



ST25
by KOTO

Cơm Cháy

Grilled eggplant nam prik, tofu cream, mushroom XO

Spring Rolls

Wagyu beef cheek, roasted chili ketchup

Vietnamese Steak Tartare

Wagyu hanger steak, egg yolk, betel leaves & prawn crackers

"Twelve Predestined Affinity" salad

Pineapple, lotus stem, wakame, crispy taro, vegan nước mắm dressing

KOTO Fried Chicken

Nước mắm caramel, lemongrass, chili, fried garlic

Crispy Pork Belly

DIY wrap served with lettuce & herbs, hoisin mustard, pickles & kohlrabi

Phở Xào

Chao marinated lamb rump, wok-fried rice noodles, Maggi butter sauce

Seasonal Asian Greens

Wok-fried, vegetarian oyster sauce, garlic

Bánh Flan

Fresh milk custard, vanilla, caramel

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tiny in size, yet it carries the
weight of civilizations.**

**Its modest appearance belies its
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nourishing billions
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from ancient fields to your plate—
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**Truly, greatness often comes
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To Start

Snacks

Bánh Xèo Tostadas By Tommy Pham  150

Crispy turmeric banh xeo tostadas topped with seared pork belly, shrimp, & a Vietnamese inspired Pico de Gallo

Chạo Tôm Bánh Mì By Tommy Pham   210

Deep fried pork & prawn mousse on a Vietnamese baguette, served with green herb mayonnaise & a small bowl of pickles

Oysters By Health Gordon & Bao La  150

Freshly shucked Hạ Long Pacific oysters, served with ST25 chili sauce & rau răm vinaigrette

Cơm Cháy By Health Gordon & Bao La  120

Crispy rice cracker topped with eggplant nam prik, tofu cream & housemade mushroom xo

Thịt Mắm Ruốc Betel Leaf By Health Gordon & Bao La  135

Caramelised Borrowdale pork belly served on piper la lot leaves, topped with pineapple relish, kaffir lime & puffed rice

Chả Giò By Health Gordon & Bao La 150

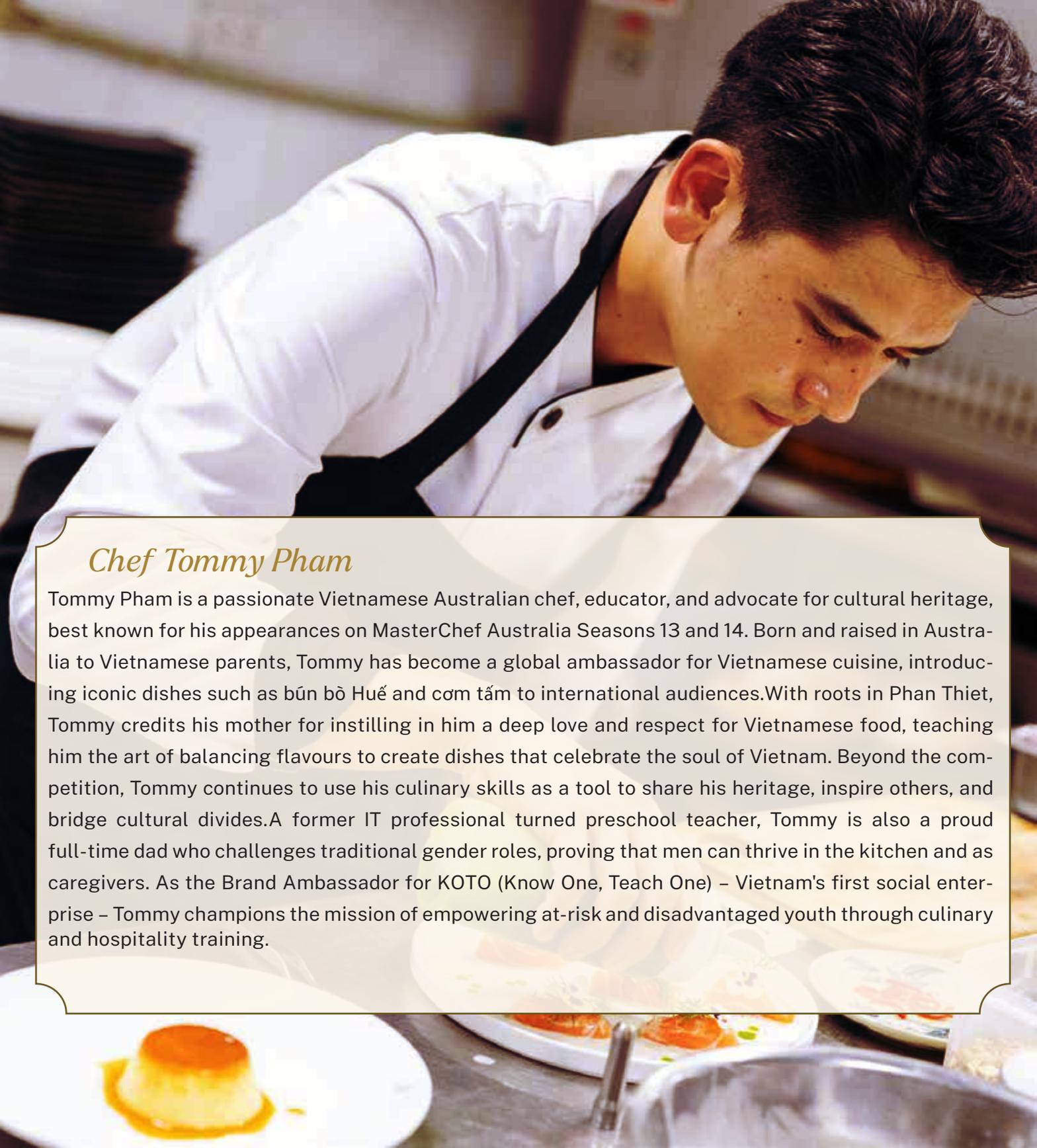
Deep fried braised Australian wagyu beef cheek spring rolls, served with roasted chili ketchup & basil herb salad

Gỏi Cuốn By Health Gordon & Bao La  150

Fresh rice paper summer rolls with Himalayan salted tiger prawns & Vietnamese herbs, served with hoisin peanut butter sauce

Bắp Xào By Health Gordon & Bao La   135

Stir fried sweet corn & Hokkaido scallop in garlic butter & corn purée served on crispy wonton



Chef Tommy Pham

Tommy Pham is a passionate Vietnamese Australian chef, educator, and advocate for cultural heritage, best known for his appearances on MasterChef Australia Seasons 13 and 14. Born and raised in Australia to Vietnamese parents, Tommy has become a global ambassador for Vietnamese cuisine, introducing iconic dishes such as bún bò Huế and cơm tấm to international audiences. With roots in Phan Thiet, Tommy credits his mother for instilling in him a deep love and respect for Vietnamese food, teaching him the art of balancing flavours to create dishes that celebrate the soul of Vietnam. Beyond the competition, Tommy continues to use his culinary skills as a tool to share his heritage, inspire others, and bridge cultural divides. A former IT professional turned preschool teacher, Tommy is also a proud full-time dad who challenges traditional gender roles, proving that men can thrive in the kitchen and as caregivers. As the Brand Ambassador for KOTO (Know One, Teach One) – Vietnam's first social enterprise – Tommy champions the mission of empowering at-risk and disadvantaged youth through culinary and hospitality training.

Small Plates & Salads

Kingfish Chả Cá Lã Vọng By Tommy Pham 390

Kingfish sashimi, coconut nước mắm, turmeric oil, dill & spring onion oil, pickled onions (Coconut sauce is on the side)

Vietnamese Beef Carpaccio By Tommy Pham 340

Thinly sliced Australian wagyu beef with sate oil, finely sliced Vietnamese herbs, crispy garlic & charred lime, served with crispy nori rice paper

Roasted Cabbage with Black Garlic Tofu Cream By Tommy Pham 210

Charred cabbage with black garlic tofu cream, basil oil & crispy garlic slices. Smoked eggplant with fermented northern Vietnamese soy bean tofu cream, dill oil & crispy shallots. Roasted eggplant with Tuong Ban cream

Bún Riêu Bisque By Tommy Pham 510

Lobster bisque with Bún flavors

“Twelve Predestined Affinity” salad By Health Gordon & Bao La 210

Mix your own prosperity salad with pineapple, pickled lotus stem, kohlrabi, crispy taro & Vietnamese herbs, served with a macadamia nut tofu dressing

KOTO Fried Chicken By Health Gordon & Bao La 290

Deep fried garlic marinated chicken wings tossed with nước mắm caramel, topped with lemongrass, chili & fried garlic

Pink Pomelo By Health Gordon & Bao La 310

Picked Cà Mau mud crab salad with pink pomelo, Vietnamese herbs, roasted cashew nuts in a coconut caramel dressing

Yellowtail Kingfish By Health Gordon & Bao La 380

Raw sliced Japanese kingfish marinated with a tía tô vinaigrette, served with avocado purée & black sesame

A chef in a white uniform is smiling and looking down at his work in a kitchen. He is holding a spoon and appears to be plating a dish. The background is slightly blurred, showing kitchen equipment and warm lighting.

Chef Bao La

Chef Bao La is an acclaimed Australian-born chef renowned for his innovative approach to Vietnamese cuisine. With a deep respect for traditional Flavors, he blends them seamlessly with modern techniques to create vibrant, contemporary dishes. Chef Bao La has built a distinguished career across multiple continents, working with the prestigious La Gargon Black Sheep Group in Hong Kong, where he played a key role in shaping the group's culinary vision. He has also showcased his talent through pop-up events, including Madame Kew, which brought the bold Flavors of Vietnamese cuisine from Dalat to Melbourne and to Europe.

Small Plates & Salads

Mực Rang Muối By Health Gordon & Bao La  290
Deep fried calamari tossed with Bạc Liêu salt & Phú Quốc pepper mix, served with green chili dipping sauce

Súp Cua Măng Tây By Health Gordon & Bao La 180
Crab meat soup, tiger prawn wontons, green asparagus & shellfish oil

To Share

Vegetables, Rice & Noodles

Seasonal Asian Greens By Health Gordon & Bao La   160
Stir fried mixed seasonal asian greens in a vegetarian oyster sauce topped with crispy garlic

Phở Xào By Health Gordon & Bao La  520
Wok fried lamb rump marinated in Vietnamese bean curd & stir fried rice noodles with maggi butter sauce

Cơm Chiên Cua By Health Gordon & Bao La   480
Fried ST25 rice with picked Cà Mau mud crab finished with spring onion & lots of garlic

Cơm Chiên Chay By Health Gordon & Bao La   290
Fried ST25 rice with mixed mushrooms, baby corn, sugar snaps, finished with a mushroom XO

Cơm Thố By Health Gordon & Bao La  70
Steamed ST25 rice in a ceramic pot

Braised Tofu and Mushroom By Health Gordon & Bao La  320
Deep fried tofu & braised mushrooms in mushroom sauce



Chef Heath Gordon

Chef Heath Gordon is a celebrated Australian chef known for his innovative approach to modern cuisine. With a career that spans several prestigious establishments, he gained widespread acclaim at the Park Hyatt, where he helmed its fine dining offerings. Notably, at Square One Restaurant in the Park Hyatt Ho Chi Minh and the Vintage Emporium, Gordon ventured into Vietnamese cuisine, infusing traditional dishes with a contemporary twist that captivated both local and international diners. His creative use of local ingredients and modern techniques has solidified his reputation as a leading figure in the culinary world. Gordon's commitment to seasonality, sustainability, and unique flavour combinations has made him a standout in both Australian and Southeast Asian fine dining scenes..

Seafood & Meat

Crispy Pork Belly Porchetta with Jungle 500

Herb Coleslaw By Tommy Pham 

Crispy pork belly Porchetta, filled with fragrant Vietnamese herbs, lemongrass, garlic & house made five-spices, served with tangy herb coleslaw and pho vinaigrette

Canh Chua Consomme By Tommy Pham  750

Vietnamese sweet & sour consommé soup with steamed cod fish, roasted pineapple, pickled mustard green

Koji-Cured Ribeye with Vietnamese Chimichurri By Tommy Pham 1.250

Koji-cured Australian wagyu rib-eye topped with herbaceous Vietnamese inspired chimichurri, served with crispy potatoes

Barramundi By Health Gordon & Bao La  510

Banana leaf roasted barramundi marinated in turmeric shallots served with spring onion, dill & mắm tôm

Bánh Hủ Heo Quay By Health Gordon & Bao La  550

Cantonese style roasted Borrowdale crispy pork belly served DIY wrap style with mixed lettuce & herbs, hoisin mustard, pickles & green apple kimchi

Gà Nướng (45mins) By Health Gordon & Bao La  560

Slowly roasted half BBQ chicken marinated lemongrass, turmeric & honey served with a roasted chili sambal terasi sauce & dill

Tiger Prawns By Health Gordon & Bao La  610

Butterflied tiger prawns roasted in lemongrass shrimp salt butter with prawn coral tomato oil & tiã tô herb salad

Slipper Lobster By Health Gordon & Bao La   890

Wok fried slipper lobster tossed in Phú Quốc green pepper butter sauce with mắc khén & fried curry leaves

Bò Lúc Lắc By Health Gordon & Bao La  670

Stir fried Australian wagyu beef cubes tossed with fried potato, onions & garlic in a black pepper butter sauce



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Dessert

- Cafe Sữa Đá Creme Brulee** By Tommy Pham 190
Rich Vietnamese coffee custard with caramelized sugar crust, served with a condensed milk whipped cream
- Chuối Chiên Split with Fish Sauce Caramel** By Tommy Pham 190
Crispy banana fritters with ice cream & umami fish sauce
- Fruit Bowl** By Health Gordon & Bao La 170
Passion Fruit cream, compressed rockmelon
- Pandan Waffle** By Health Gordon & Bao La 180
Strawberries, cream, almond roca served with soursop ice cream
- Bánh Flan** By Health Gordon & Bao La 190
Steamed milk caramel cream with cocoa crumble & whipping cream
- ST25 Rice Pudding** By Health Gordon & Bao La 170
ST25 rice cooked in a fragrant coconut milk with fresh mango

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= Thịt Heo/
W / Pork



= Món chay/
Vegetarian



= Nguyên liệu địa phương/
Local Sourced



= Không gluten theo yêu cầu/
Gluten free on request



= Cá được đánh bắt bền vững/
Sustainable fish



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Kid Menu

Súp măng tây/ Asparagus Soup	160
Thịt cua và măng tây xanh/ Crab meat and green asparagus	
Cá tẩm bột/ Finger Fish	220
Cá chẻm tẩm bột chiên ăn kèm với khoai tây/ Battered barramundi served with French fries	
Cánh gà chiên/ KOTO Fried Chicken	220
Cánh gà chiên nước mắm ăn kèm với cơm/ Fish sauce caramelized chicken wings served with ST25 rice	
Cơm chiên hải sản/ Seafood Fried Rice	190
Các loại hải sản chiên với cơm ST25/ Fried ST25 rice with seafood finished with spring onion	
Phở xào (Beef or Chicken)	220
Phở xào ướp bò hoặc gà sốt Maggi/ Marinated beef or chicken, wok fried rice noodles, Maggi butter sauce	
Bắp xào/ Stir- fried Corn	150
Bắp xào sốt bơ Maggi/ Stir fried sweet corn in Maggi butter	
Gà nướng xiên que/ Grilled Chicken Skewers	200
Gà xiên que ướp mật ong ăn kèm với cơm/ BBQ chicken marinated in honey served with ST25 rice	
Bò Lức Lắc/ Australian beef cube	220
Bò lúc lắc thượng hạng ăn kèm khoai tây/ Wok fried Australian Wagyu beef served with crispy potatoes	
Kem tự chọn/ Ice-cream	80
Chọn kem theo hương vị/ With your favourite flavour choice	
Bánh Flan/ Steamed milk creme custard	190
Món bánh flan tráng miệng béo ngậy/ Steamed milk creme caramel served with coffee, cacao crumble and Madagascar vanilla coconut cream	
Bánh tổ ong lá dứa/ Panda Waffle	180
Bánh tổ ong có chè bột bán béo thơm cùng dâu và kem mãng cầu/ Tapioca pearl pudding with a warm pandan waffle served with macerated strawberries, pandan creme, almonds & soursop ice cream	

Vui lòng tư vấn cho nhân viên của chúng tôi về bất kỳ dị ứng hoặc yêu cầu chế độ ăn uống nào mà chúng tôi nên biết khi chuẩn bị thực đơn của bạn.

Giá được ước tính bằng hàng nghìn đồng, không tính phí dịch vụ 5%. 8% thuế VAT đối với thực phẩm & không cồn và 10% thuế VAT đối với rượu/ Please advise our staff of any allergies or dietary requirements we should be aware of when preparing your menu.

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Water

Local Lavie 450ml
Evian 750ml
Local Lavie Sparkling 450ml
Perrier Original 750ml

Fresh Juices

Orange	120
Pineapple	120
Watermelon	120
Lime	120
Coconut	120

Soft Drinks

Coke
Diet Coke / Coke Zero
Sprite
Soda Water
Tonic Water
Ginger Ale
Fentiman's Craft Sodas
Lady Kombucha
Home-Made Ginger Ice Tea

Mocktails

Healthy Hulk Cabbage, Cucumber, Apple	190
Wazowski Spinach, Tangerine, Ginger	190
French Berry 75 Mixed Berries, Lime, Tonic	200
Bora Bora Pineapple, Strawberry, Passion Fruit, Lime	200

Beer

90	Carlsberg Pilsner	140
200	Kronenbourg 1664 Blanc	140
90	Local Pasteur Street Jasmine IPA	140
200	Huda	120
	Saigon Special	120
	Heineken 0.0% (Non Alcohol)	120

Signature Cocktails

	Born to rice ST25 rice wine with fresh pineapple & coconut milk	230
	Western Forest Salted apricot wine with housemade lemongrass syrup, passionfruit & basil	230
90	Tropical Lady triêu Dalat flowerbom gin with fresh tangerine juice, kumquat & grapefruit jam	280
90	Dreamer Peachy Cheek' apricot liqueur, fresh lemon juice & mint, topped with soda	230
90	Heart of Northwest Rose apple wine from Yen Bai, sweet vermout & fresh orange	230
140	Canh Chua ST25 rice wine with fresh pineapple juice, tomato, tamarind jam & a hint of chili	230
140	French 75 Hendrick's, Lime, Sparkling Wine	280
190	Creamy Crimson Cognac VS, Mixed Nut Milk, Cocoa Liqueur	320
190	Martini À La Mode Grey Goose, Orange Blossom Honey Syrup, Lemon, Vermouth	280
200	French Connection Cognac VS, Amaretto	260



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Vodka

	GLS	BTL
Tito's (America)	230	2100
Beluga Noble (Russia)	280	3000

Gin

Opihir Oriental Spiced (England)	280	3000
Hendrick's (Scotland)	320	3200
Tanqueray (England)	260	2200
Monkey 47 (Germany)	590	4900
Lady Trieu Mekong Delta (Vietnam)	280	3000

Rum

Flor De Caña 7 (Nicaragua)	200	2000
Flor De Caña 12 (Nicaragua)	290	2900
Flor De Caña 18 (Nicaragua)	390	3900
Ron Zacapa 23 (Guatemala)	320	3200
Ron Zacapa XO (Guatemala)	700	8000

Scotch Whisky

Glenfiddich 12 (Single Malt - Speyside)	290	3500
Glenfiddich 15 (Single Malt - Speyside)	320	3800
Glenfiddich 18 (Single Malt - Speyside)	390	4500
Glenfiddich 21 Gran Reserva (Single Malt - Speyside)		18500
The Balvenie 12 Double Wood (Single Malt - Speyside)	450	4900
The Balvenie 14 Caribbean Cask (Single Malt - Speyside)	690	7500
The Balvenie 16 French Oak (Single Malt - Speyside)		15500
The Balvenie 19 The Edge of Burnhead Wood (Single Malt - Speyside)		23500

American Whiskey

	GLS	BTL
Maker's Mark (Bourbon)	250	2900

Brandy

Hennessy VS (Cognac)	250	2500
Hennessy VSOP (Cognac)	350	3500
Rémy Martin VSOP (Cognac)	550	5500
Rémy Martin Club (Cognac)	400	4000
Martel Cordon Bleu (Cognac)	850	8500
Framboise d'Alsace Louis Sipp (Eau De Vie)	250	2500
Framboise Sauvage (Eau De Vie)	250	2500
Le Compte Pays d'Auge Calvados (Calvados)	450	4500

Agave Spirits

Don Julio Blanco (Tequila)	350	3500
400 Conejo (Mezcal)	280	2800

Others

Mancino Rosso	200	2000
Drambuie	230	2100
Campari	200	2000
Lillet Blanc	200	2000
Bénédictine D.O.M	350	3500
Thoquino Cachaca	190	2200
Pastis De Marseille Ricard	190	1900
ST.Germain	320	3200

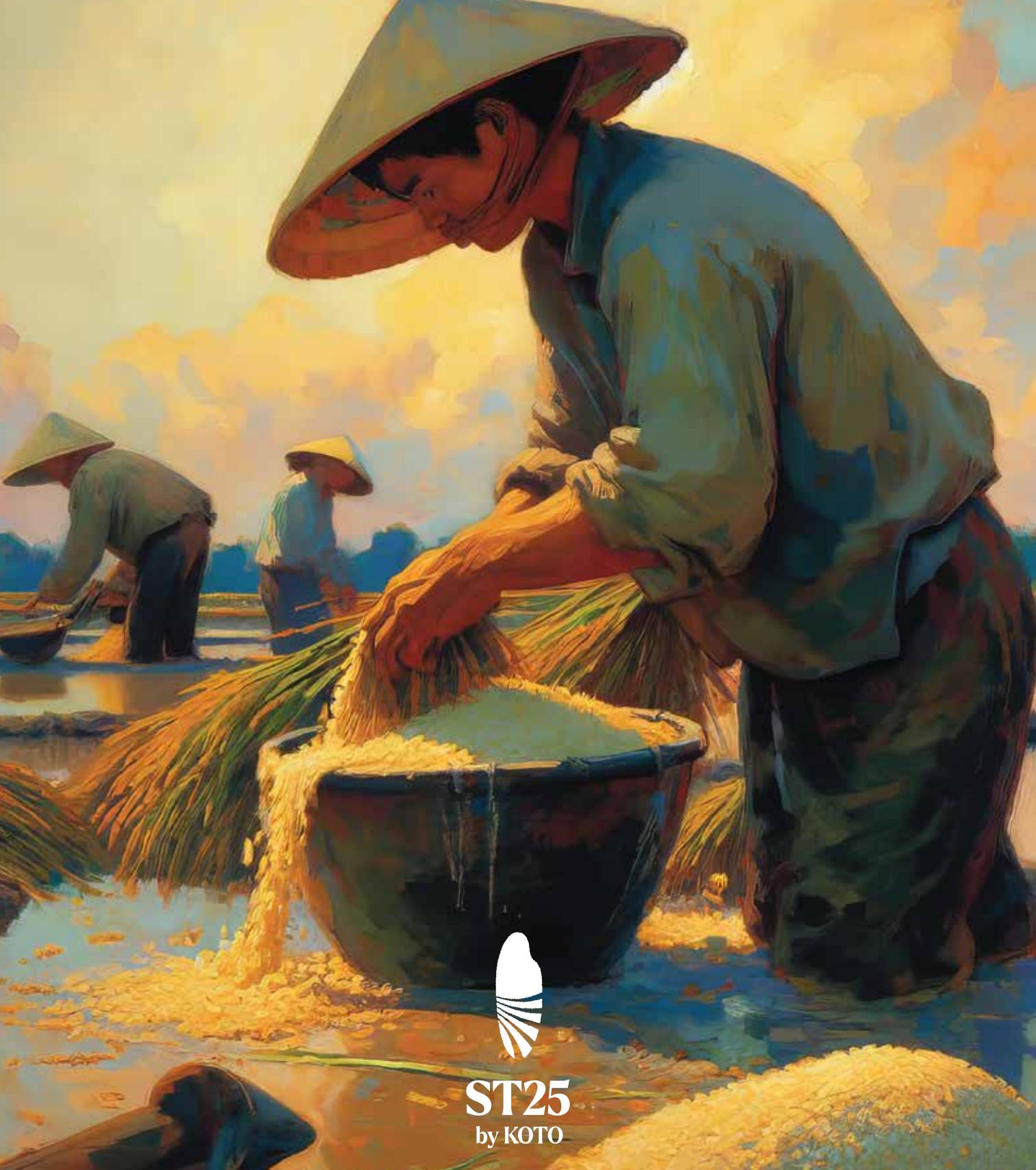


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White Wine

	GLS	BTL
Chardonnay, Louis Jadot, Pouilly Fuissé Burgundy, France		4400
Sauvignon Blanc, Henri Bourgeois, 'En Travertin', Pouilly Fume Loire Valley, France		3500
Gewurztraminer, Trimbach, Alsace Alsace France		3300
Sauvignon Blanc, Vidal Estate Marlborough, New Zealand		2200
Chardonnay, Louis Jadot, Macon Villages Burgundy, France	310	1450
Sauvignon Blanc, Villa Maria Private Bin Marlborough, New Zealand		1200
Sauvignon Blanc, Lucien Crochet Sancerre Blanc "Les Calcaires" Loire Valley, France		2600
Chardonnay, Bouchard Père & Fils La Vignée Bourgogne Bourgogne, France		2400
Sauvignon Blanc, Saint-Bris William Fèvre Bourgogne, France		2100
Grenache Blanc, Marsanne, Roussanne & Viognier, Famille Perrin Nature Côtes-du-Rhône, France		2000
Chardonnay, Nicolas Potel, Chablis Chablis, France		3200
Sauvignon Blanc, Dourthe No 1 Grands Terroirs Bordeaux, France	200	900
Semillon Chardonnay, DB Family Selection Riverina, Australia		1300
Chardonnay, La Chablisienne Bourgogne, France		1800
Pinot Grigio, DB Family Selection Riverina, Australia		1400
Sauvignon Blanc, DB Winemaker Selection Riverina, Australia		1600
Pinot Grigio, Mojo 01 Fleurieu Peninsula, South Australia	350	1650



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Red Wine

	GLS	BTL
Grenache, Château Mont-Redon, Chateauneuf du Pape, France Rhône Valley, France		5500
Cabernet Sauvignon, Cabernet Franc and Merlot, Vieux Chateau Saint Andre, Montagne Saint Emilion (by Berrouet) Bordeaux, France		3500
Cabernet Sauvignon, Merlot, Clarendelle – Inspired By Haut Brion (by Château Haut-Brion, Graves 1st Grand Cru Classe), France Bordeaux, France		3200
Pinot Noir & Gamay, Louis Jadot Burgundy, France	310	1450
Cabernet Sauvignon & Merlot, Saga R, Domaines Barons Philippe de Rothschild Bordeaux, France		1300
Pinot Noir, Bouchard Père & Fils Gevrey-Chambertin Burgundy, France		6300
Cabernet Sauvignon & Merlot, Aurore De Dauzac Margaux, Bordeaux, France		2800
Torbreck Woodcutter's Shiraz Barossa Valley, Australia		2200
Cabernet Sauvignon Blend, Dourthe No 1 Grands Terroirs IGP d'Oc, France	200	900
Syrah, Carignan, Cinsault & Grenache, La Vieille Ferme Rouge Rhône Valley, France	270	1250
Cabernet Sauvignon & Merlot Blend, Juniper Estate 2021 Original Western Australia		1700
Gran Passione Rosso, IGT, Merlot Corvina Veneto, Italy		1600
Chevalier du Chateau Lagrezette Cahors, Sustainable, Malbec Cahors, France		2400
Nicolas Potel, Bourgogne, Rouge, Pinot Noir Bourgogne, France		2900
Cabernet Sauvignon, DB Family Selection Riverina, Australia		1400
Cabernet Sauvignon, DB Winemaker Selection Heathcote, Australia		1600
Pinot Noir, De Bortoli, The Estate Vineyard Yarra Valley, Australia		2900




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Rose Wine

	GLS	BTL
Grenache, La Vieille Ferme Rosé, Côtes Du Rhone, France Rhone Valley, France	200	900
Grenache, Cinsault, Villa Garrel Rose Rhone Valley, France		1600
Clarendelle Rose – Inspired By Haut Brion (by Chateau Haut Brion, Graves 1st Grand Cru Classe) Bordeaux, France		2500
Miraval Côtes De Provence Côtes de Provence, France		2400
Le Tournee, F168 Ferraton Pere & Fils, Syrah Vin de pays, France		1500
Pink Moscato, DB Family Selection Riverina, Australia		1400

Champagne & Sparkling Wine

NV Charles Mignon, Brut Premium Reserve Champagne, France		3500
NV Taittinger, Brut Prestige Rosé Champagne, France		6500
NV Billecart Salmon, Brut Reserve Champagne, France	730	3550
NV, Billecart Salmon, Brut Reserve Rosé Champagne, France		4800
NV, Pommery Brut Royal Champagne, France	640	3100
Bottega, "Gold", Prosecco DOC Prosecco, Italy		3500
Bottega, Vino dell'Amore, Petalo Moscato Spumante Veneto, Italy		2300
Maison Castel Cuvee Blanche Brut Vin de France	300	1500
Mionetto Prosecco, Prosecco DOC, Italy Prosecco, Italy		1200
Veuve Ambal, Charles Roux Blanc De Blancs Burgundy, France		990

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