

Eating is a necessity!
But cooking is an art

art space

Dishes

VND 220,000

CRAB SALAD

Crispy sesame taco, tropical salsa with coriander and miso mayonnaise



ROASTED BEETROOT

Goat's cheese, balsamic tapioca, pickled capers and dill



OKONOMIYAKI

Shredded cabbage and carrots, eggs, ginger, chilli sauce and sesame



RAW AND BRAISED ANGUS BEEF

Celery, black beans, mushroom garlic sauce

BEEF & OYSTER TARTAR

Cooked at -18 degrees for 24 hours, served with crispy bread, quail's egg and passion fruit emulsion



TUNA POKE

Kombucha-marinated tuna with avocado, watermelon, wasabi mayonnaise and seaweed



JAPANESE HOKAIDO SCALLOP

Pancetta, white beans and ponzu dressing



BEEF "BOURGUIGNON"

Stew with red wine, caramelized onions and crispy potato



SEABASS FILLET

Raw tomato, olive oil and basil, crispy polenta and salted lemon vinaigrette



CHICKEN AND EGG

Chicken thighs with kimchi and hollandaise sauce



IBERICO RIBS

Sous-vide cooked with Coca-Cola and green tea, pressed cucumber and vanilla



GROUPEL & FOIE GRAS

Slow-cooked with melted foie gras, watercress salad and Arabica jus



"CHEF'S BALLS"

Crispy cheese balls with Dutch East India spices and mustard sauce



Specials

Not for every day

PIGEON ANJOU ROYAL

Sous-vide cooked and grilled with beetroot jus

VND 1,200,000



BLACK TRUFFLE RISOTTO

Arborio rice, parmesan flakes and butter

VND 1,200,000



GRILLED SPINY LOBSTER (1 whole)

Wok-fried morning glory with garlic and lemon crust

VND 1,300,000



AUSTRALIAN TOMAHAWK BEEF

Barbequed with rosemary, garlic and hollandaise sauce

VND 1,700,000



Sides

VND 75,000

HOME-MADE CHIPS

Triple-cooked with fermented garlic mayonnaise

GREEN ASPARAGUS

Pan-seared with brown butter and king mushrooms

FRIED RICE

Omelette, soy and scallions

GARDEN SALAD

Cherry tomato, crispy sourdough and ponzu vinaigrette

RISOTTO ARBORIO

Creamy with butter and parmesan

WOK-FRIED BOK CHOI

Sesame and lemon juice

Sweet and Art

From the first (and ONLY) 3D food printer in Vietnam

VND 230,000

MONDRIAN

Watermelon, lemon curd, blue lagoon cocktail

JAPANESE BRIDGE

Dark chocolate ganache, braised pineapple, match ice cream

Gelato

VND 35,000 /Scoop
(a cone or a cup)

Select your scoop from the gelato trolley.

Our authentic Italian Gelato is made from 100% natural ingredients by 2 Italian gelato chefs with 20 years' experience between them in the gelato industry.

At **art space** we like to do things differently and that's why we combine great gelato with our favourite products.

Vegetarian Option Available

Spicy Dishes

Contains Pork

Contains alcohol

All our food is freshly prepared and MSG free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please enquire with our team if you have any dietary restrictions, allergies or special considerations.

All prices are in Vietnam Dong.