

The Vietnamese Tasting Menu

FOUR COURSES MENU

395 DKK. PER PERSON

Matching wines additional

115 DKK. 2 GLASSES

175 DKK. 3 GLASSES

225 DKK. 4 GLASSES

1. 2016 COLOMBARD,
SAUVIGNIN BLANC
CÔTE DE GASCOGNE BLANC, FRANCE

2. 2016 VERDEJO FLOR DE VETUS
BODEGAS VETUS, SPAIN

3. 2016 GARNACHA ROSÉ
VINA TEMPRANA
CAMPO DE BOJA, SPAIN

4. 2015 MENCIA, GREGORY PEREZ
BIERZO, SPAIN

5. 2016 CHARDONNAY AVENTURA
CALITERRA, CHILE

6. 2016 GRENACHE, LES PLANS
DOMAINE SANTA DUC
RHONE, FRANCE

7. 2015 PRIMITIVO DI MANDURIA DOC
PASSIONE SEGRETA, CONTI ZEGGA
PUGLIA, ITALY

8. 2016 GRÜNER VELTLINER
DOMAENE GOBELSBURG
KAMPTAL, AUSTRIA

9. NV, MUSCAT DE SAINT JEAN DE
MINERVOIS LANGUEDOC, FRANCE

*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.*

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

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

THIRD COURSE

(Select one)

BLACK COD FILLETS (GF)

Baked in Banana Leaf with Galangal,
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

FOURTH COURSE

BAKED PINEAPPLE WITH TAMARIND

Served with Homemaker Coco Ice cream and Chili Jam