

HaiSous

VIETNAMESE KITCHEN

A Tour of Vietnam

Enjoy a Special Multi Course Menu

Celebrating Chinese - Vietnamese Cuisine

December - March '22

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Chef Thai highlights a deeper exploration into the history of Vietnamese Cuisine with his

Grand Tasting Menus. Rotating seasonally and exploring different regions, time periods and the cultural culinary significance throughout time in Vietnam, expect elevated flavors and techniques that are signature to Chef Thai and close to his heart. At HaiSous, we seek to preserve the cultural heritage of Vietnam through our love of food and hospitality.

A Brief History

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This tasting menu celebrates **Chinese-Vietnamese Cuisine** and emphasizes the adapted depths of flavor that roots from the ruling Chinese Dynasties that lasted over 1000 years. The Chinese brought culinary techniques like stir-frying and deep-frying, an array of noodles, dumplings, and even chopsticks.

Food

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This seasonal menu expresses an enriched cuisine that stems from Chinese-Vietnamese history. This menu explores Chinese-derived cosmological principles of yin and yang, or balance in cuisine, as well as the five elements, Ngũ Hành. These 5 elements **Metal, Wood, Water, Fire & Earth**, are believed to control the change and movement of the universe. In the culinary realm of Chinese influence in Vietnamese cuisine, ultimate balance is created by highlighting these fundamental principles with a combination of hot/cold, salty/sweet, sour/bitter, crispy vs soft and silky dishes.



Chef's Grand Tasting Tour

\$65/PERSON

OPTIONAL BEVERAGE PAIRING + \$40/PERSON

..... *Món Ăn Chơi (for fun)*

Gỏi Mực Dưa Leo **Cuttlefish salad** with salted cucumber, Vietnamese herbs, HaiSous Sichuan chili oil

Bánh Tôm Trắng Shrimp & scallion **dumplings**, fried garlic, nước mắm tỏi

Bò Thiều claypot **grilled ribeye**, crispy shallot rings, toasted rice, fermented tofu sauce with grated ginger

Koehler-Ruprecht, **Pinot Blanc**, Pfalz, GER 2019

..... *Món Ăn Chính (main course)*

Mì Xào egg noodles, charred scallion soy sauce, crispy head-on **prawns**

Thịt Héo Khô braised **pork cheeks** with roasted shallots

Đậu Nướng Chinese **long beans**, sweet & spicy black bean sauce, toasted sesame seeds

Cơm Chiên Xả lemongrass **fried rice**

Domaine des Cédres, **Côtes du Rhone**, Rhône Valley, FRA 2018

..... *Tráng Miệng (palate cleanser)*

Chè Sam Bò Luong Chinese dates, lotus seed, **almond custard**, sesame crisp

Kraken Spiced **Rum**, Sesame Washed Baijiu, Sweet Red Bean

• tasting menu contains gluten • minimum of two guests to participate & offered only to the entire table • \$15 will be added to single diners

