

The Vietnamese Tasting Menu

FOUR COURSES MENU

395 DKK. PER PERSON

Matching wines additional

195 DKK. PER PERSON

FIRST COURSE

(Select one)

SOFT RICE PAPER ROLLS (GF)

Lemongrass Shrimps, Rice Vermicelli Vietnamese pickles, with tamarind & rice powder infused dipping

GỎI CUỐN

CHARGRILLED SCALLOPS (GF)

Garlic butter, crushed peanuts, spring onion oil & Vietnamese green chili and lime salt dipping

SÒ ĐIẾP NƯỚNG

ADOBE RESERVA, CHARDONNAY D.O.VALLE CENTRAL, CHILE 2016

SECOND COURSE

(Select one)

GREEN TEA SMOKED DUCK BREAST SALAD

Tossed through a salad of banana blossom, herbs & Vietnamese pickles

GỎI VỊT HOA CHUỐI

GRILLED SPICE SWEET DRY-AGE BEEF SALAD

Green papaya, lemongrass & soya chili oil dressing

GỎI ĐU ĐỦ BÒ KHÔ

LEGADO MUÑOZ, GARNACHA, SPAIN 2015

THIRD COURSE

(Select one)

WHITE COD FILLETS (GF)

Baked in Banana Leaf with Galangal, Peanuts & Shrimp Paste, then baked on chargrilled

CÁ NƯỚNG LÁ CHUỐI

THE VIETNAMESE CRISPY DUCK BREAST À L'ORANGE (GF)

Fresh Orange juice, Star Anise, Chili, Ginger & Holy Basil

VỊT SỐT CAM

BLACK ANGUS BEEF SIRLOIN (GFO)

Shaking Beef wok tossed with Phu Quoc pepper & garlic butter
Served with green papaya, cherry tomatoes

BÒ LÚC LẮC

WATER SPINACH (GF)

Wok tossed with Vietnamese miso & ginger

RAU MUỐNG XÀO CHAO

HOLDEN JAMES, ZINFANDEL, CALIFORNIA 2013

FOURTH COURSE

BAKED PINEAPPLE WITH TAMARIND

Served with Homemaker Coco Ice cream and Chili Jam

BESITOS, MOSCATO, D.O.VALENCIA, SPAIN 2015

Please inform the chef or waiter if you are allergic to any foods.

As we try our best to meet your dietary requirements, we cannot guarantee that certain foods are completely free from traces of nuts or shellfish.

No MSG is added in the preparation of your food.