DINNER MENU

WINTER 2026

# All You Can Eat

*In our culture, an empty plate is an invitation — so eat as our family does until you are happily full.*

*Three plates per guest per round. We'll bring the next round whenever you're ready.*
*All guests must enjoy at the same tier. Ninety minutes from the moment your first plate arrives.*

## CLASSIC

Sun to Thu: 88 per guest · Fri to Sat: 95 per guest
Under 4 ft: Half-off total per guest · Under 3 ft: Free

### Small Bites

*Phở Pâté (n)*
*Chili Oil Wontons (n)*
*Seafood Chả Giò (n, gfa)*
*Vegetarian Chả Giò (n, v, gfa)*
*Wild Spanish Octopus (gf)*
*Sugar Cone Cabbage (gfa)*
*Crispy Brussels Sprouts (vg, gfa)*
*Crispy Eggplant (vg, va, gfa)*
*Grilled Oysters (gf, n)*

### Our Beloved Entrees

*Black Pepper Bún (vg, gf, dfa)*
*Coconut Curry Risotto (vg, gf, va)*
*Crispy Xôi Gà (dfa, gfa)*
*Bò Kho Pappardelle (dfa)*
*Roasted Rock Bass (gf)*
*Vietnamese Udon (vg, gf)*

### Fresh & Lite

*Green Papaya 'Caesar' (va, gfa)*
*Winter Rainbow Carrot Salad (n, gf)*
*Snow Crab Asparagus Soup (n, gfa)*

### Cold Bar

*Raw Oyster BeauSoleil* (gf)*
*Raw Oyster Blue Point* (gf)*
*Hamachi Crudo* (gfa)*

### Dessert

*Bánh Chuối Foster (gfa)*
*Yuca Cake with Ice Cream (vg, gfa)*
*Tropical Chè (v, gf)*
*Assortment Sorbet (v, gf)*

### Upgrade to IMPERIAL

+39 per guest

*Everything at left, and these five iconic dishes. One Imperial dish per guest each round.*

Crispy Whole Fish (n)

Wagyu Surf n' Turf * (gf)

Lobster Garlic Noodles

Lemongrass Crusted Lamb (gfa)

Honey-Lacquered Duck (dfa)

*Please inform your server of any allergies. To reduce food waste, we'll pack what's unfinished at half its menu price.*
*We have replaced tipping with a 20% service fee so our team receives year-round stable wages and benefits.*

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.

11.10.26