

# **pullman**

**SAIGON CENTRE**

## **CANAPÉS & WELCOME**

**Frog legs yakitori, garlic ketchup & parsley sabayon**  
*Chef Julien*

**Sea snails en persillade**  
*Chef Pierre*

**Jambon persillé**  
*Chef Alain*

## **STARTER**

**Crepiauds Morvandiaux**  
Egg 63°, Epoisses cream, smoked ee,  
espuma red wine sauce  
*Chef Alain*

## **MAIN FISH**

**Murray cod "matelote"**  
Red wine sauce infused fish bones, bone marrow,  
clams, glazed potato  
Accompaniments: Side dishes, sauces, garnishes  
*Chef Pierre*

## **MAIN COURSE**

**Wagyu Sirloin**  
Swiss chard & smoked bacon. Mushroom XO. Red wine  
jus, onion rings & cassis miso  
*Chef Julien*

## **DESSERT**

**Dessert Kir**  
Blueberry, blackcurrant, crémant de Bourgogne  
*Chef Sang*