

SÀIGÒN

Plant based

MỘT

- * Tofu, tomato chutney, summer vegetables, malt soil
- * Tempura fried sweet potatoes

HAI

- * Wonton with artichokes, shiitake mushroom and chili oil
- * Sphere of mushroom soup and star anise

BA

- * Grilled mini eggplant with lemongrass, rice noodles, grapefruit sauce
- * Bánh mì with zucchini flowers, coriander, silver onion and lemon aioli

BỐN

- * Poach radish, kohlrabi with lime leaf and chili
- * Garlic sauté spring vegetables
- * Pickled cucumber
- * Sticky rice

NĂM

- * Durian sorbet with ginger
- * Bánh rán fill with rhubarb and raspberry
- * Matcha tea, tapioca, wild chamomile
- * Mango and coconut
- * * * * *

545 kr per person

Wine menu: 475 kr per person

Beer menu: 295 kr per person

HÀ NỘI

For an optimal experience

MỘT

- * Tofu, tomato chutney, summer vegetables, malt soil
- * Tempura fried frog legs

HAI

- * Wonton with gambas, crab, shiitake mushroom and chili oil
- * Sphere of mushroom soup and star anise

BA

- * Grilled corn chicken with lemongrass, rice noodles, grapefruit sauce
- * Bánh mì with Iberico pork, coriander, silver onion and lemon aioli

BỐN

- * Poach turbot with lime leaf and chili
- * Garlic sauté spring vegetables
- * Pickled cucumber
- * Sticky rice

NĂM

- * Durian sorbet with ginger
- * Bánh rán fill with rhubarb and raspberry
- * Matcha tea, tapioca, wild chamomile
- * Mango and coconut
- * * * * *

695 kr per person

Wine menu: 475 kr per person

Beer menu: 295 kr per person