



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

Fried Prawns and Sweet Potato – BANH TOM CO NGU - *v*

McGinnis Ranch Butter Lettuce, Pickled Daikon and Carrots, Nuoc Cham Dipping Sauce

FIRST COURSE
Choice Of

Beef Noodle Soup – PHO BO- *gf*

Slice Filet Mignon, Beef Shin, Gio

Green Papaya Mango Salad– GOI GA - *gf/v*

Four Sisters Farms New Zealand Spinach, Pomegranate Nuoc Mam

Fried Soft Tofu – DAU HU CHIEN *gf/v*

Tamari Maggi Ponzu, Hot Mustard Dipping Sauce

DINNER ENTREES
Family Style

Oxtail in the Hue Style BO KHO HUE *gf*

Fermented Shrimp Paste and Tomato Bolognese, Cilantro Chow Fun, Five Spice Buttered Carrots

Fried Whole Fish - CA CHIEN - *gf*

Pineapple Noodle Stir Fry, Fermented Black Bean and Tamarind Fish Sauce, Kim Chee

Wok Seared Vegetarian Chow Fun - BANH UOT XAO CHAY - *gf/v*

Pea Leaf, Cordyceps and Wood Ear Mushrooms, Fried Tofu, Hot Mustard Maggi Sauce

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

\$88 pp++