



PHO & FLOW

Libations

“Raising Rosetini”

Belvedere Citron Vodka, Rosehip-Litchi Granita, Prosecco Splash, Dancing Huckleberry

“Mandarin Mojito”

Tangerine infused Rum, Ginger Beer, Torn Thai Basil, Yuzu, Lemongrass Ume Lollipop

Dining Menu

“Phở Bò”

Rich Beef Consommé scented with Basil, Rau-ram, Lime & Jalapeno Slice

“Sò Sốt Me”

Carlsbad Mussels sautéed in Tamarind, Red Onion, Curry Leaf, splash of Coconut

“Gỏi Cuốn”

Shrimp Spring Roll with Cucumber, Mint, Dill, Basil, Bean Sprouts, Crushed Peanut

“Bánh Hỏi Chạo Tôm”

Ground Shrimp wrapped around Sugarcane, Vietnamese Noodles

“Bánh Xèo Gà”

Star Anise Quail Confit wrapped in Scallion Crepe, Black Peppercorn Caramel

“Bánh Hỏi Bò Xào”

Curried Strips of Filet Mignon, Nuoc Mam, Baby Bok Choy, Fried Shallot

“Cá Hồi Ngũ Vị”

Szechuan Peppercorn cured Salmon, Kumquat-Galangal Marmalade, Glutinous Rice Cake

“Cua Sả Gỏi Đu Đủ”

Lemongrass crusted Soft Shell Crab, Green Papaya Salad with Nuoc Cham

“Kem Caramen Sao Hồi”

Dulce de Leche, Pot de Creme, Star Anise Burnt Caramel, Kefir Lime White Chocolate Cigarette