220

Different flavours of lemon-passion

CHEESE VARIATION 500

3 kinds of cheese, condiments, dried fruits

ICE CREAM 50/SCOOP

Chocolate | Vanilla | Strawberry | Caramel
Lemon sorbet | Passion fruit sorbet

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