

# NEW YEAR'S EVE

First Sitting, 5.30/6-8.30pm, \$105.00 per person,  
inclusive of a glass of Louis Bouillot Perle d'Ivoire Blanc de Blancs on arrival.

Second Sitting, 9pm-1am, \$130.00 per person,  
inclusive of a glass of Louis Bouillot Perle d'Ivoire Blanc de Blancs on arrival & at midnight

## COURSE 1

### GOI CUON TOM

crayfish cold rolls/peanut sauce

### HAO TUOI

oysters natural/mignonette sauce

### CA NGU SOT NAM JIM

seared tuna/nam jim/rice crackers

## COURSE 2

### GOI XOAI DU DU

green mango/papaya/peanuts/coriander/chilli/lime

### BANH MI THIT

crispy pork belly/pickled carrot/pickled cucumber/pâté/coriander/hoisin sauce

## COURSE 3

### BO CUON LA LOT

beef wrapped in betel leaf/rice noodles/fresh herbs

### SUON CUU CHUA NGOT

lamb ribs/black vinegar/chilli soy

### COM

steamed jasmine rice

## DESSERT

### COCONUT TAPIOCA

sago, lemongrass, goji berry, toasted coconut, mango sorbet, nutmeg, dill

**MADAME**  **HANOI**  
by nic watt

AMEX, Diners & Union Pay cards attract a 2% surcharge • Menu subject to change  
No separate accounts • Public holidays attract a 10% surcharge