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.

La Maison
1888

Gourmand Menu

Nos délicates bouchées

Oyster N4 David Hervé
Chablis wine broth

Gnocchi soufflés de pomme ratte safranés
Potato gnocchi with saffron, black olives, basil broth

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

Pièce de boeuf Wagyu
Wagyu beef, fermented mushroom

Mignardises

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

Kouign-amann
The pastry from Chef's childhood

Gourmand menu ***5,999 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

Lost in Paris

WINE PAIRING

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

2023 Nicolas Joly, Clos de la Bergerie
Chenin Blanc | Savennières - Roche-aux-Moines, Vallée de la Loire

2024 Yves Cuilleron, 'La Petite Côte'
Viognier | Condrieu, Vallée du Rhône

2014 Château Malartic Lagravière, Grand Cru Classé
Cabernet Sauvignon, Merlot, Cabernet Franc | Pessac-Léognan, Bordeaux

NV Mas Amiel, 30 Ans d'Age
Grenache, Maccabeu, Carignan | Maury, Roussillon

Gourmand Lost in Paris wine pairing ***5,999 per person***

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