

## RESTAURANT LIST – BIDV PREMIER

- Please call our Hotline for reservation and service use at the time specified by BIDV.
- Business days: At least 24 hours before your intended service time
- Weekends, holidays: At least 48 hours before your intended service time
- Cancellation/postpone: At least 24 hours before your intended service time. Service cancellation will be subject to the vendor's regulations and will be notified in the service confirmation email sent to Customer.
- Time for service use: Within 01 month from your reservation date.

No.	Name	Address	Area
1	GIA Restaurant (Available for lunch from Friday to Sunday, reservation required one week in advance)	61 Van Mieu, Van Mieu, Dong Da District, Hanoi	Hanoi
2	Le 17 Bistro (Sofitel Saigon)	No. 17 Le Duan Avenue, Ben Nghe Ward, District 1, Ho Chi Minh City	HCM
3	ROS - Dining & River Lounge	Bach Dang, 10B Ton Duc Thang Street, Ben Nghe, District 1, Ho Chi Minh City	HCM
4	Lai Cantonese Cuisine	28 <sup>th</sup> Floor Sedona Suites 92-94 Nam Ky Khoi Nghia, Ben Nghe Ward, District 1, Ho Chi Minh City	HCM
5	Towa Japanese	AB Tower, 27 <sup>th</sup> floor – 76A Le Lai, Ben Thanh Ward, District 1, Ho Chi Minh City	HCM
6	The OX Not Only OX (Masterchef Ngo Thanh Hoa)	24/24 Dong Du Street, Ben Nghe Ward, District 1, Ho Chi Minh City	HCM
7	Reflections Restaurant	Caravelle Hotel - 19 - 23 Cong Truong Lam Son, Ben Nghe ward, District 1, Ho Chi Minh City	HCM

## Service description

No.	Name	Menu
1	GIA RESTAURANT	<p>Menu for 2 pax</p> <p>Oysters   Kumquat</p> <p>Austriella corrugata   Malabar Spinach</p> <p>Cold Water Shrimp   Green Apple</p> <p>Radish   Ginger</p> <p>Shishamo   Sake</p> <p>Lamb   Peanuts</p> <p>Rice   Mushrooms</p> <p>Black Garlic   Pineapple</p> <p>(*)The menu may change seasonally.</p>
2	LE 17 BISTRO	<p>Set menu for 2 pax/ Including Wine Pairing</p> <p>1. AMUSE BOUCHE</p> <p>2. FOIE GRAS POÊLÉ Pan Fried Goose Liver   Melon Ribbons   Vanilla Figs Louis Pinel, IGP d'Oc, Cinsault, Rosé, France</p> <p>3. VELOUTÉ DE CHAMPIGNON Mushroom Soup Tini Grecanico Pinot Grigio, Italy</p> <p>4. SUPRÊME DE POULET Chicken Breast   Baby Gem Lettuce   Morel Sauce Morel 6eme Sens, Gerard Bertrand</p> <p>5. ANANAS RÔTI Roasted Pineapple   Meringue   Star Anise Ice Cream, Meringue,</p>
3	ROS - Dining & River Lounge	<p>Menu for 2 pax</p> <p><b>START WITH</b></p> <p>1. ROS hamachi tacos, gochujang mayo</p> <p>2. Kale salad, tosaka seaweed, green apple dressing</p> <p><b>CONTINUE WITH</b></p> <p>3. Seafood gyoza, citrus miso</p> <p>4. Seared foie gras, plum jam, kiwi gastrique, brioche</p> <p><b>NOT THERE YET</b></p> <p>5. Baked salmon, blood orange miso beurre blanc</p> <p>6. Grilled black Angus striploin MB4+, ROS long pepper jus, broccolini</p> <p>7. King oyster mushroom, wafu garlic butter</p> <p><b>SWEET TREAT</b></p> <p>8. Dark chili choco-passion nama, chocolate ice cream</p> <p><b>DRINK</b></p> <p>Choose 1/ guest:</p> <ul style="list-style-type: none"> <li>- White wine: New Zealand, Marlborough, Sauvignon Blanc, Brancott</li> <li>- Red wine: Australia, South Australia, Merlot, Wyndham -Bin 999</li> <li>- Beer</li> <li>- Tea</li> <li>- Juices</li> <li>- Soft drink</li> </ul>

4	Lai Cantonese Cuisine	<p>Menu for 2 pax</p> <p><b>JUST THE BEGINNING</b></p> <p>1. Dim Sum Couple - Individual Steamed Xiao Long Bao with Black Truffle Paste, Porcini Mushroom</p> <p>2. Phoenix Spinach Scallop Dumpling</p> <p><b>ROMANCE TIME</b> [ Soup - Individual ]</p> <p>3. Braised Shark's Fin Soup with Crab Meat &amp; Crab Roe</p> <p><b>LET'S DO IT</b> [ Main Course - Sharing ]</p> <p>4. Pan-Seared Lemongrass Beef Fillet with Chinese Wine</p> <p>5. Homemade Beancurd Box with Shrimps Stuffing</p> <p>6. Braised Rice 'Hokkien' Style with Seaweed Cracker</p> <p><b>PERFECT ENDING</b> [ Desserts - Individual ]</p> <p>7. Chilled Mango Cream with Pomelo Sago Topped with Vanilla Ice-Cream</p> <p>8. Crispy Sesame Dumpling with Red Bean Lava Filling</p> <p><b>DRINK:</b> Choose 1/ guest</p> <ul style="list-style-type: none"> <li>- White wine: New Zealand, Marlborough, Sauvignon Blanc, Brancott</li> <li>- Red wine: Australia, South Australia, Merlot, Wyndham Bin 999</li> <li>- Beer</li> <li>- Tea</li> <li>- Fruit juices</li> <li>- Soft drink</li> </ul>
5	Towa Japanese	<p>"ZENSAI - APPETIZER</p> <p>1.Monkfish Liver with Ponzu sauce, Spicy Scallop, Marinated Jellyfish with seaweed</p> <p>2. Steamed Egg Custard With Eel and Salmon Roe</p> <p>3.PREMIUM SASHIMI</p> <p>Blue Fin Tuna, Salmon, Seasonal White Fish, Hokkigai, Kanzunoko Nishin</p> <p>4.YAKI MONO- GRILL</p> <p>Angus Beef- Black Pepper Sauce, Potato Salad</p> <p>5.NIGIRI SUSHI</p> <p>Blue Fin Tuna, Salmon, Scallop, Seasonal Fish</p> <p>Sushi</p> <p>6.OWAN MONO- SOUP</p> <p>Salmon Miso Soup with Vegetables</p> <p>7.DESSERT</p> <p>– Cherry ice cream, Yuzu ice cream</p>
6	The OX Not Only OX (Masterchef Ngo Thanh Hoa)	<p>DINNER SET</p> <p><b>BEGINING</b></p> <p>1. Prawns salad - prawns/ coconut flesh/ pomelo/ mixed herbs/ truffle oil/ white basil &amp; green chili sauce</p> <p><b>WARM UP</b></p> <p>2. Deep fried crab - softshell crab/ papaya/ carrot/ green apple/ coriander/ mint/ lime leaf/ roasted rice/ fish sauce &amp; lime juice</p> <p><b>READY [ Choose 1 of 2 ]</b></p>

		<p>3.1. Aussie Wagyu beefsteak / Crystalline ice plant/ afros/ black truffle oil/ beef bone and veggies sauce</p> <p>3.2. Grilled lamb rack Grilled lamb rack - New Zealand lamb rack/ onion/ garlic/ mixed herbs/ permanted bean curd/ fish sauce/ palm sugar/ garden salad/ corn &amp; green pea cake</p> <p>4. The OX Flat noodle/ shrimp/ pork/ bok choy/ carrot/ mushroom/ fried oinion</p> <p><b>A SHORT BREAK</b></p> <p>5. Seasonal fruit frappe</p> <p><b>WRAP IT UP</b></p> <p>6. Flash back Bean curd/ coconut cream/ lemongrass jelly/ chia seeds/ palm sugar</p> <p><b>DRINK:</b> Water : Aquapana / Sanpellegrino</p>
7	Reflections Restaurant	<p><b>STARTERS</b> Salmon &amp; crab fried spring rolls with sweet and sour fish sauce Or Deep-fried soft shell crab with green papaya and Vietnamese herb salad</p> <p><b>MAIN COURSE</b> Baked crystal eyed catfish with chili rock salt Or Spice and chicory Iberico pork collar with glaze Portobello and apple gel</p> <p><b>DESSERT</b> Dark chocolate chantilly with cherries, Sake ice cream and shiso or Mille feuille with passion fruit curd, guava ganache</p>