

OFF THE FIRE

CHAR SIU ROASTED BLACK COD 36

House made chinese bbq sauce, honey, nước chấm, soy, lemongrass, citrus

JUMBO DIVER SCALLOPS GF. 32

U10, green peppercorn cognac sauce

SPICY DUMPLINGS 21

Shrimp and pork, confit tomatoes, szechuan peppercorn sauce

HAMACHI KAMA 28

Cajun spiced, *salsa verde*, seasonal fruit, herbage

BRAISED OXTAIL 26

Red cabbage, onions, bean sprouts, tamarind pineapple broth, lemongrass chili oil

ROASTED & WOKKED

CURRIED LEMONGRASS QUAIL GF. 28

Green curry, cilantro, coconut, cashew chili crisp, thai basil, white grapes

CAST IRON SEARED OCTOPUS 26

Curried chickpeas, seasonal agrodolce, lemongrass chili sate, herbage

GRILLED PRAWN GF. 22

Giant u4, cajun spiced, chili mango relish, tamarind nước chấm, herbage

STEAMED CLAMS 22

Saffron, coconut cream, white wine, herbage, white grapes, toasted coconut crumble

WAGYU CHURRASCO GF. 48

Australian wagyu, truffled lemongrass ponzu, marky's paddlefish caviar, maldon sea salt

CHINESE BROCCOLI 18

Garlic, lemongrass, viet ponzu, crispy shallot, sesame oil

SWEET SOY GLAZED OYSTER MUSHROOMS V. 20

kafir lime lemongrass coconut cream, madras curry, coconut crumble

SMOKED BONE IN SHORT RIB MP

PHO SPICED HICKORY SMOKED WHOLE BEEF SHORT RIB

fish sauce caramel, sesame, herbage

ADD steamed bao buns 7

ADD home made pickles 7

CARBY & GOOD

P.Y. NOODLES 18

Signature noodle, egg noodles, garlic butter, oyster sauce, parmesan
make me fancy... add Paddlefish Caviar 5

MILLIONAIRE FRIED RICE V. GF. 28

Egg, black truffle, truffle oil, black pepper, chives, quail egg

CURRY RIGATONI 26

duck confit, red curry, coconut cream, pineapple, hazelnut crumble, herbage

ROASTED SWEET POTATO V. GF 18

Green curry, cajun spiced cashews, Thai basil

STEAMED JASMINE RICE 7

HOUSE MADE PICKLES 7

STEAMED BAO 7

**For special events & group reservations,
call: 305-602-3710**

PHUC YEA

We proudly serve  **vero** water for \$1 per person

OYSTERS ON THE HALF SHELL

Half dozen, raw, freshly shucked
selection of **east or west coast oysters**
passionfruit mignonette &
bourbon cocktail sauce

FRESH & CHILLED

GREEN PAPAYA SALAD 17

Crispy shallot, dried shrimp, dried squid, carrot, peanuts, herbage, nước chấm

CLASSIC SUMMER ROLL 16

Roast pork, shrimp, cucumber, jicama, rice noodles, hoisin, crispies

* SEASONAL CRUDO GF. 24

Smoked grapes, caper berries, nước chấm, thai basil, bird eye chili

* SEAFOOD CEVICHE GF. 28

Sliced octopus, shrimp, bay scallop, jicama, cucumber, chocolate mint, crispies, lemongrass nước chấm
pro-tip add : side tostones 7

EDAMAME HUMMUS V. GF. 18

Edamame, tahini, cilantro, lemongrass chili oil, fresh herbs, crispy plantain

DUCK CONFIT GF. 28

winter spiced duck confit, quarter leg, sesame ginger, grilled clementine, radicchio, hazelnut crumble

WATERMELON SALAD GF. 19

Jubilee tomatoes, red onions, fresh herbs, nước chấm, lemongrass chilli oil, sesame seeds

SMACKED CUCUMBERS V. GF. 16

English cucumbers, szechuan pepper corn, sesame, herbage, yuzu

CRISPY & CRUNCHY

"CHÀ GIÒ" AKA.

CRISPY IMPERIAL ROLL GF. 18

Shrimp, pork, wood ear mushroom, carrot, jicama, nước chấm, lettuce bundles, mint

SWEET & SOUR PORK BAO 18

bell pepper, pineapple, pickles herbage, jalapeno, sriracha aioli

SWEET & SOUR FRIED CHICKEN BAO 18

bell pepper, pineapple, pickles, herbage, jalapeno, sriracha aioli

CARAMEL CHICKEN WINGS GF 18

Fish sauce caramel, lemongrass, sesame, pickles

CRISPY "MASITAS DE PUERCO" GF 28

Five spice crispy roasted pork, shaved onion tomato, lemongrass sate, nước chấm, herbage
pro-tip add steamed bao 7

CATCH OF THE DAY MP

Deboned & filleted, salt 'n' pepper dusted, lettuce bundles, herbage, pickles
pro-tip add steamed bao 7

No substitutions, additions or omissions to the menu.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, HAVE AUTO IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.