Lunch Set

A curated selection of our most-loved dishes for 35 per person
Select one dish per course. Appetizers are individual tasting size.

Appetizer Course

Chili Oil Wontons (n)
Wild gulf shrimp, Berkshire pork, spicy chili oil with light sweet tamari

Seafood Chả Giò (n, gfa)
Wild gulf shrimp, lump crab, Berkshire pork, taro, carrots, fresh herbs

Green Papaya 'Caesar' Salad (va, gfa)
Romaine, black sesame rice croutons, parmesan

Winter Rainbow Carrot Salad (v, gf)
Shaved rainbow carrots, green mango, kohlrabi, radish, herbs, coconut carrot purée, calamansi vinaigrette

Vegetarian Chả Giò (n, v, gfa)
Taro, mung bean, wood ear mushroom, carrot, glass noodles, fresh herbs, chili crisps, sweet chili

Black Pepper Bún (vg, gf, dfa)
Thick rice noodles, infused coconut milk, parmesan, cracked black pepper, truffle

Entrée Course

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

Chilled Mì Beef Bowl
Grilled beef, fresh herbs, summer vegetables, tamari

Fried Chicken Sandwich
Lemongrass honey, cabbage slaw, Szechuan spice, yuca fries

Add paddle fish caviar +18

Vietnamese Udon (vg, gf)
Vietnamese bánh canh noodles tossed pumpkin seed and Thai basil pesto, topped with pepita crunch

Add Atlantic salmon or heritage pasture-raised chicken +11

Golden Maitake (v)
Banh Xèo fried maitake, shaved fennel, radish bean sprouts, herbs, yuzu sweet chili

Tofu Noodle Bowl (v)
Fresh herbs, summer vegetables, tamari

Dessert Course

Tropical Chè (v, gf)
Lychee, mango, pineapple, sago

Yuca Cake with Ice Cream (vg)
Sweet yuca cake, Dulce de Leche gelato, feuilletine

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

VIETNAMESE ELEGANTLY

NUE

ELEGANTLY VIETNAMESE

LUNCH MENU

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.

Appetizer

Green Papaya 'Caesar' Salad (va, gfa) 19
Romaine, black sesame rice croutons, parmesan

Snow Crab Asparagus Soup (n, gfa) 23
Hand pulled snow crab, organic bone broth, fresh quail eggs

Winter Rainbow Carrot Salad (n, gf) 19
Shaved rainbow carrots, green mango, kohlrabi, radish, herbs, peanuts, coconut carrot purée, Asian pear, calamansi vinaigrette

Chili Oil Wontons (n) 20
Wild gulf shrimp, Berkshire pork, spicy chili oil with light sweet tamari

Seafood Chả Giò (n, gfa) 20
Wild gulf shrimp, lump crab, Berkshire pork, taro, carrots, fresh herbs

Cold Bar

Raw Oyster BeauSoleil* (gf) 26
New Brunswick, nước mám mignonette, half-dozen

Copps Island Blue Point Oysters* (gf) 19
Norwalk, nước mám mignonette, half-dozen

Hamachi Crudo* (gfa) 21
Yellowtail, passion fruit nước châm, celery, radish, green oil

Vegetarian Appetizer

Crispy Eggplant (vg, va, gfa) 17
Charred eggplant purée, pickled fairy tail eggplant, sugar snap peas, crispy rice pearls, scallion honey

Crispy Brussels Sprouts (vg, gfa) 17
Sweet & sour glaze, coconut tofu mousse, pickled apricots, lychee, cherries, crispy garlic

Vegetarian Chả Giò (n, v, gfa) 16
Taro, mung bean, wood ear mushroom, carrot, glass noodles, fresh herbs, chili crisps, sweet chili

Black Pepper Bún (vg, gf, dfa) 23
Thick rice noodles, infused coconut milk, parmesan, cracked black pepper, truffle

Yuca Fries (vg, gf) 9
House ranch, basil oil

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dfa available dairy-free va available vegan gfa available gluten-free

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LUNCH MENU WINTER 2026

Iconic & Shareable

Crispy Whole Fish (n) 82/92
Wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nước châm

Medium (2 lb, serves 1-2) / Large (3 lb, serves 2-3)

Dessert

Yuca Cake with Ice Cream (vg) 12
Sweet yuca cake, Dulce de Leche gelato, feuilletine

Tropical Chè (v, gf) 12
Lychee, mango, pineapple, sago

Bánh Chuối Foster (gfa) 12
Banana, coconut dark rum caramel, gelato

Assortment Sorbet (v, gf) 11
Seasonal selection of tropical sorbet

Our Beloved Entrees

Snow Crab Fried Rice* (gf) 26
Hand pulled snow crab, shrimp, shallots, eggs, oyster mushrooms

Bò Né* 29
Beef ribeye tips, cage-free eggs, pâté toast, grape tomatoes

Caramel Glazed Salmon (gf) 29
Crispy rice, fish sauce, sweet corn, tomato salad

Chilled Mì Beef Bowl 24
Grilled beef, fresh herbs, summer vegetables, tamari

Fried Chicken Sandwich 18
Lemongrass honey, cabbage slaw, Szechuan spice, yuca fries

Add paddle fish caviar +18

Vietnamese Udon (vg, gf) 24
Vietnamese bánh canh noodles tossed pumpkin seed and Thai basil pesto, topped with pepita crunch

Add Atlantic salmon or heritage pasture-raised chicken +13

Golden Maitake (v) 27
Banh Xèo fried maitake, shaved fennel, radish bean sprouts, herbs, yuzu sweet chili

Tofu Noodle Bowl (v) 23
Fresh herbs, summer vegetables, tamari

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

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