

# MOON BY KEVIN TIEN

# RABBIT

## To Start | Món Khai Vị

**Annatto Bread | Bánh Hạt Điều**  
steen's cane syrup, miso vegan butter

14

## From the Earth | Món Chay

**Summer Roll | Gỏi Cuốn**  
daikon, hearts of palm, seasonal vegetables, sprouts  
sunflower hoisin sauce

**Roasted Sunchokes | Củ Cải**  
sunchoke xo, asian pear, chrysanthemum

**Rice Cakes | Bánh Bèo**  
tofu umami crumble, ginger scallion, cured egg  
vegan nước chấm

**Taro Pavé | Bánh Khoai**  
sweet potato, taro, celtuce, coconut mousse

**Summer Noodles | Bánh Tằm Bì Chay**  
rice noodle, coconut, pickled green tomato  
sunflower crumble

## From the Sea | Món Biển

**Snapper Crudo | Cá Hồng Ngâm Tảo Biển**  
kombu-jime cured snapper, strawberries  
lemon verbena, cilantro

**Crab Rangoon | Hoàn Thánh Cua**  
scallion cracker, sweet garlic robiola, pepper jelly

**Shrimp Thermidor | Tôm Hoàng Đế**  
shellfish sabayon, fine herbs, meyer lemon

**Sweet Potato & Crab | Bánh Canh Cua**  
sweet potato tapioca gnocchi, tomato, crab fat  
fermented sausage

**Curried Tilefish | Bún Kèn**  
collard greens, coconut curry, green papaya

## Chef's Visit to Vietnam

Enjoy a special tour of Vietnam guided by  
Chef Kevin and his team.

**\$69 per person**

16

## From the Land | Món Mặn

**Squid Boudin | Mực Nhồi Thịt** 20  
squid stuffed with boudin, charred eggplant puree  
crispy chickpeas, herbs

18

**Stuffed Leaf | Bò Lá Lốt** 24  
wagyu beef, perilla leaves, labne, fermented honey  
pickled shallots

18

**Pâté Chaud | Patê Sô *Limited Availability*** 30  
puffed pastry, foie, wood ear, pork jus

26

**Cumin Lamb | Cừu Thì Là** 32  
koji marinated lamb, beets, charred chicories

26

**Fried Quail & Tomato Rice | Chim Cút Chiên** 34  
duck sausage, crispy tomato rice  
clementine mustard, herbs

22

## Large Plate | Món Lớn *serves 2-4*

24

**Bún Chả Hà Nội** 89  
koji marinated jowl, chili pineapple pork skewers, lemongrass  
meatballs, vermicelli rice noodles, pickles, broth, herbs, lettuce

26

28

A 22% service fee will be added to your bill, of which 10 0% is distributed to all non-management employees in the form of wages and benefits. Tips are distributed amongst all hourly employees who work throughout the day to create your dining experience.

32