HaiSous

VIETNAMESE KITCHEN

Celebrating French - Vietnamese Cuisine

September '26 - December '26

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A Note From Chef Thai

The French colonial era in Vietnam (1887–1954) revolutionized Vietnamese cuisine, giving rise to one of history's most celebrated culinary fusions. Vietnamese chefs skillfully incorporated European ingredients, techniques, and terminology, adapting them to suit local tastes, climate, and availability.

Everyday dishes and adapted staples include popular dishes like **Phở**, a Vietnamese noodle soup, and **Bánh Mì**, a thin-crusted baguette featuring French elements such as pate, mayonnaise, and Vietnamese pickled daikon and carrots. These crave-able loaded sandwiches are available on our menu at **Cà Phê Đá**, our Vietnamese cafe. Here, we celebrate an evolved take on tradition with escargot, cooked in a flavorful garlic and lemongrass base and served with shrimp chips for crunch and texture.

You'll love my stewed **beef shank**, which is hearty and flavorful, accompanied by a variety of vegetables and house-blended 5-spice seasoning. The **crispy prawns**, **garlic-butter fried rice**, and roasted vegetables make for a perfect fall combination.

I wish you an enjoyable meal.

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Cảm ơn Chef Thai Dang

Chef's Grand Tasting Tour

$68/PERSON

Optional BEVERAGE PAIRING + $42/PERSON

. . . . . Món Ăn Chơi (for fun) . . . . . .

Bánh Mì Nướng **Vietnamese grilled bread**, ham, spicy mayo, scallion oil

Ốc Xúc Bánh Phồng Tôm **escargot**, garlic & lemongrass, fried shrimp chips

Sà Lách Kiểu Pháp **endive & lettuce salad**, garlic chấm vinaigrette, pickled shallots, Vietnamese herbs

Sohm & Kracher, ***Gruner Veltliner****, Burgenland, AUS 2024*
Bright, Peppery, Mineral

. . . . . Món Ăn Chính (main course) . . . . . .

Bò Kho **stewed beef shank**, Vietnamese five spice, chicken liver pate

Tôm Chiên Giòn **crispy prawns**, caramelized fish sauce, brown butter

Cơm Chiên Bơ **garlic butter fried rice** with butter & Maggi

Cải Xanh Non Xào Nấm **Bimi© baby broccoli** with roasted shiitake mushrooms

Tu Vin Plus Aux Soirees, Malbec, FR 2024
Fresh, Juicy, Spicy

. . . . . Tráng Miệng (palate cleanser) . . . . . .

Chè Dừa Bánh Flan whipped young **coconut rice pudding & flan**

Marland, Riesling, Fennville MI 2024
Off-Dry, Zesty, Stone Fruit

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• tasting menu is gluten free (except grilled bread and Maggi in fried rice) • minimum of two guests to participate & offered only to the entire table **• $15 will be added to single diners •** *dishes may be enjoyed a la carte •*