



**MOON RABBIT, NAMED FOR THE VIRTUOUS RABBIT
IN THE BUDDHIST JATAKA TALE, IS A MODERN
VIETNAMESE RESTAURANT.**

PRIVATE DINING ACCOMODATIONS

**SEATED DINNER 36 GUESTS
STANDING COCKTAIL RECEPTION 50 GUESTS**

TWO MENU OPTIONS AVAILABLE

**FULL MOON: PRE-FIX MENU
CRESCENT MOON: FAMILY STYLE MENU**



Menus Subject to Change

*All Prices are Subject to State and Local Taxes. A 20% Service Charge and 4% Administrative Fee Will Be Added to Each Check.
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illnesses, Especially if You Have Certain Medical
Conditions.*

PRIVATE DINNER MENU

FULL MOON MENU

PREFIX MENU

WELCOME SNACK

CHOICE OF (1) TO BE SHARED

BANH CAM Sesame mochi, sate mushroom duxelles, black truffle hollandaise

FOIE MOUSSE PUFF Five spice foie mousse, choux, tamarind onion jam

BREAD SERVICE

CHOICE OF (1) TO BE SHARED

BANH KHOAI MI Cassava coconut cornbread, cultured butter, lime leaf

PHO MÁT Housemade Stracciatella cheese, strange flavors, focaccia

SMALL BITES

PLEASE SELECT TWO ITEMS TO BE SHARED

(ADDITIONAL SELECTIONS \$7 PER PERSON)

BLUEFIN TUNA CRUDO Kombu-jime cured bluefin tuna, roasted and pickled beets, crushed peanuts, fresh herbs

SCALLOP CRUDO Cassava coconut cornbread, cultured butter, lime leaf

CRAWFISH AND NOODLES Temomi noodles, confit garlic miso, crab fat liaison, aromatic panko

MIDDENDORF'S LAING Cornmeal fried catfish, pea leaves, fermented mustard greens, pork floss

INDIVIDUAL PLATES

PLEASE SELECT TWO ITEMS TO BE A CHOICE FOR GUESTS

(ADDITIONAL SELECTIONS \$10 PER PERSON)

BÒ LÚC LẮC Wagyu tri-tip, black pepper jus, watercress, tomato harissa, cipollini onions

FRIED FISH Fried flounder filet , sweet & sour broth, herb salad, bean sprouts

ROAST CHICKEN Roasted chicken, ginger scallion butter, pea leaves, sesame soy sauce

ACCOMPANIMENTS

PLEASE SELECT 2 ITEMS TO BE SHARED

(ADDITIONAL SELECTIONS \$7 PER PERSON)

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CÁI BẮP HUE Charred savoy cabbage, peanut romesco, pineapple, herbs

RED KURI CA RI Roasted red kuri squash, fermented coconut yogurt, fried sage, wild rice

PAPAYA SALAD Papaya, herbs, lychee, pomelo, peanuts

UMAMI RICE White rice, umami butter, furikake, chives

DESSERTS

*PLEASE SELECT 2 ITEMS
TO BE SERVED INDIVIDUALLY*

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

SEASONAL TART

BROWN BUTTER MISO CAKE Brown butter cake, miso buttercream, tropical caramel,
passionfruit

\$125.00 per person
exclusive of tax, gratuity and admin fee

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PRIVATE DINNER MENU

CRESCENT MOON MENU

FAMILY STYLE MENU

BREAD SERVICE

CHOICE OF (1)

BANH KHOAI MI Cassava coconut cornbread, cultured butter, lime leaf

PHO MÁT Housemade Stracciatella cheese, strange flavors, focaccia

SMALL BITES

PLEASE SELECT TWO ITEMS

(ADDITIONAL SELECTIONS \$8 PER PERSON)

BLUEFIN TUNA CRUDO Kombu-jime cured bluefin tuna, roasted and pickled beets, crushed peanuts, fresh herbs

SCALLOP CRUDO Cassava coconut cornbread, cultured butter, lime leaf

CRAWFISH AND NOODLES Temomi noodles, confit garlic miso, crab fat liaison, aromatic panko

MIDDENDORF'S LAING Cornmeal fried catfish, pea leaves, fermented mustard greens, pork floss

LARGE PLATES

PLEASE SELECT TWO ITEMS

(ADDITIONAL SELECTIONS \$10 PER PERSON)

CANH CHUA Fried Flounder, sweet & sour broth, herb salad, umami rice

ROAST CHICKEN Whole roasted chicken, ginger scallion butter, pea leaves, sesame soy sauce

BANH HOI DAC BIET Banh hoi, lemongrass pork, salt & pepper shrimp, skirt steak, accoutrements

ACCOMPANIMENTS

CÁI BẮP HUE Charred savoy cabbage, peanut romesco, pineapple, herbs

RED KURI CA RI Roasted red kuri squash, fermented coconut yogurt, fried sage, wild rice

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PAPAYA SALAD Papaya, herbs, lychee, pomelo, peanuts

DESSERTS

*PLEASE SELECT 1 ITEMS
TO BE SERVED INDIVIDUALLY*

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

SEASONAL TART

BROWN BUTTER MISO CAKE Brown butter cake, miso buttercream, tropical caramel,
passionfruit

\$95.00 per person
exclusive of tax, gratuity and admin fee

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RECEPTION STYLE SNACKS

SMALL BITES SERVED AT A STATION OR PASSED

BISCUT BITES Scallion ginger, honey butter

CHEESE AND CROSTINI Housemade Stracciatella cheese, strange flavors, focaccia crostini

CHICKEN KARAAGE Fried chicken bites, yuzu aioli

FOIE MOUSSE CHOUX Five spice pate, onion jam

BANH KHOAI CORNBREAD Cultured butter, lime leaf powder

SHRIMP COCKTAIL Poached Oiishi shrimp, sambal cocktail sauce

LEMONGRASS PORK WRAP Grilled pork, gem lettuce, pickles, nuoc cham

CATFISH SLIDER Fried catfish, bread and butter pickles, dill tartar sauce

PRICING

SELECTION OF 3 SNACKS \$25 per person

SELECTION OF 5 SNACKS \$35 per person

SELECTION OF 8 SNACKS \$55 per person

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