

BÁNH MÌ AND BOTTLES

RESTAURANT WEEK LUNCH MENU
TWO COURSES
\$20

Appetizer

your choice of:

GỎI RAU MUỐNG

morning glory, tamarind

BÁNH CUỐN

Hanoi style steamed rice cakes, ground pork, ear mushroom, served with warm bone broth

LOTUS ROOT FRIES

housemade lotus root fries. gf

NẤM VUA TRỘN CHAO

grilled king oyster, eggplant, and okra

CÁNH GÀ CHIÊN MẮM ME

double fried wings in tamarind fish sauce, gf

Entree

your choice of:

BÁNH MÌ ~ SANDWICHES

your choice of:

crispy fried chicken in fish sauce tamarind glaze

grilled pork patties

grilled pork

grilled lemongrass chicken

pho beef brisket

savory & sweet tamarind tofu

PHỞ ~ RICE NOODLE SOUP

your choice of:

beef

vegan

MÌ BƠ TỎI ~ GARLIC BUTTER NOODLES

your choice of:

sauteed tofu & bok choy

chicken

BÚN ~ VERMICELLI RICE NOODLES

your choice of:

grilled lemongrass chicken

tamarind tofu and garlic bok choy & portobella

bún chả Hanoi -
(grilled pork, grilled pork patty, imperial rolls)

grilled pork

crispy fried chicken in fish sauce tamarind glaze



BÁNH MÌ AND BOTTLES

RESTAURANT WEEK DINNER MENU

FOUR COURSES

\$40

Course 1 - Starter

your choice of:

GỎI RAU MUỐNG

morning glory, marinated skirt steak, tamarind, can be made vegan

SÚP GÀ NẤM

shitake mushroom, corn kernels, diced carrots, egg

Course 2 - Appetizer

your choice of:

NẤM VUA TRỘN CHAO

grilled king oyster, eggplant, and okra, vegan

BÁNH CUỐN

steamed rice cakes, ground pork, ear mushroom, served with warm bone broth

BÁNH TÔM

crispy shrimp cakes - shrimp, shredded sweet potato

GỎI CUỐN ~ SUMMER ROLLS

beef flank, roasted rice, fermented soybean dipping sauce

CÁNH GÀ NƯỚNG

grilled chicken wings

Course 3 - Entree

your choice of:

BÒ NƯỚNG

10oz ribeye, roasted bone marrow, watercress salad

SƯỜN HEO KHO

coconut caramelized baby back ribs, papaya salad and jasmine rice

PHỞ CHIÊN GIÒN

pan fried pho noodles, ribeye, bok choy

NẤM KHO TIÊU CHAY

braised king oyster mushroom, tofu, lotus roots, served with crispy rice and morning glory salad (vegan)

Course 4 - Dessert

your choice of:

ICE CREAM

coconut or green tea, roasted peanuts, fruits

CHÈ BẮP

sweet corn kernels, sago, coconut milk- vegan

FEATURED RESTAURANT WEEK COCKTAILS

\$15

Toddy Hotty - Jim Beam Black Bourbon, tropical ginger tea, honey- served warm

Lavender Daiquiri - Roku Gin, house lavender syrup, lime

