

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



BÒ LẢ LỐT (P) (S)

Minced beef and pork wrapped in betel leaves, serves with fermented fish sauce, lettuce and herbs.



GARLIC BUTTER SEAFOOD (S) (D)

Baby mussels and scallops, fried onion, rau răm, baguette.



XÓM WINGS (GF)

Crispy whole chicken wings in garlic butter fish sauce reduction.



PORK BELLY (GF)

Crispy pork belly in lemongrass fish sauce reduction, pickled radish and kumquat.

ENTREES



CƠM TẤM SÀI GÒN (S) (D)

Pandan steamed broken rice with grilled pork chop, egg and pork meat loaf, pork shredded skin, sunny sided up fried egg.



BÒ NẾ (S)

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



VERMICELLI (S)

Choice of: grilled pork, grilled chicken, or lemongrass stir fry beef (no eggroll). Eggroll, vermicelli noodles, lettuce and herbs, pickled daikon and carrot.



MEATS LOVER COMBO PHO (GF) (N)

Choice of traditional fresh noodle, or thin noodle. Steak, Brisket, Meatball, Tripe, Tendon

DESSERT

CHÈ THÁI (GF) (D)

Vietnamese Fruit Cocktail. Jackfruit, longan, pandan jelly, red waterchestnut, coconut milk.

CHÈ BA MÀU (GF) (D)

Vietnamese 3 colors dessert: kidney beans, mung beans, pandan jelly, coconut milk.

CHÈ BẮP (GF)

Sweet corn pudding with coconut milk.

DRINKS

BEER

(IPA, Pilsner, Amber, Pale Ale, Saigon Export)

WINE

BERRIES JASMINE TEA WITH PALM SEED



(N) NOODLE (GF) GLUTEN-FREE (S) SHELLFISH

(D) DAIRY (P) PEANUT (SP) SPICY

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.