

PRIVATE EVENT
PHO DINNER

AT THE BAR

Thai Rum Iced Tea • Thai tea • condensed milk

HORS D'OEUVRE
STATIONARY

Crab & Shrimp Galette

green papaya salad • mint • chili
cardamom • Thai basil crisp shallots

Watercress Salad

pickled cipollini • semi-soft boiled eggs
charred tomato
tamarind dressing

Spiced Brussels Sprouts Crisps

PHO BOWLS

Aromatic Beef

bean sprouts • Thai basil • cilantro • hoisin

Coconut Pork Belly

galangal • shaved banana blossom
cabbage • dried Thai chilis

Vegetable Tom Yom

lemongrass • kaffir lime • shaved mushroom

DESSERT

Rainbow Ice

tapioca • shaved corn
kidney beans winter melon
sweet coconut broth

Classic Vietnamese Flan

Sesame-Green Tea Matcha Cookies

COFFEE & TEA

Vietnamese Chicory Coffee
Hot Jasmine Tea



feast
your eyes
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CATERING