

HaiSous

VIETNAMESE KITCHEN

A Tour of Vietnam Enjoy a Special Multi Course Menu

THAILAND x VIETNAM

JANUARY - APRIL '23

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Thailand & Vietnam: Stronger Together ~ A Note From Chef ~

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Thailand - I love to study the food and culture that embraces Vietnam and surrounding countries to understand relationships or similarities and how "authentic cuisine" within their respective regions came to be. With this menu, I recognize flavors from my childhood that reflect flavor and ingredients also native to Thailand.

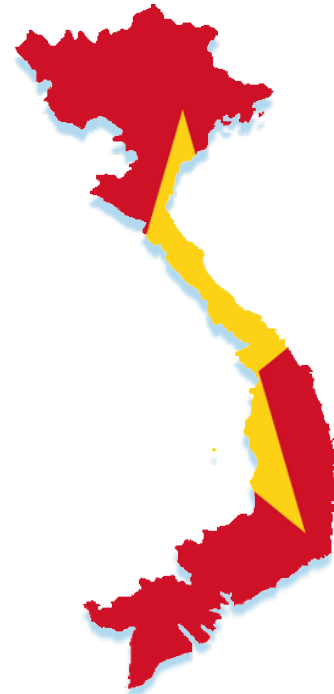
While Thai food is generally full of spice and heat from chilis, **Vietnamese food tends to be more subtle with spice and heat** which allows the guest to add the spice levels to their preference. Take the Thai-style papaya salad with mortar and pestled Thai chili, lime wedges, and dried shrimp, while **Vietnamese Papaya Salad** uses a balance of rice wine vinegar, sweetness from sugar and sesame oil to compliment the umami flavor in the dressing.

Thai-style marinated meats, peanut sauces, noodles and curries, we each have similar but different approaches to these South East Asian classic dishes. This menu is meant to be fun.

Enjoy these three courses that celebrate Thai-Vietnamese cuisine.

Thailand x Vietnam Tasting Menu

Cảm ơn, Chef Thai



Chef's Grand Tasting Tour

\$68/PERSON

Optional BEVERAGE PAIRING + \$40/PERSON

..... *Món Ăn Chối (for fun)*

Gỏi Đu Đu Tôm Khô **papaya salad** with dried shrimp, fish sauce, lime, pomelo, roasted peanuts

Thịt Héo Nướng **grilled pork shoulder skewers**, HaiSous peanut sauce, cucumber & shave shallot salad

Gỏi Bò Trộn Thịt **smoked ribeye salad** with toasted rice powder, palm sugar & fish sauce vinaigrette, Vietnamese mint

Huff, Riesling Spatlese Trocken - Dry, Rheinhessen, GER 2020

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..... *Món Ăn Chính (main course)*

Bò Kho Cà ri **beef curry** with winter squash & young bamboo, pickled green peppercorn, Thai basil

Cơm Thơm fragrant **jasmine rice**

Mì Đồ Biển **egg noodles with garlic chives**, sweet chili, Tương xả ớt, chopped clams, octopus, shrimp & herb salad

Jean Ernest Descombes, Gamay, Beaujolais, FRA 2019

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..... *Tráng Miệng (palate cleanser)*

Bánh Lá Dứa **pandan crinkle cookie** with whipped young coconut mousse

2 Fools Cider, Hopped Pineapple, Illinois, US 6.9%

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