



MGALLERY VIETNAM

Feast Among The Stars Signature Creations by Starred Chefs

Chef Chi Joonhyuk (Michelin Selected)

Braised Beef with Kimchi Spring Rolls

Canadian Lobster with Bisque Curry Sauce

Chef Olivier Corti (Michelin Selected)

Scallop Tartar

Sour Soup / Avocado & Espellete Pepper / Frozen Cream / Fig Oil

Sapa Trout Confit

Dashi Beurre Blanc / Smoked Trout Crunch / Oolong Gel / Biscuit

Chef Truong Vu & Chef Daniel Nguyen (from Bocuse d'Or Team)

Poultry & Foie-gras Terrine with Garden Leaves & Truffle Dressing

Oyster with Champagne Sabayon

Crab Tartare with Beurre Blanc

Chef Demyon Curtis

Cuttlefish

Fire-Roasted Celeriac Purée / Pickled Celery / Coriander / Sate / Garlic & Shallot Crunch / Charcoal Noodle

Pork Cheeks

Crispy Pork Fat / Eggplant / Sweet Corn / Fish Sauce, Lime & Pepper Caramel / Banana Blossom / Scallion Oil / Sticky Rice

And More Delights Await

Artisan Breads | Chef's Hot Creations | Fresh Cold Selections | Live Carving & Cooking Stations |

Decadent Desserts