



MINH MAT

Thực Đơn Bữa Tối

À LA CARTE

FOR ONE PERSON ABOUT 3-4 SMALL DISHES OR 1 MEDIUM PLUS 2 SMALL OR 1 LARGE PLUS SOMETHING SMALL

SMALL

AS SHARED FINGER FOOD 3-4 DISHES PER PERSON OR AS APPETIZER

HÀU NƯỚNG PHÔ MAI | GRILLED OYSTER

LA VACHE QUI RIT, SPRING ONION OIL WITH MANGALICA PORK LARD, FERMENTED LIME, GREEN NƯỚC CHẤM, CHILI SAUCE..... 65/PC

GỎI CUỐN TÔM | SUMMER ROLLS WITH PRAWNS

GRILLED VANNAMEI PRAWNS (ASC), GARLIC MAYO, RICE NOODLES, MANGO, CUCUMBER, FRESH HERBS. SAUCE WITH FERMENTED ANCHOVIES, GARLIC, CHILI, SHALLOTS, PEANUT BUTTER, HOISIN, PINEAPPLE, COCONUT MILK..155

CÁ TÁI CHANH MÀNG TANG | PIKEPERCH FILLET CEVICHE

MÀNG TANG SEEDS, GALANGAL, POMELO, PICKLED CORIANDER SEEDS FROM LILLA LABÄCK, ROASTED GROUND RICE, LIME, FISH SAUCE, CHILI, SPRING ONION, FRESH HERBS175

BÒ TÁI MẮC KHÉN | BEEF TARTARE W/ MẮC KHÉN PEPPER

HAND-CUT TOP ROUND FROM SWEDISH COWS, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RĂM, MẮC KHÉN AND LONG PEPPER FROM TÂY BẮC, VIETNAM180

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, GREEN MANGO, CASHEWS, CHILI, MINT.....175



BÍ CHIÊN CỎM | PUMPKIN CROQUETTE

PUMPKIN CROQUETTE BREADED WITH PUFFED GREEN RICE, CASHEWS, LETTUCE, FRESH HERBS, TAMARIND SAUCE, COCONUT MILK, LONGAN, CHILI, SHALLOTS150



GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, GREEN MANGO, PEANUTS, LONG PEPPER, FRIED RICE PAPER WITH SESAME SEEDS155



CANH CẢI BÓ CHAY | SAVOY CABBAGE ROLLS

SAVOY CABBAGE FROM LILLA LABÄCK FILLED WITH TARO, TOFU, KING OYSTER MUSHROOM AND ONIONS IN A VEGETABLE BROTH WITH SHIMEIJ160

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

CÀ TÍM SỐT CHAO | ASIAN AUBERGINE IN CLAYPOT

FERMENTED SILKEN TOFU, SPRING ONION OIL, COCONUT MILK, YUBA, RAU RĂM, SESAME SEEDS, FERMENTED ORIENTAL MUSTARD, STICKY RICE 180

BẮP XÀO TÔM BƠ | SAUTEED CORN W/ GRILLED PRAWNS

JUMBO PRAWNS (ASC), BUTTER SAUTÉED CORN, FERMENTED LIME, FISH SAUCE, OYSTER SAUCE, COCONUT MILK, CHILI, SPRING ONIONS, RAU RĂM 190

MỰC NƯỚNG CHẤM CHÉO | SQUID WITH CHẤM CHÉO

GRILLED SQUID, SCALLION OIL, CHẤM CHÉO, GLASS NOODLE SALAD, GREEN MANGO, FRESH HERBS, SOY SAUCE, RED ONION, OYSTER SAUCE.....185

NAI ÁP CHẢO CHẤM CHÉO | VENISON W/ CHẤM CHÉO

VENISON FILLET, CHẤM CHÉO W/ MẮC KHÉN PEPPER AND HẠT DỐI (MAGNOLIA SEEDS) FROM TÂY BẮC, VIETNAM, BUTTER FRIED WAX CORN FROM LILLA LABÄCK, LETTUCE AND FRESH HERBS230

VỊT SỐT MẮC MẬT MẬN | DUCK WITH MẮC MẬT SAUCE

PAN-SEARED WHITE PEKIN DUCK FROM VIKING FÅGEL IN MUNKA-LJUNGBY, GARLIC SAUTÉED WATER SPINACH, STICKY RICE, SAUCE OF MẮC MẬT BERRIES AND PLUMS WITH BUTTER, CHILI, GARLIC, SHALLOTS245

LARGER

MAIN COURSES | ADD SOMETHING SMALL FOR AN APPETIZER

CHẢ CÁ HÀ NỘI | MONKFISH WITH DILL AND RICE NOODLES

BUTTER FRY MONKFISH, DILL, SPRING ONIONS, GALANGAL, SHRIMP PASTE, GARLIC, CHILI, FISH SAUCE, RICE NOODLES, LIME, PEANUTS, RICE PAPER WITH SESAME SEEDS.....340

CHẢ VIÊN CHIÊN CỎM | DEEP FRIED TOFU BALLS

PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY BEAN SAUCE285

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

MICHELIN 2024