

SERVED TOGETHER & SHARED

FESTIVE MENU »CỖ«

In Vietnam the »Cỗ« is the heart of every wedding: a festive table at which every dish is served together and shared. It stands for abundance, for belonging and for the joy of two families.

01

Clear Mọc soup with five-colour vegetables

A clear, aromatic broth with house-made Vietnamese meatballs (Mọc) and seasonal vegetables in five colours.

02

Honey-glazed duck from the grill

Grilled duck breast with an aromatic honey glaze — crisp outside, juicy within.

03

Beef in green pepper sauce

Tender beef in an aromatic green pepper sauce.

04

Crisp breaded prawns or chicken with lemongrass & salt **1 OF 2**

Crisp-fried prawns — or chicken, fried with lemongrass and salt.

05

Chả Cá Lã Vọng — the Hanoi fish speciality

Pan-fried fish fillet with turmeric and plenty of fresh dill — a legendary Hanoi classic.

06

Green papaya salad with seafood & tamarind dressing **RECOMMENDED**

A fresh, crunchy papaya salad with seafood and a sweet-sour tamarind dressing.

07

Crisp pork belly with lemongrass-calamansi sauce **HIGHLIGHT**

Crisp pork belly with crackling, and a fruity, spiced lemongrass-calamansi sauce.

SIDE

Rice noodles (Bún)

Served alongside every dish.

45 €

per person · without welcome drink

50 €

per person · incl. welcome drink

RECOMMENDED

EXCLUSIVE MENU · FROM 10 GUESTS

SHARING MENU

Four courses from the welcome to dessert: a mixed platter of starters, then meat, fish and prawns from the grill on one plate for the whole table.



WELCOME DRINKS

Crémant & water

- 1 glass of Crémant (0.1 l) per person
- 1 bottle of water (0.75 l), still or sparkling, per 4 guests

Alcohol-free sparkling wine is available on request.



STARTER

2 Be Together — a mixed platter of starters

- Golden Wonton
- Chicken skewers
- Spring roll
- Prawn tempura
- Summer roll with chicken



MAIN COURSE

VietBowl Mix Plate

- Entrecôte from the grill, medium
- Salmon fillet from the grill
- Black tiger prawns from the grill
- Duck breast fillet from the grill

Sides: broccoli, green asparagus, sweet potato fries, chilli mayo, green pepper dip and five-spice sauce.

DESSERT

Vietnamese Panna Cotta

45 €

per person · incl. welcome drinks

Decoration on request: a flat 200 € — fresh flowers, candles, tablecloths and name cards.



Both menus are examples — dishes and prices may change. All prices per person, VAT included. For details, changes or a menu of your own, please talk to us directly: 030 5470 3688 or kaiserdamm@vietbowl.de. Please tell us the number of guests, and let us know about allergies in advance.