

# restaurant week 2021

**DINNER** \$35 In house or to go 5 pm until Close

---

## First Course *Choose one*

### Dumplings (5) **N**

Choice of chicken, pork or vegetable, topped with a zesty herb & peanut sauce and finished with daikon and watermelon radish. Steamed or flash fried

### Sài Gòn Salad **N GF**

Shredded green papaya, peanuts, fresh herbs, shredded carrots, garlic chili paste, tossed in a nuoc cham sauce, finished with fried shallots

### Crispy Brussels Sprouts **GF V**

Nuoc cham dressing, chili flakes, crushed crispy shallots

---

## Second Course *Choose one*

### Bánh hủ Gà Nướng (Lemongrass Chicken Platter) **GF**

Lemongrass marinated half chicken, pickled vegetables, lettuce, chilled rice noodles, fresh herbs, lime, served with nuoc cham sauce and sticky rice

### Phở Bò (Beef Noodle Soup) **GF**

Braised beef broth, shaved beef slices, phở noodles, onion, cilantro, bean sprouts, Thai basil, jalapeño, lime, served with house made hoisin and sriracha sauce

### Drunken Noodles **GF V**

Fresh local rice noodles, broccoli, mushrooms, squash, snap peas, Thai basil, ginger, garlic chili paste, sweet Indonesian soy sauce

---

## Third Course

### Xôi Lá Da **GF V**

Butterfly Pea Sticky Rice with Mango and coconut

### Coconut Beignets

Coconut sugar, sweetened condensed coconut milk, coconut chips

# doi moi