




VIETNAMESE CULINARY CREATIVITY

Innovating with Traditional Flavors



Vietnamese Culinary Creativity offers a fresh perspective on traditional Vietnamese flavors, crafting inventive dishes that redefine the dining experience. Our menu showcases innovative creations inspired by authentic Vietnamese cuisine, promising a culinary journey like no other.

STARTERS

WAGYU BEEF TATAKI "PHỞ SÀI GÒN"

Slightly seared wagyu beef fillet with fresh herbs, drizzled with 9-hour cooked pho reduction topped with bean sprouts, Vietnamese basil, culantro & lime juice

490,000 
1 4 10

OYSTER MUSHROOM "NẤM SÒ NGHỆ"

Turmeric-infused oyster mushroom with vegan caviar, coriander basil pesto & shallots

220,000 
1 2 10

CRISPY STUFFED "HOA BÍ" ZUCCHINI FLOWERS

Tempura zucchini flowers stuffed with fresh tofu, vermicelli, ear mushroom, shallots & spring onion

220,000 
1 5 10

CURRY OYSTERS "HÀU CÀ RI" & CAVIAR

Slightly baked oysters with a light Vietnamese curry sauce, topped with caviar

420,000 
1 3 10

VIETNAMESE LOBSTER "TÔM HÙM" BISQUE

Vietnamese-scented lobster bisque soup

490,000 
1 4 10

MUSHROOM WONTON "HOÀNH THÁNH" SOUP

Vegetable broth with homemade mushroom wontons

240,000 
1 2 10



Plant-Based



Gluten Free



Vegetarian



Contains Nuts

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

VIETNAMESE “CÀ CHUA” TOMATO TARTAR



Minced tomato, eggplant, shallots, coriander, mint, vegan fish sauce & tomato essence



“GỎI MỰC” OCTOPUS CARPACCIO



Thinly sliced octopus, pickled daikon, carrot, ginger, cucumber, Vietnamese mint & coriander



LOTUS SALAD “GỎI SEN”



Lotus shoot salad with carrot, coriander, mint & crispy lotus root



ABALONE “BÀO NGƯ”



8-hour braised abalone with smoked peanut & abalone juice gravy



CRISPY CRAB “HOÀNH THÁNH GIÒN” WONTON

Fresh crab meat wonton with sesame sauce



Thanh Lộc



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Tài Tạo

MAINS

FLAMBEED LOBSTER "TÔM HỦM HÀNH GỪNG"

Fresh lobster with ginger & scallion sauce, served with homemade squid ink egg noodles



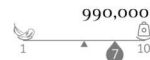
STIR FRY "BÁNH ĐẬU HŨ"

Stir-fried yuba with bell pepper, cucumber, topped with herbs, served with organic rice



WAGYU BEEF TENDERLOIN "NƯỚC CHẤM"

Wagyu tenderloin marinated in garlic fish sauce, coated with coriander & lemongrass served with sweet potato shrimp fritters & morning glory



SOUTHERN VIETNAMESE CRISPY PORK BELLY

Organic pork belly with fried quail eggs, caramel sauce, sticky rice & pickled apple



"BÁNH PATÊ SÔ CHAY" VEGAN PATE CHAUD

Vietnamese savory pastry filled with vegan pate, carrots, onions, tofu & herbs



"BÁNH XÈO" SURF & TURF

Vietnamese pancakes with Angus beef tenderloin, grilled black tiger prawn, fresh herbs, vegetables & wrapped in rice paper with Vietnamese dipping sauce



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Thanh Dam

Nguyen Bân

MUSHROOM "PHỞ" RISOTTO RICE

Risotto in traditional Vietnamese vegetable pho broth with linh chi mushroom & herbs



SOLE FISH "CHẢ CÁ"

Sole fillet with turmeric, dill, ginger, garlic, shallots & peanuts served with fresh turmeric rice noodles



OCTOPUS "MỰC NHỎ"

Whole grilled baby octopus with Vietnamese tomato rice & fresh herbs



RAVIOLI "CƠM GÀ"

Homemade turmeric-scented ravioli Hoi An style filled with shredded chicken, herbs, shallots & a clear chicken broth



RAVIOLI "CƠM TÀU HỦ"

Homemade turmeric-scented ravioli filled tofu, mushrooms, herbs, shallots & a clear vegetable broth



Sáng Tạo



Plant-Based



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DESSERTS

"KEM FLAN"

Vietnamese crème caramel



BLACK SESAME SPONGE

With green rice custard, mango curd & puffed rice praline



"CAFÉ SỮA NÓNG" AFFOGATO GRANITA

With cacao brittle, espresso foam & coconut nice cream



"XÔI" STICKY RICE & FRESH MANGO CARPACCIO

With chilli, basil & coconut cream



"SÔ CÔ LA" MATCHA MOUSSE

Vietnamese 80% chocolate, coconut cream, matcha tea mousse, bubble tea & torched s'mores



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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



Contains Nuts

Can Banging

Kot No!

