



DINNER MENU

DAILY BREAD

PINEAPPLE MILK BUN

Whipped annatto butter, yuzu pineapple jam \$12

SNACKS

FILLET OF FISH

Panko fried turmeric catfish, iceberg, smoked dill tartar \$12

BANH MI PATE

Five spice chicken liver mousse, roasted strawberries, brioche \$12

XIU MAI SOT CA CHUA

Lemongrass pork meatballs, black pepper tomato sauce, peanut satay powder \$14

RAW & CURED

KOBUJIME SCALLOP CRUDO

Tom kha, pickled patty pan squash, shiso \$16

TUNA CRUDO

Compressed Cavaillon melon, chermoula, candied quinoa, amaranth \$18

BEEF TARTARE BO NE

Rice Cracker, beef fat chili garlic, spring onion, cured yolk \$18

VEGETABLES

GREEN MANGO SALAD

Green mango, herbs, lychee, stone fruit, peanuts \$15

CHARRED CABBAGE

Hue style peanut romesco, pineapple, herbs \$16

CA TIM XAO

Twice cooked eggplant, sunflower miso satay, puffed rice, Thai basil \$16

MEATS & FISH

GRILLED PRAWNS

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

GA CHIEN

Fried chicken, chili maple fish sauce pickled carrots, fried garlic \$32

LEMONGRASS PORK BLADE

Scallion pancake, gem lettuce, bouquet garni \$42

WHOLE BRANZINO

Pan roasted, tiger salad, soy & sesame vinaigrette \$52

DESSERTS

BANH FLAN CA PHE

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

BANH PHO MAI DAU TAY

Whipped cheesecake, sudaichi curd, shiso, compressed Harry's Berries Strawberries, yogurt condensed milk granita, strawberry sorbet \$14

Consuming raw or undercooked eggs, meat or seafood may increase your risk of food