

## FIRST THINGS FIRST

**Ahi Toast [2pc.]** 1000  
Tuna, Avocado, Tomato, Garlic, Green Onion, Chili

**Baked Scallops [2pc.]** 1200  
Seafood Curry Sauce, Spiced Crispies, Lime, Scallion

**Chopped Chicken Liver Toast** 900  
Chopped Chicken Liver Pate, Breadshop Sourdough, Pickled Shallots, Garlic Oil

**Cured Salmon Summer Rolls** 1200  
Lettuces, Dill, Shallot, Cucumber, Crispy Everything Spiced Crunchies, Coconut Wasabi Sauce

**Vegetable Spring Rolls** 1000  
Shiitake Mushrooms, Tofu, Carrots, Glass Noodle

**Sesame Shrimp Toast** 1200  
Shrimp Mousseline Spread On White Bread Then Fried, Sweet & Sour Tamarind Bell Pepper Sauce

**Roasted Beets** 1200  
Kumquat, Walnut Chili Crisp Vinaigrette, Mint, Dill, Yuzu Tofu Emulsion, Caramelized White Chocolate "Snow"

## SHARE PLATES

**Kanpachi "Aguachile"** 1600  
Spicy Green Chili Water, Lime Cucumber, Red Onion, Sprouting Rose Radish, Cilantro, Jalapeno Oil

**Burmese Tea Salad** 1600  
Green Papaya, Tomato, Young Sprouts, Salted Lemon

**Green & Ripe Papaya Salad** 1500  
Dressed in Nuoc Cham, Dates, Preserved Lemon, Mint, Thai Basil, Fried Shallots

**Le Fried Chicken [2pc.]** 1200  
Twice-Fried Wings, Kaffir Lime, Peanuts, Shallot +1pc. +600

**Melon Carpaccio** 1600  
Cantaloupe, Honeydew, Green Papaya Chutney, Mint

**Beef Wrap Battle** 1400  
12hr Slow Roated then Glazed with A Savory Fish Sauce & Hoisin Caramel, Garlic Sambal Sauces, Crunch Mix, Herby Lettuce Wraps

**Broccolini** 1400  
Pickled Tomato, Parmesan, Shiso, Lime, Balsamic Vinegar

**Grilled Shrimp** 2000  
Shrimp, Garlic, Vin, Chopped Herb, Espelette

**Chorizo Clams** 1500  
Clams, Chorizo, Kimchi, Saffron Broth, Chopped Parsley +Bread +200

**Clam & Rau Ram Sausage Fettuccine** 1800  
Braised with White Wine, Garlic, fennel, Central Vietnamese Shrimp Paste, Vietnamese Coriander

## ENTREE

**Grilled White Fish** 2700  
Dill Pickled Beurre Blanc, Charred Lemon, Fried Capers

**Grilled Pork Belly Chop** 3000  
Bone In Pork Belly, Seasonal Fruits, Toasted Rice Powder, Chili, Mint, Seasonal Fruits Rind Chutney

**Grilled Garlic Steak** 3200  
Short Ribs, Charred Kimchi, Garlic Nuoc Cham, Sesame Seeds

## NOODLES

**Pho 75** 1800  
Rare Beef, Braised Brisket, Green Onion, Chili, Coriander

**Pho Chay** 1800  
Enoki, Tomato, Kabocha, Okra, Green Onions, Coriander

**Pho Ga** 1600  
Stewed Chicken, Vietnamese Mint, Green Onions

**Oxtail Pho** 2300  
Stewed In Spiced Beef Broth With Fresh Rice Noodle, Aromatic Herbs, Fermented Chili, Ginger & Scallion Sauce For Dipping

Add Egg Yolk (+100)

Add Noodles (+300)

Add Coriander (+200)

We use fresh noodles from niigata prefecture.

## SIDES

**Op La Fried Egg** 600

**Baguette** 300

**Jasmine Rice** 300

## SWEETS

**Hanoi Egg Coffee** 900  
Sweet Egg Yolk, Vanilla, Vietnamese Espresso

**Che Panna Cotta** 1000  
Salted Coconut, Vanilla Beans, Spicy Passionfruit Sgaved Ice, Nata de Coco, Mango

**Chocolate Cremeux** 800  
Orange Blossom & Yogurt Cream, Candied Walnuts, Sea Salt, Amaranth, Edible Flowers

**Liliko Malasadas** 1200  
Hawaiian Style Donuts, Passion Fruit Caramel, Mango, Kaffir Lime Sugar, Blood Orange Sherbet

**Basque Cheesecake Umami Caramel Sauce** 1000

**P&L Soft Serve** 900  
Special Flavors of the Month

**P&L Sundae Funday** 1300  
Special Soft Serve Flavors of the Month, Waffle Bowl, Chocolate Sauce, Candied Macadamia Nuts

## CHEF'S COURSE

**6500**

wine pairing 3glass

3glass 2500

5glass 4000

Amuse

Seasonal Appetizer

Cured Fish

Burmese Tea Salad

Grilled Salmon

Grilled Meat

Chocolate Cremeux

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS.

THAI RICE IS USED ON OUR MENU.

THE MENU IS SUBJECT TO CHANGE DUE TO THE AVAILABILITY IN THE MARKET.

TAX INCLUDED.