

RESTAURANT LIST– BIDV PRIVATE

- *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.	Restaurant 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	KUMIHIMO	JW Marriott Hotel Hanoi, No. 8 Do Duc Duc, Me Tri, Nam Tu Liem District, Hanoi.	Hanoi
3	JW Café	8 Do Duc Duc, Me Tri, Nam Tu Liem District, Hanoi.	Hanoi
4	John Anthony (JW Marriott)	The lobby, No. 8 Do Duc Duc Street, Me Tri Ward, Nam Tu Liem District, Hanoi	Hanoi
5	French Grill (JW Marriott)	The lobby, No. 8 Do Duc Duc Street, Me Tri Ward, Nam Tu Liem District, Hanoi	Hanoi
6	Le 17 Bistro (Sofitel Saigon)	No. 17 Le Duan Avenue, Ben Nghe Ward, District 1, Ho Chi Minh City	HCM
7	ROS - Dining & River Lounge	Bach Dang, 10B Ton Duc Thang Street, Ben Nghe, District 1, Ho Chi Minh City	HCM
8	Lai Cantonese Cuisine	28 th Floor Sedona Suites 92-94 Nam Ky Khoi Nghia, Ben Nghe Ward, District 1, Ho Chi Minh City	HCM
9	Towa Japanese	AB Tower, 27 th floor – 76A Le Lai, Ben Thanh Ward, District 1, Ho Chi Minh City	HCM
10	The OX Not Only OX (Masterchef Ngo Thanh Hoa)	24/24 Dong Du Street, Ben Nghe Ward, District 1, Ho Chi Minh City	HCM
11	Reflections Restaurant	Caravelle Hotel - 19 - 23 Cong Truong Lam Son, Ben Nghe ward, District 1, Ho Chi Minh City	HCM



SERVICE DESCRIPTION

NO.	PARTNER	MENU
1	GIA RESTAURANT	Private Menu for 2 pax (including 4 non-alcoholic drinks per person) Oysters Kumquat Austriella corrugate Malabar Spinach Cold Water Shrimp Green Apple Radish Ginger Shishamo Sake Lamb Peanuts Rice Mushrooms Black Garlic Pineapple (* <i>Seasonal menu</i>)
2	KUMIHIMO	Including 2 glasses of wine FRESH OYSTERS Japanese Cocktail Sauce, Salmon Roe, Spring Onions TUNA TORTILLA Sweet Ponzu Sauce and Mayo, Truffle Mushroom Oil, Perilla Leaves TUNA BELLY SASHIMI AND IMPERIAL CAVIAR Mustard Salsa, Imperial Caviar GRILLED SALMON Mashed Potatoes, Bok Choy with Garlic, Teriyaki Sauce, Crispy Seaweed SHER WAGYU V N BEEF TENDERLOIN Mb 6+ Truffle Potato Puree with Red Wine Sauce ASSORTED SUSHI Sushi, Signature Rice Rolls with Miso Soup HOMEMADE ICE CREAM
3	JW Cafe	Buffet for up to 2 Adults, available every day of the week. Serving with 2 glasses of premium wine.
4	JOHN ANTHONY	Set menu for 2 pax: Including Welcome Cocktail & 2 Glasses of House Wine 1. Steamed Siew Mai with Baby Abalone 2. Braised Crab Meat & Corn Thick Soup Crab Meat & Corn Thick Soup Fried Giant Garoupa, Golden Garlic, Dried Chilies (Cantonese Style) Stir Fried French Beans, Minced Duck, Pickled Olive Fried Rice in Yangzhou Style 7. Fresh Mango Cream with Pomelo, Sago



5	FRENCH GRILL	<p>1. Snow Crab Caviar, Lobster jelly, Wasabi ice cream</p> <p>2. Asparagus Velouté Asparagus, orange lemon chantilly, fresh citrus</p> <p>3. Slow Cooked Beef Short ribs Sur fresh citrus S Potato chantilly, chestnut & Porcini cream, hazelnut </p> <p>4. Pomme d'Amour Green apple mousse, apple gel, Wether's caramel ice cream </p> <p>5. Wine Collection Seasonal wine by glass (* <i>Seasonal menu</i>)</p>
6	LE 17 BISTRO	<p>Private Set menu for 4 pax/ Including Wine Pairing. Choose 1 of 2 menus:</p> <p>MENU 1</p> <p>1. AMUSE BOUCHE</p> <p>2. FOIE GRAS POËLÉ Pan Fried Goose Liver Melon Ribbons Vanilla Figs, Louis Pinel, IGP d'Oc, Cinsault, Rosé, France</p> <p>3. VELOUTÉ DE CHAMPIGNON Mushroom Soup</p> <p>4. SAUMON PAPILOTE Salmon Garden Vegetables Lemon Sauce, 6eme Sens, Gerard Bertrand</p> <p>5. BAVETTE DE BOEUF Beef Flank Steak Sauteed Vegetables Mixed Salad Peppercorn, Tini Sangiovese Cabernet Rubicone, Italy</p> <p>6. CRÈME CARAMEL Tropical Fruit Coffee Ice Cream</p> <p>MENU 2</p> <p>1. AMUSE BOUCHE SALAD GOURMANDE Burrata Cheese Da Lat Vegetables Bread Crisp Aged Balsamic, Balsamic Tini Grecanico Pinot Grigio, Italy</p> <p>2. SAUMON PAPILOTE Salmon Garden Vegetables Lemon Sauce</p> <p>3. MAGRET DE CANARD Roasted Duck Breast Foie Gras Terrine Root Vegetables Raspberry Sauce, Tini Sangiovese Cabernet Rubicone, Italy</p> <p>4. CHOCOLAT ET BAIES Chocolate Lava Berries Strawberry Sorbet</p>
7	ROS - Dining & River Lounge	<p>Private Set menu for 2 pax</p> <p>START WITH</p> <p>1. Seared Angus beef, truffle ponzu, radish pickle</p> <p>2. Baby gem, avocado dressing, speck ham, manchego</p> <p>CONTINUE WITH</p> <p>3. Softshell crab tempura, slow cooked egg chili sauce</p> <p>4. Hokkaido scallop, homemade XO beurre noisette, shave asparagus</p> <p>NOT THERE YET</p>



		<p>5. Miso black cod, sparkling rose miso 6. Icon XB wagyu ribeye MBS6/7, grain-fed 360 days 7. Grilled asparagus, gochujang glazed SWEET TREAT 8. ROS matcha fondant, matcha ice cream DRINK Choose 1/ guest: - White wine: New Zealand, Marlborough, Sauvignon Blanc, Brancott - Red wine: Australia, South Australia, Merlot, Wyndham -Bin 999 - Beer - Tea - Juices - Soft drink</p>
8	Lai Cantonese Cuisine	<p>Private Menu for 2 pax</p> <p>THIS IS JUST THE BEGINNING 1. Gold Fish Dumpling in Golden Broth 2. Crispy Fish Skin with Salted Egg Yolk 3. Prawns fritters with salted egg yolk lava fillings. White wine: New Zealand, Marlborough, Sauvignon Blanc, Brancott MORE TO COME 4. Braised assortment of Dried Seafood “Hokkien” style ONLY A FEW CAN TELL 5. Pan-Seared slow-cooked US Beef Short Ribs in Black Pepper Corn Served on a Crispy Scorched Rice Red wine: Australia, South Australia, Merlot, Wyndham Bin 999 THE WOK EXPERT 6. Poached Rice with Scallop & Prawn in Seafood Broth PERFECT ENDING 7. Baked snowy milk custard bun DRINK : - Tea - Fruit juices - Soft drink</p>
9	Towa Japanese	<p>ZENSAI- APPERTIZER 1.Monkfish Liver with Ponzu Sauce, Egg Rolls, Crispy Fried Smelt Fish 2.PREMIUM SASHIMI 2pcs Blue Fin Tuna, Salmon, Scallop, Seasonal Fish 3.AGE Mono- Deep Fried Tempura Soft Shell Crab- Tempura Asparagus, Tempura Mushrooms with tempura sauce 4. YAKI MONO- GRILL Grilled Black Cod Fish with Miso Sauce 5. SAUTE- Sauteed Wagyu with Teriyaki Sauce- Potato salad 6. SUSHI-NIGIRI SUSHI 1pcs-ROLL SUSHI 2pcs</p>



		<p>Blue Fin Tuna NIGIRI, Salmon NIGIRI, Emaebi Shrimp NIGIRI, TAKA MAKI, Seasonal Fish NIGIRI</p> <p>7.OWAN MONO- SOUP Vegetable Salmon Miso Soup</p> <p>8.DESSERT Seasonal Fruit Platter</p>
10	The OX Not Only OX (Masterchef Ngo Thanh Hoa)	<p>PRIVATE DINNER SET BEGINING</p> <p>1. Prawns salad - prawns/ coconut flesh/ pomelo/ mixed herbs/ truffle oil/ white basil & green chili sauce</p> <p>WARM UP</p> <p>2. Deep fried crab – soft shell crab/ papaya/ carrot/ green apple/ coriander/ mint/ lime leaf/ roasted rice/ fish sauce & lime juice</p> <p>READY [Choose 1 of 2]</p> <p>3.1 Pan fried salmon - salmon fillet/ coconut, fenel, basil mint & quinoa salad/ ginger miso sauce</p> <p>3.2 Grilled Barramundi fillet/ curry sauce</p> <p>A SHORT BREAK</p> <p>4. Seasonal fruit frappe</p> <p>WRAP IT UP</p> <p>5. Ginger creme brulee - Cream/ egg/ ginger/ candied coconut ribbons</p> <p>DRINK :</p> <p>- Red Wine : Kilikannoon Wines, Carbernet Sauvignon , South Australia</p> <p>- Water : Aquapana / Sanpellegrino</p>
11	Reflections Restaurant	<p>"STARTER</p> <p>1. Hokkaido scallop with smoked bone marrow and oxtail tortellini Or Roasted organic beetroot and beef tomato with toasted hazelnuts, Burrata and basil coulis</p> <p>MAIN COURSE</p> <p>2. Nha Trang lobster with baby broccoli, plain yoghurt, Indian spices butter sauce Or BBQ beef short ribs marinated in Vietnamese herbs and spices</p> <p>DESSERT</p> <p>3. Dark chocolate chantilly with cherries, Sake ice cream and</p>



		shiso Or Mille feuille with passion fruit curd, guava ganache
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