



## 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 RẪM ..... 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

TOFU, OYSTER MUSHROOM, WOOD EAR MUSHROOM, PÂTÉ (COCKEREL OR MUSHROOM [VEG]), PINEAPPLE AND GINGER MARMALADE ..... 180

#### MĂNG TÂY TRỨNG CÚT | ASPARAGUS WITH QUAIL EGGS

BUTTER-FRIED SWEDISH GREEN ASPARAGUS, QUAIL EGGS, ROASTED GARLIC AND NƯỚC CHẤM ..... 180

#### CÁ TÁI CHANH MÀNG TANG | PIKEPERCH CEVICHE

MÀNG TANG SEEDS, GALANGAL, POMELO, PICKLED CORIANDER SEEDS FROM LILLA LABÄCK, ROASTED GROUND RICE, LIME, FISH SAUCE, CHILI, SPRING ONION, FRESH HERBS ..... 195

#### BÒ TÁI MẮC KHÉN | BEEF TARTARE WITH MẮC KHÉN PEPPER

HAND-CUT TOP ROUND FROM SWEDISH COWS, FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RẪM, MẮC KHÉN AND LONG PEPPER FROM TÂY BẮC, VIETNAM ..... 185

#### CỪ LÁ LỐT | GRILLED LAMB IN WILD BETEL LEAVES

SWEDISH FREE GRAZE LAMB, GALANGAL, GREEN MANGO, CASHEWS, CHILI, MINT ..... 185

#### BÍ CHIÊN CỐM | PUMPKIN CROQUETTE

BREADED WITH GREEN RICE, CASHEWS, LETTUCE, FRESH HERBS, TAMARIND SAUCE, COCONUT MILK, LONGAN, CHILI, SHALLOTS ..... 165

#### GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, GREEN MANGO, CARROTS, RED ONION, PEANUTS, LONG PEPPER, DEEP FRIED RICE PAPER WITH SESAME SEEDS ..... 165

### 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 RẪM, SESAME SEEDS, FERMENTED ORIENTAL MUSTARD, STICKY RICE ..... 215

#### NAI ÁP CHẢO | VENISON WITH BLACK GARLIC

LOIN OF FALLOW DEER, BLACK GARLIC AND BROWN BUTTER SAUCE, SHALLOTS AND CHILI, SWEET POTATO PURÉE WITH COCONUT MILK, ORANGES ..... 240

#### TÔM NƯỚNG XÀ LÁCH TRỘN | GRILLED SHRIMPS SALAD

VANNAMEI SHRIMPS (ASC), MUSTARD GREENS, TOMATO, FRESH HERBS, RED ONION, SHALLOT OIL, NƯỚC CHẤM ..... 200

#### GÀ NƯỚNG TÂY BẮC | CHICKEN SKEWERS TÂY BẮC

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

### LARGER

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

#### PHỞ TRẦU | RICE NOODLE SOUP WITH WATER BUFFALO

WOK TOSSED GARLIC WATER BUFFALO LEGS (ÖJA GÅRD) AND PICKLED BEEF LEGS, HOUSE MADE FRESH RICE NOODLES, WATER BUFFALO BROTH, FRESH HERBS, DEEP-FRIED QUAY BREAD ..... 320

#### MÌ QUẢNG | QUANG NAM NOODLES

RICE NOODLES, VANNAMEI SHRIMP (ASC), CHICKEN (ROSA SKATTLÅDAN), EGG, NÉN, BANANA BLOSSOM CHICKEN BROTH, LEMONGRASS, RICE PAPER WITH SESAME SEEDS, PEANUTS, FRESH HERBS ..... 320

#### BÁNH XÈO CHAY | VIETNAMESE CRÊPES

TOFU, CHAYOTE, OYSTER MUSHROOMS, MUNG BEAN SPROUTS, SPRING ONIONS, FRESH HERBS, CHILI, SOY SAUCE ..... 285

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



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## Tráng Miếng

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## DESSERT

### **BÁNH FLAN | VIETNAMESE CRÈME CARAMEL**

FLAVORED WITH VIETNAMESE COFFEE AND LIME, AND TOPPED WITH PASSION FRUIT, COCONUT AND MINT .....110

### **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 SAUCE .....110