

ALL DAY MENU



HOUSE *of* KIEU

12PM – 10PM

# A TASTE OF RÊVE

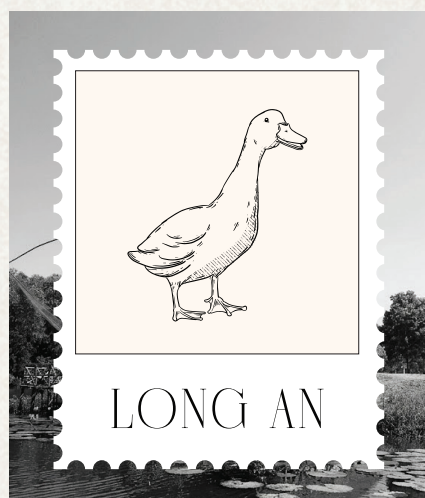
REGIONALITY

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## LONG SON SEAFOOD SALAD

Sourced from Long Son Island's brackish waters, this premium seafood is celebrated for a natural sweetness found nowhere else. Our Chef captures this pristine bounty at peak freshness, refining its delicate texture through the elevated lens of French finesse.
























## LONG AN DUCK LA LOT




Celebrating Long An's heritage, this dish features free-roaming duck famed for its lean tenderness and aromatic profile.

Wrapped in wild betel leaves and grilled over live embers, the meat absorbs a captivating smoky depth. This sharing dish is the ultimate centerpiece to elevate any refined gathering.

# STARTERS

<b>LONG SON SEAFOOD SALAD</b>  	420
Prawn, Calamari, Scallop with Red Onion, Chili, Green Mango, Cucumber, Spicy Chili Sauce	
<b>SAIGON SPRING ROLL</b>   	260
Phu Quoc Tiger Prawn, Ibérico Pork Belly, Fresh Rice Noodle, Vietnamese Herb, Sweet and Sour Chili Sauce, Black Bean Sauce	
<b>LONG AN DUCK LA LOT</b>    	480
Grilled Minced Duck, Seasoned Pork Paste, French Foie Gras Wrapped in Betel Leaves, Fruit Salsa, Phu Quoc Sweet and Sour Chili Sauce	
<b>AUSTRALIAN WAGYU BEEF</b>  	340
Grilled Tenderloin, Starfruit, Heirloom Tomato, Fresh Mint Leaves, Pineapple, Coriander, Soy Sauce Dressing	
<b>BURRATA E CRUDO</b>  	480
Burrata, Heirloom Tomato, Arugula, 16-Month Parma Ham, Extra Virgin Olive Oil, Balsamic, Toasted Country Bread	
<b>CAESAR SALAD</b>     	420
Romaine Lettuce, 16-Month Parma Ham, Charcoal-Grilled Chicken, Crouton, Parmesan, Boiled Egg, Caesar Dressing	
<b>AVOCADO RICE PAPER ROLL</b>   	220
Fresh Avocado, Crispy Tofu, Fresh Noodle, Aromatic Herb, Black Bean Sauce	

# MAIN COURSES

<b>PHU QUOC SQUID</b> 	450
Chargrilled Phu Quoc Squid, Green Mango, Cucumber, Garden Herbs, Green Chili Sauce	
<b>SUGARCANE PRAWN</b>   	450
Grilled Prawn Mousse on Sugarcane, Hand-Minced Prawn, Micro Herbs, Coriander Chili Sauce	
<b>BAC LIEU HONEY KING PRAWN</b> 	420
Wok-Fried Honey-Glazed King Prawn with Green Peppercorn, Onion, Spring Onion, Chili Sauce	
<b>CA MAU CRAB FRIED RICE</b>  	420
ST25 Fried Rice with Ca Mau Mud Crab Meat, Spring Onion, Egg, Dried Shallot, Tobiko	
<b>CAN BE ENJOYED WITH ST25 STEAMED RICE</b> 	50



All prices are quoted in thousands of Vietnamese Dong and are subject to service charge and VAT

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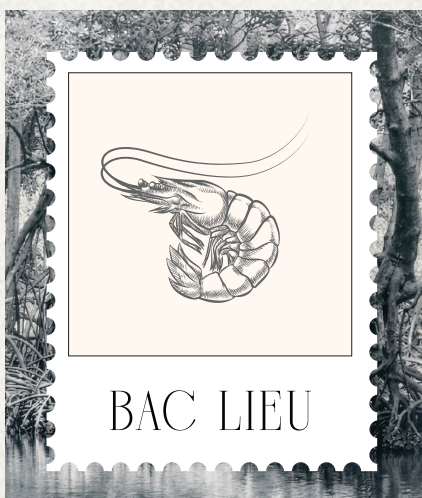
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## CA MAU CRAB FRIED RICE

Deep within Ca Mau's sun-dappled mangrove forests, wild tides shape the remarkably sweet, firm flesh of local crabs. In this signature creation, the prized seafood meets premium ST25 rice, wok-tossed to a smoky, golden perfection.



## BAC LIEU HONEY KING PRAWN

Sun-drenched and bountiful, the pristine Bac Lieu coast yields exceptionally plump, ocean-fresh tiger prawns for our kitchen. Masterfully glazed in pure local honey and slow-grilled over live embers, each bite reveals a smoky, crackling shell that unlocks a luxurious harmony of nature.

# NOODLES & PASTA

<b>CU CHI BEEF PHO</b> 🍲🌱	380
18-Hour Slow-Cooked Beef Broth with Beef Brisket, Rump & Shank, Fresh Noodles, Bean Sprout, Spring Onion, Aromatic Herbs	
<b>TAM KY CHICKEN PHO</b> 🍲🌱	350
12-Hour Slow-Cooked Chicken Broth with Fresh Noodles, Steamed Tam Ky Chicken, Spring Onion, Lime Leaves, Aromatic Herbs	
<b>WOK-FRIED EGG NOODLES</b> 🍳🌱	380
Tofu, Mushroom, Carrot, Onion, Bean Sprout, Vegan Oyster Sauce	
<b>RIGATONI CON MANZO</b> 🍴🍷🌱🍴	480
Australian Black Angus Beef Tenderloin, Spicy Pork Chorizo, Capers, Fresh Basil, Red Pepper Confit, Cornichon, Cream, Vin Cotto Vinegar	
<b>CA MAU BLUE CRAB GLASS NOODLES</b> 🍲🌱	450
Tiger Prawn, Wood Ear Mushrooms, Laksa Leaves, Bean Sprouts, Black Pepper, Premium Soy Sauce	

# GOURMET SANDWICHES

<b>WAGYU BEEF BURGER</b> 🍴🍷🌱🍴	520
Australian Wagyu Beef Patty, Seared Foie Gras, 16-Month Parma Ham, Cheddar, Caramelized Onion, Stone-Baked Burger Bun, Truffle Mayonnaise	
<b>PLANT-BASED MEAT BURGER</b> 🍳🌱🌱🌱🍴	420
Korean 'Unlimate' Plant-Based Meat Patty, Cheddar, Avocado Slices, Heirloom Tomato, Caramelized Onion, Arugula, Stone-Baked Burger Bun, Truffle Mayonnaise	
<b>SAIGON PORK BANH MI</b> 🍲	320
Crispy Pork Belly, Vietnamese Pork Sausage, Pork Pâté, Homemade Pickles, Coriander, Soy Sauce	
<b>SAIGON CHICKEN BANH MI</b> 🍲🍲	320
Long An Chicken Thigh with Northwestern Spices, Vietnamese Pork Sausage, Pork Pâté, Homemade Pickles, Coriander, Soy Sauce	

*All Served with French Fries and Salad*

# SOUPS

**CHOY SUM & TIGER PRAWN BROTH** ④⑤⑥ 270  
Choy Sum, Tiger Prawn, Shallot, Fish Sauce, Black Pepper

**PHAN THIET SEAFOOD BROTH** ④⑤⑥ 380  
Southern-Style Broth with Squid, Tiger Prawn, Pearl Grouper, Pineapple,  
Tomato, Okra, Fresh Herbs

# DESSERTS

**MANGO PUDDING** ④⑤⑥ 200  
Coconut Sago, Mango Chips

**CRÈME BRÛLÉE** ①②③④ 200  
Crème Brûlée, Fresh Berry

**MEKONG FRUITS** ④⑤ 200  
Seasonal Fruit Platter

**HOMEMADE ICE CREAM** ①②③ 200  
Vanilla, Chocolate Ecstasy, Strawberry, Coconut,  
Mango Sorbet, Passion Fruit, Sorbet Lemon & Lime

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## MANGO PUDDING

This delightful dessert showcases the natural, honey-like sweetness of sun-ripened Vinh Long mangoes. Crafted into a velvety pudding, its vibrant tropical sweetness is elegantly balanced with a whisper of creamy coconut.



