

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

These Dishes

Can
Hing

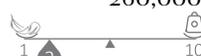
WAGYU BEEF TATAKI “PHỞ SÀI GÒN”

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

520,000

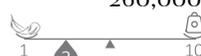

OYSTER MUSHROOM “NẤM SÒ NGHỆ”

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

260,000


CRISPY STUFFED “HOA BÍ” ZUCCHINI FLOWERS

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

260,000


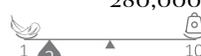
VIETNAMESE LOBSTER “TÔM HÙM” BISQUE

Vietnamese-scented lobster bisque soup

540,000

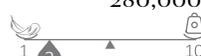

MUSHROOM WONTON “HOÀNH THÁNH” SOUP

Vegetable broth with homemade mushroom wontons

280,000


VIETNAMESE “CÀ CHUA” TOMATO TARTAR

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

280,000


 Plant-Based

 Gluten Free

 Vegetarian

 Contains Nuts

 High Protein

 Contains Pork

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



ABALONE SOUP “BÀO NGƯ NẤU NẤM”

Abalone & mushrooms in a rich Vietnamese broth, thickened with natural collagen served with bean sprouts & galangal fish sauce



SALAD LOTUS “GỎI SEN”

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



CRISPY CRAB “HOÀNH THÁNH GIÒN” WONTON

Fresh crab meat wonton with sesame sauce



STEAMED SCALLOP DUMPLINGS “BÁNH BAO”

Homemade dumplings with seared scallops, mushrooms & topped with caviar



STEAMED VEGAN DUMPLINGS “BÁNH BAO CHAY”

Homemade dumplings with curry mushrooms, black garlic & topped with vegan caviar



VIETNAMESE PRAWN CEVICHE “TÔM TÁI CHANH”

Fresh raw tiger prawns, thinly sliced with lime, ginger, chili & coriander oil



GRILLED GIANT CURRY CLAMS “NGHÊ NƯỚNG SỐT CÀ RI”

Fresh clams, grilled with homemade Vietnamese curry sauce, crispy mushroom & shallots



Thanh Lạc

Tại Tao



Plant-Based



Gluten Free



Vegetarian



Contains Nuts



High Protein



Contains Pork

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

MAINS

“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



MUSHROOM COCONUT “PHỞ” RISOTTO

Risotto in vegetable pho broth, coconut cream with linh chi mushroom & herbs



WAGYU BEEF TENDERLOIN “NƯỚC CHẤM”

Wagyu tenderloin marinated in garlic fish sauce, coated with coriander & lemongrass served with sweet potato & prawn fritter, morning glory & nuoc cham gravy



SAFFRON COCONUT VELOUTÉ with BLACK GARLIC WONTON

Saffron-infused coconut broth, black garlic & tofu wonton with lemongrass oil, crispy shallots & micro herbs



ORGANIC CHICKEN “CƠM GÀ”

Oven roasted organic chicken breast in “Com Ga Hoi An” marinade, turmeric scented barley carrot, mushrooms, herbs, shallots & Hoi An chili sauce



LOBSTER CHAMPAGNE “PHỞ”

Fresh whole lobster, rice noodles, champagne infused pho broth & pickled sprouts



SNOW FISH “CHẢ CÁ”

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

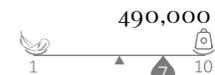


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Hanh Dams

Nguyen Bieu

SOUTHERN VIETNAMESE CRISPY PORK BELLY  
Organic pork belly with fried quail eggs, caramel sauce, sticky rice & pickled apple



SQUID “MỰC NHỒI”  
Whole squid stuffed with minced mushroom, served with Vietnamese tomato rice & ear mushroom



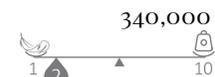
RAVIOLI “CƠM TÀU HỦ” 
Homemade turmeric-scented ravioli filled tofu, mushrooms, herbs, shallots & a clear vegetable broth



BRAISED LAMB SHANK “CÀ RI”  
Slow-braised Angus lamb shank in mild, light Vietnamese curry sauce with carrots, potatoes, sweet potatoes & spring onion



GRILLED EGGPLANT “CÀ TÍM NƯỚNG MỠ HÀNH”  
Vietnamese style grilled eggplant with crispy shallot, spring onion, chilli & vegan fish sauce



HOISIN TRUFFLE GLAZED DUCK “THỊT ỨC VỊT”  
Organic duck breast with truffle Hoisin sauce, pickled daikon, char grilled sesame baby pok choy served with steamed lotus leaf parcel with wild mushrooms & rice



STIR FRY “BÁNH ĐẬU HŨ”  
Stir-fried yuba with bell pepper, cucumber, topped with herbs, served with organic rice



Sáng Tạo



Plant-Based



Gluten Free



Vegetarian



Contains Nuts



High Protein



Contains Pork

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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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PLANT-BASED 3-COURSE MENU

Menu Only: 720,000 VND | Menu & Wine: 1,460,000 VND

SALAD LOTUS “GỎI SEN”   

Lotus shoot salad with carrot, coriander, mint & crispy lotus root
*Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve
Chardonnay - Pinot Noir, France*

MUSHROOM COCONUT “PHỞ” RISOTTO  

Risotto in vegetable pho broth, with coconut cream, linh chi mushroom & herbs
Bodega Argento, Estate Bottled, Chardonnay, Mendoza, Argentina

“CAFÉ SỮA NÓNG” AFFOGATO GRANITA 

or “XÔI” STICKY RICE & FRESH MANGO CARPACCIO 

SEAFOOD 3-COURSE MENU

Menu Only: 990,000 VND | Menu & Wine: 1,550,000 VND

CRISPY CRAB “HOÀNH THÁNH GIÒN” WONTON 
or VIETNAMESE PRAWN CEVICHE “TÔM TÁI CHANH” 

Les Valentine, Le Caprice Rose, Cinsault - Grenache, France

SNOW FISH “CHẢ CÁ”  

Snow fish fillet with turmeric, dill, ginger, garlic, shallots & peanuts
served with fresh turmeric rice noodles
Bodega Argento, Estate Bottled, Chardonnay, Mendoza, Argentina

DESSERT of CHOICE

SURF & TURF 3-COURSE MENU

Menu Only: 960,000 VND | Menu & Wine: 1,520,000 VND

SALAD LOTUS “GỎI SEN”   

or MUSHROOM WONTON “HOÀNH THÁNH” SOUP 

Henri Bourgeois, Petit Bourgeois, Sauvignon Blanc, Loire Valley, France

“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
Les Valentine, Le Caprice Rose, Cinsault - Grenache, France

DESSERT of CHOICE

DELUXE 3-COURSE MENU

Menu Only: 1,490,000 VND | Menu & Wine: 2,220,000 VND

ABALONE SOUP “BÀO NGƯ NẤU NẤM” 
or STEAMED SCALLOP DUMPLINGS “BÁNH BAO” 

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

LOBSTER CHAMPAGNE “PHỞ” 
or WAGYU BEEF TENDERLOIN “NƯỚC CHẤM” 

*Bodega Argento, Estate Bottled, Chardonnay, Mendoza, Argentina
or Jean Luc Colombo, Les Abeilles de Colombo, Syrah - Grenache - Mourvedre, Cotes du Rhone, France*

DESSERT of CHOICE



Plant-Based



Gluten Free



Vegetarian



Contains Nuts



High Protein



Contains Pork

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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 & 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



High Protein



Contains Pork

Can Bandy

Koh Noi

