



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

SMALLER

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

HÀU SỐNG | RAW OYSTERS *

LIME, FISH SAUCE. CHILI, SHALLOTS, RED ONION, RAU RĂM 55/PC

HÀU NƯỚNG PHÔ MAI | GRILLED OYSTER

LA VACHE QUI RIT, SPRING ONION OIL WITH MANGALICA PORK LARD, FERMENTED LIME, GREEN NƯỚC CHẤM, CHILI SAUCE..... 70/PC

CHẢ GIÒ PÂ-TÉ | DEEP-FRIED SPRINGROLL WITH PÂTÉ

WITH TOFU (ORGANIC), OYSTER MUSHROOM AND WOOD EAR MUSHROOM, PÂTÉ (PORK LIVER OR MUSHROOM [VEG]), PINEAPPLE AND GINGER MARMALADE180

GỎI CUỐN TÔM | SHRIMP SUMMER ROLLS

GRILLED VANNAMEI SHRIMPS (ASC), GARLIC MAYO, MANGO, FRESH HERBS. MẮM XANH-DIPSĂS170

CÁ TÁI CHANH MÀNG TANG | PIKEPERCH CEVICHE

MÀNG TANG SEEDS, GALANGAL, POMELO, PICKLED CORIANDER SEEDS FROM LILLA LABĂCK, ROASTED GROUND RICE, LIME, FISH SAUCE, CHILI, SPRING ONION, FRESH HERBS195

BÒ TÁI MẮC KHẾN | BEEF TARTARE WITH MẮC KHẾN PEPPER

HAND-CUT TOP ROUND FROM SWEDISH COWS, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RĂM, MẮC KHẾN AND LONG PEPPER FROM TÂY BẮC, VIETNAM185

CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, GREEN MANGO, CASHEWS, CHILI, MINT185

BÍ CHIÊN CỐM | PUMPKIN CROQUETTE

BREADED WITH GREEN RICE, CASHEWS, LETTUCE, FRESH HERBS, TAMARIND SAUCE, COCONUT MILK, LONGAN, CHILI, SHALLOTS165

GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, GREEN MANGO, CARROTS, RED ONION, PEANUTS, LONG PEPPER, DEEP FRIED RICE PAPER WITH SESAME SEEDS165

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 RICE215

NAI ÁP CHĂO | VENISON WITH BLACK GARLIC

LOIN OF FALLOW DEER, BLACK GARLIC SAUCE WITH BROWN BUTTER, SHALLOTS & CHILI, SWEET POTATO AND COCONUT MILK PURÉE, BLOOD ORANGE240

GỎI TÔM NƯỚNG | GRILLED SHRIMPS WITH LOTUS SALAD

VANNAMEI SHRIMPS (ASC), LOTUS STALKS, GREEN MANGO, CARROTS, FRESH HERBS, CHILI, FISH SAUCE, GARLIC, RED ONION, ROASTED SHALLOTS200

GÀ NƯỚNG TÂY BẮC | CHICKEN SKEWERS TÂY BẮC

SKEWERS OF CHICKEN FROM ROSA SKATTLĂDAN W/ MẮC MẶT LEAVES, MẮC KHẾN PEPPER, LEMONGRASS, GALANGAL, HONEY, FISH SAUCE PICKLED DAIKON, SESAME SEEDS, STICKY RICE GRILLED IN BANANA LEAVES215

LARGER

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

PHỞ TRĂU | RICE NOODLE SOUP WITH WATER BUFFALO

WOK TOSSED GARLIC WATER BUFFALO LEGS (ÖJA GĂRD) AND PICKLED BEEF LEGS, HOUSE MADE FRESH RICE NOODLES, WATER BUFFALO BROTH, FRESH HERBS, DEEP-FRIED QUAY BREAD320

MÌ QUĂNG | QUANG NAM NOODLES

RICE NOODLES, VANNAMEI SHRIMP (ASC), CHICKEN (ROSA SKATTLĂDAN), EGG, NÉN, BANANA BLOSSOM CHICKEN BROTH, LEMONGRASS, RICE PAPER WITH SESAME SEEDS, PEANUTS, FRESH HERBS320

HOÀNH THÁNH NẤM ĐÔNG CÔ | SHIITAKE WONTON

WONTON FILLED WITH SHIITAKE, WATER CHESTNUTS AND TARO, NOODLES WITH SWEDISH INGREDIENTS FROM NUDELLABBET, VEGETABLE BROTH, FRIED ENOKI, SPRING ONIONS, PAK CHOY, GINGER300

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

*RAW OYSTERS ARE A SENSITIVE FOOD THAT IS EATEN AT YOUR OWN RISK

MICHELIN 2025



Tráng Miếng

DESSERT

BÁNH FLAN | VIETNAMESE CRÈME CARAMEL

FLAVORED WITH VIETNAMESE COFFEE AND LIME, AND TOPPED WITH PASSION FRUIT, COCONUT AND MINT110

CHẢ GIÒ CHUỐI | DEEP FRIED BANANA SPRINGROLL

WOLF BERRIES, WOLFBERRY SYRUP, ROASTED PEANUTS AND ICE CREAM (VEGAN ICE CREAM IS ALWAYS AVAILABLE AS AN OPTION)115

KEM NGŨ VỊ HƯƠNG | 5-SPICE ICE CREAM & CHERRIES

FIVE SPICE ICE CREAM, SIMMERED CHERRIES WITH MINT AND LEMON CURD, CHILI MERINGUE. CARAMELIZED FISH SAUCE110