

BÁNH BÁNH

CƠM NHÀ

Mains

CÁ KHO TỘ [gf] 14.5

Caramelised catfish steak marinated and slow cooked in sweet soy and chillies.

THỊT KHO TẤU [gf] 14.5

Thick cubes of braised pork belly, slow cooked in a fish sauce and coconut broth, served with a marinated boiled egg.

CANH CHUA VỆM [gf] 13

Sweet & sour mussel and dill broth. Light and clear with pineapple, okra and tomato.

RAU CỦ HẤP KHO QUỆT [vg] [gf] 12

A rich, savoury caramelised mushroom kho quẹt dip, served with a medley of okra, broccoli, cauliflower and chayote squash.

ĐẬU CHIÊN MỠ HÀNH [vg] [gf] 13

Golden fried turmeric chickpea tofu, dressed with fragrant scallion oil.

ĂN KÈM

Sides

CÀ PHÁO [vg] [gf] 3.5

Pickled baby aubergine.

RAU THEO MÙA [vg] 8

Seasonal vegetables with fermented bean paste.

ĐẬU CÔ VE XÀO TỎI [vg] [gf] 8

Pan fried garlic green beans.

CƠM TRẮNG [vg] [gf] 4

Fragrant ST25 rice from Sóc Trăng, prized for its soft grain and gentle aroma.

If you have any allergies, please speak to your server.

[vgo] vegan option available [vg] vegan
[p] peanuts [gf] gluten free