



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, SHALLOTS155

GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

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

HOÀNH THÁNH NẤM MỎNG GÀ | SHIITAKE WONTON

WONTON FILLED WITH SHIITAKE, TARO AND WATER CHESTNUT IN A VEGETABLE BROTH TOGETHER WITH SPRING ONIONS AND PAK CHOY..... 160

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 190

GỎI TÔM NƯỚNG | GRILLED SHRIMPS WITH LOTUS SALAD

GRILLED VANNAMEI SHRIMP (ASC), LOTUS STALKS, GREEN MANGO, CARROTS, FRESH HERBS, CHILI, FISH SAUCE, GARLIC, RED ONION, ROASTED SHALLOTS 195

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

HEO NƯỚNG LÁ MẮC MẬT | MANGALICA SKEWERS MẮC MẬT

SKEWERS OF MANGALICA PORK FROM ROSA SKATTLÅDAN W/ MẮC MẬT LEAVES, MẮC KHÉN PEPPER, LEMONGRASS, GALANGAL, HONEY, FISH SAUCE PICKLED DAIGON, SESAME SEEDS, STICKY RICE GRILLED IN BANANA LEAVES.....215

CHIM CÚT NHẪN | GRILLED QUAIL

FROM ROSA SKATTLÅDAN, BROWNEB BUTTER SAUCE WITH LONGAN AND VIETNAMESE COFFEE, QUẢNG NAM NOODLE SALAD, QUAIL EGG220

LARGER

MAIN COURSES | ADD SOMETHING SMALL FOR AN APPETIZER

MÌ QUẢNG | QUANG NAM-NUDLAR

RICE NOODLES, VANNAMEI SHRIMP (ASC), CHICKEN, EGG, NÉN, BANANA BLOSSOM CHICKEN BROTH, LEMONGRASS, RICE PAPER WITH SESAME SEEDS, PEANUTS, FRESH HERBS.....310

BÁNH XÈO CHAY | VIETNAMESE CRÊPES

TOFU, CHAYOTE, OYSTER MUSHROOMS, MUNG BEAN SPROUTS, SPRING ONIONS, FRESH HERBS, CHILI, SOY SAUCE285

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

MICHELIN 2024