VIETNAMESE RENDEZ-VOUS

LUNCH

222 Lafayette St, NYC

104 8th Ave, NYC



VIETNAMESE CRÊPE 12 BOKCHOY GF 9

SHRIMP TEMPURA(X4) 12

SHISHITO PEPPERS / GF

EDAMAME GF 9

TARO FRIES GF 8

ROASTED CAULIFLOWER V

APPETIZE:

ALL FRESH & DAILY HOMEMADE

CRISPY SPRING ROLL* 8

FRESH VEGGIE GF VACHE KI RIT ® GF CHICK'GINGER GF

FRESH SUMMER ROLL** 12

FRESH VEGGIE V SHRIMP CHICKEN NIÇOISE

BAO BUN*** 7

CHICKEN SATAY CARAMELIZED BEEF SHIITAKE & CHEESE MISO EGGPLANT

*Whole grain spring roll (2 Pieces)

**Served with peanut sauce (2 Pieces)

***Steamed bun served with pickled vegetables & cilantro (1 Piece)

GREEN PAPAYA 15 Green papaya, carrot, cucumber, daikon, cilantro, peanuts, Thai basil, chef's special dressing

RAINBOW QUINOA GF 16 Avocado, edamame, pineapple, carrot, cherry tomatoes, red cabbage, date vinaigrette

SPICY KALE SALAD V / 17 Kale, avocado, tomato, carrot, onions, pomegranate, spicy cashew dressing

missing smthg? don't be shy:

+ STEELHEAD SALMON 7 / FREE RANGE CHICKEN 5 GRASS FED BEEF 5 / VEGGIES & TOFU 4 / SWEET & SOUR SHRIMP 6

BÁNH MI SANDWICH

Pickled daikon, carrot, cucumber, jalapeno, cilantro on French baguette, served with taro chips.

VEGGIE & TOFU V 15 CHICKEN & GINGER 16 BEEF & LEMONGRASS 17 SPICY CRISPY CHICKEN 🕯 17

GF: GLUTEN FREE SPICY: VEGAN: V

Design: ⊚Hugo Chevallier, 2020

BEEF 17



Steamed bun served with taro fries. Add Shiitake & Truffle sauce +\$3

SALMON

19





BÒ BÚN.

Rice noodles, fresh veggies, peanut, woked protein, spring roll, nước chấm sauce

VEGGIE & TOFU V GF 16 CHICKEN & GINGER 17 BEEF & LEMONGRASS 18 BLACK PEPPER BEEF 19 SALMON & AVOCADO GF 19

SWEET & SOUR SHRIMP 18

SPICY CRISPY CHICKEN # 18

+ ZUCCHINI NOODLES V 3

PHO NOODLE SOUP "

Traditional Vietnamese soup, can be eaten at any time of the day.

CLASSIC PHÒ 17
VEGAN PHÒ V 16
CHICKEN PHÒ 16

- + ZUCCHINI NOODLES V 3
- + DUMPLINGS (3 Pieces) 4 (VEGGIE or CHICKEN)



RIGE BOWL

Tandoori rice, turmeric with sauteed vegetables, peanut and nước chấm sauce

VEGGIE & TOFU GF 16
CHICKEN & GINGER 17
BEEF & LEMONGRASS 18
BEEFTRUFFLE & SHIITAKE 19
SALMON & THAIBASIL GF 19
SPICY CRISPY CHICKEN # 18

+ CAULIFLOWER RICE 3

HOUSE MADE DESSERTS

because.

FAMOUS CHOCOLATE MOUSSE 9

Avocado chocolate mousse with fresh strawberrie **v**

COCO CHIA 9

Coconut chia seed pudding with chocolat sorbet **v**

VEGAN CHOCOLATE CAKE 11

Lava chocolate cake with red bean ice cream ▼

FRESH FRUITS SALAD 8

Mix of fresh seasonal fruits V

FRENCH LEMON TARTE 11

French style lemon tarte with mango sorbet ▼

SWEET ROLL 10

Banana strawberrie, Nutella spring roll with mango coulis

OPEN SESAME 11

Trust us

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^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform your server of any allergies.