

MENU

Sides: | * Vegan

- (1) **Cà Pháo**, Vietnamese baby eggplant, balsamic vinegar, Dijon mustard, olive oil, **roasted peanut 6€**
(2) **Dưa Góp**, House marinated cucumber, apple vinegar, chili powder, **roasted peanut 6€**

Appetizers:

- (3) **Chả Giò Chay**, Grilled vegetable spring rolls, House truffle mayonnaise, seasonal micro and baby greens, House marinated cucumber **10€ - 2 kpl | * Vegan**
(4) **Hoành Thánh Cua Chiên** Fried crab pillow, House truffle mayonnaise, passion fruit purée, seasonal micro and baby greens **10€ - 2 kpl *No gluten free option**
(5) **Bánh Hỏi Chả Cá**, Vietnamese woven rice noodles wrap, grilled Vietnamese fish cake, seasonal herbs, House marinated cucumber, House umami sauce, **roasted peanut 10€ - 1 kpl**
(6) **Bánh Cuốn**, Vietnamese steamed ravioli, slow stew minced pork, traditional Vietnamese pork roll, steamed baby bean sprouts, House umami sauce **12€**
(7) **Gỏi Đu Đủ Tôm**, Green papaya salad, 01 grilled Tiger prawn, seasonal herbs, House umami sauce, **roasted peanut 14€**

Mains:

- (8) **Phở Gà**, Noodles Soup, tender chicken fillet, bean sprouts, seasonal herbs **18€**
(9) **Cà Ri Cừu**, Green chili curry with steamed rice, tender lamb, seasonal vegetables and herbs **20€**
| * Vegan option w/ Natural Tofu **18 €**
(10) **Bún Trộn Tôm**, Vietnamese sweet-and-sour noodles salad, fried prawn, spring roll, seasonal herbs, **roasted peanut 18 €**
(11) **Miến Trộn Heo Quay**, Dry mixed glass noodles, House roasted crispy pork belly, seasonal vegetables and herbs, **roasted peanut 20€**
| * Vegan option w/ Natural Tofu **18 €**

Dessert:

- (12) **Kem Bánh Gạo**, House Mochi ICECREAM, coconut milk based, pistachio and House peanut butter, roasted coconut flakes, seasonal natural favors **10€**

*Most of our dishes can be made completely GLUTEN FREE, please let our staff know your dietary.
We highly respect our guests allergy request, please feel free to ask our staff to cater your dinner.*