

CHEF SPECIALS MENU

## **APPETIZERS**

## Steamed Rice Cake \$16

bánh bèo 🕞

shrimp, scallion, cilantro, toasted coconut, shallot, garlic, leek & Vietnamese dipping sauce

#### Bánh Xèo \$14

Vietnamese turmeric crêpe

shrimp, shallot, toasted coconut, bean sprout, cilantro & shrimp cream sauce

## Sugarcane Shrimp \$16

chạo tôm 🕞

shrimp paste loaf on sugarcane skewer red leaf lettuce, fresh herbs & plum sauce

## Nem Nướng \$16

grilled meatball

served in red leaf lettuce wrap, Cara Cara orange, ginger, cucumber, toasted coconut, shallot & peanut sauce

# Sesame Rice Cracker \$12

gigantic snack with sweet pork floss-peanut dip

#### Pâté & Bone \$17

chicken liver mousse, pickle, bone marrow & toasted baguette

# Manila Clam \$21

steamed clams, lemongrass, Vietnamese coriander, Thai basil pesto & toasted baguette

### ENTREES

#### Bún Chả Hanoi \$29

grilled pork & dipping noodle

a Northern staple, grilled pork skewers, crab & shrimp spring roll, vermicelli, fresh herbs, pickle & sweet fish sauce dip

## Wagyu Pho \$34®

Miyazaki A5 Wagyu, American Wagyu, chef's signature pho broth

#### Bún Bò Huế \$26~

rice noodle, slow cooked brisket, pork sausage, shallot, scallion & cilantro in spicy lemongrass broth

#### Crab Fried Rice \$30

white lump crab meat, scallion, egg, jasmine rice

#### Chả Cá \$39

turmeric & dill fish

Hanoi's grilled whole Branzino marinated in traditional turmeric paste, scallion & dill

#### Cá Chiên Nước Mắm \$36@

fried whole Branzino (de-boned) tossed in sweet fish sauce glaze, fresh greens & herbs

#### Cà Ri Hải Sản \$36~

stir fried seafood & egg in creamy yellow curry sauce

## Shaking Beef \$34

Bò Lúc Lắc

wok tossed American Wagyu cubes, onion, yellow pepper in garlic soy (served medium-rare) & watercress-cilantro salad

#### Vietnamese Stuffed Squid \$29

mưc nhồi thit

steamed calamari stuffed with seasoned ground pork, steamed cabbage & shallot

## **Duck Tamarind \$36**

crispy roasted half duck, tamarind & duck bone reduction & steamed Ong Choy

#### CLASSICS MENU

## APPETIZERS



soft salad roll with fresh greens, vermicelli & spicy cream sauce

#### Summer Roll Cara Cara \$14®

soft salad roll with fresh greens, vermicelli, Cara Cara orange & peanut sauce

## Crispy Spring Roll \$15

pork, crab, shrimp, wood ear mushroom, carrot stuffed in Vietnamese net wrapper

#### Mực \$16 ⊕ ✓

crispy calamari wok tossed with yellow pepper, onion, garlic & house lemongrass sauce

#### Tofu Scallion \$14@

crispy fried velvety tofu dressed in savory fish sauce

## **Morning Glory \$15**

sauteed water spinach with traditional rice-garlic sauce

## SALAD

#### Green Salad \$13 ©

mix greens, shredded red cabbage, crispy shallot & citrus-soy vinaigrette

## Gỏi đu đủ \$15 @

fresh green papaya salad with watercress, peanut, cabbage & shallot in chili lime dressing topped with crispy chicken skin

## BANH MÌ

VIETNAMESE SANDWICH: SERVED WITH HOUSE TRUFFLE SOUP ON SIDE

Classic: homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo \$18

**Pork:** grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo \$17

**Tofu & Mushroom:** king oyster, mushroom pâté, fresh herbs, pickle & Vietnamese mayo \$18

#### PHO

#### Pho Hà Nôi \$21@

rice noodle, slow cooked brisket, raw chuck eye, shallot, scallion, cilantro, side of pickle garlic & bird eye chili

#### Pho Gà \$21®

rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro & Vietnamese coriander

#### Pho Vegetable \$21 ©

rice noodle, King oyster mushroom, shimeji mushroom, water spinach, bamboo shoot, shallot, scallion & cilantro

#### Dry Pho Beef \$21

rice noodle, brisket, chuck eve, beef balls, peanut, shallot, scallion, cilantro & house sweet soy

#### Dry Pho Gà \$21

rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro, Vietnamese coriander & house tamarind soy

#### Dry Pho Duck \$29

egg noodle, crispy quarter duck, water spinach, shallot, scallion, cilantro, pickle ginger & duck essence gravy

SIDE

Jasmine Rice \$4 Fried Dough \$3 Fresh Greens & Herbs Basket \$10 Broth 16 oz - beef \$10/ chicken, veg \$8







WE CARE ABOUT THE FRESHNESS OF OUR INGREDIENTS, THE FLAVORS IN EACH DISH, AND YOUR WELL-BEING, PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES. 20% GRATUITY WILL BE ADDED FOR A PARTY OF 6 OR MORE. THANK YOU.



## DRINK MENU

## NON-ALCOHOLIC COCKTAILS

<b>Mock Mock Gee</b> Halftone No-How n/a Gin, tonic, Vietnamese hot mint, ci	itrus fri	<b>\$12</b> uits
<b>Rất Ruby</b> Ghia apéritif, pomegranate cordial, TÖST Sparkling Rosé		\$13
Tart & Strongly Pathfinder hemp & root spirit, fresh lemon, mint, ginger	beer	\$13
<b>Mậngarita</b> Seedlip Notas de Agave, dried chili, salted plum, citrus		\$13
DRINKS		
<b>Vietnamese Coffee (Hot/ Iced)</b> cà phê sữa đá	\$6/\$8	
Coconut Salt Coffee cà phê muối dừa	\$8	
Calamansi Matcha Spritz quýt	\$7	
Lotus Jasmine Iced Tea unsweetened	\$7	
HOT TEA POT		
Red Oolong, Son La - Vietnam Kim Tuyen cultivar		\$10
asmine, China  Gelebration Jasmine		\$9
Gyokuro(green tea), Japan he "Jewel Dew"		\$14
C <b>hai, India</b> Marrakech Organics		\$9
Secret Garden (caffeine-free) chamomile, lavender, peppermint, rooibos, rose petals		\$10
Coh Samet Sun Thailand (caffeing-free)		\$0

lemongrass, ginger, orange peel