DINNER MENU

PINEAPPLE MILK BUN  Hoisin butter  $9

CHICKEN LIVER PATE  Brioche, cherry chili jam, chicken fat  $10

KOMBUJIME SCALLOP CRUDO  Tom kha, pickled pearl onion, shiso  $16

RABBIT’S SALAD  Japanese scallion, fennel, cilantro, purple kohlrabi  $14

NAI TAI TARTARE  Venison tartare, baby iceberg, sate, nuoc cham  $18

CA RI BEETS  Grilled Chioggia beets, curry, candied pumpkin seeds  $14

CHARRED CARAFLEX CABBAGE  Hue style romesco, pineapple, herbs  $16

CA CHIEN  Semolina fried skate, pho spice, tamarind  $16

GRILLED PRAWN  Thai & garlic basil butter, muoi ot xanh sua dac, lime  $24

BO LUC LAC  Australian grass-fed ribeye, au poivre, watercress  $38

GA CHIEN NUOC MAM  Whole fried chicken, biscuits, chili maple fish sauce  $55

LEMONGRASS PORK BLADE  Gem lettuce, coconut rice, bouquet garni  $48

BANH FLAN CA PHE  Caramel, chocolate-espresso, hazelnut, condensed milk ice cream  $12

CHE CHUOI  Coconut mousse, caramelized rice, peanut streusel, banana, mango sorbet  $14

Culinary Team Kevin Tien, Judy Beltranó, Bradley Marlatt, Susan Bae

Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses