



NAEUM X DA VITTORIO SAIGON

AMOUSE BOUCHE

Duckgalbi

Duck Leg, Gochujang Glaze, Rice Cake, Perilla – Chef Louis Han

Golden Berries

Foie Gras, Cocoa Nibs – Chef Matteo Fontana

FIRST COURSE

Hwae Muchim

Smoked Kampachi Fish, Ssam, Burnt Leek – Chef Louis Han

SECOND COURSE

Somyeon

Buckwheat, Scallop, White Kimchi – Chef Louis Han

White Truffle

Homemade Tagliolini, Butter, Aged Parmesan – Chef Matteo Fontana

THIRD COURSE

Lobster

Doenjang Butter, Zucchini, Cabbage Mandu – Chef Louis Han

New Zealand Coastal Lamb

2 Ways: Loin Roll & Slow Cooked Shoulder, Morel Mushroom,
Spinach Sponge – Chef Matteo Fontana

DESSERT

Charcoal Jujube

Multigrain, Charcoal, Korean Red Dates – Chef Louis Han

Da Vittorio's Cannoncini & Chef's Louis petit four

Menu price 3,588,000++ food only
Additional wine pairing 1,888,000++



NAEUM X DA VITTORIO SAIGON

AMOUSE BOUCHE

Duckgalbi

Chân Vịt Dừng Kèm Xốt Tương Ớt Gochujang,
Bánh Gạo, Lá Tía Tô – Chef Louis Han

Golden Berries

Gan Ngỗng, Hạt Ca Cao – Chef Matteo Fontana

FIRST COURSE

Hwae Muchim

Cá Cầm Kampachi Hun Khói, Tỏi Tây Cháy – Chef Louis Han

SECOND COURSE

Somyeon

Mỳ Somyeon, Hạt Kiều Mạch, Sò Điệp, Kim Chi Trắng – Chef Louis Han

White Truffle

Nấm Truffle Trắng, Mỳ Ý Tagliolini, Bơ,
Phô Mai Parmesan – Chef Matteo Fontana

THIRD COURSE

Lobster

Tôm Hùm, Bơ Doenjang, Bí Ngòi, Bánh Xếp Bắp Cải – Chef Louis Han

New Zealand Coastal Lamb

Cừu New Zealand Nấu 2 Kiểu: Thịt Thăn Cuộn & Thịt Vai Nấu Chậm,
Nấm Bụng Dê, Bánh Rau Bó Xôi – Chef Matteo Fontana

DESSERT

Charcoal Jujube

Ngũ Cốc, Than Tre, Táo Tàu Đỏ Hàn Quốc – Chef Louis Han

Da Vittorio's Cannoncini & Chef's Louis petit four

Menu price **3,588,000++** food only
Additional wine pairing **1,888,000++**