



INDOCHINE



Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard





—
Vietnamese cuisine heritage and tradition
alongside French influence

Chúc an ngon (bon appétit).

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DINING EXPERIENCE

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Choose two rice paper hand rolls to start with one dish from the Soup, Salad & Appetizer section, one dish from the Noodles, Meat & Fish selection, including one Side of your choice, and one Dessert, to a total of three dishes.

If you have purchased the Dining Experience package, you may replace a dish from the

Dining Experience menu with one from the à la carte menu of the corresponding section for 50% of the listed price.

You can also order any additional dish at full price.

RICE PAPER HAND ROLLS TO START WITH

VEGETABLE SPRING ROLL **V**

smoked chilli bean curd, taro, carrot, mushrooms, glass noodles, water chestnut, Vietnamese herbs

GOI CUON - FRESH VIETNAMESE ROLL

pork tenderloin, poached tiger prawn, vermicelli, Vietnamese herbs

DIPPING SAUCES

peanut, nuoc cham, hoisin

SOUP, SALAD & APPETIZERS

GREEN PAPAYA SALAD **V**

long beans, tomatoes, peanuts, garlic, fish sauce, lime, palm sugar, chilli
Vegetarian option without fish sauce

SNAPPER CARPACCIO*

pomelo, ginger dressing, pickled radish, crispy garlic, scallion oil

CRISPY SQUID

wild rocket, spicy salsa rosa & barbecued lime

INDOCHINE SPICY TOM YAM SOUP

lemongrass, kaffir lime, galangal base soup (vegetarian or chicken or seafood)

NOODLES, MEAT & FISH

NOODLES **V**

thin udon, tofu, vegetables, spiced tomato onion relish

BEEF BO BUN

rice noodles, marinated beef, carrot, daikon, fresh herbs, peanuts

CRISPY CARAMELISED PORK BELLY

duck leg, potatoes, garlic chive, egg, sweet soy

LEMONGRASS BLACK COD PAPILOTE

shimeji mushrooms, baby bok choy, ginger dashi

SIDES

(one of your choice)

STEAMED JASMINE RICE

SEASONAL VEGETABLES

wok sautéed with basil, garlic, chilli and fish sauce

MELTED AUBERGINE

scallion oil, yuzu soy cham

GARLIC SPINACH

BEAN SPROUTS

sautéed in garlic, sesame oil and served with chive tips

DESSERTS

VIETNAMESE CUSTARD

CHE BAO MAU

pandan jellies, red kidney beans, mung beans, coconut cream, shaved ice

V Vegetarian

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

** Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



MENU

SALADS & APPETIZERS

GREEN PAPAYA SALAD

long beans, tomatoes, peanuts, garlic, fish sauce, lime, palm sugar, chilli

Vegetarian option without fish sauce **V**

SHRIMP AND POMELO

red onion, crispy shallots, orange miso soy dressing

SPICY BEEF*

basil, mint, shallots, roasted rice powder, spicy tamarind dressing

SNAPPER CARPACCIO*

pomelo, ginger dressing, pickled radish, crispy garlic, scallion oil

BLACK ANGUS BEEF TARTARE*

chilli lime dressing, cucumber, Vietnamese herbs, crispy shallots, lotus root crisps

ROASTED GARLIC ESCARGOTS (6 pcs)

CRUNCHY SHRIMP CAKE

Vietnamese greens, spicy gochujang mayo

CRISPY SQUID

served with wild rocket, spicy salsa rosa, barbecued lime

RICE PAPER HAND ROLLS

Enjoy the sharing spirit

CHA GIO - FRIED IMPERIAL ROLL

shrimp, chicken, carrot, mushrooms, glass noodles, water chestnut, served with Vietnamese herbs

FRIED VEGETABLE SPRING ROLL **V**

smoked chilli bean curd, taro, carrot, mushrooms, glass noodles, water chestnut, Vietnamese herbs

GOI CUON - FRESH VIETNAMESE ROLL

pork tenderloin, poached tiger prawn, vermicelli, Vietnamese herbs

FRESH VEGETABLE SUMMER ROLL **V**

vermicelli noodles, crispy yuba, butter lettuce, carrot, cabbage, avocado, cucumber, Vietnamese herbs

DIPPING SAUCES

peanut, nuoc cham, hoisin

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MENU

SOUPS, NOODLES & RICE

INDOCHINE SPICY TOM YAM SOUP
lemongrass, kaffir lime, galangal base soup
(chicken or seafood)

INDOCHINE SPICY TOM YAM SOUP **V**
lemongrass, kaffir lime, galangal base soup

PHO BO
rice noodles, beef or chicken
(spicy or not spicy)

TEMPLE NOODLE **V**
Yi mian egg noodles, tofu, vegetables,
spiced tomato onion relish

BEEF BO BUN
rice noodles, marinated beef, carrot, daikon,
fresh herbs, peanuts

INDOCHINE FRIED RICE
three char siu lamb chops, egg, oyster sauce,
sweet soy, gai lan, scallion, mint, crispy garlic

SIDES

STEAMED JASMINE RICE

SEASONAL VEGETABLES
wok sautéed with basil, garlic, chilli and fish sauce

MELTED AUBERGINE
scallion oil, yuzu soy cham

GARLIC SPINACH

BEAN SPROUTS
sautéed in garlic, sesame oil and served with chive tips

MAIN | MEAT & SEAFOOD

BO KHO
Vietnamese beef stew served with baguette

BLACK ANGUS ENTRECOTE (280 g)*
black garlic glaze, Vietnamese chimichurri, Koji beurre blanc

CRISPY CARAMELISED PORK BELLY
duck confit hash, garlic chive, poached egg, sweet soy

WHOLE RED SNAPPER CRISPY
mango salad, roasted cashews

SOLE MEUNIÈRE
turmeric, dill, cashew nuts, scallion, coconut fennel velouté

LEMONGRASS BLACK COD PAPILOTTE
shimeji mushroom, baby bok choy, ginger dashi

TYPHOON SHELTER LOBSTER*
spicy e-fu noodles with flat chive,
shallots and scallions, XO sauce

DESSERTS

SOUFFLÉ GRAND MARNIER
please allow 15 minutes

VIETNAMESE CUSTARD

CHE BAO MAU
pandan jellies, red kidney beans,
mung beans, coconut cream, shaved ice

ROASTED PINEAPPLE
coconut ice cream

V Vegetarian

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 **MSC**

The logo consists of a circular emblem with a sunburst or starburst design around the perimeter. Inside the circle, the letters 'M' and 'S' are positioned at the top and bottom respectively, with a small 'C' in the center. To the right of this emblem, the letters 'MSC' are written in a bold, black, serif font.