

Restaurant Week Dinner Menu January 27 - February 2

To Start

Tumeric Mantou

coconut condensed milk butter and pork floss

Snack Plate

banh bot loc with braised peanut & marinated eggplant with crispy rice

Appetizers:

a choice of

Chicken Katsu

confit chicken, yellow curry, garlic rice

Charred Cabbage

sesame puree, pickled mushrooms, mắm tôm

Shrimp Toast

lobster, celery, roasted shellfish sauce

Rice Cake

umami tofu crumble, ginger scallion, cured egg & vegan nước chấm

Mains:

a choice of

Roasted Duck

bok choy, soy braised shitake, mushroom bordelais

Caramelized Black Cod

crispy rice, pickled chili, roasted kohlrabi

Garlic Noodles

garlic miso, garlic scapes, tofu skin

Grilled Pork

lemongrass pork, braised greens, apple, chinese sausage jus

Dessert:

a choice of

Tarte

banana, sesame caramel, chocolate, orange blossom meringue

Chè

vietnamese snowball, pink pineapple, tapioca, young coconut, pandan jellies

\$65 per person for dinner, not including tax and gratuity

A 20% service fee will be added to your bill, of which 100% is distributed to all non-management front of the house employees in the form of wages and benefits.

Tips are distributed amongst all hourly employees who work throughout the day to create your dining experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.