

10<sup>TH</sup> FLOOR

11AM - 10PM

# CHIC MENU



## BRASSERIE LA FRANCE

### TA VAN DUCK LEG CONFIT | 320

Duck gizzard confit, seasonal fruit, lettuce, hazelnut, shallot red wine vinaigrette

### 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

**POTATO MUSTARD LEAVE GNOCCHI | 340**  
Truffle veloute, Sapa mushroom, Comte cheese, tomato concasse

**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" | 260**  
Fresh noodles, Muong Khuong chilli sauce, Vietnamese fried dough sticks  
with chicken | 290  
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

**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

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# CHIC MENU



## 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

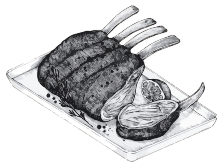
Dry-aged duck breast, pâte à ravioli, potato terrine, apricot cabbage, 24-hour duck jus

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

### CRUSTY IBERICO PORK CHOP

850 | 30 MINS

Vegetable tagine, French fries, pepper 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

### LAMB RACK ROASTED IN HERB CRUST | 800

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

### AUSTRALIAN BEEF STRIPLAIN | 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 fruitsMAROU WHITE CHOCOLATE CRÈME BRÛLÉE | 190  
Caramelised layers, berries, vanilla ice creamMINI PASTRY PETITE FOURS | 150  
3 kinds from the pastry kitchenVIETNAMESE HONEY SURPRISE | 190  
Honey mousse, cookies, caramel, sea saltCHESTNUT CHEESE CAKE | 220  
Cream cheese, coconut, pistachioLEMON PASSION DELICE | 220  
Different flavours of lemon-passionCHEESE VARIATION | 500  
3 kinds of cheese, condiments, dried fruitsICE CREAM | 50/SCOOP  
Chocolate | Vanilla | Strawberry | Caramel  
Lemon sorbet | Passion fruit sorbet

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