

HaiSous

VIETNAMESE KITCHEN

A Tour of Vietnam Enjoy a Special Multi Course Menu

SAIGON, VIETNAM

September - December '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.

Modern Saigonese Cuisine ~ A Note From Chef

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Saigon, now known as Ho Chi Minh City, is the largest city in Vietnam and always a destination on our travels to Vietnam. Saigon is known for vibrant street life, French-Colonial Architecture, night markets and exceptional street food. I have so many memories of street side grilled quail, variations of rice paper dishes and grilled seafood.

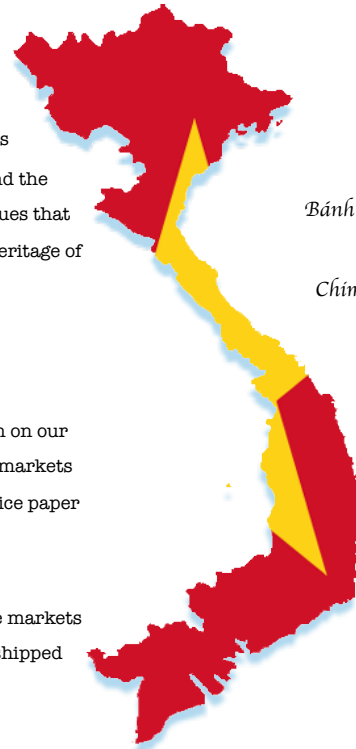
Danielle & I sourced so many of our furnishings, glassware, bamboo and decor throughout the markets and through our family in Saigon. The seats you are sitting in are all made by my family and shipped across seas to Chicago in a shipping container.

On this seasons tasting menu, **I preserve the essence of classic Saigon street food** and elevate it

HaiSous-style. Please enjoy my

Modern Saigonese Tasting Menu

Cảm Ơn, Chef Thai



Chef's Grand Tasting Tour

\$65/PERSON

OPTIONAL BEVERAGE PAIRING + \$40/PERSON

..... *Món Ăn Chơi (for fun)*

Nghêu Hấp Sà **steamed clams** with aromatic lemongrass broth, Vietnamese coriander, Thai chili

Bánh Tráng Trộn **Saigonese rice paper salad**, quail eggs, shrimp, dried squid, Vietnamese herbs, cucumber, lotus root

Chim Cút Nướng Mật Ong **grilled quail** with honey & vinegar, scallion confit

Le Grand C, Brut Cremant Rosé D'Alsace FRA NV

..... *Món Ăn Chính (main course)*

Bún Tôm Tầm **prawns stewed with coconut milk**, rice noodles, bean sprouts, Thai basil

Thịt Héo Sườn Nướng claypot **grilled pork chop**, a street side specialty of Saigon

Nấm Nướng **grilled local mushrooms**, sweet chili soy glaze, smothered onions

Domaine Cordier, Viré-Clesse, (White) Burgundy, FRA 2019

..... *Tráng Miệng (palate cleanser)*

Chè Vài **lychee rice pudding** whipped coconut mousse, French crepe, young coconut

2 Fools Cider, Tart Cherry Cider, Illinois, US 6.9%

• tasting menu 100% gluten free, except dessert crepe (crepe can be omitted) • minimum of two guests to participate & offered only to the entire table • \$15 will be added to single diners