

DINNER MENU

CURRY MILK BUN Maple butter, chili crunch \$9

KOMBUJIME SCALLOP CRUDO Tom kha, pickled patty pan squash, shiso \$16

HAMACHI CRUDO Bordeaux radish, nuoc cham, orange supremes, fennel pollen \$16

BEEF TARTARE BO NE Brioche, charred scallion, cured yolk, allium, fried garlic \$18

CURRY CHIOGGIA BEETS Pumpkin seeds, fried curry leaves, fermented coconut \$16

CHARRED CARAFLEX CABBAGE Hue style romesco, pineapple, herbs \$16

GOI CA Turmeric catfish, herbs, pomelo, dill, bibb lettuce, coconut \$16

GRILLED PRAWN Thai & garlic basil butter, muoi ot xanh sua dac, lime \$24

GA CHIEN Fried chicken, chili maple fish sauce, pickles, fried garlic \$32

LEMONGRASS PORK BLADE Gem lettuce, coconut rice, bouquet garni \$48

BANH FLAN CA PHE Vietnamese flan, coffee gelee, palm sugar caramel,
condensed milk ice cream, hazelnut coffee foam \$12

CHE CHUOI Coconut mousse, caramelized rice, peanut streusel, banana, mango sorbet \$14

Culinary Team Kevin Tien, Judy Beltrano, Bradley Marlatt, and Susan Bae

consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

