From Paris to Saigon

Story X Thuy Pham



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29.06.25

Yellowtail Kingfish Ceviche (Nước Mắm Khóm & Chanh Leo)

Delicate sashimi-grade kingfish, rotisserie pineapple and passion fruit nước mắm dressing, fresh herbs

Rotisserie Chicken Báhn Mì (Bánh Mì Gà Rô-ti)

Pork pâté, pickled carrot and daikon, coriander, crispy shallots, lemongrass sauce, Vietnamese mayo, chillies, coarse black pepper

Snail Toast & Spring Rolls (Bánh Mì Ốc & Chả Giò Tôm Thịt)

Crisp baguette, chilli lemongrass snails, served with a golden pork and prawn spring roll, with nước chẩm dipping sauce.

Braised Beef Short Rib (Bò Kho Moderne)

Slow-Braised beef short rib, honey butter carrots, new potatoes, crispy kale, fresh herbs

Mango, Meringue, Coconut Cream (Vacherin Xoài)

Ripe mango, crisp meringue, coconut cream



