

DINNER MENU

SOUPS

PHO

fragrant oxtail broth with rice noodles, beef tenderloin, bean sprouts & fresh herbs 9 GF

SUP HOANH THANH

delicate seafood dumplings in ginger infused broth with mushrooms, watercress and chives 9

APPETIZERS

CHA GIO

crispy rolls filled with pork, shrimp, crab, glass noodles, wood ear mushrooms, and bean sprouts served with lettuce greens, fresh herbs and nuoc cham sauce 11 GF
(vegetarian option available)

CHA GIO VIT

crispy 5 spice roasted duck rolls filled with taro, shiitake mushrooms and scallions served with lettuce greens, fresh herbs and nuoc cham sauce 10

GOI CUON

soft salad rolls with poached prawns, lettuce, vermicelli, herbs and hoisin chili sauce 9 GF
(vegetarian option available)

AUBERGINES

asian eggplant with sauteed crab and shrimp served with chili garlic sauce and fried shallots 14 GF

SUON NUONG

lemongrass and sweet soy grilled baby back ribs 14

BANH CUON

steamed ravioli with chicken, wood ear mushrooms and scallions garnished with bean sprouts, cucumbers, shallot frites & nuoc cham sauce 9

CA BAM

wok seared monkfish with turmeric, basil, roasted peanuts, chili and sesame rice crackers 15 GF

CHAO TOM

grilled shrimp mousse on sugar cane served with lettuce greens, fresh herbs and spicy hoisin peanut sauce 15 GF

SALADS

GOI BUOI

lemongrass grilled prawns with grapefruit, green papaya, jicama, frisee, fresh herbs and citrus vinaigrette 13

GOI GA

chilled poached chicken salad with shredded cabbage, carrots, pears, onions, roasted peanuts, fried shallots and spicy ginger dressing 12 GF

GOI BO

grilled beef hanger steak tossed with baby grape tomatoes, celery hearts, cucumbers, basil, red onions, butter lettuce, jalapenos, smoked rice and chili lime dressing 13 GF

MAIN COURSES

FROM THE SEA

CA HAP

steamed chilean sea bass wrapped in banana leaves with glass noodles, tomatoes, shiitake & oyster mushrooms and ginger sauce M.P.

*allow 20 minute preparation time

CA CHIEN SAIGON

Saigon style crispy whole snapper with chili garlic sauce M.P. GF

*allow 20 minute preparation time

CA HOI "LA VONG"

pan roasted Scottish salmon with dill, scallions and turmeric served with vermicelli noodles, lettuce greens and spicy nuoc cham sauce 25 GF

GALANGA

wok fired prawns and PEI mussels sauteed with basil, scallions, onions, fresh chili and coconut galanga sauce 25 GF

BUN SO DIEP

grilled lemongrass scallops and shrimp served with vermicelli vegetable salad, lettuce greens, fresh herbs, toasted peanuts and ginger dressing 25

MI XAO HAI SAN

wok sauteed prawns, scallops and mussels with seasonal vegetables over crispy egg noodles with sesame garlic sauce 27 (vegetarian option available)

FROM THE LAND

COM TAY CAM

ginger and soy braised chicken in clay pot with shiitake mushrooms and onions served over Jasmine rice with bok choy and soft boiled egg 23

(vegetarian option available)

MI XAO DON GA

crispy egg noodles with saute of seasonal vegetables and chicken 19

(vegetarian option available)

GA NUONG XA

chargrilled lemongrass free range chicken with lime sauce and cucumber salad 22 GF

CARI GA

sauteed chicken breast with eggplant, mango, long beans, yams, cashews and curry sauce 19 GF

(vegetarian option available)

VIT QUAY

lacquered roast duck with tamarind dipping sauce and plum salad 26 GF

BO LUC LAC

wok seared beef tenderloin with watercress, tomatoes, crispy shoestring potatoes, red onions & black pepper vinaigrette 27

BO LUI

sesame grilled beef brochettes served with rice vermicelli noodles, lettuce greens, scallion oil, toasted sesame seeds and a spicy ginger sauce 25

BO SATE

sauteed filet mignon with roasted yams, Asian long beans and spicy sate sauce 27

BUN "TRIO"

grilled lemongrass shrimp, crispy cha gio spring rolls, and sesame grilled beef served over rice vermicelli noodle salad 28

VEGETABLE ACCOMPANIMENTS & RICE DISHES

XU BRUSSELS

roasted brussel sprouts with sweet chili lime sauce 8 GF

NAM XAO

sauteed mixed Asian mushrooms with soy butter sauce and chives 8

COM CHIEN

wok fried jasmine rice with vegetables, eggs and lap xuong sausage 9
(vegetarian option available)

with chicken 10 with shrimp 12 mixed 14

COM LUC

brown rice 3.50

COM TRANG

jasmine rice 3

XOI HAP

shiitake mushroom sticky rice 5

GF = gluten free