

RESTAURANT WEEK

October 18th - 31st

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 (S) (D) SEAFOOD

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



XOM WINGS (GF)

Crispy whole chicken wing in garlic butter fish sauce reduction, pickled red onion and cilantro.



PORK BELLY (GF)

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

ENTREES



CƠM TẤM SÀI GÒN (S) (D)

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 (GF) (N)

COMBO PHO
Choice of traditional fresh noodle, Steak, Brisket, Meatball, Tripe, Tendon

DESSERT

CHÈ THÁI (GF) (D)

Jackfruit, longan, pandan jelly, red waterchestnut, coconut milk.

DRINKS

BEER

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

WINE

BERRIES JASMINE TEA WITH PALM SEED

