HaiSous

VIETNAMESE KITCHEN

Chef Thai's Take-Home Menu

Món Ăn Vặt (for fun)

Gỏi Bạch Tuộc ~ **octopus salad** confit eggplant, coconut cream, Thai basil & toasted peanuts.
To enjoy: Chilled or room temp. Please mix well and transfer to plate. Garnish with 1/2 container fried garlic.

Gỏi Đu Đủ ~ **green papaya salad**, hand-shredded green papaya, Vietnamese beef jerky, culantro, sesame oil.
To enjoy: Mix papaya dressing up. Pour half into papaya mixture. Then mix well. Transfer to bowl and drizzle remaining dressing on top and garnish with 1/2 container fried shallots.

Hến Xúc Bánh Da ~ **chopped baby clams**, chili, toasted peanuts, grilled rice crackers
To enjoy: Mix the clam mixture up well. Use toasted rice crackers just like how you eat Chips & Salsa.

Cánh Gà Chiên ~ Chef Thai's Famous Crispy **Caramelized Fish Sauce Wings**, caramelized fish sauce, chili.
To enjoy: reheat at 350° for 5 minutes

Vietnamese Bao Buns

3 Bao Buns to an order. Build your own! Fresh Vietnamese herbs, lettuce, side of housemade carrot/pickled papaya mayo, and your choice of **5-Spice Chicken**, **Grilled BBQ Pork**, or **Lemongrass Marinated Tofu**. Buns contain gluten, the rest is Gluten Free.
To enjoy: Warm buns in microwave for 15-20 seconds with damp per towel. Microwave proteins for 30 second to 1 min. Then assemble.

Món Ăn Đặc Biệt - Chef's Signature Dishes

Bò Nướng Tỏi ~ 6oz **grilled ribeye**, lemongrass, mở hành, chili-lime-salt.
To enjoy: reheat 400° for 3-5 minutes. Squeeze lime into seasoned salt to make your own dipping sauce for the ribeye

Cá Chiên ~ **fried whole fluke**, nước mắm tỏi, herbs & bib lettuce wraps.
To enjoy: reheat on wire rack at 400° for 5-8 minutes. Make lettuce wraps with fresh herbs and dip into your nước mắm tỏi (seasoned fish sauce)

Thịt Bò Nướng ~ 16oz **grilled ribeye steak**, charred onions, HaiSous steak sauce.
To enjoy: reheat at 350° for 4-6 minutes to warm

Bún Xào Cua ~ **Emperors rice noodles**, crab meat, chili-tamarind sauce, Vietnamese shiso
To enjoy: microwave for 2 minutes

Cà Ri Chay ~ Vietnamese **vegetable curry**, carrot, sweet potato, daikon radish & young bamboo.
To enjoy: microwave for 2 minutes

Cà Tím Nướng Mỡ Hành ~ **grilled eggplant**, scallion confit & pickled shallot.
To enjoy: serve room temp or microwave for 30-40 seconds

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

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!

100% Gluten Free (except bao buns) ~ e: reservations@haisous.com ~ ig: @haisouschicago