

# VIETNAM VOYAGE

LUA  
GRILL & BAR

MEKONG DELTA CUISINE

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





SESBAN FLOWER & BABY SHRIMP SALAD,  
GRILLED APPLE SNAILS & GREEN PEPPER  
VND 460,000

While people in Northern and Central Vietnam fear floods for the havoc they bring, those who live in the Mekong Delta eagerly await the next flood season to capitalize on lucrative opportunities. The reason is that approaching floods bring an abundance of fish, crabs, shrimps, and snails from upstream, which help improve the income of local residents, while the sediment deposited in paddy fields enriches the country's rice production. Additionally, flood season coincides with the blooming of Sesbania flowers, which combine with shrimp and snails to create a simple yet delicious salad.



STICKY RICE BALL, SCALLOP, SEA  
CUCUMBER, ABALONE  
VND 950,000

The following story revolves around a chef in Bien Hoa (Dong Nai), who inadvertently dropped a small piece of sticky rice into a pan of boiling oil. Inspired by this serendipitous discovery, the chef transformed fried sticky rice into the restaurant's flagship dish. Over time, the dish gained popularity and underwent numerous variations in the country by incorporating various ingredients. In this rendition, we enhance the dish by incorporating Phu Quoc's local, fresh seafood, while maintaining the sticky and fragrant essence of the sticky rice.



MEKONG DELTA CENDOL SWEET SOUP  
VND 180,000

Crafted from simple ingredients including flour, sugar, coconut milk, and pandan leaves, it has captivated both children and adults alike as a popular dessert. Over time, this cake endeared itself to the Vietnamese populace, offering a myriad of flavors with diverse fillings such as mung bean, durian, pork, and more, reflecting the culinary creativity of the region.

