

# Dinner menu

## À la carte

### entrees

SOFT RICE PAPER ROLLS (GF) 2 PIECES - 75 DKK

*Lemongrass Shrimps, Rice Vermicelli Vietnamese pickles,  
with tamarind & rice powder infused dipping*

GỎI CUỐN

⑤ VEGETARIAN SOFT RICE PAPER ROLLS (GF) 2 PIECES - 65 DKK

*Soft rice paper rolls filled with Rice Vermicelli, green mango  
with tamarind & rice powder infused dipping*

GỎI CUỐN CHAY

VIETNAMESE IMPERIAL SPRING ROLLS (GF) 3 PIECES - 65 DKK

*Crisp parcels, filled with minced pork, tiger prawn,  
wood ear mushroom, taro & glass noodles*

CHẢ GIÒ

⑤ VEGETARIAN SPRING ROLLS 3 PIECES - 55 DKK

*Glass noodles, mung beans, kohlrabi,  
Asian mushrooms crisp parcels filled with ...*

CHẢ GIÒ CHAY

GRILLED SUGAR CANE SHRIMP 3 PIECES - 75 DKK

*Shrimp paste around the sugar cane with  
sweet pineapple chili dipping*

CHẠO TÔM

CHARGRILLED SCALLOPS (GF) PER PIECE - 25 DKK

*Garlic butter, crushed peanuts,  
spring onion oil & salt, mixed green chili dipping*

SÒ ĐIỆP NƯỚNG MỠ HÀNH

⑤ VEGETABLE

AUNTIE'S 3 RICE CAKES 75 DKK

*Pan fried rice cumy cakes, topped with enoki  
mushroom, tiger prawns, caramelized pork neck*

BÁNH XÈO CÔ BA

CHARGRILLED ONE DAY SUN DRIED SQUID 75 DKK

*Lightly battered dry chili & served mixed green chili dipping*

MỰC MỘT NGÀY NƯỚNG MUỐI ỚT

FRIED SOFT-SHELL CRAB A PIECE - 75 DKK

*Chili & tamarind paste dipping*

CUA LỘT CHIÊN SỐT ME

No MSG is added in the preparation of your food.  
Please inform the chef or waiter if you are  
allergic to any foods.

As we try our best to meet your dietary  
requirements, we cannot guarantee that  
certain foods are completely free  
from traces of nuts or shellfish.

(GF) Denotes Gluten Free dishes.

(GFO) Denotes dishes that we will  
gladly make Gluten Free at your request.

CRISPY SALT & PEPPER SILKEN TOFU (GF) 65 DKK  
*Watercress & Crispy Ginger, Citrus Soy*  
ĐẬU HŨ MUỐI TIÊU

SALT BAKED CHICKEN SALAD (GF) 105 DKK  
*Shredded cabbage, Vietnamese herbs*  
GỎI GÀ

GREEN TEA SMOKED DUCK BREAST 115 DKK  
*Tossed through a Salad of Banana Blossom,  
Herbs, Watercress & Vietnamese pickles*  
GỎI VỊT HOA CHUỐI

GRILLED SPICE SWEET DRY-AGE BEEF SALAD 115 DKK  
*Green papaya, lemongrass & soya chili oil dressing*  
GỎI ĐU ĐỦ BÒ NƯỚNG

⑤ CRISPY YUBA & BANANA BLOSSOM SALAD 75 DKK  
*Crispy Yuba with banana blossom, capsicum,  
purple cabbage, tofu & fresh herbs*  
GỎI CHAY ĐẬU HŨ



## *middle course*

BLACK ANGUS BEEF PHO (GF) 125 DKK  
*18 hour Pho broth, Raw Black Angus beef & rice noodles,  
topped with Asian basil, saw-tooth coriander & beansprouts*  
PHỞ BÒ

CHICKEN PHO (GF) 125 DKK  
*Slow poached French Corn Fed Chicken & Rice Noodles.  
In a fragrant chicken broth, Infused with ginger & Asian spices.  
Topped with basil, saw-tooth coriander & beansprouts*  
PHỞ GÀ

VERMICELLI NOODLE SALAD BOWL (GF) 125 DKK  
*Grilled lemongrass beef or pork sticks, perilla & Vietnamese pickles*  
BÚN THỊT NƯỚNG

LEMONGRASS BEEF (GF) 125 DKK  
*Rolled in wild betel leaf & chargrilled. Served with rice  
noodle & vegetable, herbs- to wrap with soft rice paper*  
BÒ LÁ LỐT

⑤ LEMONGRASS TOFU (GF) 125 DKK  
*Rolled in wild betel leaf & chargrilled. Served with rice  
noodle & vegetable, herbs- to wrap with soft rice paper*  
ĐẬU HŨ LÁ LỐT

## mains

CHARGRILLED PRAWNS (GF)	145 DKK
<i>Lemongrass, chili, garlic &amp; fish sauce caramel</i>	
TÔM NƯỚNG NƯỚC MẮM	
WHITE COD FILLETS (GF)	145 DKK
<i>Wrapped in banana leaf with galangal, peanuts &amp; shrimp paste, then chargrilled</i>	
CÁ NƯỚNG LÁ CHUỐI	
CHARGRILLED BONELESS CHICKEN (GF)	135 DKK
<i>Marinated lemongrass, fish sauce &amp; garlic, then wok tossed with coconut lemongrass, chili &amp; curry</i>	
GÀ NƯỚNG XÀO LĂN	
THE VIETNAMESE CRISPY DUCK BREAST À L'ORANGE	165 DKK
<i>Orange juice, star anise, chili, ginger &amp; holy basil</i>	
VỊT SỐT CAM	
DICED ANGUS BEEF WITH BLACK PEPPER (GFO)	225 DKK
<i>"Shaking Beef" wok tossed with Phu Quoc pepper &amp; garlic butter</i>	
<i>Served with watercress &amp; cherry tomatoes</i>	
BÒ LÚC LẮC	
SLOW BRAISED "OSSO BUCO" (GFO)	175 DKK
<i>Chili, lemongrass, aromatic Vietnamese spices, carrots &amp; radish</i>	
BÒ KHO "OSSO BUCO"	
CHARGRILLED PORK CUTLETS (GF)	135 DKK
<i>Fish sauce, lemongrass &amp; honey marinated</i>	
<i>Served with fragrant rice &amp; lime chili fish sauce</i>	
CƠM SƯỜN	
⑤ WATER SPINACH (GF)	95 DKK
<i>Wok tossed with Vietnamese miso &amp; ginger</i>	
RAU MUỐNG XÀO CHAO	



## sides

JASMIN STEAM RICE - CƠM TRẮNG SMALL BOWL / LARGE BOWL	20 DKK / 35 DKK
EGG FRIED RICE - CƠM CHIÊN TRỨNG	35 DKK
WOK RAMEN WITH BEANSPROUTS - MÌ XÀO GIÁ	55 DKK
⑤ WOK PHO WITH VEGETABLES - PHỞ XÀO RAU	65 DKK
THE VIETNAMESE FRIED RICE - CƠM CHIÊN VIỆT NAM	95 DKK

# deserts

BAKED PINEAPPLE WITH TAMARIND & COCONUT ICE CREAM	75 DKK
<i>Served with chili Jam</i>	
DỨA NƯỚNG KEM DỪA	
TAPIOCA WITH COCONUT CREAM AND RUM CARAMELIZED BANANAS	75 DKK
<i>Served with peanut brittle</i>	
CHÈ CHUỐI NƯỚC DỪA	

# The Vietnamese Tasting Menu

## FOUR COURSES MENU

395 DKK. PER PERSON

*Matching wines additional*

115 DKK. 2 GLASSES

175 DKK. 3 GLASSES

225 DKK. 4 GLASSES

1. 2016 COLOMBARD,  
SAUVIGNIN BLANC  
CÔTE DE GASCOGNE BLANC, FRANCE

2. 2016 VERDEJO FLOR DE VETUS  
BODEGAS VETUS, SPAIN

3. 2016 GARNACHA ROSÉ  
VINA TEMPRANA  
CAMPO DE BOJA, SPAIN

4. 2015 MENCIA, GREGORY PEREZ  
BIERZO, SPAIN

5. 2016 CHARDONNAY AVENTURA  
CALITERRA, CHILE

6. 2016 GRENACHE, LES PLANS  
DOMAINE SANTA DUC  
RHONE, FRANCE

7. 2015 PRIMITIVO DI MANDURIA DOC  
PASSIONE SEGRETA, CONTI ZEGGA  
PUGLIA, ITALY

8. 2016 GRÜNER VELTLINER  
DOMAENE GOBELSBURG  
KAMPTAL, AUSTRIA

9. NV, MUSCAT DE SAINT JEAN DE  
MINERVOIS LANGUEDOC, FRANCE

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you are allergic to any foods.*

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dietary requirements, we  
cannot guarantee that certain  
foods are completely free from  
traces of nuts or shellfish.*

*No MSG is added in the  
preparation of your food.*

## FIRST COURSE

(Select one)

### SOFT RICE PAPER ROLLS (GF)

Lemongrass Shrimps, Rice Vermicelli Vietnamese pickles,  
with tamarind & rice powder infused dipping  
GỎI CUỐN

### CHARGRILLED SCALLOPS (GF)

Garlic butter, crushed peanuts, spring onion oil & Vietnamese green chili  
and lime salt dipping  
SÒ ĐIỆP NƯỚNG

## SECOND COURSE

(Select one)

### GREEN TEA SMOKED DUCK BREAST SALAD

Tossed through a salad of banana blossom, herbs & Vietnamese pickles  
GỎI VỊT HOA CHUỐI

### GRILLED SPICE SWEET DRY-AGE BEEF SALAD

Green papaya, lemongrass & soya chili oil dressing  
GỎI ĐU ĐỦ BÒ KHÔ

## THIRD COURSE

(Select one)

### BLACK COD FILLETS (GF)

Baked in Banana Leaf with Galangal,  
Shrimp Paste, then baked on chargrilled  
CÁ NƯỚNG LÁ CHUỐI

### THE VIETNAMESE CRISPY DUCK BREAST À L'ORANGE (GF)

Fresh Orange juice, Star Anise, Chili, Ginger & Holy Basil  
VỊT SỐT CAM

### BLACK ANGUS BEEF SIRLOIN (GFO)

Shaking Beef wok tossed with Phu Quoc pepper & garlic butter  
Served with green papaya, cherry tomatoes  
BÒ LÚC LẮC

### WATER SPINACH (GF)

Wok tossed with Vietnamese miso & ginger  
RAU MUỐNG XÀO CHAO

## FOURTH COURSE

### BAKED PINEAPPLE WITH TAMARIND

Served with Homemaker Coco Ice cream and Chili Jam

# The Vietnamese Tapas

195 DKK per person

## SALT BAKED CHICKEN SALAD (GF)

*Shredded cabbage, Vietnamese herbs*

GỎI GÀ

## SOFT RICE PAPER ROLLS (GFO)

*Lemongrass Grilled shrimps, Vietnamese pickles,  
Vietnamese Fermented Fish Sauce with pineapple and sesame*

GỎI CUỐN

## VIETNAMESE IMPERIAL SPRING ROLLS

*Crisp parcels, filled with minced Pork, Tiger Prawns,  
Wood ear mushroom, taro & glass noodles*

CHẢ GIÒ

## GRILLED SUGAR CANE SHRIMP

*Shrimp paste around the Sugar Cane with sweet  
Pineapple Chili Dipping*

CHẠO TÔM

## LEMONGRASS DRY-AGED BEEF

*Rolled in Wild Betel Leaf & Chargrilled  
Served with rice noodle & vegetable, herbs*

BÒ LÁ LỐT

## BLACK ANGUS BEEF PHO

*18 hour Pho broth  
Beef & rice noodles, topped with Asian basil,  
saw-tooth coriander & beansprouts*

PHỞ BÒ

*Indulge in the true taste of  
Vietnamese Street Food and a  
selection of handpicked dishes in  
our Tapas Menu. Encouraging you to  
enjoy a selection of tastes and aromas,  
our Tapas takes you on a journey of  
Vietnamese Street Cuisine and a  
true selection dishes*