

THE DINING ROOM

English



TIA Nourish Philosophy

Our philosophy is simple - eat real, natural food prepared using cooking methods that retain original nutrients to positively impact your energy and your mood.

Our Wellness focused kitchen concept offers a wholesome eating approach for guests pursuing well-being. We educate both our staff and guests on how varied and flavorful a healthy menu can be, inspiring them to view food with a fresh perspective. Guests learn to create culinary memories at TIA which can be replicated at home well-being that becomes a lifestyle.

Our menus emphasise Plant-Based Meals. Customised, detox and regenerative meal plans are also available.

The TIA signature Eat Light, Feel Bright scaling system is an effective tool to indicate how food choices impact how we feel.

Meals that score 5 points or below are considered light, allowing guests to make better food choices to enhance vitality and strengthen the mind-body connection. Healthy food makes us feel satisfied yet vibrant.

Benefits To Eating Light

GIVES THE BODY A BREAK:

Eating light, nutritious foods means better physical and mental energy, and more effective healing.

ALLOW THE BODY TO FOCUS ON HEALING:

Eliminating toxic foods and simplifying the diet allows the digestive system to rest so that our body can focus on repair.

HEALTH AND MOOD BENEFITS:

Guests will be inspired to feel consistently good which will have positively affect their outlook and mood, while easing inflammation, promoting weight loss and a better complexion.

Dishes are labeled for your convenience with the below symbols according to the ingredients:



Plant-Based



Gluten Free



Vegetarian

TRADITIONAL VIETNAMESE FAMILY STYLE “TET” TASTING MENU

AN NAM FLAVORS

crispy scallops , lemongrass chicken
Vietnamese beef La Lot, crispy Hue spring rolls, pickled vegetables
Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve
Chardonnay - Pinot Noir, France

“ĐẠI DƯƠNG THẢO MỘC” ABALONE & SEA GINSENG SOUP

lotus , goji berry, red apple & sesame oil
Bodega Argento , Estate Bottled
Chardonnay, Mendoza, Argentina

“CHẠO CÁ” FISH CAKE

on sugar cane with herbs, cucumber, pickles, pineapple & rice paper
Le Caprice de Clémentine Rose
Cinsault - Grenache, Côtes de Provence, France

“BÒ HẦM NƯỚC DỪA TAM QUAN” BEEF STEW CLAY POT

fresh coconut, fried quail egg & cinnamon stick
wok fried asian trio mushroom
egg fried rice with pandan leaf
Jean Luc Colombo, "La Violette"
Syrah, Igp d'Oc, France

“BÁNH TRÔI NƯỚC” STICKY RICE DUMPLING

vanilla ice cream & banh ram
Mas Amiel, Muscat, Muscat de Rivesaltes
Muscat Petit Grain - Muscat d'Alexandrie, Languedoc, France

1,600,000 per person (menu only)
2,600,000 per person (menu & wine pairing)

All prices are in Vietnamese Dong, subject to government tax & service charge

LUNAR NEW YEAR DRAGON YEAR TASTING MENU

MUSHROOM & TRUFFLE WONTON

homemade steamed wonton filled with mushroom & black truffle
*Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve
Chardonnay - Pinot Noir, France*

SAFFRON SNOW FISH SOUP

*Domaine Laporte, Le Bouquet
Sauvignon Blanc, IGP Val De Loire, France*

GINGER SCALLION LOBSTER

fresh lobster with scallion sauce accompanied by fire-smoked noodles
*Bodega Argento, Estate Bottled
Chardonnay, Mendoza, Argentina*

SESAME WAGYU FILLET

served with baby bok choy
*Alvaro Palacios, La Vendimia
Garnacha - Tempranillo, Rioja, Spain*

HOT MOLTON CHOCOLATE CAKE

with coconut cream & adorned with gold flakes
*Mas Amiel, Muscat, Muscat de Rivesaltes
Muscat Petit Grain - Muscat d'Alexandrie, Languedoc, France*

1,800,000 per person (menu only)
2,800,000 per person (menu & wine pairing)

All prices are in Vietnamese Dong, subject to government tax & service charge

PLANT-BASED DRAGON YEAR TASTING MENU

SPINACH ARTICHOKE MUSHROOM PECAN STUFFED DATE

*Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve
Chardonnay - Pinot Noir, France*

GREEN COCONUT SOUP spicy chickpeas & avocado

*Bodega Argento, Estate Bottled
Chardonnay, Mendoza, Argentina*

CREAMY VEGETABLE RISOTTO

asparagus, capsicum, baby broccoli & cashew nut cream cheese

*Le Caprice de Clémentine Rose
Cinsault - Grenache, Côtes de Provence, France*

SAVORY LENTIL LOAF

lentils, green bean & sesame carrot

*Jean Luc Colombo, "La Violette"
Syrah, Igp d'Oc, France*

PUMPKIN MERINGUE CAKE

*Mas Amiel, Muscat, Muscat de Rivesaltes
Muscat Petit Grain - Muscat d'Alexandrie, Languedoc, France*

1,200,000 per person (menu only)
2,200,000 per person (menu & wine pairing)

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STARTERS

LEMONGRASS BEEF 
Grilled Australian beef fillet strip on lemongrass




CRISPY DUCK SPRING ROLLS
Duck breast, carrots, shallots, garlic, ginger with chili & hoi sin sauce




CRISPY TRUFFLE RICE  
Crispy rice with plant-based truffle butter & herbs




GRILLED CHAMPAGNE OYSTERS 
Oysters grilled with champagne butter



MAINS

MUSHROOM COCONUT CURRY 
Mushroom, pumpkin, carrots in light Vietnamese yellow curry served with coconut wild rice



CHICKEN COCONUT CURRY 
Chicken, pumpkin, carrots, served in light Vietnamese yellow curry served with coconut wild rice





SPICED LOBSTER
Grilled half lobster, steamed local clams served on homemade squid ink spaghetti with fresh seaweed caviar & lobster bisque



GRILLED BEEF TENDERLOIN
Australian beef tenderloin, wok fried morning glory, smoked garlic butter fondant potato, a crispy oyster fritter & beef gravy



SMOKED CAULIFLOWER  
Garlic & turmeric roasted cauliflower with sweet corn puree quinoa with herbs, crisp moringa leaves lightly smoked with green tea



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DESSERTS

ESPRESSO AFFOGATO GRANITA

With cacao brittle, espresso foam & vanilla ice cream



LIME TART

Topped with vegan meringue & fresh passion fruit



CHOCOLATE MOUSSE

With cacao meringues & tamarind caramel



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