HaiSous

VIETNAMESE KITCHEN

Chef Thai's Dwell Social ~ How-to-Guide

HaiSous D.I.Y. - Family Kits & Signature Dishes

Ribeye Summer Roll Kit

DIY Vietnamese Summer Rolls • Great for the family! • Serves 2 guest

Summer Roll Kit Includes:
Cooked Rice Noodles • Lettuce • Vietnamese Herbs • Rice Paper • Cucumber • Chinese chives
Lemongrass Wagyu • Peanut Hoisin Sauce • Chili Sauce • & Garlic Nước Chấm. GF

To Reheat: Microwave the ribeye for 1-2 minutes.
To Enjoy: Soak rice paper in warm water for 10 seconds. Roll all ingredients before dipping into nuoc cham or peanut sauce. (Gluten Free *except peanut sauce)
Best way to involve the kids: YouTube "how to wrap rice paper rolls".

Bun Cha Hanoi Kit

Hanoi's Famous Grilled Pork Noodle Dish
Now you can enjoy the same dish in the comfort of your home • Serves 2

Bun Cha Hanoi Kit Includes:
Bun Cha Broth with Grilled Pork Shoulder, Pork Patties, Pickled Papaya, Scallion Confit
Cooked Rice Noodles • Lettuce • Vietnamese Herbs • Pork & Shrimp Rolls (contain gluten) • Chili Sauce

To Reheat: Bring the soup content to a boil in a pot or microwave for 2-3 minutes.
For the pork rolls, you can microwave for 1 minute or in an air fryer for 2-3 minutes.

To Enjoy: Divide your noodles, into 2 bowls. Then divide the heated soup up over the noodles.
Add the lettuce, herbs and pork & shrimp rolls. Enjoy! (Gluten Free *except spring rolls)

Grilled Meat Platter - For 2

Marinated pork shoulder, grilled wagyu beef (opt), crispy shrimp roll (contains gluten), pork sausage skewers (contains gluten), bò lá lôt grilled betel wrap pork & beef sausage, bánh hỏi vermicelli rice noodle, bib lettuce, fresh herbs & pickled veg

To Reheat: Reheat meat at 350° for 5-7 minutes. Make lettuce, noodle, herb, meat wraps, dip in unfiltered pineapple fish sauce and garlic nuoc cham and enjoy!

Gỏi Đu Đủ ~ **Green Papaya Salad**, hand-shredded green papaya, Vietnamese beef jerky, culantro, sesame oil.
To Enjoy: Mix papaya dressing up. Pour half of the dressing onto papaya and mix salad well.
Transfer to bowl and drizzle remaining dressing on top and garnish with fried shallots.

Cà Tím Nướng Mỡ Hành ~ **Grilled Eggplant**, scallion confit & pickled shallot. To Enjoy: Serve room temp or microwave 1 minute.

Bún Xào Cua **Emperor's rice noodles**, crab meat, chili-tamarind sauce, Vietnamese shiso. **To Reheat:** Microwave 2-3 minutes, toss and enjoy!

Cơm Chiên ~ **Garlic Fried Rice or Crab Fried Rice**
To Enjoy: Microwave for 2-3 minutes or heat in a nonstick pan on medium heat, stir often. Fluff with fork.

Cơm steamed **Jasmine Rice** To enjoy: place moist paper towel over rice and reheat in microwave for 1-2 minutes. Fluff with fork

Cánh Gà Chiên ~ Chef Thai's Famous Crispy **Caramelized Fish Sauce Wings** 6pc or 18pc caramelized fish sauce, chili
Chef's world famous wings! It has been taken to Hong Kong, NYC and to Mexico City with our pop-ups.
Now you can enjoy it at home using your Air Fryer!

To Reheat: Preheat your air fryer. Add your wings & cook for 6 minutes. Make sure the wings are not touching one another and are event spaced apart. Once fully reheated, toss in a bowl with the sauce and enjoy.

100% Gluten Free (except desserts and wontons/pork skewers) ~ e: reservations@haisous.com ~ ig: @haisouschicago