

R A M I E

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 6

HALF DOZEN 34 FULL DOZEN 66

DAILY ROTATING OYSTER

SEASONAL MIGNONETTE, HABANERO TABASCO

HỘT VỊT LỘN GF 15

DUCK CUSTARD

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

MẪM KHO QUỆT S GF S|21 L|26

VEGETABLE DIP

SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GỎI CÁ* GF DF 27

HAMACHI CRUDO

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

SÒ ĐIẾP TÁI CHANH* GF S DF 28

SCALLOP PARFAIT

HOKKAIDO SCALLOP*, WATERMELON GRANITA, HERB DRESSING, FINGER LIME, SEASONAL FRUIT

CA CHUA LẠNH N GF V DF 27

COLD TOMATO SALAD

HEIRLOOM TOMATO, ROTATING SEASONAL HERB, PLUMS, COLD TOMATO BROTH, PINE NUT

RAU DIẾP XOĂN N GF DF V 24

RADICCHIO PUDDING

RADICCHIO, CUCUMBER, ROASTED WALNUT, ROASTED PEANUT, RICE CRACKER, RAU RAM PESTO, AQUA CHILE

GF - GLUTEN FREE, V - VEGETARIAN, N - NUT, DF - DAIRY FREE, S - SHELLFISH

Please notify your server of any allergies or dietary restrictions

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF

FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

A 20% gratuity will be applied to the final check for parties of six or more

BÒ LÁ LỐT DF S 24

BETEL LEAF BEEF

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

ỐC HƯƠNG NHỒI THỊT S 27

SNAIL SAUSAGE

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

NẤM MAITAKE NƯỚNG N 27

MAITAKE MUSHROOM SATAY

PEANUT SATAY, RAU THOM CHIMICHURRI, FISH SAUCE BUTTER

NGHÊU XÀO BƠ S 28

MANILA CLAM

SERRANO PEPPER, KUMQUAT, CLAM SAUCE MITSUBA, MILK TOAST

BAP CAI NUONG 26

GRILLED CABBAGE

GREEN CABBAGE, CANH CHUA BÉARNAISE, ANCHOVY BREAD CRUMB, CAULIFLOWER PURÉE

MÌ MUỐI TIÊU S 23

SALT AND PEPPER NOODLE

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

CƠM RUỐC DF S 10

PORK FLOSS RICE

GARLIC RICE, PORK FLOSS

GÀ NƯỚNG MUỐI ỚT DF GF S 49

CHILI SALT CHICKEN

MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE, RADISH

CÁ TUYẾT ĐEN KHO TỘ DF GF S 47

BRAISED BLACK COD IN CLAY POT

CARAMELIZED MISO FISH SAUCE GLAZE, JASMINE RICE, SCALLION, FREID GARLIC CHIPS

SƯỜN NƯỚNG SẢ* GF 56

GRILLED PORK CHOP

BONE-IN PURE COUNTRY PORK CHOP*, TOFU KOJI JUS, BLACK GARLIC EMULSION, TOMATO-SCALLION RELISH

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