

Thực Đơn Bữa Tối À LA CARTE

For one Person about 3-4 small dishes or 1 medium plus 2 small or 1 large plus something small

SMALL	MID-SIZE
AS SHARED FINGER FOOD 3-4 DISHES PER PERSON OR AS APPETIZER	AS A SMALLER MAIN COURSE ADD TWO SMALLER DISHES
HÀU NƯỚNG PHÔ MAI GRILLED OYSTER	CÀ TÍM SỐT CHAO ASIAN AUBERGINE IN CLAYPOT
LA VACHE QUI RIT, SPRING ONION OIL WITH MANGALICA PORK LARD,	FERMENTED SILKEN TOFU, SPRING ONION OIL, COCONUT MILK, YUBA, RAU
FERMENTED LIME, GREEN NƯỚC CHẨM, CHILI SAUCE	RĂM, SESAME SEEDS, FERMENTED ORIENTAL MUSTARD, STICKY RICE180
GỔI CUỐN TÔM SUMMER ROLLS WITH PRAWNS	BẮP XÀO TÔM BƠ SAUTEED CORN W/ GRILLED PRAWNS
GRILLED VANNAMEI PRAWNS (ASC), GARLIC MAYO, RICE NOODLES, MANGO,	JUMBO PRAWNS (ASC), BUTTER SAUTÉED CORN, FERMENTED LIME, FISH SAUCE,
CUCUMBER, FRESH HERBS. SAUCE WITH FERMENTED ANCHOVIES, GARLIC,	OYSTER SAUCE, COCONUT MILK, CHILI, SPRING ONIONS, RAU RĂM190
CHILI, SHALLOTS, PEANUT BUTTER, HOISIN, PINEAPPLE, COCONUT MILK155	MỰC NƯỚNG CHẨM CHÉO SQUID WITH CHẨM CHÉO
CÁ TÁI CHANH MÀNG TANG PIKEPERCH FILLET CEVICHE	GRILLED SQUID, SCALLION OIL, CHẨM CHÉO, GLASS NOODLE SALAD, GREEN
MÀNG TANG SEEDS, GALANGAL, POMELO, PICKLED CORIANDER SEEDS FROM	MANGO, FRESH HERBS, SOY SAUCE, RED ONION, OYSTER SAUCE185
LILLA LABÄCK, ROASTED GROUND RICE, LIME, FISH SAUCE, CHILI, SPRING	WINDO, TREST TIERUS, 301 3/10CE, RED ONION, OTSTER 3/10CE
ONION, FRESH HERBS	NAI ÁP CHẢO CHẨM CHÉO VENISON W/ CHẨM CHÉO
ONOTY TREST TIERDS	VENISON FILLET, CHẨM CHÉO W/ MẮC KHẾN PEPPER AND HAT ĐỔI (MAGNOLIA
BÒ TÁI MẮC KHÉN BEEF TARTARE W/ MẮC KHÉN PEPPER	SEEDS) FROM TÂY BẮC, VIETNAM, BUTTER FRIED WAX CORN FROM LILLA
HAND-CUT TOP ROUND FROM SWEDISH COWS, FISH SAUCE, LIME. ROASTED	LABÄCK, LETTUCE AND FRESH HERBS
GARLIC, ROASTED PEANUTS, RAU RĂM, MẮC KHẾN AND LONG PEPPER FROM	,
TÂY BẮC, VIETNAM180	VỊT SỐT MẮC MẬT MẬN DUCK WITH MẮC MẬT SAUCE
	PAN-SEARED WHITE PEKIN DUCK FROM VIKING FÅGEL IN MUNKA-LJUNGBY,
CÙU LÁ LỐT GRILLED LAMB IN WILD BETEL LEAVES	GARLIC SAUTÉED WATER SPINACH, STICKY RICE, SAUCE OF MẮC MẬT BERRIES
SWEDISH FREE GRAZE LAMB, GALANGAL, GREEN MANGO, CASHEWS, CHILI,	AND PLUMS WITH BUTTER, CHILI, GARLIC, SHALLOTS245
MINT	
BÍ CHIÊN CỐM PUMPKIN CROQUETTE	LARGER
PUMPKIN CROQUETTE BREADED WITH PUFFED GREEN RICE, CASHEWS,	MAIN COURSES ADD SOMETHING SMALL FOR AN APPETIZER
LETTUCE, FRESH HERBS, TAMARIND SAUCE, COCONUT MILK, LONGAN, CHILI,	WAIN COOKSES ADD SOMETHING SWALL FOR ALL PETIZER
SHALLOTS	CHẢ CÁ HÀ NỘI MONKFISH WITH DILL AND RICE NOODLES
GỞI ĐƯ ĐỦ GREEN PAPAYA SALAD	BUTTER FRY MONKFISH, DILL, SPRING ONIONS, GALANGAL, SHRIMP PASTE,
GREEN PAPAYA, YUBA, DAYLILY, GREEN MANGO, PEANUTS, LONG PEPPER,	GARLIC, CHILI, FISH SAUCE, RICE NOODLES, LIME, PEANUTS, RICE PAPER WITH
FRIED RICE PAPER WITH SESAME SEEDS	SESAME SEEDS
	CHẢ VIÊN CHIÊN CỐM DEEP FRIED TOFU BALLS
CANH CẢI BÓ CHAY SAVOY CABBAGE ROLLS	PUFFED GREEN RICE, CASHEW NUTS, GLASS NOODLE SALAD, FERMENTED SOY
SAVOY CABBAGE FROM LILLA LABÄCK FILLED WITH TARO, TOFU, KING OYSTER	DEAN CALICE 285

IF YOU HAVE ANY ALLERGIES, YOU CAN ALWAYS ASK US ABOUT INGREDIENTS

 $\hbox{\it mushroom and onions in a vegetable Broth with shime ij............} 160$