

Small Plates

Fennel Salad (GF) 14

Available vegan upon request

Herbs, peppers, spicy vinaigrette

+Grilled Shrimp 9

Phở Pâté 15

Chicken liver mousse, lime zest, thai chilies, peanuts, cruller

Avocado Toast (VG) 11

Pan de cristal, avocado, chili crisps

+Smoked salmon 8

Vermicelli Rolls

Herbs, chili crisps, thai chilis, nước chấm

Wild Mushroom & Tofu 12

Available vegan upon request

Herbs, chili crisps, thai chilis, nước chấm

Grilled Viet Sausage 13

Sweet pork patties

Chili Oil Wontons 14

Wild Gulf shrimp, pork, spicy chili oil with light sweet soy

Baby Clams with Sesame Crackers 18

Available mild upon request

Spicy lemongrass, pork belly

Seafood Chả Giò 16

Wild Gulf shrimp, lump crab, pork, taro, carrots, fresh herbs

Add-Ons

Cage-free Eggs 6

Two eggs any style

Country Fried Potatoes 6

Red bliss, buttered herbs

Grilled Viet Sausage (GF) 7

Sweet pork patties

Pan de Cristal 3

Glass toast, honey butter

Ube Waffle 8

Coconut cream, peanuts

Smoked Bacon 5

Nitrate-free

Mains

Classic Breakfast 17

Fried eggs, Viet sausage, pâté toast, grape tomatoes

Soft Scrambled Egg with Snow Crab 21

Hand-pulled snow crab, pan de cristal glass toast

+Caviar 19

+Australian Black Winter Truffle 22

Bò Né 29

Beef ribeye tips, cage-free eggs, pâté toast, grape tomatoes

Viet Loco Moco 22

Grilled viet sausage, garlic rice, phở gravy, fried eggs, herbs

Snow Crab Fried Rice (GF) 23

Hand-pulled snow crab, shrimp, shallots, eggs, oyster mushrooms

Stir Fried Wide Noodles (VG) 15

Fresh noodle, garlic, seasonal vegetables, dark soy, black pepper, Thai basil

+Hokkaido Scallops 19

+Grilled Shrimp 9

Mushroom Congee (VG) 19

Hokkaido rice, wild mushroom medley, sous vide egg, cruller

Crispy Whole Fish

Wild-caught fluke, deboned, herbs, Large (serves 3-4) 87
lettuce wraps, pineapple nước chấm Medium (serves 2) 62

Sweets

Chia Banana Chè (V)(GF) 11

Thai banana, coconut, yuca, tapioca, sesame, peanuts, chia

Yuca Cake with Ice Cream (VG)(GF) 11

Sweet yuca cake, Ube ice cream, coconut, peanuts

Tropical Chè (V)(GF) 11

Lychee, mango, pineapple, sago

VG vegetarian V vegan GF gluten free



Brunch Cocktails



Cà Phê Cay

Effen Vodka, Amaretto, Kahlua, Vanilla, Cold Brew, Coffee Foam, Pickled Fresno

\$17



Cà Chua Mary

Effen Vodka, Teremana Tequila, Soju, Sungold Tomato, Kimchi, Yuzu, Lemon, Pepper, Dill, Fish Sauce

\$17



Guava Loosey

Seedlip Garden 108, Guava, Thai Basil, Lemon, Foam

\$11



Lê's Passion

Seedlip Grove 42, Passion Fruit, Mango, Perilla, Lemon, Butterfly Pea

\$11



Biển Xanh

Seedlip Grove 94, Calamansi, Lemon, Mint, Spirulina, Fizz

\$11



Classic Mimosa

Fresh Orange Juice, Sparkling Wine

Glass \$13 | Carafe \$39



Hạ Long Bae

Effen Vodka, Solerno, Blue Spirulina, Pineapple, Lime

\$17



Cloudy Dreams

Empress Gin, Yellow Chartreuse, Hibiscus, Lemon, Mint, Foam

\$17



Leaf Me Alone

Plantation 5 Year Rum, Banana, Vanilla, Cinnamon, Honey, Walnut, Bitters

\$18



Enchanted Lagoon

Roku Gin, Sauvignon Blanc, Lemon juice, St. Germain, Aperol, Butterfly Pea Tea

\$17



Fire Flirtini

Illegal Joven Mezcal, Mango, Sriracha, Hibiscus, Lime

\$17

Mocktails

Fresh Squeezed Juices

Orange Juice \$7

Basil-mint Limeade \$7

Premium Teas

Refreshers

Lychee Blue Butterfly \$8

Butterfly pea tea, lemonade, lychee fruit

Sparkling Hibiscus \$9

Herbal hibiscus, lychee lemonade, mixed berries, aloe tropical delight

Hot

Blooming Flower Tea Pot \$9

Elegant Assorted Teas \$4

Viet Coffee

Cà Phê Đen Đá \$9

Black, bold, iced

Cà Phê Sữa Nóng \$9

Phin dripped hot, condensed milk

Ca Phê Sữa Đá \$9

Traditional iced, condensed milk

+Sea Salt Foam Cream \$1