



*Accentuated interactive  
— dining*

*Signatures*

- ✦ Rich Nyonya Curry, tumeric and eggplant flavored, vegetarian based, coconut rice
- ✦ Mi Quang, traditional home-brewed soup, yellow flat egg noodles, laksa leaves, perilla and your choice of protein
- ✦ Crab claw herb salad, fusion dressing
- ✦ Green tea Matcha Panna Cotta
- ✦ Mini cheese cake infused with Dalat garden strawberries



Stylish and authentic presentation is absolutely vital for us at Bonsai Cruise. The link between the creativity of the menu and dazzling visual décor is evident in all areas of the ship design. Our open kitchen and interactive dining stations enhance the guests experience. On board Bonsai Legacy we use only the freshest, locally sourced organic produce and ingredients.

We designed rectangular "buffet bars" and installed them in the center of the ship so that guests can circle and mingle around them, instead of forming one long line. Emphasis on functionality and presentation of food is extremely important to us. Our vision is to create a unique dining experience, combining daily elements of Vietnamese life and food culture with our Chefs creating unique dishes in an exciting, fresh and fun way.

Therefore, *"My palate, my experience, my cruise"*

is the perfect description of the spirit of our daily dinner cruise - a 'one of a kind' in Vietnam - varied culinary offerings paired with authentic shows.

Our aim is to create signature dishes, so called 'rustic delicacies' which can be found in a variety of regions throughout Indochina. Our chefs refine them to match each guests' palate. We further accentuate this experience by serving a selection of many custom-made dishes on our open kitchen stations. All items are also served with a plethora of 'east meets west' inspired dipping sauces and side dishes.

Please note that our menu items are changing seasonally. A full buffet menu is available upon confirmation.