

M O N C H A N H - E N T R E E

C O M F R A G R A N T R I C E

JASMINE RICE WITH GRILLED MEAT OR SEAFOOD, GARNISHED WITH FRIED ONION & ROASTED PEANUTS

BEEF/PORK/CHICKEN	13.25
LAMB	13.75
TILAPIA/FLOUNDER	13.50
JUMBO SHRIMP/SALMON	13.50
TOFU	13.00

B U N - R I C E V E R M I C E L L I

THIN RICE NOODLES OVER A FRESH VIETNAMESE SALAD WITH ROASTED PEANUTS & FRIED ONIONS

BEEF PORK CHICKEN	14.25
LAMB	14.75
TILAPIA/FLOUNDER	14.25
JUMBO/SHRIMP/SALMON	14.50
FRIED EGGROLLS	13.25
TOFUN BUN	14.25
LA LOT	14.25
(DUCK,BEEF,LAMB,SALMON)	

B A N H H O I - F L A T R I C E V E R M I C E L L I

AN AUTHENTIC VIETNAMESE DISH.

BAMBOO-STEAMED FLAT RICE NOODLES TO BE WRAPPED WITH FRESH  
LETTUCE, CUCUMBER, GREEN

PAPAYA, DAIKON, CARROTS, MINT, THAI BASIL, CILANTRO; AND YOUR  
CHOICE OF:

BEEF/PORK/CHICKEN	15.75
LAMB	16.25
LA LOT	15.50
TILAPIA/FLOUNDER	15.75
JUMBO SHRIMP/SALMON	16.00
RICE PAPER	2.00
EXTRA VEGETABLE PLATE	5.00

I N D O C H I N E E N T R E E S

COLONIAL SALMON*	17.00
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SCOTTISH SALMON FILLET, PAN-SEARED MEDIUM RARE, WITH SOY-CHILI GLAZE,  
SERVED OVER SPINACH & A MEDLEY OF BELL PEPPER, GREEN ONION

FRENCH INDOCHINE TUNA*	18.00
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AHI TUNA STEAK, SEARED RARE AND CUBED, WITH SOY-CHILI REDUCTION,  
STEAMED WHEAT NOODLES

SEARED SAIGON TILAPIA	15.75
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TILAPIA FILLET, WITH GINGER-HONEY-ORANGE MARINADE, PAN-SEARED IN SESAME OIL,  
WITH SOY-CHILI SAUCE, SERVED WITH RICE MACARONI AND STEAMED BROCCOLI

FIVE SPICES LAMB	20.25
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NEW ZEALAND LAMB LOIN, GRILLED ON-THE-BONE WITH INDOCHINE SPICE RUB,  
SERVED WITH RICE MACARONI, SAUTEED PEPPERS, CARROTS, ONION & SEARED ASPARAGUS

BO LUC LAC - “SHAKING” FILET MIGNON	19.75
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PRIME BEEF FILET, CUBED AND SKILLET-SEARED, WITH STEAMED BROCCOLI , GREEN BEANS  
& JASMIN RICE.IN THE FRENCH-VIETNAMESE TRADITION OF SHAKING A HOT PAN TO MAKE THE INGREDIENTS ‘JUMP’,  
THE STYLE OF BO LUC LAC ADDS GREAT FLAVOR TO MEATS & VEGETABLES.

INDOCHINE LAMB BOURGUIGNON	19.00
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*Co'm's* CLASSIC FRENCH STEW OF LAMB & CARROT, WITH VIETNAMESE INFLUENCES,  
SERVED OVER EGG NOODLES. MILD OR SPICY AT YOUR REQUEST

VIETNAMESE CHICKEN CURRY	15.50
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SLOW-COOKED IN LEMONGRASS-COCONUT BROTH WITH CARROT & POTATO,  
SERVED OVER EGG NOODLES. MILD OR SPICY AT YOUR REQUEST

INDOCHINE BEEF BO’ KHO	17.25
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BEEF TENDERLOIN, SLOW-SIMMERED WITH CARROTS, POTATOES, PEAS & VIETNAMESE FLAVORINGS,  
SERVED OVER EGG NOODLES. MILD OR SPICY AT YOUR REQUEST

<i>Co'm's</i> CARAMELIZED SALMON	17.50
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ATLANTIC SALMON FILLET, SLOW-POACHED IN SOY-GINGER SAUCE, WITH A TAPANADE OF SAUTEED BELL PEPPER, GREEN  
ONION AND ORANGE ZEST, SERVED WITH FRESH TOMATO, JASMINE RICE, STEAMED BROCCOLI & GREEN BEANS

\$2 WILL BE ADDED FOR SPLIT PLATE

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

\*") CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE