

Le Club

LES SALADES

Salade Méditerranéenne - 420
Mediterranean salad, rocket, feta cheese, chickpeas, pumpkin, cucumber, tomatoes, lemon vinaigrette

Salade de Fromage de Chèvre - 490
warm Sainte Maure cheese, tomato, Puy lentils, red cabbage, mesclun, lettuce, honey mustard vinaigrette

Salade Cobb - 560
frisée lettuce, romaine, bacon, avocado, chicken breast, tomato, hard boiled egg, chives, blue cheese

Salade Moderne - 390
organic quinoa, Da Lat beetroot, mesclun, grilled butternut squash, avocado, grilled pepita granola, lime vinaigrette

- with grilled chicken breast - 590
- with grilled prawns - 620
- with seared salmon - 790
- with Wagyu fillet - 2,250

Salade César - 390
Caesar salad, anchovies, croutons, Parmigiano Reggiano, bacon
- with grilled chicken breast - 590
- with grilled prawns - 620
- with seared salmon - 790
- with Wagyu fillet - 2,250

Salade Niçoise - 560
seared tuna, romaine lettuce, green beans, olives, tomatoes, potatoes, anchovies

LES SOUPES

Soupe de Poisson Provençale - 460
Provençale fish soup, rouille, aged Comté cheese, garlic croutons

Soupe Crème aux Trois Champignons - 390
mushroom soup, grilled hazelnuts, parsley oil

Soupe à l'Oignon Gratinée - 420
traditional French onion soup, melted Emmental cheese, croutons

Soupe à l'ail - 390
garlic soup, cream, chicken broth, garlic, sautéed spinach

LES PÂTES

Your choice of spaghetti, penne, tagliatelle, fusilli or gluten free spaghetti

Tartufo - 490
black truffle creamy sauce, roasted mushrooms

Homard - 1,950
Canadian lobster, cherry tomatoes, garlic, chilli, basil

Bolognese - 520
homemade minced beef, Parmigiano, olive oil

Pesto - 390
basil pesto, pine nuts, parsley, cherry tomatoes

Bacon cream - 520
bacon, egg yolk, cream, Parmigiano, black pepper

Fruits de Mer - 560
mussels, squid, shrimp, scallops, napolitan sauce, basil

HÙITRES ET CAVIAR

Huîtres de nos Mareyeurs - 800
six premium French oysters, shallot vinegar mignonette

Huîtres Gratinées - 850
six baked premium French oysters, Hollandaise sauce, Cheddar, paprika

Oscietra Caviar Prestige - 2,900
caviar (30g), toast, shallots, sour cream, dill, capers



LES ENTRÉES FROIDES

Terrine de Foie Gras - 800
Metropole-made foie gras, fig and port chutney, toasted brioche

Assiette de Charcuterie - 550
cold cut selection, paté, rillettes, dry sausage, ham, cornichons

Saumon Fumé Maison - 650
Metropole smoked salmon, fennel, cucumber, quail eggs, apple, red onions

Cocktail de Crevettes à l'Avocat - 450
prawns, cocktail sauce, avocado

Pâté en croûte - 690
country style paté with pastry crust, fig and apple compote, pickles

LES ENTRÉES CHAUDES

Escargots de Bourgogne au Beurre Persill - 320 (6 pieces) - 610 (12 pieces)
Burgundy escargots roasted in the shell, persillade butter

Moules Marinière - 690
sautéed mussels with white wine, garlic, parsley

Calmars Grillées - 560
grilled calamari, warm potato, sweet pepper, red onion, fresh basil, tomato vinaigrette

Coquille St-Jacques au gratin - 750
half shell scallops, mushroom fricassée, Gruyère, breadcrumbs

LES BURGERS ET SANDWICHES

served with French fries or salad

The Metropole Hamburger - 750
Wagyu burger, tomato, caramelized onion, gherkin, lettuce
with Comté, blue cheese, or Brie - 830
with foie gras and truffle - 1,100

Vegan Hamburger - 420
soya beans & beetroot patty, peanut butter sauce

Club Sandwich Classique - 410
toasted whole wheat bread, turkey ham, crispy bacon, egg, tomato, lettuce, Buddha hand, Phu Quoc black pepper mayonnaise

Croque Monsieur - single 410 / double 800
Paris ham sandwich, Emmental, Comté cheese, béchamel

Pain Pita au Saumon Fumé - 550
smoked salmon pita roll with avocado, red onion, lettuce, coriander sour cream

NOS SPÉCIALITÉS GRILLÉES

Côtelettes d'Agneau - 1,360
lamb chops

Entrecôte 250g - 1,250
Black Angus rib-eye

Filet de Bœuf 200g - 1,190
Campbell tenderloin

Bœuf d'Aloyau - 3,100
Black Angus Short Rib "T Bone" (1 kg)
serves 2 - 3 guests

SAUCES

- Sauce Hollandaise
- Sauce au Poivre, pepper
- Sauce aux Champignons, mushroom
- Sauce Bordelaise, red wine
- Sauce aux Herbes, thyme
- Sauce au fromage bleu, blue cheese
- Chimichurri

all grilled items are served with roasted potato and Provençal tomato

PLATS VEGETARIENS

Poêlé de Gnocchi Gratinés - 390
spinach, ricotta, sun dried tomatoes, Parmigiano Reggiano

Tartare de Betteraves - 360
beet and avocado tartare, feta cheese, sesame seeds, herbs

Asperges Gratinées au Comté - 495
Da Lat green asparagus, Comté cheese, tomato confit, arugula, truffle vinaigrette

Risotto aux champignons forestiers - 470
forest mushroom risotto, sautéed mushrooms, parmesan cheese

LES VIANDES

Steak Tartare au Couteau - 1,190
knife cut beef tartare, capers, salad, French fries

Filet de Bœuf Rossini - 1,850
pan-seared beef Rossini, foie gras, truffle sauce, potato gratin

Iberico Pork secreto - 950
grilled pork secreto, green beans, baby spinach, semi dried tomatoes, prune, cauliflower

Confit de Canard - 750
traditional French duck confit, potato sarladaises

Coq au vin - 760
braised chicken in red wine, Dauphine potatoes, lardons, mushrooms, shallots

Steak au Poivre - 1,190
beef tenderloin medallions, sautéed green beans, shallots, green peppercorn sauce

LES POISSONS

Filet de Barramundi - 1,100
barramundi, vegetables tian, tomato coulis, virgin olive oil

Orzo de Fruits de Mer - 890
creamy saffron seafood orzo, grilled prawn, seabass, scallop, calamari, mussels

Poisson des neiges - 1,700
pan-roasted snowfish fillet, sautéed vegetables, fish velouté

Saumon de Tasmanie - 850
grilled Tasmanian salmon, green beans, baby tomatoes, mushrooms, potatoes, red onion

Sardines Grillées - 790
grilled sardines, Maître d'Hôtel butter, mixed salad

Homard Grillé - 1,950
grilled Canadian lobster, Maître d'Hôtel butter, asparagus, mushrooms, cheese

SPÉCIALITÉS VIETNAMIENNES

Salade de Mangue de Nha Trang - 420
mango salad, prawn, mint, sesame seeds

Rouleaux de Printemps Hanoïen - 390
Hanoi spring rolls, fresh prawn, deep fried pork, vegetarian, or mixed

Pot d'Aubergine et Champignons - 350
claypot eggplant and mushrooms, garlic, coconut milk

Tofu à la Vapeur - 350
steamed young tofu, superior soy sauce, ginger, mixed herbs

Sandwich Banh Mi - 390
caramelized pork, paté, carrot, coriander, chilli

Poulet Grillé - 500
chicken marinated with turmeric, lemongrass, lime leaves

Soupe de Crevettes - 390
prawn noodle soup, prawn broth, herbs

Metropole Pho
beef or chicken - 345
Wagyu beef - 1,950

Bun Cha - 590
grilled pork belly, pork patties, bun noodles, shallots, caramel sauce, herbs

Bœuf Luc Lac - 900
onion, sweet potato, tomato, red pepper

Cha Ca - 590
grilled Lang fish, bun noodles, shallots, peanuts, herbs

Bun Bo Nam Bo - 390
bun noodles, sautéed beef, herbs, peanuts

Nouilles Sautées aux Légumes - 345
mixed vegetable noodles, herbs, soy sauce

Riz Frit au Crabe - 400
fried rice with soft shell crab



Please advise us of any special dietary requirements and/or allergies, so we may personally cater to your needs
All our seafood dishes are prepared with sustainably certified seafood and all fruits and vegetables are locally sourced

Prices are quoted in VND (,000), subject to 5% service charge and applicable government taxes VAT

Delight dish Gluten-free Vegetarian