

# HaiSous

VIETNAMESE KITCHEN

## A Tour of Vietnam

### Enjoy a special Multi Course Menu

Celebrating Vung Tàu, Vietnam June - August '21

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This summer, Chef Thai's special tasting menu celebrates **Vung Tàu**, a port city on a southern peninsula in Vietnam. Think sunshine, white sandy beaches and an ocean setting experience, Vung Tàu is known for its vast seafood restaurants, serving fresh caught seafood that comes directly from the Eastern Sea.

### A Brief History

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Although a **beachfront destination** now, after the Vietnam War, Vung Tàu served as an evacuation point for tens of thousands of boat people fleeing Communist rule. Fishing trawlers filled with refugees set sail, never to return. Some of the passengers made it to safety, while others did not.

### Family

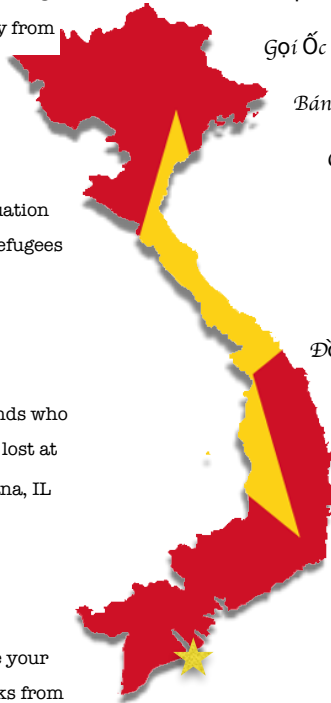
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Chef Thai's Brother-in-law, Anh Duc, meaning "**big brother Duc**", was one of the tens of thousands who fled after the war. He was 16yrs old at the time and among hundreds packed on a fishing boat, lost at sea for months and finally rescued. He was then adopted by a family down in Champaign-Urbana, IL and helped to inspire Chef Thai to fulfill his culinary dreams in America.

### Food

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**Vung Tàu** is known for fantastic seafood restaurants and fisheries where you pick and choose your favorite seafood to be grilled or steamed right on the beach. Beach-goers enjoy ocean side snacks from the local vendors that walk along the beach while fresh seafood is being prepared to your liking.



## Chef's Grand Tasting Tour

**\$65/PERSON** OPTIONAL BEVERAGE PAIRING - \$30/PERSON

• • • • • *Món Ăn Chơi (for fun)* • • • • •

*Đậu Phộng Hạt Điều Rang Mực khô* roasted **peanuts & cashews** with dried squid  
*Gỏi Ốc Hòa Chuối* **banana blossom salad** with marinated snails, young lotus, tía tô

*Bánh Khọt* a specialty of Vung Tàu, **mini prawn cakes** with lettuces & herbs

*Chả Ốc* beach side style **pork & snail sausage** wrapped in banana leaf

*Jolie Folle, Méditerranée Rosé, Provence, FRA 2019*

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

*Đồ Biển Nướng Tỏi* **grilled seafood medley** in lemongrass chili garlic oil  
shrimp, green lip mussels, octopus, clams

*Gà Nướng Lá Chanh* **fire-roasted chicken** with lime leaves

*Măng Xào Sauté* **young bamboo**, Chinese chives, sweet chili sauce

*Cơm Steam* **jasmine rice**

*Nortico, Minho Alvarinho, Minho, PRT 2019*

• • • • • *Tráng Miệng (palate cleanser)* • • • • •

*Ổi Chấm Muối Ớt* **fresh guava** with guava chili salt

*Cà Phê Đa Vietnamese Coffee, Coconut, Frangelico*

• *tasting menu is 100% gluten-free* • *minimum of two guests to participate & offered only to the entire table* •

