

DINNER MENU

SOUPS

PHO

fragrant oxtail broth with rice noodles, beef tenderloin, bean sprouts & fresh herbs 9

CANH CHUA TOM

shrimp tamarind soup w/ pineapple, tomatoes & fresh herbs 9

APPETIZERS

CHA GIO

crispy rolls filled with pork, shrimp, crab, glass noodles, wood ear mushrooms, and bean sprouts served with lettuce greens, fresh herbs and nuoc cham sauce 11
(vegetarian option available)

CHA GIO VIT

crispy 5 spice roasted duck rolls filled with taro, shiitake mushrooms and scallions served with lettuce greens, fresh herbs and nuoc cham sauce 10

GOI CUON

soft salad rolls with poached prawns, lettuce, vermicelli, herbs and hoisin chili sauce 9
(vegetarian option available)

BANH CUON

steamed ravioli with chicken, wood ear mushrooms and scallions garnished with bean sprouts, cucumbers, shallot fries & nuoc cham sauce 9

AUBERGINES

asian eggplant with sauteed crab and shrimp served with chili garlic sauce and fried shallots 13

SUON NUONG

lemongrass and sweet soy grilled baby back ribs 14

CHAO TOM

grilled shrimp mousse on sugar cane served with lettuce greens, fresh herbs and spicy hoisin peanut sauce 15

CA BAM

wok seared monkfish with tumeric, basil, roasted peanuts, chili and sesame rice crackers 15

SALADES

GOI GA

chilled poached chicken salad with shredded cabbage, carrots, pears, onions, roasted peanuts, fried shallots and a chili ginger vinaigrette 12

GOI BO

grilled beef hanger steak tossed with baby grape tomatoes, celery hearts, cucumbers, basil, red onions, butter lettuce, jalapenos, smoked rice and a chili citrus vinaigrette 13

GOI TOM

lemongrass grilled prawns served with vegetable noodle salad and peanut dressing 13

MAIN COURSES

CA HAP

steamed chilean seabass wrapped in banana leaves with glass noodles, tomatoes, shiitake & oyster mushrooms and ginger sauce M.P.

allow 30 minutes preparation

CA CHIEN SAIGON

Saigon style crispy whole snapper with chili garlic sauce M.P.

allow 30 minutes preparation

CA CHIEN GUNG

ginger roasted salmon with sauteed leeks, bell peppers, asparagus and basil sauce 25

CARI GA

sauteed chicken breast with eggplant, mango, long beans, yams, cashews and curry sauce 19

GA NUONG XA

lemongrass pan roasted free range chicken with lime dipping sauce 22

VIT QUAY

lacquered roast duck with tamarind ginger sauce 26

BO LUC LAC

wok seared beef tenderloin with watercress, tomatoes, red onions & black pepper vinaigrette 25

BO SATE

sauteed filet mignon with roasted yams, Asian long beans and spicy sate sauce 26

TOM GALANGA

prawns sauteed with sugar snap peas, onions, chilis, galanga sauce and toasted sesame seeds 25

BUN SO DIEP

grilled lemongrass scallops and shrimp served with vermicelli vegetable salad, lettuce greens, fresh herbs, toasted peanuts and ginger dressing 25

COM TAY CAM

ginger and soy braised chicken in clay pot with shiitake mushrooms and onions served over Jasmine rice with bok choy and soft boiled egg 23

MI XAO DON GA

crispy egg noodles with saute of seasonal vegetables and chicken 18

BO LUI

sesame grilled beef brochettes served with rice vermicelli noodles, lettuce greens, scallion oil, toasted sesame seeds and a spicy ginger sauce 25

BUN "TRIO"

grilled lemongrass shrimp, crispy cha gio spring rolls, and sesame grilled beef served over rice vermicelli noodle salad 28

VEGETABLE ACCOMPANIMENTS & RICE DISHES

XU BRUXELLES

roasted bruxelles sprouts with sweet chili lime sauce 8

RAU XAO THAP CAM

wok sauteed seasonal vegetables with garlic sauce 8

COM CHIEN

wok fried jasmine rice with vegetables, eggs and lap xuong sausage 9

with chicken 10 with shrimp 12

COM LUC

brown rice 3.50

COM TRANG

jasmine rice 3

XOI HAP

shiitake mushroom sticky rice 5

20% gratuity added for parties of 6 or more.