

The page features abstract artistic elements in the corners. The top right corner has a dark, swirling ink stroke that resembles a traditional East Asian brushstroke. The bottom left corner has a similar dark stroke, along with some lighter, more diffused watercolor-like washes in shades of blue and purple. The main text is centered in the upper half of the page.

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

Thư Đông

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



OYSTER MUSHROOM “NẤM SÒ NGHỆ”



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



CRISPY STUFFED “HOA BÍ” ZUCCHINI FLOWERS



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



VIETNAMESE LOBSTER “TÔM HÙM” BISQUE



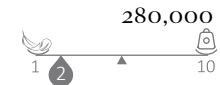
Vietnamese-scented lobster bisque soup



MUSHROOM WONTON “HOÀNH THÁNH” SOUP



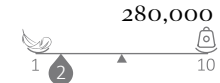
Vegetable broth with homemade mushroom wontons



VIETNAMESE “CÀ CHUA” TOMATO TARTAR



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



Thư Đông

Cây Hươu



Plant-Based



Gluten Free



Vegetarian



Contains Nuts



High Protein



Contains Pork

All prices are in Vietnamese Dong, subject to government tax and 5% 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 “NGHÊU NƯỚNG SỐT CÀ RI”

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



Thanh Lạc

Tai Tao



Plant-Based



Gluten Free



Vegetarian



Contains Nuts



High Protein



Contains Pork

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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



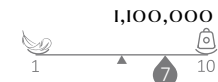
Risotto in vegetable pho broth, coconut cream with linh chi mushroom & herbs



WAGYU BEEF TENDERLOIN “NƯỚC CHẤM”



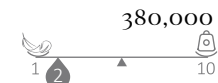
Wagyu tenderloin marinated in garlic fish sauce, coated with coriander & lemongrass served with sweet potato & prawn fritter, morning glory & nuoc cham gravy



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



Plant-Based



Gluten Free



Vegetarian



Contains Nuts



High Protein



Contains Pork

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Thanh Dam

Nguyen Bân

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 HỦ”

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



Plant-Based



Gluten Free



Vegetarian



Contains Nuts



High Protein



Contains Pork

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Sáng Tạo

DESSERTS

“KEM FLAN”  

Vietnamese crème caramel

BLACK SESAME SPONGE 

With green rice custard, mango curd & puffed rice praline

“CAFÉ SỮA NÓNG” AFFOGATO GRANITA 

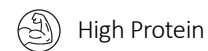
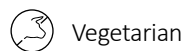
With cacao brittle, espresso foam & coconut nice cream

“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



All prices are in Vietnamese Dong, subject to government tax and 5% service charge

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 Argentio, 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”

Château Les Valentines, L'Effronte.e Rose
Grenache- Syrah, IGP Mediterranee, France

SNOW FISH “CHẢ CÁ”

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

Château Carbonneau, Margot
Sauvignon Blanc, Sainte-Foy Cotes de Bordeaux, 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
Château Les Valentines, L'Effronte.e Rose
Grenache- Syrah, IGP Mediterranee, 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 Argentio, 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

All prices are in Vietnamese Dong, subject to government tax and 5% service charge

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

