

Discover the authentic flavors of Vietnamese regional cuisine with our unique Vietnam Voyage experience. Each month, our chefs' team will guide you through a special culinary journey highlighting the dishes that have created the country's worldwide reputation as one of the world's most refined food destinations. Each dish is expertly crafted by master chefs, infused with a deep love for culinary heritage, promising to guide you through an unforgettable spectrum of flavors.

VIETNAM VOYAGE

NORTH VIETNAM CUISINE

VND 1,750,000**/SET/2 GUEST

HA NOI TASTING PLATTER



PAN SEARED TOOTH FISH



TOFU PUDDING GREEN STICKY RICE CAKE



SNAIL NOODLES

LUA
GRILL & BAR



HA NOI TASTING PLATTER | 360

**Ho Tay Shrimp Cake, Hai Phong Squid Cake,
Jelly Fish & Pink Pomelo Salad, Fried Fermented Pork Rolls**

Delight your taste buds with iconic street food treasures dating back to the 1930s, starting with the Ho Tay Shrimp Cake. Named after Hanoi's West Lake, the shrimp cake boasts a fascinating history, believed to have roots in Spanish tortillas introduced during the French and Spanish occupation from 1858-1862. Meanwhile, the classic Fermented Pork Rolls (Nem Ran) delight with their uniquely flavorful blend of minced pork, rice, and pork skin carefully fermented to perfection. Adding to the ensemble is the Hai Phong Squid Cake, reminiscent of the ocean's salty breeze and the bustling atmosphere of Hai Phong, a city renowned for its maritime heritage. Lastly, the Jelly Fish & Pink Pomelo Salad offers a refreshing taste of summer, whisking you away to the tranquil gardens of North Vietnam. Thinly sliced jellyfish from the Gulf of Tonkin are artfully paired with pomelos, a local fruit symbolizing perfection and completeness in Vietnamese culture.

SNAIL NOODLES | 440

Crab Cake, Mantis Shrimp

The aromatic Snail Noodles Soup features freshwater snails which are distinguished by their striking blue and violet shells. Each bite is a testament to the resilience and resourcefulness of the community, as locals have long turned to these freshwater snails as a delicious and sustainable source of nourishment.



PAN SEARED TOOTH FISH | 690

Dill, Shrimp Paste, Sweet & Sour Fish Sauce

Originating from the North of Vietnam, the Doan family first gained renown for their acts of kindness, notably preparing grilled fish for their neighbors during the 19th century. As their grilled fish dish gained immense popularity within the local community, it helped the family to open a restaurant, naming it after their famed creation - "Cha Ca La Vong." Central to this dish is fish marinated in a turmeric-infused sauce, served in a sizzling pan alongside aromatic dill, vermicelli rice noodles, and crunchy peanuts. Regarded as a delicacy in Vietnam, Cha Ca La Vong distinguishes itself by being primarily served in restaurants rather than on the streets. To this day, the original restaurant in Hanoi remains open, exclusively offering its signature dish.

TOFU PUDDING OR GREEN STICKY RICE CAKE | 180

Originating in China, this dessert has garnered widespread popularity and undergone customizations across various Asian countries. In Vietnam, it is commonly sold as street food, perfect for consumption in any weather. Featuring simple ingredients like soybean, sugar, and ginger, each country or region can personalize the dessert by incorporating toppings to suit local preferences. In Hanoi, for instance, green sticky rice cake is often included to introduce vibrant hues and enrich the dessert's flavor profile.



TASTE OF HANOI | 190

The Dracontomelon (Dragon Plum) is a seasonal fruit that offers a unique, bold, cool, and fragrant sourness to dishes and beverages alike. Utilized in cooking and drink-making, a simple blend of fresh Dracontomelon juice, sugar, and ice is the perfect beverage in the warm summer nights.