

The background of the entire image is a dense, repeating pattern of tropical leaves, likely banana leaves, in various shades of green and teal. The leaves are detailed with white veins and are arranged in a way that creates a sense of depth and texture. The overall color palette is dominated by these greens and teals, with a touch of pinkish-red from the text and some of the leaf highlights.

GIORGIO ARMANI
FOR
Indochine

STARTER

Fried Spring Rolls – *Involtini Primavera Fritti*

chicken, vegetables, and glass vermicelli

(pollo, verdure e spaghetti di soia)

22€

Salmon Crudo – *Crudo di Salmone*

sashimi style grade A salmon, green yuzu kosho sauce

(salmone di grado A stile sashimi, salsa yuzu kosho verde)

27€

Spicy Beef Salad – *Insalata di Manzo Piccante*

with basil, mint, shallots, and spicy tamarind

(con basilico, menta, scalogno e tamarindo piccante)

26€

Crispy Salt and Pepper Rock Shrimp – *Gamberetti Croccanti Sale e Pepe*

sauteed with ginger and garlic, shiitake mushrooms and eggplant

(saltati con zenzero e aglio, funghi shiitake e melanzane)

26€

Grilled Eggplant – *Melanzane Grigliate*

cherry tomatoes, fried shallots and sesame seeds

(pomodori ciliegino, scalogno fritto e semi di sesamo)

22€

Steam Vietnamese Ravioli – *Ravioli Vietnamiti al Vapore*

chicken, shrimp, bean sprouts, shiitake mushrooms

(pollo, gamberi, germogli di soia, funghi shiitake)

22€

MAIN COURSE

Crispy Whole Boneless Market Fish – *Pescato del Giorno, Croccante e Spinato*

with pickled mango, sweet and sour pimiento sauce
(con mango sottaceto e salsa agrodolce al peperoncino)

50€

Vietnamese BBQ Chicken – *Pollo Barbecue alla Vietnamita*

boneless free-range half chicken marinated in turmeric, coriander, lemongrass, and coconut milk
(mezzo pollo ruspante disossato, marinato in curcuma, coriandolo, lemongrass e latte di cocco)

42€

Grilled Sirloin Steak – *Controfiletto di Manzo alla Griglia*

dry Vietnamese coffee rub, Szechuan pepper sauce, scallion oil
(rub a secco al caffè vietnamita, salsa al pepe di Szechuan, olio ai cipollotti)

50€

Glazed Duck Breast – *Petto d'Anatra Laccato*

grilled long stem bok choy, plum sauce
(pak choi a gambo lungo grigliato, salsa alle prugne)

44€

Grilled Shrimp – *Gamberi alla Griglia*

smoked chili sauce, topped with panko breadcrumbs
(salsa al peperoncino affumicato, guarniti con briciole di panko)

40€

Grilled Vegetables with Yellow Curry – *Verdure Grigliate al Curry Giallo*

seasonal grilled vegetables with curry aioli
(verdure grigliate di stagione con aioli al curry)

30€

SIDE DISHES

XO Sauce Mushroom Rice – *Riso ai Funghi in Salsa XO*

sautéed rice with fresh corn and mushrooms

(riso saltato con mais fresco e funghi)

15€

Jasmine Rice – *Riso Jasmine*

8€

DESSERT

Rum Cake, Cinnamon Gelato

Torta al Rum, Gelato alla Cannella

15€

Coconut Crème Brûlée

Crème Brûlée al Cocco

15€

Roasted Pineapple, Vanilla Gelato

Ananas Arrostito, Gelato alla Vaniglia

15€

DRINK LIST

Indochine Martini

Vodka infused with fresh pineapple and ginger, shaken with lime juice and simple syrup

Vodka infusa con ananas e zenzero fresco, zucchero e lime

20€

Lychee Martini

Vodka, lychee purée, lemon

Vodka, lychee, limone

20€

Belle de Jour

Gin, Aperol, St Germain, lemon, and prosecco

Gin, Aperol, St Germain, limone e prosecco

20€

Passion Pomegranate Margarita

Tequila, lime, cointreau, passion fruit purée, pomegranate juice

Tequila, lime, cointreau, passion fruit, melograno

20€

