

HaiSous

VIETNAMESE KITCHEN

A Tour of Vietnam *Enjoy a special Multi Course Menu*

Celebrating French - Vietnamese Cuisine

September - November '21

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Each season, Chef Thai highlights a different region, time period 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

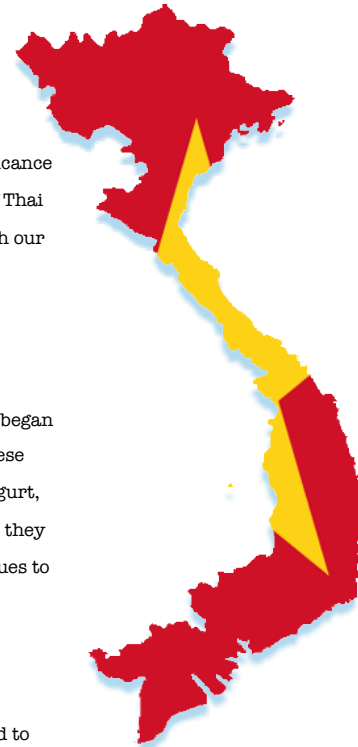
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This tasting menu celebrates **French-Vietnamese Cuisine**. The French colonization of Vietnam began in the 1880s and lasted six decades. This time had a profound impact on the lives of Vietnamese people. Culinarly, the French brought staple dishes and items such as pates, sauces, butter, yogurt, flan, coffee & baguette. Due to the historic and unwavering resilience of the Vietnamese people, they rose above and regained control of their land and refined their new culinary flavors and techniques to reflect many dishes we all know and love today such as pho & banh mi.

Food

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For this seasonal menu, you will see and taste the influence of French technique that is applied to Vietnamese food making it the most refined cuisine of all Southeast Asia. From North Vietnam to South Vietnam, the people have been resourceful throughout time and adapted with local ingredients to incorporate what they learned to become the new authentic Vietnamese cuisine.



Chef's Grand Tasting Tour

\$65/PERSON

OPTIONAL BEVERAGE PAIRING + \$40/PERSON

..... *Món Ăn Chơi (for fun)*

Bánh Choux Pâté Gan Gà Gougeres & chicken liver **pâté**

Giò Thủ Chiên Giòn crispy **Vietnamese pork terrine**, frisée & herbs, pickled daikon & carrot mayo

Gỏi Cua **crab & tomato salad**, fried shallots, scallion, lemon balm

Domaine des Tilleuls Chardonnay, Loire Valley, FRA 2019

..... *Món Ăn Chính (main course)*

Cá khô Bơ butter **poached halibut**, scallop and coconut boudin, ginger-scallion emulsion

Chim Cút Quay **roasted quail** stuffed with fragrant rice, rice vinegar honey glaze, chili lime salt

Nấm khô stewed **wild mushrooms** & poached egg

Nortico, Minho Alvarinho, Minho, PRT 2019

..... *Tráng Miệng (palate cleanser)*

Dứa Và Kem **caramelized pineapple**, young coconut bavaois, roasted peanuts

Cá Phê Đa Vietnamese Coffee, Coconut, Frangelico

• tasting menu contains gluten • minimum of two guests to participate & offered only to the entire table •

