

menu



thực đơn

khai vị appetizers

cánh gà chiên chanh dây // eggs fried passion-fruit wings	10
Crispy chicken wings glazed in a sweet coated passion-fruit sauce, topped with fried garlic	
bò bía // sausage roll	10
Rice paper rolls wrapped with sliced sausages, fried egg, carrot, and cu san. Served with a peanut hoisin sauce with toasted peanuts.	
bắp xào trứng muối // stir-fried corn with salted duck egg	12
Stir-fried corn buttered with sliced salted duck egg, tiny shrimp chip, and scallion.	
bánh tráng nướng // grilled rice paper	12
Grilled rice paper topped with butter, ground pork, egg, tiny shrimp chips, and scallion.	
bánh ướt // steamed rice cake	12
Steamed rice cake with vietnamese hams, steamed bean sprouts, basil, and mint. Served with a house-made fish sauce.	
chem chép nướng mỡ hành // grilled mussels	18
Grilled mussels blended butter, garlic, and scallion oil. Served on the side a ginger fish sauce.	

món gỏi salads

gỏi nấm xà lách xoong // button mushroom watercress salad	15
<i>Sautéed button mushroom on a bed of watercress salad with bell peppers, tomatoes and pickled red onions. Garnished with fragrant fried shallots and crushed peanuts, served with a sweet vinegar dressing.</i>	
gỏi đu đủ tôm thịt // salad shrimp and pork papaya salad	15
<i>Green papaya salad with poached shrimp and pork shoulder, carrots, basil, mint, pickled white onions. Dressed with a lime nước mắm chấm/fish sauce. Garnished with fragrant fried shallots and crushed peanuts.</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Gratuity of 20% will be added to parties of 5 or more.

món nước *noodle soups*

- phở bò // beef phở** 16
A clear, fragrant beef broth bearing the aroma of seven spices. Served with top sirloin steak and tender brisket and topped with onions and scallion. Bean sprouts, basil, lime, and jalapeño on the side.
- mì quảng gà // quảng nam chicken noodle** 16
An aromatic chicken broth. Poached chicken thigh atop turmeric rice noodles. Served with scallions, Cilantro, and sesame cracker. Bean sprouts, lettuce, lime, mint, and jalapeño on the side.
- hủ tiếu gõ // saigon street style pork noodle** 15
Pork broth. Bones are steeped with dried squid and daikon for a broth brimming with umami. Served with ground pork, caramelized pork shoulder, fresh bean sprouts, chives, and scallion. Garnished with fragrant fried shallots and garlic.
- phở chay // vegetarian phở** 15
A shiitake mushroom base and vegetable umami broth served with bok choy, steamed tofu, broccoli, button and enoki mushrooms topped with scallion, onion and cilantro. Bean sprouts, basil, lime, and jalapeño on the side.

món cơm *rice*

- đậu hũ sốt cà // fried tofu in a homemade tomato sauce** 18
Fried tofu topped with a house made tomato sauce including garlic, shallot, and scallion.
- gà nướng muối ớt // salted chicken** 18
Tenderized chicken leg baked with salt, chili, garlic and five spices. Serve with a side-salad.
- thịt kho trứng cút // pork bacon and quail eggs** 18
Slowly cooked pork bacon combined with quail eggs. Serve with beansprout pickles.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Gratuity of 20% will be added to parties of 5 or more.