



Personalized Dining Experience

WE INVITE YOU TO CURATE A SET MENU THAT REFLECTS YOUR PERSONAL TASTE AND VISION FOR THE OCCASION.

A THOUGHTFULLY DESIGNED MENU TYPICALLY INCLUDES ONE APPETIZER, ONE MAIN COURSE, AND ONE DESSERT, WITH THE OPTION TO PRESENT TWO OR THREE SELECTIONS WITHIN EACH COURSE FOR A MORE ELEVATED DINING EXPERIENCE.

ONCE YOUR SELECTIONS ARE FINALIZED, SIMPLY SHARE YOUR MENU ALONG WITH YOUR ESTIMATED GUEST COUNT. OUR TEAM WILL THEN CRAFT A TAILORED PROPOSAL, PRESENTING A REFINED PER-GUEST PRICING BASED ON YOUR CUSTOMIZED DINING EXPERIENCE.





Personalized Dining Experience

WE UNDERSTAND THAT EACH CLIENT HAS THEIR OWN UNIQUE STYLE AND TASTE. THEREFORE, WE HAVE CURATED A SELECTION OF SIGNATURE MENU STYLES TO INSPIRE YOUR CHOICES FOR THE DINING EXPERIENCE AT YOUR EVENT.

HOWEVER, YOU ARE NOT LIMITED TO OUR PRESET MENUS. YOU ARE WELCOME TO SELECT YOUR FAVORITE DISHES AND WORK WITH US TO CREATE A CUSTOMIZED MENU THAT BEST REFLECTS YOUR PREFERENCES AND PERSONAL VISION. (PLEASE CONTACT US FOR MORE DETAILS.)

ALL SERVICE STYLES INCLUDE:

EVENT STAFF
SET UP & TEAR DOWN
COOKED FRESH ON SITE
TABLE WATER SERVICE



Personalized Menu Options

IF YOUR EVENT INCLUDES SPECIAL GUESTS WHO REQUIRE SEPARATE DINING ARRANGEMENTS, WE WOULD BE DELIGHTED TO ACCOMMODATE THEM WITH THOUGHTFULLY PREPARED MENU OPTIONS. FROM THE SELECTIONS BELOW, YOU MAY CHOOSE ONE OR SEVERAL DISHES, AND WE WILL GLADLY CUSTOMIZE A DEDICATED MENU TAILORED SPECIFICALLY TO THEIR NEEDS.

IN ADDITION, FOR GUESTS WHO PREFER VEGETARIAN OR VEGAN CUISINE, WE ARE HAPPY TO ADAPT PLANT-BASED DISHES BASED ON YOUR MAIN MENU, WHILE MAINTAINING THE SAME QUALITY, FLAVOR, AND ELEGANCE IN EVERY COURSE.

WE OFFER:

KID'S MENU
VEGAN MENU
VENDOR MENU
ALLERGY-FRIENDLY MENU

THE HOTT



Vegetarian & Vegan Salads

HOTT SIGNATURE GARDEN

Organic baby greens, seasonal fruit, avocado, fresh mozzarella house-crafted vinaigrette

SEASONAL CITRUS & AVOCADO

Chef-selected citrus, avocado, pomegranate baby greens, bright citrus vinaigrette

MEDITERRANEAN MARKET CHOP

Cucumber, cherry tomato, olives, chickpeas feta, light olive oil dressing

VIETNAMESE HERB GARDEN & LOTUS ROOT

Crisp lotus root, mixed herbs, shaved vegetables roasted peanut, light tamarind dressing



Salads

FIVE ELEMENTS MANGO & SEAFOOD

Chilled seafood, ripe mango, shaved cabbage, aromatic herbs roasted peanut dressing

CLASSIC CAESAR, ELEVATED

Romaine hearts, aged parmesan, crisp bacon garlic croutons, traditional Caesar dressing

BLACK TIGER SHRIMP & PINEAPPLE COCKTAIL

Poached shrimp, sweet pineapple, bell pepper, cabbage fresh mint, light citrus dressing

SEARED FILET MIGNON SALAD

Herb-marinated filet, vine-ripened tomato, bell pepper fresh herbs, lemon vinaigrette

SPICY SASHIMI GARDEN

Seasonal sashimi, seaweed, sesame baby greens, delicate spicy dressing



Vietnamese-Inspired Appetizers

ARTISANAL BAGUETTE & SEASONAL GARDEN SELECTION

Freshly baked baguette, rotating seasonal toppings herb accents, light house spreads

FRESH SPRING ROLLS, HERBS & VERMICELLI

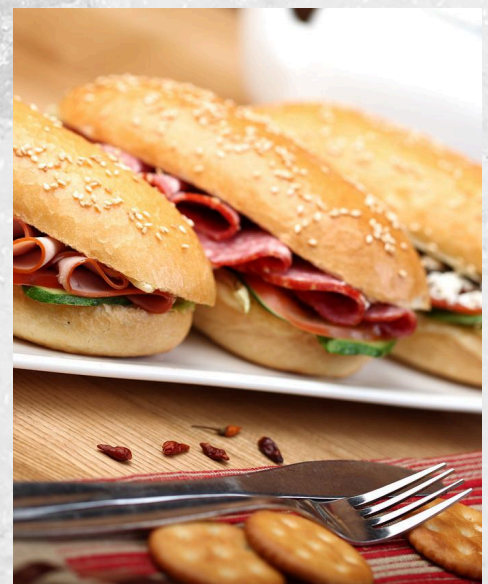
Shrimp & pork, vermicelli, garden herbs rice paper, house peanut sauce

CRISPY CRAB CLAWS, SHRIMP STUFFING

Delicately fried crab claws, seasoned shrimp farce garlic, herbs

CRAB & ASPARAGUS EGG DROP SOUP

Light chicken broth, crab meat, asparagus silky egg ribbons



Main Course

SHAKEN FILET MIGNON (BÒ LÚC LẮC)

Seared filet mignon, bell pepper, red onion
garlic, house seasoning

FILET MIGNON STEAK , CREAMY PEPPERCORN SAUCE

Grilled filet steak , crushed peppercorn, brandy reduction
silky cream sauce

PAN-CRISPED PIGEON, GARLIC & FRENCH BUTTER

Whole quail, bacon, potato, thyme
light whiskey glaze

GRILLED LAMB RACK, HIMALAYAN PINK SALT

Herb-marinated lamb, rosemary
cracked pepper

HAWAIIAN MARINATED PORK TENDERLOIN

Grilled pork tenderloin, pineapple
bell pepper, light glaze



Vietnamese Entrées

FILET MIGNON PHỞ

Slow-simmered beef broth infused with spices
rice noodles, sliced filet mignon, fresh herbs
swap out your chips with another side for + 2

HUẾ-STYLE BEEF NOODLE SOUP (BŨN BÒ HUE)

Slow-simmered beef broth infused with lemongrass and chili
rice noodles, sliced beef, fresh herbs

CHAR SIU FRIED RICE, CHINESE SAUSAGE

Wok-fried jasmine rice, char siu pork
Chinese sausage, scallion

BBQ PORK VERMICELLI & EGG ROLLS

Grilled pork, vermicelli noodles
crispy egg rolls, fresh herbs



CRISPY PIGEON, GARLIC BUTTER

Pan-crisped pigeon, garlic
French butter finish

BRAISED BEEF SHORT RIBS, RED WINE

Slow-braised beef, red wine reduction
rich jus

CHICKEN TIKKA MASALA

Roasted chicken, yogurt marinade
aromatic spices, cream sauce

ITALIAN SPAGHETTI, SLOW-SIMMERED RAGÙ

House pasta, tomato ragù, basil
olive oil, aged cheese

THE HOTT



Oceanic Entrées

BUTTER-POACHED LOBSTER TAIL, FRENCH HERB EMULSION

Whole lobster tail gently poached in cultured butter, paired with udon noodles, bell peppers, and red onion, finished with a delicate French-style herb emulsion.

ROASTED LOBSTER TAIL, GARLIC BUTTER & LEMON JUS

Oven-roasted lobster tail brushed with garlic butter, finished with a bright lemon jus and fresh parsley.

BLACK TIGER PRAWNS, HONEY WALNUT GLAZE

Succulent black tiger prawns coated in a silky honey citrus glaze, complemented by candied walnuts for a refined balance of sweetness and texture.



THAI RED CURRY PRAWNS, COCONUT VELOUTÉ

Tender prawns simmered in an aromatic red curry coconut velouté, infused with makrut lime leaves and traditional Thai spices.

HONG KONG-STYLE STEAMED CHILEAN SEA BASS, LIGHT SOY INFUSION

Delicately steamed Chilean sea bass with a fragrant soy infusion, accented by green onions and red pepper for a clean, elegant finish.

CRISPY MEKONG SWAI FILLET, THAI PASSION FRUIT GASTRIQUE

Lightly crisped swai fillet, served with a bright Thai-inspired passion fruit gastrique, layered with chili and citrus notes for a refined sweet-heat profile.

HONEY-GLAZED ATLANTIC SALMON, LEMON BUTTER ESSENCE

Premium salmon fillet glazed with golden honey, enhanced by fresh lemon, cracked pepper, and a velvety butter reduction.

SEARED JUMBO SCALLOPS, TOBIKO & BROWN BUTTER

Perfectly seared jumbo scallops, finished with nutty brown butter, vibrant tobiko, and a touch of fresh herbs for a delicate oceanic finish.

Vietnamese Entrées

SEAFOOD PHỞ NOODLE BOWL, AROMATIC BROTH

A refined take on Vietnam's iconic phở, featuring a deeply aromatic broth, delicate rice noodles, and a curated selection of premium seafood.

JUMBO SCALLOPS & CRAB FRIED RICE, WOK-FIRED PERFECTION

Fragrant jasmine rice wok-tossed with sweet crab meat and tender jumbo scallops, finished with subtle aromatics and umami depth.

SNOW CRAB LEG, STUFFED WITH MINCED SHRIMP MOUSSE

Sweet snow crab leg filled with a delicate shrimp mousse, lightly fried to achieve a crisp exterior and luxurious, tender center.



Plant-Based Entrées

WOK-SEARED PLANT-BASED "FILET MIGNON", AROMATIC GARLIC REDUCTION

Premium plant-based protein wok-seared with king oyster mushrooms, red onion, and bell peppers, finished in a fragrant garlic reduction.

CRISPY PLANT-BASED CRAB CLAWS, DELICATE SHRIMP-STYLE MOUSSE

Golden-crisp vegan crab claws filled with a refined plant-based shrimp-style mousse, offering a luxurious balance of texture and flavor.

PLANT-BASED FISH FILLET, THAI PASSION FRUIT GASTRIQUE

A delicate plant-based fish or tofu fillet, elevated with basil, fresh lime, and a vibrant Thai-inspired passion fruit gastrique with subtle chili heat.

CHARRED EGGPLANT STEAK, BRANDY PEPPERCORN CREAM

Thick-cut eggplant steak, flame-charred and finished with a silky peppercorn cream infused with brandy, complemented by fresh cilantro and white onion



Vietnamese Entrées

VEGAN PHỞ NOODLE BOWL, AROMATIC HERBAL BROTH

A refined vegan interpretation of traditional phở, featuring a deeply aromatic herbal broth, silky rice noodles, tofu, and fresh garden herbs.

swap out your chips with another side for + 2

BUDDHA FRIED RICE, WOK-FIRED AROMATICS

Fragrant fried rice wok-tossed with tofu and seasonal vegetables, finished with delicate aromatics and balanced umami depth.

CRISPY TOFU VERMICELLI, FRESH HERBS & PICKLED ACCENTS

Crisp tofu served over vermicelli noodles with fresh herbs, pickled vegetables, and a light house dressing for a bright, refreshing finish.



THAI VEGETABLE CURRY, COCONUT VELOUTÉ

Seasonal organic vegetables gently simmered in a rich coconut velouté, layered with traditional Thai spices for a refined aromatic finish.

CHICKPEA TIKKA MASALA, SPICED TOMATO ESSENCE

Slow-simmered chickpeas in a deeply spiced tomato masala, enriched with coconut milk, garlic, and garam masala for a warm, elegant profile

TOFU BUDDHA PLATE, SEASONAL GARDEN COMPOSITION

Crisp golden tofu paired with white rice and a curated selection of seasonal vegetables, presented in a balanced, nourishing composition.

ITALIAN SPAGHETTI, SLOW-SIMMERED RAGÙ

House pasta, tomato ragù, basil
olive oil, aged cheese

THE HOTT



Oceanic Entrées

CHOCOLATE LOVER'S INDULGENCE

Decadent chocolate cake layered with silky chocolate mousse, finished with a smooth milk chocolate cream.

RED VELVET ELEGANCE

Classic red velvet sponge layered with cream cheese frosting, enveloped in a light vanilla cream.

MATCHA WHITE CHOCOLATE HARMONY

Earthy matcha cake layered with smooth white chocolate cream for a refined, balanced sweetness.

SPICED CARROT CAKE, VANILLA CREAM CHEESE FROSTING

Moist carrot cake infused with warm spices, layered with velvety cream cheese and finished with vanilla cream.



Signature Cake Creations

18 KARAT GOLD CARROT CAKE, SALTED CARAMEL & TOASTED PECANS

Luxurious carrot cake layered with cream cheese buttercream, accented by salted caramel and toasted pecans.

CRÈME BRÛLÉE VANILLA CAKE

Vanilla sponge filled with custard cream, topped with a caramelized sugar crust and finished with vanilla buttercream.

CHAMPAGNE CELEBRATION CAKE

Light vanilla cake infused with champagne syrup, layered with lemon curd and fresh raspberries for a bright, elegant finish.

BLUSHING BRIDE RED VELVET

Refined red velvet cake layered with cream cheese and chocolate mousse, crafted for a romantic, luxurious presentation.

Vietnamese Sweet Creations

TROPICAL FRUIT & DURIAN CREAM DESSERT

A refined medley of organic fresh fruits with durian purée and coconut milk, finished with rich sweet cream.

SWEET TARO & GINGKO DESSERT

A delicate warm dessert featuring taro, ginkgo nuts, red beans, tapioca pearls, and black grass jelly in a lightly sweetened broth.

CHÈ BA MÀU, LAYERED HERITAGE DESSERT

A refined presentation of the traditional three-color dessert, featuring mung bean, red bean, pandan jelly, and coconut cream.

CHÈ SÂM BỔ LƯỢNG, HERBAL COOLING DESSERT

A refreshing medley of herbal ingredients, lotus seeds, longan, and seaweed, served chilled in a light, revitalizing syrup.

