

HaiSouS

VIETNAMESE KITCHEN

Món Ăn Vặt (for fun)

Gỏi Đu Đủ	18
papaya salad , house-made beef jerky & soy sesame vinaigrette Vegetarian Papaya Salad - Tofu 16	
Hến Xúc Bánh Đa	16
chopped clams , chili, toasted peanuts, grilled rice crackers	
Gỏi Bạch Tuộc	19
octopus salad confit eggplant, coconut cream & toasted peanuts Vegetarian Confit Eggplant Salad 17	
Cánh Gà Chiên (6 piece)	17
Chef Thai's famous crispy chicken wings , caramelized fish sauce, chili, garlic, scallion	
*Bò Nướng Tỏi	23
grilled ribeye , lemongrass, mỡ hành, chili-lime-salt	
Mực Chiên	18
crispy calamari , sweet & spicy tamarind sauce	

Grilled Seafood

1/2 dz. grilled oysters	- 21
grilled colossal prawns	- 26
grilled octopus	- 19

Món Ăn Đặc Biệt - Chef's Signatures

Cá Chiên - MP	
fried whole fluke , nước mắm tỏi, herbs & lettuce wraps	
Tôm Cua Xào Bơ - 38	
garlic butter poached prawns and snow crab claws , nước mắm tỏi	
* Thịt Bò Nướng - 68	
16oz Prime grilled ribeye steak , charred onions, HaiSouS steak sauce	
Bún ~ Noodles	
Bún Chả ~ Hanoi Style - 38	
Hanoi-style grilled pork patties , rice noodle, crispy spring roll, charred pork broth, lettuce & fresh herbs *extra spring rolls \$3 each	
Bún Xào Cua - 32	
Emperor's rice noodles , crab meat, chili-tamarind sauce, Vietnamese shiso	
* Thịt Nướng grilled meat platter - 62	
marinated pork shoulder, grilled lemongrass beef, crispy shrimp roll, pork sausage skewers, bò lá lốt grilled betel wrap pork & beef sausage, bánh hỏi vermicelli rice noodle, bib lettuce, fresh herbs & pickled veg	

Món Ăn Chay (meatless dishes) + Sides

Cà Rí Chay	22
Vietnamese curry , carrot, sweet potato, daikon radish & young bamboo	
Rau Nướng	16
charred radicchio , grilled onions, soy sesame vinaigrette	
Cà Tím Nướng Mỡ Hành	13
grilled eggplant , scallion confit & pickled shallot	
Cải làn	12
Chinese broccoli , tương tỏi, fried garlic	
Cơm Chiên Giòn	12
house fried rice , garlic, puffed rice & egg	
Cơm	4
steamed Jasmine rice	
Cơm Chiên Cua	17
crab fried rice with jumbo lump crab meat & chili-lemongrass	

Grilled Seafood Platter - 62

oysters, colossal shrimp, octopus

Grand Seafood Tower - 130

grilled: oysters, colossal shrimp, octopus + shrimp ceviche & crudo

• entire à la carte menu is 100% gluten-free •

* this item is cooked to order, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Chef's Grand Tasting Tour

\$68/PERSON

Optional BEVERAGE PAIRING + \$40/PERSON

French Vietnamese Tasting Menu

March-May '24

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A Note From Chef Thai

French colonial rule in Vietnam from the mid-19th to mid-20th century had a profound impact on Vietnamese cuisine. The French introduced their own culinary traditions, including the use of butter, cream, and cheese, which were incorporated into Vietnamese cooking. This fusion of flavors and techniques resulted in the creation of popular Vietnamese dishes such as banh xeo (crispy rice flour pancakes) and bánh mì (sandwiches made with French bread and various meats and pickled vegetables). Additionally, the French introduced coffee and bread-making techniques, which became integral parts of Vietnamese culinary culture. Today, the blend of French and Vietnamese flavors continues to shape the country's culinary identity.

Here at Haisous, we honor it by applying French techniques and some ingredients into the fabrics of my Vietnamese cooking. Coming out of a traditional French culinary school and working with some of the best French and French-trained chefs around the country. These fundamentals have been instilled into our kitchen since day one.

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Nộm Rau Đắng **endive salad**, pickled shallots, fried garlic

Ốc Bươu Nhồi Thịt **apple snail stuffed with pork**, wood ear mushroom, lime leave, calamansi-ginger chili sauce

Hoàn Thánh Tôm Cua **shrimp and crab dumplings**, coconut butter broth, scallion oil, Vietnamese shiso

Domaine Joseph Cattin, Brut Crémant, Alsace FRA NV

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Đùi Vịt Khó Pháp **duck confit**, roasted shallots and coconut emulsion, Ớt Satế, sesame seed

Tôm Cua Xào Bơ garlic butter poached **prawns and snow crab claws**, nước mắm tỏi

Rau Nướng **charred radicchio**, grilled onions, soy sesame vinaigrette

Cơm **steamed jasmine rice**

Serge Laloue, Sancerre, Loire, FR 2022

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Bánh Kem Dừa Pháp **young coconut mille-feuille**, fish sauce caramel

Post Flirtation Rosé, Mendocino County, USA NV

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- tasting menu is gluten free, except for dumplings & dessert • gluten free substitutions will be made • minimum of two guests to participate & offered only to the entire table •
- \$15 will be added to single diners • dishes may be enjoyed a la carte •