

—MÓN KHAI VI—

\$75 Each Person Served Family Style

(Choose Three)

Rolls

Gỏi Cuốn Nấm | Roasted Portobello Spring Roll (v)

Oven Roasted Portobello Mushrooms - Turmeric Infused Rice Noodles – Sesame Leaf
Mint - Garlic Chive - Ginger - (*Peanut Sauce ***contains gluten**)

Chả Giò Tôm Cua | Crispy Imperial Rolls

White Rice Paper Filled with Fresh Crab Meat - Shrimp - Chicken - Vermicelli - Taro – Carrots
Cat Ear Mushroom - Butter Lettuce – Vietnamese Herbs - Garlic Nước Chấm – Rice Noodles

Chả Giò Chay | Crispy Vegetarian Imperial Rolls (v)

White Rice Paper Filled with Plant based Pork - Plant Based Shrimp -Vermicelli - Taro Root
Cat Ear Mushroom – Vietnamese Herbs - Vegetarian Garlic Nước Chấm – Rice Noodles

Specialties

Bánh Hủ Heo Quay | Roasted Pork Belly

Roasted Pork Belly - Fine Thread vermicelli - Fresh Herbs - Ginger Nước Chấm - Onion Oil

Bánh Hủ Heo Quay Chay | Plant Based Pork Belly (v)

Roasted Plant Based Pork Belly - Fine Thread vermicelli - Fresh Herbs
Vegetarian Ginger Nước Chấm - Green Onion Oil

Chém Chép Nướng Mỡ Hành | Grilled New Zealand Mussels

Green Lip Mussels Grilled Over a Fire With Green Onion Oil - Toasted Peanuts - Mint
Fried Shallots & Nước Chấm

Salads

Gỏi Đu Đủ Tôm Thịt | Green Papaya Shrimp & Pork Salad (v)

Shredded Green Papaya - Poached Prawns - Pork Belly - Green Mango - Pickled Carrots
Vietnamese Herbs – Shrimp Chips - Garlic & Lime Nước Chấm – Toasted Peanuts

Gỏi Gà | Poached Ginger Chicken Salad (v)

Ginger Poached Chicken - Cabbage - Banana Blossoms - Red Chilis - Sliced Onions
Ginger Nước Chấm - Toasted Sesame - Shrimp Crackers

Gỏi Cá Phan Thiết | Fresh Snapper “Ceviche”

Fresh Sapper Marinated in Red Sweet-Spicy peppers, Ginger - Garlic & Lime
Fermented Almond Sauce - Vietnamese Herbs - Shrimp Chips - Fried Shallots - Nước Chấm

All meals come with the dessert platter

(v) is or can be done vegetarian

8.625% California Sales Tax & 5.00% San Francisco Health mandate will be added to your check

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Entrées

Cá Hấp Lá Chuối | Farm Raised Atlantic Salmon

Steamed Salmon Filet Wrapped in Banana Leaves - Sweet Potato Noodles - Ginger Shitake Mushrooms - Roasted Tomato Dill Sauce

Gà Kho Sốt Sả | Lemongrass Chicken

Lemongrass Chicken Two Ways: Roasted Breast & Sautéed Thigh Meat - Asparagus Shallots - Fish Sauce - Wild Honey Garlic Chicken Jus

Cá Kho Tộ Chua Ngọt | Braised Sweet & Sour Sword Fish

Boneless Swordfish - Heirloom Tomatoes - Fresh Pineapple - Onion
Ginger Fish Sauce & Black Pepper

Gà Lúc Lắc | Boneless Chicken Breast (v)

Wok-Seared Chicken Breast Cubes – Sweet Bell Peppers - Red Onion - Watercress - Heirloom Cherry Tomatoes - Crispy Lotus Root – Volcanic Black Salt & White Pepper Dipping Sauce

Heo Thit Kho | Braised Pork Shoulder (v)

Slow Cooked Pork Shoulder & Boiled Egg Simmered in Coconut Water, - Fish sauce - Palm Sugar Shallots & Garlic

Cà Ri Chay | Plant Based Pork Meatballs “Mekong” Curry (v)

Plant Based Lemongrass Pork Meatballs - Eggplant - Cat Ear Mushrooms - Glass Noodles
Fresh Turmeric - Coconut Milk - Toasted Peanuts - Fresh Mint **(Sub Tiger Prawns)**

(Choose Two)

Sides

Com Rang Đen | Forbidden Fried Rice (v)

Wok Fried Forbidden Black Rice - Shrimp – Chinese Sausage - Mixed Bell Peppers - Carrots - Fresh Corn - Eggs & *Oyster Sauce ***contains gluten**

Xu' Bruxelles | Brussels Sprouts (v)

Crispy Sweet Chili Glazed Brussels Sprouts - Portobello Mushroom - Carrot Chips

Miến Xào Gà | Glass Noodles & Chicken (v)

Wok Fried Potato Noodles - Fresh Crab Meat - Shiitake Mushrooms
Green Onions - Bell Peppers - Shallots

Khoai Lan Nướng | Grilled Sweet Potatoes (v)

Fire Roasted & Topped with Green Onion Oil & Fried Shallots

Rau Muống Xào Tỏi | Morning Glory (v)

Morning Glory Sauteed with Garlic & Served with Thai Chili & *Soy Sauce ***contains gluten**

Com Ngọc Trai | Steamed Jasmine Rice (v)

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