



# INDOCHINE





Vietnamese cuisine heritage and tradition  
alongside French influence.

**Chuc an ngon (bon appétit).**

## VIRGIN COCKTAILS | £7.5

### BELLE DE JOUR

Raspberries, white grapes, lavender syrup,  
passion fruit cordial

### LOLA

Fresh lemon juice, lime peel,  
ginger root, basil, soda

### FAIR LADY

Honey marmalade, apricot marmalade,  
lemongrass syrup,  
fresh lemon juice, egg white

### BIRDSEYE

Fresh grapefruit juice, papaya syrup,  
ginger root, chilli pepper,  
fresh lemon juice

## SNACKING

### BANH KHOAI TAY CHIEN **V** £4

savoury sweet potato coconut fritters

### CANH GA CO MON £7

caramelised chicken wings, honey, coriander

### NEM LUI HUE £7

lemongrass pork skewers

### CHAO TOM £9

sugar cane shrimps

## COCKTAILS | £14

### INDOCHINE MARTINI

Grey Goose Poire vodka, ginger syrup,  
Cambusier liqueur de framboise,  
fresh lemon juice, passion fruit cordial

### LYCHEE SAKETINI

Sake junmai-shu, lychee liqueur,  
Cambusier liqueur de citron de Menton

### PERFUME RIVER

Bombay Sapphire gin,  
St-Germain elderflower liqueur, ginger syrup,  
lime cordial, rimmed with celery salt

### LA POSTE

Bacardi Superior white rum, plum wine,  
yuzu liqueur, fresh lime juice

### BARDOT

Bulldog gin, lemongrass syrup,  
Cambusier liqueur de framboise,  
fresh lime juice, prosecco

### MADAME PHAM

Chopin vodka, rose syrup, shochu,  
fresh lemon juice, passion fruit cordial,  
peach purée, orange juice

### THE SECOND EMPIRE

Don Julio silver tequila, fresh ginger,  
chilli pepper, fresh lime juice, basil leaf

### PENNY LEE

Captain Morgan spiced rum,  
Malibu coconut liqueur, Montenegro Italian bitter,  
fresh lime juice, passion fruit cordial

### LULU MAY

Mezcal, chilli-infused grapefruit juice,  
fresh lime juice, ginger beer

### THE REX

Nikka Japanese whisky, Martini Rosso vermouth,  
Cambusier liqueur de framboise,  
Harveys Bristol Cream sherry

**V** Vegetarian

MSC Cruises strives to protect the oceans by **reducing plastic use**.  
Join us to preserve the planet for future generations and **request a biodegradable straw**.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.  
Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.  
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All prices are inclusive of VAT.



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# DINING EXPERIENCE

£34

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If you have purchased the Dining Experience package, it includes two rice paper hand rolls to start with, one dish from Soup, Salad & Appetizers section, one dish from Noodles, Meat & Fish including one side of your choice and one Dessert up to a maximum of 3 dishes in total. You may replace a dish from the Dining Experience menu with one from the à la carte menu 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 ROLLS **V**

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

### GOI CUON - FRESH VIETNAMESE ROLLS

pork tenderloin, poached tiger prawn, vermicelli, Vietnamese herbs

### DIPPING SAUCES:

peanut, nuoc cham, hoisin

## SOUP, SALAD & APPETIZERS

### PAPAYA SALAD

long beans, tomatoes, peanuts, garlic, fish sauce, lime, palm sugar, chilli without fish sauce **V**

### 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 PAPILLOTE

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 EGGPLANT

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

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# MENU

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## SALADS & APPETIZERS

### GREEN PAPAYA | £13

long beans, tomatoes, peanuts, garlic,  
fish sauce, lime, palm sugar, chilli  
without fish sauce **V**

### SHRIMP AND POMELO | £13

red onion, crispy shallots, orange miso soy dressing

### SPICY BEEF\* | £16

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

### SNAPPER CARPACCIO\* | £16

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

### WAGYU BEEF TARTARE\* | £27

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

### ROASTED GARLIC ESCARGOTS (6 PCS) | £13

### CRUNCHY SHRIMP CAKE | £13

Vietnamese greens, spicy gochujang mayo

### CRISPY SQUID | £13

wild rocket, spicy salsa rosa, barbecued lime

## RICE PAPER HAND ROLLS

Enjoy the sharing spirit

### CAH GIO - FRIED IMPERIAL ROLLS | by pc £7

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

### FRIED VEGETABLE SPRING ROLLS **V** | by pc £4

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

### GOI CUON - FRESH VIETNAMESE ROLLS | by pc £7

pork tenderloin, poached tiger prawn,  
vermicelli, Vietnamese herbs

### FRESH VEGETABLE SUMMER ROLLS **V** | by pc £4

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

### DIPPING SAUCES

peanut, nuoc cham, hoisin

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# MENU

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## SOUPS, NOODLES & RICE

**INDOCHINE SPICY TOM YAM SOUP | £13**  
lemongrass, kaffir lime, galangal base soup  
(chicken or seafood)

**INDOCHINE SPICY TOM YAM SOUP **v** | £11**  
lemongrass, kaffir lime, galangal base soup

**PHO BO | £17**  
rice noodles, beef or chicken (spicy or not spicy)

**TEMPLE NOODLE **v** | £13**  
yi mian egg noodles, tofu, vegetables,  
spiced tomato onion relish

**BEEF BO BUN | £17**  
rice noodles, marinated beef, carrot,  
daikon, fresh herbs, peanuts

**INDOCHINE FRIED RICE | £42**  
three char siu lamb chops, egg, oyster sauce,  
sweet soy, gai lan, scallion, mint, crispy garlic

## SIDES

**STEAMED JASMINE RICE | £5**

**SEASONAL VEGETABLES | £5**  
wok sautéed with basil, garlic, chilli  
and fish sauce

**MELTED EGGPLANT | £5**  
scallion oil, yuzu soy cham

**GARLIC SPINACH | £5**

**BEAN SPROUTS | £5**  
sautéed in garlic, sesame oil and  
served with chive tips

## MAIN | MEAT & SEAFOOD

**BO KHO | £24**  
Vietnamese beef stew served with baguette

**BLACK ANGUS ENTRECOTE (10 OZ)\* | £33**  
black garlic glaze, Vietnamese chimichurri,  
Koji beurre blanc

**CRISPY CARAMELISED PORK BELLY | £27**  
duck confit hash, garlic chive, poached egg, sweet soy

**CRISPY WHOLE RED SNAPPER | £42**  
mango salad, roasted cashews

**SOLE MEUNIÈRE | £42**  
turmeric, dill, cashew nuts, scallion, coconut fennel velouté

**LEMONGRASS BLACK COD PAPILOTTE | £27**  
shimeji mushroom, baby bok choy, ginger dashi

**TYPHOON SHELTER LOBSTER\* | £49**  
spicy e-fu noodles with flat chive,  
shallots and scallions, XO sauce

## DESSERT

**SOUFFLÉ GRAND MARNIER | £10**  
please allow 15 minutes

**VIETNAMESE CUSTARD | £7**

**CHE BAO MAU | £7**  
pandan jellies, red kidney beans, mung beans,  
coconut cream, shaved ice

**ROASTED PINEAPPLE | £9**  
coconut ice cream

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