



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

HOA BÍ NHỒI CHIÊN | DEEP-FRIED ZUCCHINI FLOWER

ZUCCHINI FLOWER FROM LILLA LABÄCK WITH TARO, OYSTER MUSHROOMS, SPRING ONION, CALAMANSI, BLACK PEPPER, SEA SALT 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

SÒ ĐIẾP MẮM XANH | QUEEN SCALLOPS

WITH BROWNED BUTTER, SPRING ONION OIL, MẮM XANH, DEEP FRIED BUCKWHEAT 185

CÁ TÁI CHANH MÀNG TANG | PIKEPERCH CEVICHE

MÀNG TANG SEEDS, GALANGAL, GRAPES FROM WRETA KLOSTER, 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 RĂM, MẮC KHÉN AND LONG PEPPER FROM TÂY BẮC, VIETNAM 185

TIM VỊT NƯỚNG CHẤM CHÉO | GRILLED DUCK HEARTS

DUCK HEARTS SKEWER (VIKINGFÄGEL, MUNKALJUNGBY), OYSTER SAUCE, SPRING ONION OIL, CHẤM CHÉO WITH MẮC KHÉN AND HẠT DỐI 160

BÍ CHIÊN CỎM | 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 CHUA NHỒI | TOMATES FARCIES

TOMATOES FILLED WITH CHẤM CHÉO, ASIAN EGGPLANT, RED BELL PEPPER, ZUCCHINI, VIETNAMESE DUXELLES, SHALLOTS, SOY, DEEP-FRIED YUBA, VIETNAMESE SHISO, RED STICKY RICE 205

BẮP XÀO TÔM BƠ | SAUTEED CORN W/ GRILLED PRAWNS

ARGENTINE RED SHRIMPS (MSC), BUTTER SAUTÉED CORN, COCONUT MILK, FISH SAUCE, LIME, CHILI, SHALLOTS, SPRING ONIONS, THAI BASIL 210

VỊT SỐT MẮC MẬT MẶN | DUCK WITH MẮC MẬT SAUCE

PAN-SEARED WHITE PEKING DUCK FROM VIKING FÄGEL IN MUNKALJUNGBY, RED STICKY RICE, SAUCE OF MẮC MẬT BERRIES AND SWEDISH PLUMS WITH BUTTER, GINGER, CHILI, GARLIC, SHALLOTS 250

GỎI TRÂU TÂY BẮC | WATER BUFFALO SALAD W/ MẮC KHÉN

WATER BUFFALO MEAT FROM ÖJA FARM IN SÖRMLAND WITH LEMONGRASS, GINGER, MẮC KHÉN AND LONG PEPPER, CHERRY TOMATOES, RAU RĂM, MINT, CHILI, LIME, ROASTED GARLIC, PEANUTS, FRIED RICE PAPER 230

LARGER

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

BÚN CHẢ HÀ NỘI | GRILLED PORK WITH RICE VERMICELLI

GRILLED MANGALICA PORK PATTIES (ROSA SKATTLÄDAN) AND PORK BELLY (NIBBLE GÄRDSGRIS), SPRING ROLLS WITH NORWEGIAN BROWN CRAB, RICE VERMICELLI, PICKLED CARROTS AND GREEN PAPAYA, GEM SALAD, FRESH HERBS, FISH SAUCE, GARLIC, CHILI 340

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



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 RAU NGỒ | RICE PADDY HERB ICE CREAM

LIME AND MINT MARINATED STRAWBERRIES WITH PHÚ QUỐC PEPPER, DRIED KUMQUAT110