# HERITAGE MENU | 1,300

\*\* **RECOMMENDED ADD ON** Wine pairing | 960

## SÚP ATISO ĐÀ LẠT ĐÀ LẠT ARTICHOKE SOUP, PORK RIB CAKE

Pā Road, Marlborough, New Zealand Sauvignon Blanc

#### **BÁNH XÈO**

BÁNH XÈO TACO, PORK & SHRIMP, PICKLE

Penfolds "Koonunga Hill", South Australia Chardonnay

#### CHẢ CÁ LÃ VONG

FRIED GREEN CATFISH, RICE FLOUR ROLLS, DILL

F. Chauvenet "Lajolie", France Pinot Noir

### MÌ VIT TIỀM CHƠ LỚN

BRAISED DUCK LEG, EGG NOODLES, BOK CHOY

Gran Passione, Veneto, Italy Merlot / Corvina / Negroamaro

#### BÒ LEO NÚI AN GIANG

AN GIANG FIVE SPICES BEEF, BABY CARROTS, BEAN SAUCE

Penfolds "Koonunga Hill", South Australia Shiraz / Cabernet

#### BÁNH CHUỐI HẤP

STEAMED BANANA CAKE, COCONUT ICE CREAM

De Bortoli 'Deen Vat 5', New South Wales, Australia Late Sémillon

