



**APPETIZER**  
**FAMILY STYLE**

**Salt and Pepper Fried Calamari MUC CHIEN MUOI TIEU**  
Sambal Remoulade, Pineapple and Persian Cucumbers, Soy Maggi Ponzu Sauce

**Crispy Rice Paper and Jackfruit "Pizza" - BANH TRANG NUONG MIT- *gf/v***  
Onions and Peppers, Vietnamese Herbs Pesto, Sambal, Shallot Aioli

**NOODLES**  
**FAMILY STYLE**

**Wok Seared Vegetarian Chow Fun - BANH UOT XAO CHAY - *gf/v***  
Pea Leaf, Cordyceps and Wood Ear Mushrooms, Fried Tofu, Hot Mustard Maggi Sauce

**Garlic Noodles - MI XAO TOI**  
Marin Root Farms Bok Choy, Shitake Mushrooms, Peppers, Toasted Garlic and Shallots

**DINNER ENTREES**  
**CHOICE OF**

**Hanoi BBQ Sakura Farms Heritage Pork - BUN CHA HANOI - *gf***  
Grilled Meatball, Belly and Shoulder, Banh Hoi Rice Noodles, Cucumber and Pickle, Nuoc Cham

**Classic Turmeric Fried Catfish - CHA CA LA VONG - *gf***  
Banh Hoi Rice Noodles, Dill and Onions, Fermented Shrimp and Pineapple Sauce, Shrimp Chips

**Oxtail in the Hue Style BO KHO HUE *gf***  
Fermented Shrimp Paste and Tomato Bolognese, Cilantro Chow Fun, Five Spice Buttered Carrots

**Cauliflower Curry CARI BONG CAI *gf/v***  
Roasted Tomatero Farms Romanesco Steak, Black Sesame Sticky Rice, Banana Curry Gravy

**DESSERT**  
**CHOICE OF**

**Café Sua Da Crème Brulee**  
Toasted Cashews, Gold Leaf

**Banana Bread Pudding**  
Vanilla Ice Cream, Miso Caramel

*gf/v* Can be Made Gluten-Free or Vegan

\$64 pp ++