

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

ADD OSETRA GOLDEN CAVIAR 15

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

ADD OSETRA GOLDEN CAVIAR 15

HỘT VỊT LỘN GF 14

DUCK CUSTARD

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

ADD OSETRA GOLDEN CAVIAR 15

MẪM 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

BÒ TÁI CHANH GF 27

WAGYU CARPACCIO

WAGYU*, FRIED SHALLOT CREAMA, BLACK GARLIC EMULSION, NUOC CHAM,
WATERCRESS

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

TỦY NƯỚNG 26

CHARRED BONE MARROW
TALLOW CROSTINI, SAUTE BEEF, ROASTED GARLIC AND
CAULIFLOWER PUREE, BRAISED ONIONS, FRIED LOTUS CHIPS

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

BÁNH CUỐN S GF 24

RICE ROLL
STEAMED RICE ROLLS, TIGER SHRIMP HEAD PUREE, GROUND PORK, WOOD EAR
MUSHROOM, FRIED SHALLOTS, HERBS, YUZU NUOC CHAM

CÀ TÍM NƯỚNG GF V DF 27

GRILLED EGGPLANT
WHIPPED TOFU, GARLIC SAUCE, SUNCHOKE CHIPS
ADD RICE +3

SƯỜN HEO NƯỚNG S DF 24

COFFEE RUBBED RIBS
PORK SHORT RIBS, COFFEE GLAZE, CARROT AND GINGER PUREE

MÌ BƠ CÁ CƠM 22

ANCHOVY BUTTER EGG NOODLE
ANCHOVY BUTTER,HOUSE MADE EGG NOODLE, HERB SALAD, CHARRED LEMON

CƠM RUỐC DF S 10

PORK FLOSS RICE
GARLIC RICE, PORK FLOSS

KHOAI TÂY CHIÊN 10

FRITES
WAGYU BEEF TALLOW, SALT, PEPPER, LAUGHING COW BÉCHAMEL,
HOUSEMADE KETCHUP

GÀ NƯỚNG MUỐI ỚT DF GF S 41

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

CÁ HỒI VÂN NƯỚNG P GF S 39

GRILLED RAINBOW TROUT
CHARRED GREEN ONION AND CILANTRO, HỒN HỢP GREMOLATA,ROASTED TOMATO PAN
SAUCE, SCALLION RICE, AND PICKLED SHALLOTS

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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