

Tessa Yen Nguyen

POP-UP AT FENIX

menu

Canh chua crudo 13,50

Cured mackerel in sweet and sour tamarind broth, okra, pineapple and tomato*

**King oyster (vegan)*

Bò tái chanh 13,50

Lime cured steak tartare with toasted rice, salted egg yolk and sesame rice cracker

Bánh bột lọc 9,50

Tapioca dumplings with shrimp and pork, fish sauce and scallion oil

Bò lá lốt sando 12,50

Lemongrass beef in piper lolot sandwich with caramalized onion compote, and pickles

Trứng lá lốt sando (vegetarian) 9

Piper lolot egg salad sandwich with pickles and soft boiled egg

Mì quảng 14,50

Turmeric rice noodles with chicken, shrimp* and quail egg*

**shiitake and lemongrass tofu (vegetarian)*

sweet snacks

Chè trôi nước 6 (vegan)

Glutinous rice balls with mung bean in ginger syrup

Kem lá chuối 3,50 (vegetarian)

Banana leaf ice cream with toasted almonds

Bánh da lợn 3,50 (vegan)

Steamed pandan and mung bean layer cake

Bánh khoai mì 3,50 (vegan)

Cassava coconut cake

drinks

Nước sâm 5

Sweet herbal ice tea

Soda nước chanh 4

Sparkling lime soda

Cà phê dừa 5

Iced coconut coffee

Cà phê sữa đá 4,50

Classic iced coffee with condensed milk

