

STARTERS (Khai Vĩ)

1.1 Crispy Spring Rolls (Pork / Vegetarian).....	\$3.5 / pc
1.2 Fresh Summer Rolls (Shrimp / Beef / Tofu)	\$4.0 / pc
1.3 Crispy Chicken Wings (5-Spice Dry Rub / Honey Fish Sauce)	\$16 / 6 pcs
1.4 Shrimp & Mango Slaw	\$16
1.5 Banh Xeo Bites (Signature Crepe Medallions)	\$12 / 2 pcs
1.6 Crispy Calamari with House-made Mayo	\$18
1.7 Crispy Coconut Shrimp	\$18

FRESH VERMICELLI TRAYS (Bún Mẹt)

Served on traditional bamboo trays with fresh herbs and fish sauce.

3.1 Southern Beef Vermicelli Tray	\$23
3.2 Southern Chicken Vermicelli Tray	\$22
3.3 Grilled Shrimp Vermicelli Tray	\$24
3.4 Hanoi Crispy Spring Roll Noodle Tray (3 pcs)	\$23
3.5 Hue-Style Vegetarian Vermicelli Tray (Mushroom & Tofu)	\$22
3.6 Hanoi Bun Cha Platter	\$24
(Grilled Pork Belly & Meatball Skewers)	

THE "AMERICAN SIZE" PROTEINS (Chef Specials)

5.1 Halong Bay Style Garlic Butter Shrimp	\$39
5.2 La Vong Sizzling Fish	\$46
(Premium Sea Bass served on a Hot Iron Plate)	
5.3 The New York Mountain God	\$49
(Wagyu Steak wrapped in Betel Leaves)	
5.4 Signature Bo Ne	\$29
(Sizzling Steak & Eggs served with Baguette)	

VIN.VIN LUNCH SPECIALS

(Monday – Friday · 11:30 AM – 3:00 PM)

Ready in 5 minutes! Perfect for the New York pace.

7.1 QUICK BITE	\$15
Banh Mi of the Day served with Choice of Soup or Fresh Salad.	
7.2 FRESH BOWL	\$18
Vietnamese Salad Bowl with Protein of the Day served with Choice of Soup or Fresh Salad.	
7.3 POWER PLATE	\$22
Vietnamese Broken Rice Plate with Protein of the Day served with Choice of Soup or Fresh Salad.	

SIGNATURE PHO NOODLES (Regional Stories)

2.1 Hanoi Style Chicken Pho	\$22 (L) / \$15 (M)
2.2 Saigon Style Beef Pho (Brisket & Beef Balls)	\$22 (L) / \$15
2.3 Pho Thin (Flash-Fried Beef with Garlic & Herbs)	\$22 (L) / \$15 (M)
2.4 Garden Zen Pho (Seasonal Vegetables & Organic Tofu)	\$20 (L) / \$14 (M)
2.5 Premium Wagyu Pho (New York Style)	\$29 (L) / \$22 (M)
2.6 Bun Bo Hue (Spicy Hue-Style Beef Noodle Soup)	\$23

MAIN DISHES

4.1 Lemongrass & Chili Chicken served with Jasmine Rice	\$20
4.2 Sizzling Crunchy Chicken with Broccoli & Cabbage Slaw	\$22
4.3 Ginger-Infused Beef Stir-fry served with Jasmine Rice	\$24
4.4 Ninh Kieu Broken Rice (Signature Grilled Pork & Egg)	\$24
4.5 Wagyu Betel Leaf Wrap served with Fine	\$26
Vermicelli & Fresh Herbs	

SWEET ENDINGS

6.1 Signature Coffee Flan	\$9
6.2 Mango Sticky Rice with Creamy Coconut Milk	\$11
6.3 Crispy Fried Bananas	\$12

SHARING PLATTERS (Communal Dining Experience)

Perfect for groups, designed to celebrate the "Vietnamese Soul" of eating together.

- **Set "You & Me" (The Date Night)** \$49
Includes: 2 Crispy Spring Rolls, 2 Shrimp Summer Rolls, Grilled Pork Ribs, 2 Wagyu Betel Leaf Skewers, and choice of Fried Rice or Noodles.
- **Set "My Friends" (The NYU Feast)** \$105
Includes: 4 Spring Rolls, 4 Beef Summer Rolls, 6 Chicken Wings, Dual-Protein Platter (Pork & Chicken), Wagyu Betel Leaf Platter, and "No-Escape" Crispy Sticky Rice Chicken.
- **Set "My Family" (The VIN.VIN Gathering)** \$105
Includes: 4 Summer Rolls, 6 Honey Wings, Crispy Coconut Shrimp, Choice of Grilled Chicken or Beef, Wagyu Betel Leaf Platter, and Large Garlic Fried Rice with Prawn Crackers.



A curated selection of high-vibe libations and heritage brews, blending traditional Vietnamese aromatics with modern New York mixology.

THE VIN.VIN SIGNATURES (\$18)

Unique, craft cocktails infused with the soul of Vietnam.

- **The Phở-garita**
Tequila Blanco, Cointreau, fresh lime, and our house-made Phở spice syrup. Served with a signature Sriracha-chili salt rim.
- **Hanoi Espresso Martini**
Vodka, Kahlua, and concentrated "Phin" coffee extract, topped with a thick, velvety layer of Sea Salt Cream foam.
- **Mekong Lychee Spritz**
Aperol, premium Lychee liqueur, and sparkling Prosecco, garnished with fresh Thai Basil.
- **The Sizzling Old Fashioned**
Wagyu fat-washed Bourbon, aromatic bitters, and black sugar syrup. Served with a tableside smoked cinnamon stick.
- **Dalat Basil Smash**
Gin, fresh lime, and muddled Thai Basil. A vibrant, herbaceous, and refreshing palate cleanser.
- **The Golden Dragon**
Light Rum, passion fruit, coconut cream, and a hint of chili. Featuring a dramatic tableside fire-flamed garnish.

CURATED WINE SELECTION

(Glass: \$14 – \$18 | Bottle: \$50 – \$80)

Tightly edited to complement the vibrant spices of Vietnamese cuisine.

- **Crisp Whites**
Dry Riesling or Grüner Veltliner. High-acidity selections to balance heat and savory umami.
- **Chilled Reds**
Pinot Noir or Gamay, served at cellar temperature. The perfect companion for our Sizzling Wagyu Bo Ne.
- **Orange & Natural Wines**
Seasonal "Low-Intervention" selections, reflecting the eclectic and trendy palate of the Midtown East Village.

HERITAGE COFFEE & TEA (\$7 – \$9)

- **Hanoi Egg Coffee (\$9)**
Rich, frothy egg cream over dark coffee, finished with a lightly torched caramel surface.
- **Sapa Coconut Coffee (\$8)**
Robust dark coffee poured over a base of frozen coconut milk "snow."
- **Traditional Drip Coffee (\$7)**
Served at the table with the iconic Vietnamese "Phin" aluminum filter and condensed milk.
- **Artisan Tea Service (\$7/pot)**
West Lake Lotus / Jasmine Oolong / Dalat Artichoke. Served in traditional cast-iron teapots to maintain perfect temperature.

ARTISAN ZERO-PROOF (\$10 – \$14)

Sophisticated, non-alcoholic creations for the mindful drinker.

- **Hanoi Cloud Coffee (\$12)**
Artisanal Cold Brew topped with an extra-thick signature Sea Salt Cream foam.
- **Coco-Pandan Dream (\$14)**
Fresh coconut milk shaken with fragrant Pandan extract, garnished with toasted coconut shavings.
- **Royal Lychee Fizz (\$12)**
Cold-brewed Jasmine tea, lychee nectar, and club soda, garnished with dried rose petals.
- **The Heritage Salty Lemonade (\$10)**
Traditional muddled preserved lemon, fresh lime, and club soda. Served in a tall glass with a Himalayan Pink Salt rim.
- **Saigon Sunset Cooler (\$10)**
Traditional muddled preserved lemon, fresh lime, and club soda. Served in a tall glass with a Himalayan Pink Salt rim.

BEER SELECTION (\$8 – \$12)

- **Heritage Imports (\$8)**
Iconic Vietnamese staples — Bia 333 or Bia Hanoi (Chilled Bottles).
- **Local Craft (\$10 – \$12)**
Rotating selections of New York's finest Hazy IPAs or Yuzu/Lemongrass Pilsners.

ASSORTED SODAS (\$5)

- **Mexican Coke**
(Glass Bottle) / Diet Coke / Sprite / Ginger Ale.