

# HaiSous

VIETNAMESE KITCHEN

## A Tour of Vietnam Enjoy a Special Multi Course Menu

### HANOI, VIETNAM

June - September '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.

### The Essence of Hanoi ~ A Note From Chef

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The birthplace of my parents is just north of **Hanoi Vietnam**. After the French left the country the communist party grew into power and over 1 million people fled from the Northern tip to the South to flee oppression, mostly on foot. My mother walked from just North of Hanoi and settled South, one hour Northeast from Saigon, now known as Ho Chi Minh City. She settled and raised us in a small town created by French missionaries called Đồng Nai. This is where my siblings and I were born.

Here, I explore a range of textures and flavors reminiscent of Hanoi Vietnam made with refined French techniques that I have learned and developed over the years. **I have modernized the essence of classic Hanoi dishes** I grew up on like **Chả Cá**, a century old recipe using local fish marinated in turmeric and spices with dill, a rarely used herb in our cuisine or **Bánh Cuốn** another traditional street food using ground pork and wood ear mushroom rolled in a silky sheet of steamed rice paper. Enjoy some of my favorite taste memories with this fun

#### Summer Tasting Menu.

Chef Thai



## Chef's Grand Tasting Tour

**\$65/PERSON**

OPTIONAL BEVERAGE PAIRING + \$40/PERSON

..... *Món Ăn Chơi (for fun)* .....

Gỏi Mực Khô dried squid salad, **young papaya**, shaved carrots, jicama, sesame & Vietnamese coriander

Bánh Cuốn **steamed rice crepe**, pork sausage, cilantro, scallion oil

Cua Chiên Giòn **crispy soft shell crab**, tamarind emulsion, Vietnamese herbs, green mango, nước mắm tỏi

*Lafran- Veyrolles Bandol, Rosé, Provence, FRA 2020*

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

Chà Cá HaiSous **turmeric marinated swordfish**, rice noodles, caramelized shallots, dill salad with shrimp paste sauce

Gà Hấp Muối poached **heirloom chicken** with lime leaves & ginger fish sauce vinaigrette

Đậu Que Xào Dừa **sautéed green beans** with coconut jam & Thai chili

*Cơm Jasmine rice*

*Domaine Cordier, Viré-Clesse Chardonnay, Burgundy, FRA 2019*

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

Bánh Đa Chuối **whipped banana cream** & toasted banana cracker

*AMA Brewery Hiru Sparkling Pét-Nat, Basque County, FRA*

• tasting menu 100% gluten free • minimum of two guests to participate & offered only to the entire table • \$15 will be added to single diners