



RESTAURANT WEEK

April 19 - May 2

INCLUDES 3 COURSES AND A BEVERAGE FOR PER PERSON.
PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY BELOW

\$50

Appetizers



SALTED EGG YOLK CALAMARI (GF) (DA)

MỰC CHIÊN SỐT TRỨNG MUỐI

Lightly battered and fried squid, crispy and tender in salted egg yolk sauce.



MANGO SALAD (GF)

GỎI XOÀI

Fresh mango tossed with rare beef, herbs, lime juice, and tangy dressing.



CHICKEN WINGS (GF)

CÂNH GÀ CHIÊN

Crispy Vietnamese-style fried chicken wings.



FRIED RICE FLOUR CAKES (GF) (EG) (SY)

BÃNH BỘT CHIÊN

Pan-fried rice flour cakes with egg and green onions, served with soy sauce.



SPRING ROLL GỎI CUỐN (GF) (S) (P)

Fresh rice paper rolls with lettuce, herbs, rice noodles, and choice of protein: Shrimp / Grilled Pork / Grilled Chicken / Tofu, served with peanut sauce.

Entrees



BANH HOI PLATTER (PN) (SF) (DA)

Fine rice noodles with grilled shrimp paste, pork skewers, and beef wrapped in betel leaf.



BÒ NÉ (S)

Marinated beef tenderloin, sunny side up eggs, pork pate, warm baguette, fries.



PHỞ KING KONG (GF)

Ribeye steak, slow-braised oxtail and prime rib in rich broth.



COM TÂM SÀI GÒN (SF) (EG)

Broken rice with pork chop, shredded pork skin, egg loaf and sunny-side up egg.

Dessert/Drinks

BEER: SÀI GÒN, HÀ NỘI, RAINIER, BLUE MOON, HEINEKEN, CORONA

CHRYSANTHEMUM HERBAL TEA BUBBLE TEA

ICE CREAM SCOOP: MANGO, COCONUT, GREEN TEA

- (GF) GLUTEN-FREE
- (SF) SHELLFISH
- (EG) EGG
- (PN) PEANUT
- (SY) SOY
- (SP) SPICY
- (N) NOODLE
- (DA) DAIRY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. 20% gratuity will be added to the bill for groups of 6 or more.