

Seattle Restaurant Week

\$35 per person

Appetizers: Choice of 1

Bò lá lốt - Grilled Beef in Betel Leaves

Grilled beef wrapped in betel leaves, daikon + carrot, pineapple, cucumber, peanut, scallion, chili lime fish sauce

Mù Xū Veggie Eggroll

Cabbage, wood ear mushrooms, carrots, glass noodles, scallions & lettuce. Served with a sambal & hoisin dipping sauce. (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)*

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 Noodles

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

Hokkien Wok Noodle

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

Pad Kee Mao

Thick wheat udon noodles, scrambled eggs, prawns, chicken, tofu, chili jam sweet soy & oyster jalapeño, tomato broccoli, Thai basil, toasted garlic and sesame oil. (s)

Reckless Fried Rice

Turmeric lemongrass rice, soft boiled egg, scrambled egg, chili jam, Thai basil, scallions, tomato, cucumber. Choice of pork belly, prawns, or tofu. Can be subbed for field green fried rice as a vegetarian or vegan option (s)

Desserts: Choice of 1

Vietnamese Coffee Crème Brulee or Olympic mountain ice cream or Sorbet