

MINH MAT

Thực Đơn Bữa Tối À LA CARTE

FOR ONE PERSON – 3 SMALL DISHES OR 1 MEDIUM PLUS 2 SMALL OR 1 LARGE PLUS SOMETHING SMALL

White

GUIDE

REKOMMENDERAD
2018

SMALL

AS APPETIZER OR TAPAS | THREE DISHES PER PERSON



HOA KHOAI LANG | DAIKON DUMPLINGS

DAIKON, SWEET POTATO, FERMENTED TOFU, WALNUTS, SOY PEARLS, SEAWEED
..... 80

ẾCH CHIÊN | FROG LEGS

EAST ASIAN BULL FROG, SWEET POTATO FRIES, GARLIC MAYO..... 120

SÒ ĐIẾP TÁI CHANH | SCALLOP CEVICHE

JAPANESE HOKKAIDO SCALLOPS (MSC), WATER CHESTNUTS, MANGO,
CUCUMBER, SESAME SEEDS. LIME..... 90

TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS
NOODLES..... 115

BÒ TÁI CHANH | VIETNAMESE CARPACCIO

SWEDISH TOP ROUND, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED
PEANUTS, RAU RAM..... 130

VỊT LÁ LỐT | DUCK IN WILD BETEL LEAVES

GRILLED DUCK BREAST, WILD BETEL LEAVES, ORANGE, HOISIN SAUCE..... 105



GỎI BƯỞI | POMELO SALAD

POMELO, YUBA, DAYLILY, LOTUS STEMS, PEANUTS, FRIED RICE PAPER WITH
SESAME SEEDS..... 120

GỎI CUỐN TÔM | SUMMER ROLLS

FRESH RICE PAPER ROLLS WITH WHITE LEG SHRIMPS (ASC), CRISPY FRIED
CHICKEN SKIN, GREEN NƯỚC CHẤM..... 95



GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, FERMENTED SOYBEAN SAUCE..... 95

GỎI CUỐN MÙA ĐÔNG | WINTER ROLLS

FRESH RICE PAPER ROLLS WITH BRAISED PORK, ENOKI, FERMENTED SOYBEAN
SAUCE..... 95



CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU, PICKLES, SOY SAUCE WITH LEMON GRASS... 90

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

XÔI TRĂNG RẪM | FIVE MUSHROOMS

KING OYSTER MUSHROOM, SHIMEJI, SHIITAKE, ENOKI, FOREST EAR
MUSHROOM, STICKY RICE, FRIED YUBA DUMPLING..... 130

LÃ VỌNG CHAY | DAIKON LÃ VỌNG

DAIKON, GALANGAL, FERMENTED RICE, DILL, CHRYSANTHEMUM, FISH MINT,
SOY PEARLS..... 120

MỰC NƯỚNG GỪNG | GRILLED SQUID

FRESH GREEN PEPPER, GINGER NƯỚC CHẤM, GLASS NOODLE SALAD..... 130

CHIM CÚT NHÃN | GRILLED QUAIL

BUTTER SAUCE WITH LONGAN, CAU LAO NOODLES, QUAIL EGGS..... 135

LARGE

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER IF YOU LIKE

PHỞ TÁI LÃN | RICE NOODLE SOUP

GARLIC FRIED SWEDISH TOP ROUND STEAK, BEEF SHIN, RICE NOODLES, BONE
BROTH, EGG YOLK, FRESH HERBS, FRIED QUAY BREAD..... 198

CAO LẦU | CAO LAU WITH PORK BELLY

CAO LAU NOODLES, SHIITAKE, RICE CROUTONS, HERBS..... 180

BÚN GÀ NƯỚNG | GRILLED COCKEREL

LIME LEAVES, RICE NOODLES, CRISPY FRIED CHICKEN SKIN, HERBS, PICKLES,
GREEN NƯỚC CHẤM..... 210

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY
BEAN SAUCE..... 195

SU SU RIM GỪNG | CHAYOTE IN CLAYPOT

WATER CHESTNUT, SHIITAKE, GINGER, FERMENTED SOY BEAN PASTE, CHILI,
STICKY RICE, PICKLED CUCUMBER WITH SESAME SEEDS..... 195

ĂN CHƠI

DO LIKE THE VIETNAMESE - SHARE TOGETHER!

In Vietnam, a distinction is made between eating to fill the belly (*ăn cơm*, literally "eat rice") and eating for pleasure (*ăn chơi*, literally "eating pleasure"). Ăn chơi is social eating - you share the dishes together family style.

for 2 persons- 6-7 small dishes or 3-4 small plus a mid-size each

SHARING IS CARING



We do not want our meat-eating guests to feel that vegan food is something odd. We therefore list meat and vegan dishes together. To help our vegan friends all vegan dishes is marked with a lotus flower.

Many in Vietnam are vegetarians or flexitarians. Remember – you do not need to be a vegetarian to eat vegetarian food. You do not need to be Vietnamese to eat Vietnamese either!