

tasting**menu**

# royale western tasting menu 1

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1,250

## Súp Đậu Hà Lan . Green Pea-Coconut Soup

green pea . coconut crème . salted cream . prosciutto ham croutons

## Cá Hồi Hun Khói . Smoked Salmon

packets filled with curried crab . horseradish cream green apple foam .  
extra virgin olive oil-apple sherbet

## Ức Vịt . Duck Caramel

lacquered breast fillet . asian fish caramel . pumpkin-ginger bean sprout

## Sò Điệp Áp Chảo Với Sa Lát Thì Là . Scallops

pan seared . crunchy black sticky rice . saffron-lime beurre-blanc .  
green herb oil . lime leaf . fennel salad

## Ức Gà & Nấm Truffle . Chicken

galantine of the breast . black truffle . slow cooked and deep fried leg .  
pommes dauphine with bacon . truffle-poultry jus . curried cabbage roll

## Cá Chẻm & Khoai Tây Nghiền . Seabass

on the skin fried fillet . smoked potato mousse . crunchy bacon .  
spinach . mustard béchamel

## Chanh Dây . Passion Fruit

mousse . caramel . coconut daquaise . sherbet

# royale western tasting menu 2

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1,750

## Súp Khoai Tây, Dầu Nấm Truffle . Măng Tây & Trứng Chần Potato Leek Soup

lukewarm crème vichy soisse . potato croutons . white truffle oil  
green asparagus . poached quail egg

## Tôm Hùm & Bánh Mì Tôm . Lobster

tartlet . dragon fruit . avocado crème . bisque . cognac cream .  
shrimp bread . bitterball . wasabi mayonnaise

## Gỏi Cá Ngừ & Cá Ngừ Tẩm Ướp . Tuna

marinated loin cubes . tartar . avocado mousse . wakame  
soy-sesame dressing . curry oil . sesame-rice cracker

## Pa Tê Gan Ngỗng . Foie Gras

terrine . coffee & spices caramel . lychee . red beetroot . spices crostini

## Cá Tuyết & Măng Tây . "Lý Club" Snowfish

pan-seared fillet . potato-carrot-onion mousseline .  
crunchy prosciutto . red port jus . green asparagus

## Cơm Ý & Các Loại Nấm . Risotto

cepes . morels . pine nuts . truffle . rocket

## Thăn Bò & Măng Tây . "Lý Club" Beef

grilled tenderloin . red onion . potato mousseline .  
red port-spices syrup . red port jus . green asparagus

## Bóng Sô Cô La & Đường Nổ . Dark Chocolate Ball

ball . star anise ice cream . sparkling candy . 24-carat gold leaves .  
hot chocolate sauce

## Sô Cô La & Dâu Rừng . White Chocolate

mousse . fresh raspberries . basil crunch . raspberry caramel .  
raspberry sherbet

# royale vietnamese tasting menu 1

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1,250

## Súp Tổ Yến Trong Trái Dừa Xiêm . Bird Nest Soup

bird nest soup in a coconut

## Gỏi Cá Gộc . Seabass Salad

seabass salad with onion, lettuce, galangal, vietnamese herbs & peanut sauce

## Chạo Tôm Bánh Hỏi . Shrimp Paste

grilled shrimp paste on sugar cane, served with lettuce, herbs, pickle, "bánh hỏi", peanut, green onion oil, sweet & sour dip

## Gà Nướng Sốt Mật Ong Nhiệt Đới . Grilled Honey Chicken

grilled free range chicken with tropical honey sauce, herbs, mixed salad & deep-fried sticky rice

## Cá Tuyết Hấp Xi Dầu . Steamed Snowfish . Lý Style

steamed snowfish with soy sauce, "da lat" asparagus, mushroom carrot, coriander & spring onion

## Bông Hẹ Xào Tỏi . Chives Flowers

wok-fried chives flower with garlic & oyster sauce

## Cơm Hấp Nước Dùng Gà . Steamed Rice

steamed rice in chicken stock

## Bánh Khoai Môn & Bánh Chuối . Banana & Taro

steamed banana cake, taro cake, coconut taro sweet soup & coconut crumble

Tối Thiểu 02 Người.

Minimum 02 persons

Giá đơn vị 1.000 VND và chưa bao gồm 5% phí phục vụ và 10% thuế GTGT.

Prices are quoted in thousand VND and subject to 5% service charge and then 10% government tax.

# royale vietnamese tasting menu 2

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1,950

**Súp Bào Ngư . Abalone Soup**

abalone and chinese mushroom soup with crunchy vermicelli

**Gỏi Đùi Ếch Trộn Trái Cóc Xanh . Frog Leg Salad**

pan-seared frog leg, juliennes of hog plum, cucumber, carrot, shallot, chili, roasted sesame seeds

**Chả Đùm Sốt BBQ . BBQ Terrine**

beef & pork terrine with lemongrass, spring onion & garlic, bbq sauce

**Cá Tuyết Hấp Xi Dầu . Steamed Snowfish . Lý Style**

steamed snowfish with soy sauce, "da lat" asparagus, mushroom carrot, coriander & spring onion

**Rau Dền Sốt Hai Loại Trứng . Sautéed Red Spinach**

sautéed red spinach with garlic, salted egg & preserved egg sauce

**Tôm Càng Nướng Ngũ Vị . Five Spices Crayfish**

grilled crayfish flavoured with five traditional vietnamese spices, steamed vermicelli in chicken stock

**Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup**

rambutan sweet soup flavoured with pandan leaves

# vietnamese dinner set menu 1

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690

**Súp Đuôi Bò . Oxtail Soup**

oxtail soup with white radish, lemongrass & ginger

**Gỏi Cuốn Lá Xoài Xanh & Tôm Thịt .  
Fresh Mango Leaf Spring Roll**

green mango leaf spring rolls with prawn & pork,  
house-made soya bean sauce

**Cơm Cháy Sốt Thịt Bò Bằm . Beef & Rice Crust**

elderberry minced beef sauce & bell pepper

**Sườn Non Nướng Cay . Pork Rib**

grilled pork rib marinated with bbq flavor

**Đọt Su Su Xào Tỏi, Trứng Muối . Chayote Stems**

stir-fried chayote stems with garlic, chili & salted egg

**Cơm Cuộn Trứng . Steamed Rice & Egg**

steamed rice rolls with thinly fried egg

**Chuối Chiên & Kem Vani . Vanilla Banana**

banana fritters with vanilla ice cream

# vietnamese dinner set menu 2

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790

**Súp Hoa A-ti-sô & Thịt Gà . Artichoke & Chicken Soup**

steamed artichoke soup with shredded chicken

**Gà, Bò, Heo Cuốn Rau Diếp . Meat Wraps**

sautéed chicken, beef & pork on a bed of fresh lettuce

**Tôm Kim Sa . Tiger Prawns**

sautéed tiger prawns with salted egg, pepper, chili & spring onion

**Cá Chém Áp Chảo Sốt Cà Chua & Rau . Seabass**

pan-seared seabass fillet with tomato sauce, lettuce, tomato salsa & sautéed bell pepper, onion, ginger, chinese celery, chili

**Các Loại Nấm Tổng Hợp Xào Tỏi . Mushroom**

sautéed mixed mushrooms with garlic

**Cơm Hấp Lá Sen . Steamed Rice**

steamed rice in a lotus leaf

**Chè Xoài . Mango & Sago**

yellow mango chutney, tapioca pearls, coconut ice cream

# vietnamese dinner set menu 3

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850

**Súp Bạch Quả Nấu Cua . Crab Soup**

crab and ginkgo nut soup with egg & sesame oil

**Gỏi Xoài Cá Trê . Mango Catfish Salad**

green mango and catfish salad with herbs and ginger/lime/fish sauce

**Đùi Ếch Sốt Tom Yum – Frog Leg Tom Yum**

deep-fried frog leg, marinated with tom yum sauce, pandan leave & sesame seeds

**Chả Tôm Sốt Mận . Shrimp & Plum Sauce**

deep-fried shrimp paste with spring onion, garlic and crumbs, plum sauce

**Vịt Quay Sốt Cam . Roasted Duck & Orange**

roasted duck breast with orange sauce

**Rau Bó Xôi Xào Tỏi . Green Spinach**

sautéed green spinach with garlic

**Cơm Chiên Hải Sản Sốt “XO” . Seafood Fried Rice**

seafood fried rice with “xo” sauce, garlic, spring onion & egg

**Chè Nhân Hạt Sen . Lotus & Longan Sweet Soup**

lotus seed and longan sweet soup



# vietnamese dinner set menu 4

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990

**Súp Cua Trong Trái Bí Đỏ . Crab & Pumpkin Soup**

crab and pumpkin soup with lemongrass, ginger & mushroom

**Gỏi Tôm Càng Mekong Phục Vụ Trên Đá Khói . Smoking Crayfish Salad**

mekong river crayfish salad with shallot, chili & tomato cherry,  
served on smoking ice

**Sụn Gà Rang Muối & Sả . Chicken Cartilage**

salt-roasted chicken cartilage with lemongrass, garlic, chili & spring onion

**Cá Tuyết Hấp Xi Dầu . Steamed Snowfish . Lý Club Style**

steamed snowfish with soy sauce, "da lat" asparagus, mushroom, carrot,  
coriander & spring onion

**Rau Dền Sốt Hai Loại Trứng . Sautéed Red Spinach**

sautéed red spinach with garlic, salted egg & preserved egg sauce

**Cơm Chiên Cua . Crab Fried Rice**

fried rice with fresh crab meat, carrot, "da lat" asparagus, garlic & egg

**Chè Chôm Chôm Hương Lá Dứa . Rambutan Sweet Soup**

rambutan sweet soup, flavoured with pandan leaves

