



## **Bread Service**

Bánh Mì Baguette [\*GF, \*V]  
served with Nước Chấm (Vietnamese Fish Sauce)

## **Appetizers**

Tofu Spring Roll [\*V]  
Rice Noodles . Red Bell Pepper . Carrot . Cucumber . Tofu

Pho [GF]  
Beef Bone Broth . Lime Quarters . Bean Sprouts . Sirloin Beef . Rice Noodles . Onion

Nom Hoa Chuoi [\*V, GF]  
Bean Sprouts . Cucumber . Carrot . Red Chili . Peanuts

Xoi [GF]  
Papaya . Coconut Milk . Sticky Rice

## **Entrees**

Bo Bit Tet [GF]  
Tri-tip Beef . Rosemary . White Wine . Garlic . Carrots . Broccoli

Cha Ca [\*GF]  
Tilapia . Fish Sauce . Scallion . Vermicelli Noodles . Lettuce . Peanuts . Dill

Com Chay [\*V, \*GF]  
Rice . Garlic . Onion . Scallion . Soy Sauce . Peas . Carrots

Ga Kho Sa Ot [\*GF]  
Chicken . Lemongrass . Siamese Peppers . Lemon Leaves . Garlic . Onion

## Desserts

Bánh Flan (Vietnamese Flan) [GF, V]  
Fresh Fruit Salad . Caramel . Crystal Chips . Edible Flowers

Chè Thái (Vietnamese Fruit Cocktail) [GF, \*V]  
Colored Water Chestnut . Homemade Jello . Jackfruit . Lychee . Tapioca . Coconut Sauce

Bánh da Lợn (Steamed Cakes) [GF, \*V]  
Pandan Leaves . Coconut Milk . Mung Beans . Mango Compote

Sữa Chua (Vietnamese Frozen Yogurt) [\*GF, V]  
Bánh Tiêu . Sesame Seeds . Dragon Fruit . Yogurt . Ginger Syrup

PLEASE ALERT YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES BEFORE ORDERING  
[GF= GLUTEN FREE] [\*GF= CAN BE GLUTEN FREE] [V= VEGETARIAN] [\*V= CAN BE VEGAN]

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

REGIONAL CUISINE OF VIETNAM  
DINNER MENU DATE APRIL 9, 2026  
SOUS CHEF NICHOLAS THOMPSON II  
STUDENT ASSISTANT MANAGER TOBI DREIDEL