

OPEN 11:30
CLOSE 21:30

All prices are quoted in '000 VND
Inclusive of Service charge & VAT

RIVIERA BISTRO

STARTERS

PAN-SEARED FOIE GRAS 🍷🌿 500
Mango compote, seasonal fruits, fresh figs, red wine jus & toasted brioche

PAN-SEARED HOKKAIDO SCALLOPS 🍷🐚 350
Cauliflower puree, green apple, salmon roe & crispy bacon

NORWEGIAN SALMON TARTARE 🍷🐟🌿 450
Gherkins, jalapeno, capers, red onion, salmon roe & house dressing

BAKED CAMEMBERT 🌿🧀 350
Warm baked camembert, truffle honey, rosemary & toasted baguette

FRENCH ONION SOUP 🌿🧀 250
Traditional french onion soup, toasted baguette & melted gruyere cheese

MUSHROOM CAPPUCINO 🌿🧀 250
Creamy porcini mushroom veloute, milk foam & sauteed porcini mushrooms

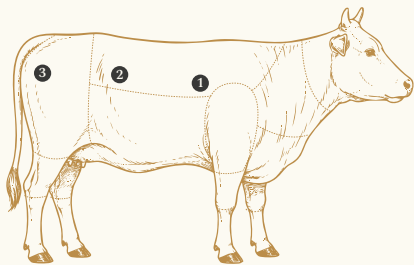
NICOISE SALAD 🍷🥚🐟 350
Tuna, green beans, egg, olives, shallots, tomatoes & classic vinaigrette

BURRATA SALAD 🍷🧀 350
Heirloom tomatoes, pine nuts, fresh basil, Serrano ham, pesto & balsamic reduction

CAESAR SALAD 🐟🌿🧀🥚 250
Romaine lettuce, anchovies, egg, crispy bacon, parmesan cheese & croutons
ADD: CHICKEN +100 | PRAWN +150

MEDITERRANEAN MEZZE PLATTER 🌿🧀 450
Tomatoes, kalamata olives, cucumber, capsicum, dried apricots, hummus, spicy roasted bell pepper dip, yogurt & warm pita bread

MEAT



1 TOMAHAWK 🍷🍷 5,500

1 RIBEYE STEAK 🍷🍷 750

2 BLACK ANGUS STRIPLOIN STEAK 🍷🍷 650

3 WAGYU BEEF BURGER 🌿🧀 450

| ADD FOIE GRAS WITH BACON JAM +300

PLEASE SELECT ONE COMPLIMENTARY SAUCE
TO ACCOMPANY YOUR MEAT OR POULTRY DISH:

BEARNAISE 🥚

BEURRE BLANC 🧀🍷

RED WINE 🍷🍷

PEPPER SAUCE 🍷🍷

POULTRY

ROASTED BABY CHICKEN 🍷 750

DUCK CONFIT 🍷🍷 500

OUR MEAT AND POULTRY DISHES ARE INTENTIONALLY SERVED
WITHOUT SIDE DISHES, ALLOWING YOU TO PERSONALISE
YOUR DINING EXPERIENCE. CHOOSE FROM OUR SELECTION OF
ACCOMPANIMENTS:

TRUFFLE FRIES 🧀 100

ROASTED POTATO 🧀 100

SAUTEED SPINACH 🌿 100

PAN SEARED MUSHROOMS 🧀 100

MIXED GREEN SALAD 🌿 100

ASPARAGUS 🌿 100

PASTA

LINGUINE IN A PARMESAN WHEEL 🍷🌿🧀 550
Flambeed linguine tossed in a parmesan wheel with cream sauce, black pepper & parsley
ADD: CHICKEN +100 | PRAWN +150 | STEAK +250

AGLIO E OLIO LINGUINE 🌿🧀 350
Linguine with garlic, peperoncino & parmesan cheese

FUSILLI & GRILLED CHICKEN 🌿🧀 450
Fusilli pasta with grilled chicken, creamy sauce, parmesan cheese & balsamic reduction

LINGUINE & TIGER PRAWNS 🍷🐟🧀🍷 450
Linguine pasta with tiger prawns in a rich seafood bisque sauce

FROM THE SEA

LOBSTER THERMIDOR 🐟🧀🍷🍷 850
Whole baked lobster with mustard cream sauce, gruyere cheese & fragrant basmati rice

FARMED COD FILLET 🐟🧀🍷🍷 650
Baked cod fillet, zucchini, carrots, fennel, fresh dill & creamy fish jus

SEA BASS MEUNIERE 🐟🧀 500
Pan-seared sea bass, lemon butter sauce & seasonal vegetables

DESSERTS

CREME BRULEE 🧀🥚 210
Classic vanilla custard with a caramelized sugar crust

LEMON TART 🧀🥚 210
Zesty lemon curd in a buttery tart shell

PEACH & ALMOND TART 🧀🥚🍷 210
Buttery almond tart with peaches & vanilla ice cream

CREPES SUZETTE 🧀🍷🥚 350
Classic french crepes with orange sauce, flambeed with cointreau

CHOCOLATE LAVA CAKE 🧀🥚 350
Warm chocolate cake with a molten chocolate centre, served with vanilla ice cream

🍷 SUGGEST DISH

🌿 VEGETARIAN

🍷 MADE AT THE TABLE



Cereal



Milk



Egg



Fish



Shellfish



Mollusks



Soybean



Dairy-free



Vegan



Vegetarian



Mustard



Sulphites



Celery



Lupin



Sesame Seeds



Peanuts



Nuts



Gluten-free



Pork



Alcohol

While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur
If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs