



MADAME VO  
**BARBECUE**

# A GUIDE TO VIETNAMESE BBQ

THE MADAME VO WAY

1

## SOFTEN IT

Dip the rice paper wrap into the water to soften.



2

## WRAP IT

While you press down to help keep the roll neat and compact, place vegetable and meat in the center of the rice paper and begin wrapping.



3

## DIP IT

Dip the wrap into the sauce of your choice.



# APPETIZERS

## MADAME PRAWNS

2 grilled jumbo freshwater prawns  
served with Mama Ly's orange butter

38.—

## BBQ OYSTER

On a half-shell with charred uni mayo

8.—

## GRILLED SCALLOP

Fresh diver scallop with duck-fat oil & tamarind salt

13.—

## CHARRED UNI

Charred Maine sea urchin on a half-shell  
with fish sauce beurre blanc

MP.—

## MANGO-CLAM SALAD

Mango salad with grilled razor clams  
with house fish sauce dressing

19.—

## GRILLED QUAIL

Whole quail grilled in a tamarind-honey glaze

12.—

## CRAB-ASPARAGUS SOUP

Crab soup with white asparagus, egg & chicken broth

8.—

## SHORT RIB SPRING ROLL

2 crispy spring rolls with short rib &  
bone marrow served with truffle-hoisin sauce

16.—

## GRILLED OKRA

Grilled sliced okra with a chili-soy dressing

8.—



## BEEF 7 WAYS

A Vietnamese feast of Bo 7 Mon, Beef 7 ways.

Served with rice paper, vermicelli noodles, lettuce, pineapple, green apple slices, mint, cilantro, and pickled carrots and daikon, and housemade sauces (tamarind, anchovy paste, fish sauce).

We kindly ask that everyone at the table participate.

### BO TAI CHANH CARPACCIO

Raw round-eye beef carpaccio salad with rau ram oil, crispy shallots, shaved red onions, homemade lime-tangerine vinaigrette

À La Carte | 14.—



### BO LA LOT

Ground beef rolled in betel leaf topped w. scallion oil, crushed peanuts

À La Carte | 18.—



### BO LUI

Lemongrass-marinated short rib roll with white onion topped in scallion oil

À La Carte | 16.—



### NEM NUONG

Roast Berkshire pork meatball topped w. scallion oil, crushed peanuts

À La Carte | 16.—



### LUOI BO NGU VI

Braised five-spice beef tongue served with lemongrass-lime sauce

À La Carte | 13.—



### VIETNAMESE STEAK

Dry-aged New York Strip w. bone-marrow butter, roasted garlic scallion fat

À La Carte | 25.—



### CHAO DUOI BO

Oxtail congee with a honey-fish sauce brown butter

À La Carte | 14.—



# À LA CARTE

## PORK BELLY

Berkshire pork belly strips with spicy orange-pineapple sauce

18.—

## CHICKEN SKEWERS

2 grilled lemongrass chicken skewers

14.—

## VEGGIE PLATTER

Includes chayote, purple yam, lotus root, and mushroom

15.—

## GRILLED CATFISH

Whole catfish grilled with honey butter, scallion oil,  
crushed peanuts, crispy shallots

55.—

## DRY-AGED TOMAHAWK

With fish sauce beurre blanc

MP.—

# SIDE

## BANH HOI PLATTER

Rice vermicelli noodles woven into square bundles  
with a side of lettuce, pineapple, green apple slices, mint,  
cilantro, and pickled carrots and daikon

10.—

## MORNING GLORY WITH THIT KHO QUET

Steamed morning glory with caramelized fish-sauce reduction

11.—

## VERMICELLI NOODLES

6.—

## JASMINE RICE

3.—

## FRIED GARLIC RICE

5.—

## DESSERT

### CA PHE SUA DA SHAVED ICE

Shaved ice w. Vietnamese coffee, condensed milk,  
toasted coconut

16.—

### SEASONAL FRUIT SHAVED ICE

Shaved ice w. seasonal Vietnamese fruits and grass jellies

16.—



