



Architect Bill Bensley designed La Maison 1888 as a French colonial residence, with kitchen and living areas downstairs and "bedrooms" on the second level. With Chef Christian Le Squer at the helm and leading the culinary team, it has become a true "house of gastronomy". Our goal is to captivate your senses with beautiful, inventive cuisine and a curated, thoughtful selection of wines. We hope you savour the journey – we're delighted to share it with you.



Epicurean Menu

Nos délicates bouchées

Caviar Oscietre mûré à la crème fumée acidulée
Matured Kristal caviar, smoked tangy cream, blinis

Asperges vertes truffées, mousseline de Château-Chalon
Truffled green asparagus, Château-Chalon wine mousseline

Homard bleu, safran et amaretto
Brittany blue lobster, saffron, amaretto sauce and crispy rice

Blanc de turbot à l'emulsion truffée
Hirame, potato brunoise, black truffle

Gratinée d'oignons
Onion gratin in a contemporary Parisian style

Pièce de boeuf « Wagyu »
Wagyu beef, fermented mushroom

Indulge in a platter of French cheeses - 500

Mignardises

Irish norvégienne
Coffee, passion fruit

Croustillant fleuri chocolat et noisette
Malt whisky ice cream, chocolate and hazelnut crisps

Kouign-amann
The pastry from Chef's childhood

Lost in Paris

WINE PAIRING

NV Krug, 'Grande Cuvée' 173^{ème} Édition, Brut
Chardonnay, Pinot Noir, Meunier | Reims, Champagne

2021 Billaud-Simon, 'Montée de Tonnerre 1^{er} Cru'
Chardonnay | Chablis, Bourgogne

2020 Louis Latour, 'Les Chenevottes 1^{er} Cru'
Chardonnay | Chassagne-Montrachet, Bourgogne

2021 M. Chapoutier, 'Chante-Alouette'
Marsanne | Hermitage, Vallée du Rhône

2023 Marcel Lapierre
Gamay | Morgon, Beaujolais

2019 Pauillac de Latour, 3rd Wine of Château Latour
Cabernet Sauvignon, Merlot | Pauillac, Bordeaux



2003 Domaine Huet, 'Le Haut Lieu', Première Trie Moelleux
Chenin blanc | Vouvray, Vallée de la Loire

1999 Mas Amiel, Bonbonnes 10 liters
Grenache, Maccabeu, Carignan | Maury, Roussillon

Epicurean menu

Epicurean Lost in Paris wine pairing

7,599++ per person

7,599++ per person

*All prices are in '000 VND, subject to 5% service charge,
8% VAT for food and non-alcoholic drinks and 10% VAT for any products with alcohol*

Gourmand Menu

Nos délicates bouchées

Caviar Oscietre mûré à la crème fumée acidulée
Matured Kristal caviar, smoked tangy cream, blinis

Asperges vertes truffées, mousseline de Château-Chalon
Truffled green asparagus, Château-Chalon wine mousseline

Pièce de turbot meunière
Hirame, "xa lat xoong", and grated pear

Pièce de boeuf « Wagyu »
Wagyu beef, fermented mushroom

Indulge in a platter of French cheeses - 500

Mignardises

Croustillant fleuri chocolat et noisette
Malt whisky ice cream, chocolate and hazelnut crisps

Kouign-amann
The pastry from Chef's childhood

Gourmand menu
Gourmand Lost in Paris wine pairing

5,999++ per person
5,999++ per person

Lost in Paris

WINE PAIRING

NV Krug, 'Grande Cuvée' 173^{ème} Édition, Brut
Chardonnay, Pinot Noir, Meunier | Reims, Champagne

2021 Billaud-Simon, 'Montée de Tonnerre 1^{er} Cru'
Chardonnay | Chablis, Bourgogne

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Marsanne | Hermitage, Vallée du Rhône

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A La Carte

APPETISERS

Langoustine de nos côtes
Langoustine with warm mayonnaise and buckwheat pancake
4,499

Foie gras en galets
Foie gras, like a pebble, poached in iodised vinegar broth
2,999



MAIN COURSES

Bar sauvage au lait ribot de mon enfance
Seabass, Kaviari caviar and buttermilk from the Chef's childhood
4,499

Spaghetti debout en gratin
Spaghetti gratin, black truffle, Paris ham
4,499

DESSERTS

Ananas épicé cuisiné aux feuilles de shiso
Spicy pineapple and shiso sorbet
899

Givré laitier
Iced dairy, yeast flavour
899

Chocolat noir au lait de caramel
Dark chocolate, caramelised milk and peanuts
899



CHEESE

Assiette de Fromages affinés
Platter of delectable French cheeses
999