

VIỆT NÒM



ROOTED, YET REIMAGINED.

Our journey with Vietnamese food is one of reverence — for its honesty, quiet complexity, and deep ties to land and memory.

With this menu, we return to roots while embracing reinterpretation. Clean broths, vibrant herbs, and thoughtful textures bring familiar flavors anew, spotlight lesser-known dishes, and invite sharing.

Each plate is a dialogue between past and present, soul and simplicity — not just new offerings, but a renewal of purpose.
Welcome back to the table.

"THE BOWL THAT CHANGED EVERYTHING"

I first tasted real Vietnamese pho in Hoi An — a quiet street, early morning, steam rising from a street-side pot. One sip of that broth and something shifted. It wasn't just flavor; it was feeling. Comforting. Honest. A story in a bowl.

Since then, I've walked Vietnam's markets, cooked in humble kitchens, and shared meals that felt like family. Inspired by Chef Ms. Vy of Morning Glory, I came to see Vietnamese food as both heritage and evolving art.

This menu brings those moments to you — dishes that echo Saigon's streets, the Mekong's flavors, and Hoi An's spirit, reimagined with global curiosity and India's bold palate.

Not tradition revived, but cuisine evolved — with fresh energy, playful textures, and a contemporary voice. I hope it makes you feel what I felt that morning in Hoi An: connected, comforted, and curious.

CHEF AKAASH NAKRA



COLD

SALMON CARPACCIO	 	Atlantic salmon, lemongrass, kaffir lime, mandarin ponzu, granny smith apple	1190
SALMON MANGO CEVICHE	 	Atlantic salmon, avocado, fresh mango, lemon citrus, garlic chives, tobiko, wonton crisp	990
SALMON OPEN TACO	 	Pickled salmon, red onions, avocado mousse, wonton crisp	890
TOFU BLACK FUNGUS CARPACCIO		Silken tofu, black fungus, fresh herbs, sweet & sour soy	690
MUSHROOM LEEKS & CREAM CHEESE TACO		Button mushrooms, red onion, crispy leeks, cream cheese & truffle oil	670



Non-Veg



Gluten Free



Vegan



Egg



Nut's



Seafood



Veg



SALMON
CARPACCIO



AVOCADO
SUMMER ROLL





CHIMMED PEANUT

SALAD

NON-VEG SALAD PLATTER	  	Prawns & raw papaya salad, cucumber, peanut, sesame chili, spicy pork pomelo salad	1480
VEG SALAD PLATTER	 	Cucumber peanut sesame chili, crispy lotus stem salad, pomelo papaya salad	1250
SPICY PORK & POMELO SALAD		Spicy pork slices, arugula, pomelo, beet, raw mango, red chili, wonton crisp	730
PRAWNS & RAW PAPAYA SALAD	   	Fresh prawns, raw papaya, raw mango, basil, bird eye chili, cherry compote	690
POMELO & PAPAYA SALAD	  	Green lettuce, raw papaya, grapefruit, pomelo, crispy shallots, garlic, crushed peanuts, mango coconut dressing	590
CRISPY LOTUS STEM SALAD	 	Crispy lotus steam, green herbs, spicy tamarind dressing	580
CUCUMBER PEANUT SESAME SALAD	 	English cucumbers, scallions, crushed peanuts, roasted walnuts, burnt chili oil, sesame	560



Non-Veg



Gluten Free



Vegan



Egg



Nuts



Seafood



Veg

SUMMER ROLLS

SALMON & AVOCADO ROLL	  	Norwegian salmon, avocado, greens, cream cheese, rice paper, tobiko	920
FRESH PRAWNS SUMMER ROLL	  	Prawns, fresh herbs, pickled carrot, cucumber, rice sheet, glass noodles	650
AVOCADO SUMMER ROLL	 	Hass avocado, fresh greens, avocado mash, tempura crisp, micro greens	560
FRESH VEGETABLE SUMMER ROLL	 	Farm fresh lettuce, seasonal mango, takuan, pickled vegetables	460

BAO

LEMONGRASS PORK CHARSIU	●	Charsiu pork belly, lemongrass dust, steamed bun	750
MUSHROOM & BLACK FUNGUS WITH CREAM CHEESE	●	Trio of mushrooms, cream cheese, sesame chili dust	590
CHICKEN BAO	●	Pan seared open bao, cooked chicken, red chilies, coriander, lettuce	590
TOFU BAO	●	Pan seared open bao, fried tofu, red chilies, coriander, lettuce	590



Non-Veg



Gluten Free



Vegan



Egg



Meat












Seafood



Veg

DIM SUMS (NON VEG)

DIMSUM PLATTER NON-VEG (9Pcs)	 	Pork sui mai, prawn & kaffir lime, spicy Vietnamese chicken	1300
PORK & BLACK MUSHROOM SUI MAI		Pork belly, black mushrooms, open dumplings	590
PRAWN & BAMBOO SHOOT IN RICE PAPER	 	Mince prawns, bamboo shoot, rice paper soy sauce, burnt chili	590
PRAWN & KAFFIR LIME HARGAO	 	Prawn har gao, kaffir lime, black tobiko	590
CHICKEN YOUNG GINGER GYOZA		Chicken, young ginger, scallion, chili oil	570
SPICY VIETNAMESE CHICKEN DUMPLING		Spicy chicken, ginger, scallion, nuoc cham gel	550



Non-Veg



Gluten Free



Vegan



Egg



Nuts



Seafood



Veg



PRAWN AND KAFFIR
LIME HARGOW



SPRING ROLLS

BBQ PORK WRAPS	●	Pork belly, water chestnut, chili, scallion	720
CHICKEN SPRING ROLL	●	Chicken, ginger, scallion	590
MUSHROOM MILK TRUFFLE SPRING ROLL	●	Button mushrooms, red onion, reduced milk, truffle oil	540
FIVE SPICE TOFU ROLL	🌱	Crispy spring rolls filled with glass noodles, vegetables and tofu served with salad and peanut hoisin	460



Meat



Gluten Free



Vegetarian



Eggs



Nuts



Seafood



Vegan

BANH MI

PORK BANH MI	●	Tender pork in crusty baguette with pickled veggies & savory pate sauce	770
CHICKEN BANH MI	●	Succulent grilled chicken in fresh baguette with pickled veggies, rub of house made spice	620
TOFU BANH MI	●	Crispy tofu in a crusty baguette with pickled veggies, lime chili sauce	620
MUSHROOM BANH MI	●	Mushrooms in a crusty baguette with pickled veggies & a savory twist	620



Non-Veg



Gluten Free



Vegan



Egg



Nut's



Seafood



Veg



BANH MI