



**Dinner Menu | \$36/person**  
**Optional Wine Pairing | \$22/person**

**Starter** (select one):

**Pho Poached Dumplings Soup (GF)**

*Wagyu beef, togarashi, pho broth*

**Fried dumplings (Meats or V)**

*Meat contains pork or Vegetarian contains BBQ Jackfruit with chili bean sauce*

**Sriracha Wings**

*Caramel fish sauce, sriracha*

**Spring Rolls with avocado and pickled beets (GF, V)**

*Fresh rice paper, lettuce, Viet herbs, vermicelli, sweet chili sauce*

**Main entrée** (select one):

**Cá Kho (GF)**

*Caramelized and braised catfish served with broken rice*

**Bo Luc Lac**

*Beef tenderloin, oyster sauce, arugula salad, broken rice*

**Head-on Prawns Laksa (GF)**

*Coconut yellow curry broth, shrimp paste, lemongrass, quail egg, thick rice noodles*

**Vegetarian Curry Noodles (GF, V)**

*Fried tofu, mixed vegetables, rice noodles, coconut yellow curry*

**Dessert** (select one):

**Coffee Caramel Flan (GF)**

*Coconut flan with Vietnamese Coffee flavor*

**Kabocha Squash coconut rice pudding (GF)**

*Coconut milk, sticky rice, cinnamon sugar*

**Bread pudding**

*Cinnamon Apple, coconut milk, coffee caramel*

*\*The Restaurant Week menu is designed for each guest to enjoy individually;  
regular restaurant menu items may be ordered in addition.*

*\*\*Beverages, tax and gratuity not included.*

*GF=Gluten Free V=Vegetarian*