

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
IF YOU HAVE ANY ALLERGIES, YOU CAN ALWAYS ASK US ABOUT INGREDIENTS

White

GUIDE

REKOMMENDERAD
2019

SMALL

AS APPETIZER OR SHARED AS TAPAS | THREE DISHES PER PERSON



HOA KHOAI LANG | DAIKON DUMPLINGS

SWEET POTATO, FERMENTED TOFU, WALNUTS, SOY PEARLS, SEAWEED 85

ẾCH CHIÊN | FROG LEGS

EAST ASIAN BULL FROG FRIED WITH FERMENTED RICE, SWEET POTATO FRIES, GARLIC MAYO 130

SÒ ĐIẾP | SCALLOP

JAPANESE HOKKAIDO SCALLOPS (MSC) FRIED WITH FERMENTED RICE, WATER CHESTNUTS, GALANGAL, MANGO, CUCUMBER, SESAME SEEDS. LIME 115

TÔM CHIÊN CỐM | DEEP FRIED SHRIMP (ASC)

PUFFED GREEN RICE, TAMARIND SAUCE WITH BLACK BEANS, CASHEWS, GLASS NOODLES 130

BÒ TÁI CHANH | VIETNAMESE CARPACCIO

SWEDISH TOP ROUND, FERMENTED RICE, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RAM 140

CỪ LÁ LỐT | SPRING LAMB IN WILD BETEL LEAVES

GRILLED SWEDISH SPRING LAMB, GALANGAL, UNRIPE MANGO, MINT 125



GỎI ĐU ĐỦ | POMELO SALAD

GREEN PAPAYA, YUBA, DAYLILY, UNRIPE MANGO, PEANUTS, FRIED RICE PAPER WITH SESAME SEEDS 125

GỎI CUỐN TÔM | SUMMER ROLLS

FRESH RICE PAPER ROLLS WITH WHITE LEG SHRIMPS (ASC), CRISPY FRIED CHICKEN SKIN, GREEN NUOC CHAM 100



GỎI CUỐN MÙA THU | AUTUMN ROLLS

FRESH RICE PAPER ROLLS WITH TOFU, DAYLILY, SWEET POTATO, SESAME, FERMENTED SOYBEAN SAUCE 100



CHẢ GIÒ CHAY | SPRINGROLLS

DEEP-FRIED ROLLS WITH TOFU AND OYSTER MUSHROOMS, PICKLES, SOY SAUCE WITH LEMON GRASS 95

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, LOTUS ROOT, STICKY RICE, FRIED YUBA DUMPLING 145



LÃ VỌNG CHAY | DAIKON LÃ VỌNG

DAIKON, GALANGAL, FERMENTED RICE, DILL, CHRYSANTHEMUM, FISH MINT, SOY PEARLS, RICE NOODLES 130



MỰC NƯỚNG GỪNG | GRILLED SQUID

FRESH GREEN PEPPER, GINGER NUOC CHAM, GLASS NOODLE SALAD 140

CHIM CÚT NHÃN | GRILLED QUAIL

BUTTER SAUCE WITH LONGAN, CAU LAO NOODLE SALAD, QUAIL EGG 145

LARGE

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

PHỞ ĐẶC BIỆT | RICE NOODLE SOUP

RARE AND GARLIC FRIED SWEDISH TOP ROUND, BEEF SHIN, RICE NOODLES, BONE BROTH, EGG YOLK, FRESH HERBS, FRIED QUAY BREAD 240

MÌ QUẢNG TÔM | QUANG NOODLES WITH SHRIMPS

TURMERIC RICE NOODLES, WHITELEG SHRIMPS (ASC), BANANA BLOSSOM, NEN, LEMONGRASS, EGG, RICE PAPER WITH SESAME, PEANUTS, FRESH HERBS 235

BÚN GÀ NƯỚNG | GRILLED COCKEREL

LIME LEAVES, RICE NOODLES, CRISPY FRIED CHICKEN SKIN, FRESH HERBS, PICKLES, GREEN NUOC CHAM 235

CHẢ VIÊN CHIÊN CỐM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE 210



CAO LẦU CHAY | CAO LAU WITH SOY MEAT

CAO LAU NOODLES, SHIITAKE, SHIMEJI, TOMATO, PINEAPPLE, SWEETHEART CABBAGE, FIVE SPICES, RICE CROUTONS, FRESH HERBS 210



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



vegan

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!