



## DINNER MENU

### DAILY BREAD

#### PINEAPPLE MILK BUN

Whipped annatto butter, Pineapple gelee \$12

### SNACKS

#### FILLET OF FISH

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

#### BANH MI PATE

Five spice chicken liver mousse, chili cherry jam, brioche \$12

#### XIU MAI

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

#### CHAO TOM

Sugar Cane Shrimp, Thai basil & garlic butter muoi ot xanh sua dac, lime \$20

### RAW & CURED

#### KOBUJIME SCALLOP CRUDO

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

#### TUNA CRUDO

Compressed Cavailon 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 candied pumpkin seeds, Thai basil \$16

### MEATS & FISH

#### CRAWFISH & NOODLES

Garlic miso, Temomi noodles, crab fat butter, aromatic panko \$28

#### GA CHIEN 🍗

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

#### LEMONGRASS PORK BLADE

Scallion pancake, gem lettuce, bouquet garni \$42

### DESSERTS

#### BANH FLAN CA PHE

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

#### TRES LECHE

Lime cremeux, sichuan meringue, cinnamon corn ice cream \$12

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