

Restaurant Week

| \$16.95 per person* - September 12-23 |

FIRST COURSE

Choice of:

Phở Bò - Beef (Steak) Noodle Soup.

Phở Gà - Chicken Noodle Soup.

Chả Giò - A mixture of shrimp, minced pork rolled in a thin rice wrapper, deep fried until crispy.

Gỏi Cuốn - Prawns, vermicelli, and pork rolled in rice wrapper with mint and basil, served with peanut sauce.

Soup Măng Tây Cua - Crabmeat, quail egg, and asparagus in a thick broth.

Soup Chua Ngọt - Straw mushroom, tomato, and shrimp soup.

SECOND COURSE

Choice of:

Cá Kho Đậu Hũ Tộ - Basa fish with cabbage, mushroom, and tofu. Served with rice on the side.

Tôm Sốt Chua Ngọt - Jumbo shrimp with BBQ sauce. Served with rice on the side.

Mực Xào Chua Cay (Spicy) - Sour and spicy calamari with pineapple served with vegetable. Served with rice on the side.

Xườn Xào Chua Ngọt - Sweet and sour spare ribs. Served with rice on the side.

Cà Tím Canh Gà Tộ - Sautéed bone-in chicken wings with eggplant and black bean sauce. Served with rice on the side.

Cá Sốt Chua Ngọt - Basa fish filet with onion, scallion, and bbq sauce. Served with rice on the side.

Bò Xào Xả Ớt (Spicy) - Beef with lemongrass sauce. Served with rice on the side.

Bò Xào Rau Cải - Beef with stir fried vegetable. Served with rice on the side.

Thịt Heo Kho Tiêu - Caramelized pork slices. Served with rice on the side.

THIRD COURSE

Choice of:

Kem Chuối - Vanilla ice cream with fried banana, topped with coconut cream, toasted coconut, and peanuts.

Chả Giò Trái Cây - Spring roll filled with sweet cream cheese, cheesecake and fresh fruit.

Chè Ba Màu - Rainbow Ice - red bean, mung bean, & Vietnamese jello

*Tax, alcohol, and gratuity not included.