

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



# Lunar New Year Celebration Family Set

Share our family set curated by Executive Chef Daniel Le to bring forth good fortune, unity, and the transformative spirit of the snake. Designed to serve 4 but appetites may vary. 325 for entire set.

## Soup & Salad Course

Fresh Beginnings: For Renewal & Rejuvenation

### “Red & Gold” Roasted Beet Salad (n)

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

### Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs

## Appetizer Course

Celebrations and Unity: For Shared Traditions

### “Abundance” Hamachi Crudo\* (gf)

Cured 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

### “Celebration” Bánh Chung

Mung bean, pork floss, smoked trout roe

## Main Course

Prosperity & Abundance: For Good Fortune in 2025

### “Longevity” Noodles with Salt and Pepper King Prawns

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

### “Golden” Crisp Pork Belly

Mung bean, lentils, pickled mustard greens, smoked bacon

### Crispy Whole Fish (n)

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

Upgrade to large fluke (3lb) +15

## Dessert Course

Sweet Endings & New Beginnings: For Embracing Transformation

### Yuca Cake with Ice Cream (vg)

Sweet yuca cake, Dulce de Leche ice cream, feuilletine

### “Blossoming” Pavlova (vg)

Coconut sago, raspberries, lychee

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

# N

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)

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

### Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs 22

### “Celebration” Bánh Chung

Mung bean, pork floss, smoked trout roe 22

### 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 16

### Wild Spanish Octopus (gf)

Chargrilled, curried shrimp paste, dill, fresno chile emulsion 24

### Chili Oil Wontons (n)

Wild gulf shrimp, pork, spicy chili oil with light sweet soy 17

### Phở Pâté (n)

Chicken liver mousse, lime zest, Thai chilies, peanuts, cruller 15

### Seafood Chả Giò (n, gfa)

Wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs 18

### Vegetarian Chả Giò (n, v, gfa)

Taro, mung bean, wood ear mushroom, carrot, glass noodles, fresh herbs, chili crisps, sweet chili 15

## Sides

### Grilled Broccoli (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

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.

## 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) 77

### 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

Mung bean, lentils, pickled mustard greens, smoked bacon 59

## 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 28

+Hokkaido scallops\* 19

### Com Gà “Chicken & Rice” (gfa)

Bobo Farms, organic free-range half-chicken, ginger scallions, turmeric rice, chicken chicharrones, herb slaw 36

### Pan-Roasted Ribeye\*

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

### Phở Xào

Braised beef cheek, rice noodles, soft egg, puffed tendon, sate 39

### “Longevity” Noodles with Salt & Pepper King Prawns

Thick cut noodles, garlic and black pepper sauce, parmesan, crispy shallot 42

### 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)

Coconut sago, raspberries, lychee 14

## Suggested Cocktail Pairings

