

Seattle Restaurant Week

\$35 per person

Appetizers: Choice of 1

Thịt Nướng - Caramelized Pork Fresh Roll

Lemongrass, vermicelli noodles, lettuce, pickled daikon + carrot, fresh herbs, Hanoi fish sauce (gf) (Can be made vege, or vegan)
-Sub shrimp or tofu

Mù Xū Roast Duck Crispy Roll

Cabbage, wood ear mushroom, carrot, lettuce, scallion, sambal hoisin (s)

Crispy Saigon Caramelized Prawns

Black pepper, fish sauce, garlic, shallots, lemongrass, scallion, egg whites. (gf, s)

Wok Blistered Green Beans

Garlic, scallion, shallots, jalapeño, toasted chilies, salt, pepper. (gf, v) (gluten cross contamination)*

Lobster Rangoon Bao*

Lobster, cream cheese, green onion, scallion, garlic. (limited availability)

Entrees: Choice of 1

Curry Vermicelli Bowl

Coconut curry broth, green beans, carrots, Yukon gold potatoes, Scallion, cilantro, fried shallots.
Choice of Beef cheek, prawns, or tofu. (gf, s)

Ma La Braised Beef Cheek Noodle

Thick wheat noodles, sour mustard greens, Sichuan numbing oil, pickled fresno peppers.

Five Spice Duck Confit

Muscovy duck leg, roast duck broth, black vinegar, thick wheat noodles, baby bok choy, Sichuan numbing oil, sour mustard greens, goji berries.

Hokkien Wok Noodle

Yellow wheat noodles, pork shoulder, prawn, squid, egg, bean sprouts, garlic chives, tomato sambal fish sauce (s) *vegan/vegetarian option available

Reckless Fried Rice

Turmeric rice, soft boiled egg, scrambled egg, chili jam, soy, basil, scallions, tomato, cucumber.

Choice of pork belly, prawns, or tofu. (s)* dd

*Can be subbed out for our Field Green Fried Rice

*Vegan/Vegetarian option for both.

Desserts: Choice of 1

Vietnamese Coffee Crème Brulee or
Olympic Mountain Ice Cream.