

LUNAR NEW
YEAR 2025



Welcoming 2025: The Year of the Snake

Symbolizing wisdom, charm, and renewal, the Year of the Snake encourages us to shed the past and embrace new opportunities with enthusiasm and insight. Our festivities reflect these themes through every detail, from decor to dining, offering a modern twist that is sure to captivate and inspire.

Our \$25K Lì Xì Giveaway: A Tribute to Tradition

In homage to the beloved Lunar New Year tradition of gifting red "lì xì" envelopes filled with lucky money, we've elevated this experience with our custom-designed Animal Dice game. Guests can win grand prizes such as an all-expenses-paid trip for two to Vietnam with 25 million Dong or Las Vegas with \$2,500 in spending money. Other lavish gifts include exclusive 2025 Edition Hennessy 'Reimagination' trio sets, elegant jewelry from designer Mindy Lam, and year-long gift card packages.

Lunar New Year Menu

Highlighting the celebration, Executive Chef Daniel Le debuts a Lunar New Year tasting menu that bridges Vietnamese and American traditions. Featuring "lucky" ingredients to honor prosperity and renewal, each dish balances timeless Vietnamese heritage with reimagined American favorites to usher in good fortune. Accompanying these delights, our bespoke snake-themed cocktails will intrigue and refresh, crafted to capture the essence of the snake's mysterious and transformative nature.

A Grand Celebration that Transcends Food

This is far beyond another Lunar New Year food menu; it's an immersive month-long celebration of art, tradition and prosperity -- from decor to food and cocktails to our 'lì xì' games and lavish prizes. We're honored to partner with couture jewelry designer Mindy Lam, renowned traditional áo dài designer Thieu Vy, local tattoo artist Kim Chu Ink and poet Thu Anh Nguyen whose unique talents infuse every moment with creativity and meaning.

Thank you for joining us and may your year of the snake be prosperous and meaningful.

Tradition Elegantly
Reimagined.

ARTIST IN
COLLABORATION
KIM CHU INK



Classic Family Style Set

Share a curated selection of our most-loved dishes for 288
Designed to serve 4 but appetites may vary.

Soup & Salad Course

Green Papaya ‘Caesar’ Salad (gf)

Bitter greens, black sesame rice croutons, parmesan

Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs

Appetizer Course

“Abundance” Hamachi Crudo* (gfa)

Yellowtail, roasted grapes, celery, radish, green oil, nước chấm

Chili Oil Wontons (n)

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

Seafood Chả Giò (n, gfa)

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

Phở Pâté (n)

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

Main Course

Bò Kho Pappardelle (dfa)

Braised short ribs, ragu, shaved parmesan, fresh pappardelle

Coconut Curry Risotto with Hokkaido Scallops (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables

Crispy Whole Fish (n)

Wild-caught 2 lb fluke, deboned, herbs, lettuce wraps, pineapple nước chấm

Upgrade to large fluke (3lb) +10

Dessert Course

Yuca Cake with Ice Cream (vg)

Sweet yuca cake, Dulce de Leche ice cream, feuilletine

Tropical Chè (v, gf)

Lychee, mango, pineapple, sago



vg vegetarian v vegan gf gluten free n contains nuts
dfa available dairy-free va available vegan gfa available gluten-free

*May contain raw or undercooked eggs, meat or seafood; consuming may increase your risk of foodborne illness.

DINNER MENU



Lunar New Year 2025
Seasonal items in yellow

Please inform your server of allergies. Many of our dishes contain peanuts and may contact other allergens such as shellfish and dairy.
Service Fee: We have replaced tipping with a 20% service fee because we want to provide year-round stable wages & benefits for our entire team.

Fresh & Lite

Green Papaya ‘Caesar’ Salad (gfa)

Bitter greens, black sesame rice croutons, parmesan 19

“Red & Gold” Roasted Beet Salad (n, gf)

Roasted Row 7 beets, Burrata, spiced maple fish sauce caramel, golden goose berries, toasted hazelnuts 21

Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs 21

“Celebration” Bánh Chung

Mung bean, pork floss, smoked trout roe 21

Raw Oyster Fanny Bay* (gf)

British Columbia, nước chấm-yuzu mignonette granita 17

“Abundance” Hamachi Crudo* (gfa)

Yellowtail, roasted grapes, celery, radish, green oil, nước chấm 21

Small Bites

Grilled Oysters (gf, n)

Chesapeake Bay, buttermilk vinaigrette, peanuts 17

Wild Spanish Octopus (gf)

Chargrilled, curried shrimp paste, dill, fresno chile emulsion 23

Chili Oil Wontons (n)

Wild gulf shrimp, pork, spicy chili oil with light sweet soy 18

Phở Pâté (n)

Chicken liver mousse, lime zest, Thai chilies, peanuts, cruller 16

Seafood Chả Giò (n, gfa)

Wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs 19

Vegetarian Chả Giò (n, v, gfa)

Taro, mung bean, wood ear mushroom, carrot, glass noodles, fresh herbs, chili crisps, sweet chili 16

Sides

Grilled Broccolini (vg, gfa, va)

Fermented soybean, cream cheese, lemon, cornbread crumble 9

Viet Street Corn (vg, gfa, va)

Scallion, parmesan, crispy shallots, garlic 9

Sauteed Yu Choy (v, gf)

Crispy garlic, lemon 9

Garlic Rice (gf)

Beef tallow, garlic crisps 4

Iconic & Shareable

Crispy Whole Fish (n)

Wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nước chấm

Large (3 lb, serves 2-3) 89; Medium (2 lb, serves 1-2) 79

Surf n’ Turf Board* (n, gf)

36-40 oz Bone-In Ribeye, Black Tiger Prawns, Hokkaido Scallops, roasted maitake mushrooms & broccolini, Viet Chimichurri, garlic jasmine rice; serves 2; 139

“Golden” Crisp Pork Belly (gf)

Mung bean, lentils, pickled mustard greens, smoked bacon 58

Our Beloved Entrees

Bò Kho Pappardelle (dfa)

Braised short ribs, ragu, shaved parmesan, fresh pappardelle 39

Coconut Curry Risotto (vg, gf, va)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables 29

+Hokkaido scallops 19*

Com Gà “Chicken & Rice” (gfa)

Bobo Farms, organic free-range half-chicken, ginger scallions, turmeric rice, chicken chicharrones, herb slaw 38

Pan-Roasted Ribeye* (vg, gf, va)

16 oz, black pepper soy, courgettes, blistered shishito peppers 52

Phở Xào

Braised beef cheek, rice noodles, soft egg, puffed tendon, sate 38

“Longevity” Noodles with Salt & Pepper King Prawns (dfa)

Thick cut noodles, garlic and black pepper sauce, parmesan, crispy shallot 49

Bún Cá Nướng

Grilled whole Branzino, sweet potato noodle, ginger soy, yu choy 49

Dessert

Yuca Cake with Ice Cream (vg)

Sweet yuca cake, Dulce de Leche ice cream, feuilletine 11

Tropical Chè (v, gf)

Lychee, mango, pineapple, sago 11

“Blossoming” Pavlova (vg, gf)

Coconut sago, raspberries, lychee 14

Suggested Cocktail Pairings



vg vegetarian v vegan gf gluten free n contains nuts (nut-free available)
dfa available dairy-free va available vegan gfa available gluten-free

*May contain raw or undercooked eggs, meat or seafood; consuming may increase your risk of foodborne illness.