

# HaiSous

VIETNAMESE KITCHEN

## Chef's Grand Tasting Tour

### French Vietnamese Tasting Menu

March-May '24

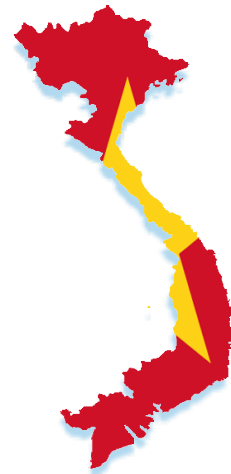
• • • • •

#### 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.

• • • • •



**\$68/PERSON**

Optional BEVERAGE PAIRING + \$40/PERSON

..... *Món Ăn Chơi (for fun)* .....

*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*

.....

..... *Món Ăn Chính (main course)* .....

*Đùi Vịt Khô 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*

.....

..... *Tráng Miệng (palate cleanser)* .....

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

*Ramos Pinto Porto Tawny 10yr*

.....

- 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 •