

RAMIE

M E N U

BÁNH TIÊU V 6

HOLLOW BREAD

WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* GF DF S 4 | 5

DAILY FRESH SHEET

NUOC MAM MIGNONETTE, THAI CHILI & HABANERO TABASCO

SÒ ĐIỆP SỐT TRỨNG MUỐI GF S 15

SCALLOP WITH SALTED EGG YOLK SAUCE

PAN SEARED HOKKAIDO SCALLOP ON HALF SHELL, SALTED EGG YOLK ESPUMA,
CUCUMBER SHALLOT SALAD

HỘT VỊT LỘN GF 14

DUCK CUSTARD

EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MẮM KHO QUỆT S GF S|17 L|23

VEGETABLE DIP

SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GỎI CÁ* GF DF 27

HAMACHI CRUDO

HAMACHI*, HERB OIL, THINH, PICKLED RAMPS, GARLIC CHIPS, HERBS, LIME LEAF,
RAU RAM, KUMQUAT NUOC CHAM SORBET

CA CHUA LẠNH GF 24

COLD TOMATO SALAD

HEIRLOOM TOMATO, COLD TOMATO BROTH, MINER'S LETTUCE, PINE NUTS

RAU DIẾP XOĂN P GF DF V 21

RADICCHIO PUDDING

RADICCHIO, CUCUMBERS, ROASTED WALNUTS, ROASTED PEANUTS, RICE

CRACKER,

RAU RAM PESTO

A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE

GF - GLUTEN FREE, V - VEGETARIAN, P - PEANUTS, DF - DAIRY FREE, S - SHELLFISH; please notify your server of any allergies or accommodations

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BÒ LÁ LỐT DF 21

BETEL LEAF BEEF

BETEL LEAF, ANGUS BEEF, HERB SALAD, OYSTER EMULSION,
ANCHOVY SAUCE

ỐC HƯƠNG NHỒI THỊT S 27

SNAIL SAUSAGE

BABYLONIA SNAIL, GROUND PORK, RAU RAM & GREEN SAUCE BUTTER,
SHAVED FENNEL

NẤM CHIÊN NƯỚC MẮM GF 21

MUSHROOM

KING OYSTER MUSHROOM, BEURRE MONTE, LIME FISH SAUCE GASTRIQUE, VEGAN CAVIAR

NGHÊU XÀO BƠ S GF 24

MANILLA CLAMS

SERRANO PEPPER, KUMQUAT, CLAM SAUCE BEURRE MONTÉ

BAP CAI NUONG GF V DF 23

GRILLED CABBAGE

GREEN CABBAGE, CANH CHUA BERNAISE, ANCHOVY BREAD CRUMB, CAULIFLOWER
PUREE

SƯỜN HEO NƯỚNG S DF 24

COFFEE RUBBED RIBS

PORK SHORT RIBS, COFFEE GLAZE, CARROT AND GINGER PUREE

MÌ MUỐI TIỀN 22

SALT AND PEPPER NOODLE

PORCINI ASH, HOUSE MADE EGG NOODLE, GINGER, ROASTED BLACK PEPPER

CƠM RUỐC DF S 10

PORK FLOSS RICE

GARLIC RICE, PORK FLOSS

GÀ NƯỚNG MUỐI ỚT DF GF S 41

CHILI SALT CHICKEN

MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE

CÁ TUYẾT ĐEN KHO TỘ GF S 47

BRAISED BLACK COD IN CLAY POT

MISO FISH SAUCE GLAZED, CARAMELIZED BLACK COD, JASMINE RICE, SCALLION, FREID
GARLIC CHIPS

JUS BÒ TRUYỀN THỐNG 65

COULOTTE STEAK

PURE COUNTRY COULOTTE, SPICED BEEF JUS, HERB COMPOUND BUTTER, SAUTÉED
GARLIC PEA VINES AND SPINACH

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