



ĂN NHẬU

STARTERS

1.SALMON CARPACCIO 17

Cá hồi tươi, dầu olive, muối, chanh

2.SALT & PEPPER SOFT-SHELL CRAB 20

Cua lột rang muối

3.SALT & PEPPER PRAWN 24

Tôm rang muối

4.SALT & PEPPER WHITEBAIT 17

Cá cơm rang muối

5.FRIED CHICKEN IN STICKY FISH SAUCE 12

Cánh gà chiên nước mắm

6.GRILLED BEEF SKEWERS 15

Thịt xiên nướng - bò. Served with truffle soy

CUỐN

ROLLS

LIGHT/CRISPY FRIED ROLLS:

7.FRESH CRAB & PORK VEGS 14

Nem cua bé - Barack Obama's fav dish in Hanoi

8.CHICKEN & VEGS 9

Chả giò gà

9.PRAWN & PORK 11

Chả giò tôm thịt

FRESH RICE PAPER ROLLS:

10.WRAPPED IN LEAN PORK & PRAWN 8

Gỏi cuốn tôm thịt

11.VEGETARIAN ROLLS 9

Gỏi cuốn chay

CHAY

VEGETARIAN

12.CRISPY VEGETABLE FRIED ROLLS NOODLE SALAD BOWL 15

Bún chả giò chay

13.GỎI MÍT TRỘN 18

Salad from Hue region- young jackfruit, Viet mint, lemon, toasted sesame. Served with sesame rice crackers

14.GỎI ĐU ĐỦ 18

Salad of young papaya, Viet mint, lemon. Served with vegetarian fish sauce and sesame rice crackers

15. MĂNG XÀO CHAY 12

Young bamboo shoots stir-fried with vegetarian fish sauce, French shallots, chilli powder

NOODLES

16.PITAGO BEEF PHO NOODLE SOUP 15

Phở bò

17.LEMONGRASS BEEF NOODLE SOUP 15

Bún bò Huế - Anthony Bourdain's absolute fav Noodle Dish

18.CRISPY FRIED ROLLS NOODLE SALAD BOWLS 15 - 20

Bún chả giò gà, tôm thịt or nem cua bé

19.UPSIZE : ADD EXTRA MEAT & NOODLE 1.5

Upsize: Thêm thịt & bún or phở

BÁNH MÌ

20.BÁNH MÌ BA LỆ 7

Viet baguette with pork belly, house-made French pate, Viet pork cold meat, cucumber, pickles, fresh chilli, cilantro

21.BÁNH MÌ GÀ 7

Viet baguette with lemongrass chicken, house-made French pate, cucumber, pickles, fresh chilli, cilantro

22.BÁNH MÌ PATE 4

Baguette with house-made French pate

23.GARLIC BREAD 5

Bánh mì nướng bơ tỏi

GỎI

SALADS

24.GỎI MÍT TRỘN 20

Salad from Hue region- young jackfruit, pork belly, fresh prawn, Viet mint, lemon, toasted sesame, served with sesame rice crackers

25.GỎI ĐU ĐỦ TÔM THỊT 20

Salad of young papaya, pork belly, fresh prawn, Viet mint, lemon, served with fish sauce and sesame rice crackers

26.SAUTEED FRENCH BEANS OR SPINACH IN BUTTER 12

27.MIXED SALAD IN LEMON OIL DRESSING 12

28.MĂNG XÀO 12

Young bamboo shoots stir fried with fish sauce, French shallots, chilli powder

ĂN NO

MAINS

29.CƠM NIÊU CÁ HỒI - FRESH SALMON SET 37

BRAISED IN CLAYPOT, LIGHT TANGY SOUP, SEASONAL VEG, CONDIMENTS, CƠM CHÁY

Cá hồi kho tộ, canh ngót, rau luộc, cơm cháy

30.CƠM NIÊU HEO KHO MẮM RUỐC - PORK BELLY SET 37

BRAISED IN CLAYPOT, ANCHOVY SAUCE, LIGHT TANGY SOUP, SEASONAL VEG, CONDIMENTS, CƠM CHÁY

Thịt heo kho mắm ruốc, canh ngót, rau luộc, cơm cháy

31. SHAKING BEEF 20

Bò xào lúc lắc

32. GLASS NOODLE WITH FRESH CRAB 35

Miến xào cua

33.PRAWN & EGG FRIED RICE 14

Cơm chiên

TRÁNG MIỆNG

DESSERT

34.AFFOGATO 14

Vanilla icecream, Frangelico, Espresso, fresh strawberries, chocolate dust

35.AFFOGATO DE MADELEINES 20

Vanilla icecream, Frangelico, Espresso, served with warm French Madeleines, fresh strawberries, chocolate dust

ĂN CHƠI

36.BANH BOT LOG SET 15

Steamed in banana leaves: Hue tapioca dumpling with fresh shrimp & pork

37.BANH BEO SET 15

Steamed Hue rice cake with fresh prawn floss, served in a refreshing light sauce

ADD-ONS

38.STEAMED JASMIN RICE 3

Cơm trắng

39.CRISPY JASMIN RICE IN CLAYPOT 7

Cơm niêu

40.MELT-IN -YOUR -MOUTH BEEF RIBS 3

Sườn bò

41.MĂNG UM 3

Marinated young bamboo shoots