



CHILLED

CÁ NGŨ TARTARE <i>Tuna Tartare *</i>	18
Tuna, Avocado, Cucumber, Chili Lime Salt, Trout Roe, Fried Shallot, Shrimp Chips	
CHẢ GIÒ TÔM THỊT <i>Shrimp and Pork Summer Roll</i>	15
Tarvin Shrimp, Pork, Red Leaf Lettuce, Vermicelli, Bean Sprout, Mint, Cilantro, Peanut Sauce	
GỎI ĐU ĐỦ <i>Papaya Salad</i>	17
Green Papaya, Cherry Tomato, Aromatic Herbs, Fried Shallot, Papaya Vinaigrette, Lime Wedge, Peanuts	
SALAD BẮP CẢI <i>Cabbage Salad</i>	17
Red and Green Cabbage, Toasted Cashews, Bell Pepper, Cilantro, Sweet Chili Dressing, Fried Shallot	

SMALL PLATES

CHẢ GIÒ THỊT HEO CHIÊN GIÒN <i>Crispy Pork Spring Roll</i>	15
Crispy Fried Lemongrass-Marinated Pork, Vermicelli, Cabbage, Sweet Chili Sauce	
NGHÊU DỪA <i>Coconut Mussels</i>	19
PEI Mussels, Baby Bok Choy, Coconut Broth, Basil Oil, Chili Oil, Sliced French Bread	
CÁNH GÀ DÍNH <i>Chicken Sticky Wings 3 Pieces</i>	15
Whole Chicken Wings, Caramelized Fish Sauce, Sesame Seeds, Scallions	
TÔM RIM <i>Sautéed Shrimp</i>	18
Tarvin Shrimp, Garlic, Sate, Chili Caramel Sauce, Cabbage	
CƠM CHIÊN ĐẶC BIỆT <i>Beef Fried Rice</i>	19
Aromatic Herbs, Eggs, Scallion, Sate, Cilantro	
BÚN CUA <i>Crab Vermicelli</i>	20
Mung Bean Vermicelli, Scallions, Garlic Soy, Lime, Cilantro	

LARGE PLATES

<i>All served with Jasmine Rice</i>	
CÀ RI <i>Curry Chicken, Beef, or Shrimp</i>	28
Baby Bok Choy, Eggplant, Peppers, Toasted Cashews, Yellow Coconut Curry	
CÁ NƯỚNG <i>Grilled Market Fish</i>	38
Salmon, Turmeric Miso Glaze, Baby Bok Choy, Pickled Mushrooms	
THỊT BÒ LẮC <i>Shaking Beef</i>	32
Tender Sliced Beef, Stir Fry Onions, Bell Peppers, Rice, Cucumbers, Cherry Tomatoes	

SIDES

KHOAI CHIÊN <i>Crispy Potatoes Sweet Chili Aioli</i>	8	DƯA CHUỘT LẠNH <i>Chilled Cucumber</i>	9
		Nouc Cham, Chili Pepper, Sesame Seeds	
CẢI CHÍP <i>Bok Choy Sesame, Garlic</i>	8	CẢI BRUSSEL GIÒN <i>Crispy Brussels Sprouts</i>	10
		Caramelized Fish Sauce, Sesame Seeds	
GẠO LÀI THƠM <i>Jasmine Rice</i>	6		

IRHG Charleston

Restaurant Week

FOR THE TABLE

Let our chef curate a three-course family-style meal for \$50 per guest

SEPTEMBER 4 – 14

