

"Vietnamese Soul, American Spirit" A healthy and elevated Vietnamese dining experience that combines authentic Vietnamese herbs, spices, and cooking traditions with premium American ingredients. Beautiful presentation, shareable dishes, and warm hospitality encourage families and friends to gather, connect, and enjoy meals together.

STARTERS (Khai Vĩ)

Retail-priced for optimized upselling.

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

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

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)	

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	

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)	

SWEET ENDINGS

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

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
<i>Banh Mi of the Day served with Choice of Soup or Fresh Salad.</i>	
7.2 FRESH BOWL	\$18
<i>Vietnamese Salad Bowl with Protein of the Day served with Choice of Soup or Fresh Salad.</i>	
7.3 POWER PLATE	\$22
<i>Vietnamese Broken Rice Plate with Protein of the Day served with Choice of Soup or Fresh Salad.</i>	

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 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.
- **Saigon Sunset Cooler (\$10)**
Passion fruit nectar, wildflower honey, soda, and slapped fresh mint.

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.