

Le Colonial

SAVOR THE AVENUE

AMUSE BOUCHE

Banh Xeo Bite | DUCK CONFIT

Crispy Vietnamese Crêpe with Duck Confit, Truffle-Scented Hoisin, Pickled Daikon, Served in a Delicate Lettuce Wrap

FIRST COURSE

Goi Cua Và Buoì | BLUE CRAB & POMELO SALAD

Fresh Blue Crab Meat, Pomelo Segments, Shaved Fennel, Toasted Coconut, and Chili-Lime Vinaigrette

SECOND COURSE

Sò Diep Ấp Chao | SEARED HOKKAIDO SCALLOPS

Galangal Cured, Scallops on Parsnip Purée, Winter Squash & Lobster Reduction, King Trumpet Mushrooms

THIRD COURSE

Vit Nuong Va Nuoc Sot Me | FIVE-SPICE DUCK BREAST

Organic Tea Cured Duck Breast, Tamarind and Honey Glaze, Served with Black Truffle Sweet Potato, Taro Root Gratin, Sautéed Gailan

FOURTH COURSE

Vietnamese Wagyu Short Rib Bourguignon

Braised Wagyu Short Rib, Lemongrass, Star Anise, Coconut, Hoisin, Black Peppercorn, Served with Sticky Rice Cake, Sautéed Hen of the Wood Mushroom

FIFTH COURSE

Passionfruit Crème Brûlée

Classic French Custard Infused with Passion Fruit, Crisp Caramelized Sugar Crisp, Kaffir Lime Scented Whipped Cream

*Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness