



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 RÂM 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

SÒ ĐIỆP MẮM XANH | QUEEN SCALLOPS

WITH BROWNED BUTTER, SPRING ONION OIL, MẮM XANH, DEEP FRIED BUCKWHEAT185

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 KHẾN | BEEF TARTARE WITH MẮC KHẾN PEPPER

HAND-CUT TOP ROUND (SWEDISH COWS), FISH SAUCE, LIME. ROASTED GARLIC, ROASTED PEANUTS, RAU RÂM, MẮC KHẾN AND LONG PEPPER185

TIM VỊT NƯỚNG CHẤM CHÉO | GRILLED DUCK HEARTS

DUCK HEARTS SKEWER (VIKINGFÄGEL, MUNKALJUNGBY), OYSTER SAUCE, SPRING ONION OIL, CHẤM CHÉO WITH MẮC KHẾN AND HẠT DỐI160

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

TOFU, OYSTER MUSHROOM, WOOD EAR MUSHROOM, PÂTÉ (COCKEREL OR MUSHROOM [VEG]), PINEAPPLE AND GINGER MARMALADE180

BÍ CHIÊN CỐM | PUMPKIN CROQUETTE

BREADED WITH GREEN RICE, CASHEWS, LETTUCE, FRESH HERBS, TAMARIND SAUCE, COCONUT MILK, LONGAN, CHILI, SHALLOTS170

GỎI ĐU ĐỦ | GREEN PAPAYA SALAD

GREEN PAPAYA, YUBA, DAYLILY, GREEN MANGO, CARROTS, RED ONION, PEANUTS, LONG PEPPER, DEEP FRIED RICE PAPER WITH SESAME SEEDS175

MID-SIZE

AS A SMALLER MAIN COURSE | ADD TWO SMALLER DISHES

CÀ CHUA NHỒI | TOMATES FARCIÉS

TOMATOES FILLED WITH CHẤM CHÉO, ASIAN EGGPLANT, RED BELL PEPPER, ZUCCHINI, VIETNAMESE DUXELLES, SHALLOTS, SOY, DEEP-FRIED YUBA, VIETNAMESE SHISO, RED STICKY RICE210

BẮP XÀO TÔM BƠ | SAUTEED CORN W/ GRILLED PRAWNS

JUMBO WHITELEG PRAWNS (ASC), BUTTER SAUTÉED CORN, BISQUE SAUCE, COCONUT MILK, FISH SAUCE, LIME, CHILI, SHALLOTS, SPRING ONIONS, THAI BASIL,215

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, SHALLOTS250

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

WATER BUFFALO MEAT FROM ÖJA FARM IN SÖRMLAND WITH LEMONGRASS, GINGER, MẮC KHẾN AND LONG PEPPER, CHERRY TOMATOES, RAU RÂM, MINT, CHILI, LIME, ROASTED GARLIC, PEANUTS, FRIED RICE PAPER235

LARGER

MAIN COURSES | ADD SOMETHING SMALL AS AN APPETIZER

BÚN CHẢ HÀ NỘI | GRILLED PORK WITH RICE VERMICELLI

GRILLED MANGALICA PORK PATTIES (ROSA SKATTLÅDAN) AND PORK BELLY (NIBBLE GÅRDSGRIS), SPRING ROLLS WITH NORWEGIAN BROWN CRAB, RICE VERMICELLI, PICKLED CARROTS AND GREEN PAPAYA, GEM SALAD, FRESH HERBS, FISH SAUCE, GARLIC, CHILI345

BÁNH XÈO CHAY | VIETNAMESE CRÊPES

TOFU, CHAYOTE, OYSTER MUSHROOMS, MUNG BEAN SPROUTS, SPRING ONIONS, FRESH HERBS, CHILI, SOY SAUCE295

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 | FIVE SPICE ICE CREAM & CHERRIES

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