

## **KHAI VI - APPETIZERS**

**BO LA LOT (3 pcs):** Grilled marinated beef and pork wrapped in an aromatic Hawaiian leaf.

**GOI CUON / SPRING ROLLS (2 rolls):** Fresh spring rolls filled with vermicelli noodles, lettuce and fresh herbs.

- Shrimp (homemade peanut dipping sauce)
- Shrimp and pork (homemade peanut dipping sauce)
- Grilled beef (lime sauce)
- Grilled seasoned ground pork (shrimp and pork sauce)

**CHA GIO – CRISPY FRIED EGGROLLS:**

- Tom Cua (3 pcs): Shrimp, crabmeat, pork, taro, carrots with glass noodles
- Seafood eggrolls(5 pcs):Shrimp, crabmeat, taro with glass noodles

**BO LUI (3 kabobs) BEEF KABOBS:** Thin slices of grilled beef marinated with honey, soy sauce, lemongrass and sesame.

**SUON NUONG – BEEF SHORT RIBS or BABY BACK PORK RIBS:**  
Grilled ribs marinated with soy sauce and honey.

**CHAO TOM (3pcs) – SUGARCANE SHRIMP:** Ground shrimp wrapped around sugarcane and grilled.

**BANH XEO – VIETNAMESE CREPE:** Rice flour with shrimp, pork, bean sprouts and served with vegetables and a lime sauce.

**TOM CHIEN DON (3pcs) – SHRIMP TEMPURA:** Crispy panko breaded shrimp served with sweet chili sauce.

**MUC CHIEN GION – VIETNAMESE STYLE CALAMARI:** Fresh squid dipped in batter and fried to a crisp served with sweet and sour sauce.

**CHIM CUT QUAY – CRISPY FRIED QUAIL**

**SPICY MUSSELS:** Mussels sautéed with a spicy sate sauce.

## **WRAPS**

All served with rice paper and veggies for table-side wrapping

**BO LA LOT (9pcs):** Grilled marinated beef and pork wrapped in an aromatic Hawaiian leaf.

**NEM NUONG NINH HOA – CHARBROILED PORK SKEWER:**

Seasoned grilled pork served with crispy rice paper from the Ninh Hoa province.

**BO NUONG – SESAME BEEF:** Beef marinated with soy sauce, honey, sesame seeds, garlic and lemongrass.

**BANH HOI – EXTRA THIN RICE NOODLES WITH MEAT:**

- Banh Hoi Thit Bo Nuong - Sesame Beef
- Banh Hoi Thit Heo Nuong - Lemongrass Pork
- Banh Hoi Bo La Lot – Hawaiian Leaf Sausage
- Banh Hoi Chao Tom - Sugarcane Shrimp
- Banh Hoi Tom Nuong - Grilled Shrimp

**CA HAP NUOC COT DUA - WHOLE STEAMED CATFISH:**

\*ADVANCE ORDER REQUIRED\*

Whole Catfish steamed with coconut milk, ground pork, carrots and jicama.

**SALADS**

**GOI BAP CHUOI – BANANA BLOSSOM SALAD:** Shrimp, pork, mint leaves and onion topped with peanuts and lime sauce.

**GOI DU DU – GREEN PAPAYA SALAD:** Carrots and onion tossed with shrimp and pork, hot mint with peanuts.

**GOI NGO SEN – LOTUS ROOT SALAD:** Shredded with carrots, onion tossed with shrimp, pork, hot mint leaves and peanuts.

**BO TAI CHANH – BEEF SALAD:** Beef slices tossed w/onions and bell peppers, basil and topped with peanuts.

**PORK AND SEAFOOD NOODLE SOUP**

**HU TIEU/MI MY THO DAC BIET - (nuoc/kho – dai/mem):** Noodles served with seafood and pork. This dish can be served with the soup broth on the side with a tomato sauce. Choice of rice, egg or clear noodles.

**BANH CANH GIO HEO hoac TOM CUA:** Round rice noodle soup served with pork or shrimp meatballs with crabmeat.

**BUN BO HUE:** Beef, pork and vermicelli rice noodles served over a spicy lemongrass flavored broth.

**BUN RIEU (add snails \$1):** Shrimp and crabmeat with tomatoes in a seafood broth over vermicelli rice noodles.

**MI QUANG:** Shrimp and pork served with wide yellow noodles from the Quang province with very little broth.

### **PHO – BEEF NOODLE SOUP**

**(Extra eye of round steak \$1.50 - Extra meatballs \$1.00)**

Served with bean sprouts, Thai basil, jalapenos and lime

**PHO DAC BIET:** Eye of round steak, brisket, flank, tendon, tripe and meatball

**PHO TAI:** Eye of round steak

**PHO TAI NAM:** Eye of round and brisket.

**PHO TAI BO VIEN:** Eye of round and beef meatballs.

**PHO TAI BO VIEN GAN:** Eye of round, beef meatball and tendon.

**PHO TAI NAM GAN SACH:** Eye of round, brisket, tendon, tripe.

**PHO GA:** Chicken broth and strips of chicken breast

### **CHAO – PORRIDGE**

- **Thap Cam** - Combination of pork and seafood

- **Ca** – Catfish

- **Tom Cua** – Shrimp and Crabmeat

### **COM DIA – RICE DISHES**

**(Sub Brown Rice \$1, Add shrimp \$2.5, Add 2 eggs \$1.5, Add sugarcane Shrimp \$2.5)**

**COM GA NUONG – GRILLED CHICKEN:** Tender chicken marinated with lemongrass and grilled to perfection.

**COM BO NUONG DAC BIET - GRILLED BEEF SHORT RIBS:** Marinated with garlic, lemongrass and honey.

**COM SUON - GRILLED PORK CHOPS:** Marinated with garlic, lemongrass and honey.

**COM SUON CHAO TOM – PORK CHOP W/SUGARCANE SHRIMP:**  
Pork chop with sugarcane shrimp.

**COM BI SUON CHA – PORK CHOPS W/ PORK SKIN & OMELET:**  
Pork chops, shredded pork and Vietnamese pork omelet.

**COM SUON TOM CANG RIM – PORK CHOPS W/PRAWN:** Pork chops with marinated prawn.

**COM TOM THIT RAM MAN – CAMELIZED SHRIMP & PORK BELLY:** Shrimp and pork braised in a garlic sauce.

**COM CHIEN – FRIED RICE:**

- Combination with shrimp and pork
- Chicken
- Pork
- Shrimp

**BUN - VERMICELLI RICE NOODLE**

**(Add shrimp extra \$2, add beef or pork \$1.5, add la lot \$1 each)**

**BUN – VERMICELLI NOODLE DISHES:** With mint, cucumbers, peanuts and crispy egg rolls

- Bun Bo Nuong - Sesame Beef
- Bun Heo Nuong - Lemongrass Pork
- Bun Nem Nuong: Grilled Pork Meatball
- Bun Tom Nuong - Grilled Shrimp
- Bun La Lot: Beef and Pork sausage wrapped in Hawaiian leaf

**STIR - FRIED NOODLE DISHES**

**PAD THAI:** Thai style rice noodles stir-fried with eggs, bean sprouts and crushed peanuts with either tofu, chicken, beef. Shrimp

**HU TIEU/MI XAO – STIR-FRY NOODLES:** Soft or crispy fresh wide rice noodles or egg noodles.

- Thap Cam: Combination of beef, chicken and seafood with veggies
- Do Bien: Seafood with veggies

**HU TIEU DAI XAO CUA TUOI – CRABMEAT W/GLASS NOODLES:**  
Clear vermicelli rice noodles sautéed with fresh crabmeat, scallions and oyster sauce.

## TRADITIONAL FAVORITES

**BANH BEO VI DA (12 pcs.):** Miniature Vietnamese rice flour crepes topped with ground shrimp.

**BANH BOT LOC (9 pcs.):** Chewy tapioca dumplings stuffed with pork and shrimp.

**BANH UOT – STEAMED RICE CREPES:** Served with cucumbers, bean sprouts, Thai basil and lime sauce.

Banh Uot Bo - Sesame Beef

Banh Uot Heo - Lemongrass Pork

Banh Uot Cha Lua - Steamed Pork Patties

Banh Uot Nhan Thit – Ground pork, shrimp, wood ear mushroom with pork patties

## MEAT DISHES, SERVED WITH WHITE RICE

**\*Substitute Brown Rice for \$1\***

**SUON NON RANG MUOI TIEU - PORK RIBS:** Pork ribs prepared with spicy salt and pepper.

**GA XAO CAM – ORANGE CHICKEN:** Breaded chicken breast topped with our special orange sauce.

**GA/TOM HOT DIEU – CASHEW CHICKEN OR SHRIMP** Chicken breast or shrimp sautéed with snow peas, mushrooms, pineapples and cashew.

**CARI GA – CURRY CHICKEN:** Delicate curry stew with chicken, coconut milk, potatoes, carrot, taro and basil.

**GA KHO SA OT – LEMONGRASS CHICKEN:** Spicy chicken marinated with lemongrass and ginger.

**XAO LA QUE – BASIL CHICKEN/BEEF/or SHRIMP:** Sautéed with onions, basil and hot peppers.

**XAO RAU CAI – CHICKEN, BEEF, or MIXED SEAFOOD STIR-FRY** Sautéed with either peapod, broccoli, Chinese broccoli or assorted veggies.

**BO LUC LAC – SHAKEN FILET MIGNON:** Red wine, butter and garlic; served on a bed of watercress with pickled onions.

## **DO BIEN - SEAFOOD, SERVED WITH WHITE RICE**

**\*Substitute Brown Rice \$1\***

**CA KHO TO – CLAYPOT FISH:** Fresh fish braised in a clay pot with caramelized sugar, garlic, and fish sauce.

- Catfish
- Salmon
- Chilean Sea Bass

**CA HAP XI DAU - CHILEAN SEA-BASS:** Steamed filet topped with a delicious ginger soy sauce and scallions.

**CA HONG CHIEN – RED SNAPPER:** Fried whole red snapper topped with diced bell peppers, scallions, and a lime sauce.

**TOM RANG MUOI KHONG VO – SALT & PEPPER SHRIMP:**

- Breaded shrimp sautéed with jalapenos
- Breaded shrimp, scallops and squid

**TOM RANG ME – TAMARIND SHRIMP:** Jumbo shrimp sautéed with pineapples in a tamarind sauce.

**CUA RANG MUOI – CRAB (2 lbs & up):**

- Vietnamese style: sautéed in butter with fried caramelized onions
- Tamarind Crab with garlic
- Chinese style: salt and pepper with jalapenos
- Ginger Crab with garlic and onions

**LOBSTER:** Ginger Lobster with garlic and onions

**CLAMS:**

- Ginger Clams with garlic and onions
- Black Bean sauce

## **CANH, LAU- SOUPS**

**HOT & SOUR SOUP:** Mildly spicy soup with pork, mushroom, bamboo shoot and tofu.

**SOUP MANG CUA – ASPARAGUS SOUP:** Asparagus and fresh crab meat soup.

**CANH CHUA THAI LAN:** Thai style sour soup with shrimp or chicken, mushroom, lemon leaves and lemongrass.

**CANH CHUA – TAMARIND SOUP:** Tamarind soup with catfish or shrimp, okra, tomatoes, pineapples and lime leaves.

**LAU THAP CAM (family size) – COMBINATION HOTPOT:** Beef, seafood, vegetables and soup served in a hot pot with rice or vermicelli noodles.

### **DO AN CHAY - VEGETARIAN**

**GOI CUON CHAY – FRESH SPRING ROLLS (2 pcs):** Tofu, carrots, vermicelli, bean sprouts and mint wrapped in rice paper.

**CHA GIO CHAY - CRISPY EGG ROLL (3 pcs):** Tofu, taro, carrots, mushrooms, vermicelli.

**HU TIEU CHAY – VEGETARIAN RICE NOODLE:** Noodle soup with tofu and vegetables.

**CANH CHUA CHAY – TAMARIND SOUP:** Soup with tofu, pineapple, tomato, okra, mushroom and lime leaves.

**GOI DUDU CHAY – GREEN PAPAYA SALAD:** Tofu, hot mint and onions in a soy vinaigrette with peanuts and caramelized onions.

**HU TIEU/MI XAO CHAY – VEGETARIAN STIR FRY NOODLES:** Soft or crispy fresh wide rice noodles or egg noodles stir-fried with vegetables.

**DAU HU XAO RAU CAI, NAM DONG CO – VEGETABLE STIR FRY:** Asian vegetables sautéed with tofu and delicious Chinese mushrooms.

**CARI TOFU – CURRY TOFU:** Carrots, potato and taro in a yellow curry broth with coconut milk.

### **VEGETABLES**

**CAI LAN XAO TOI – CHINESE BROCCOLI:** Sautéed with garlic.

**RAU MUONG XAO TOI – WATER SPINACH:** Stir-fried with garlic.

**LA DAU HOA LAN XAO TOI - PEAPOD LEAVES WITH GARLIC:**  
Sautéed with garlic.

**MANG TAY, NAM XAO TOI – ASPARAGUS W/MUSHROOMS:**  
Sautéed with garlic.

**CA TIM – SPICY EGGPLANT (served with rice):** Japanese eggplant, tofu, and scallions in a mild spicy sate seasoning.

## **TRADITIONAL STYLED VIETNAMESE CUISINE**

### **SPECIALTY BEEF COURSES**

**\*MON AN THUAN TUY RAU SONG BANH TRANG - SERVES ONE -  
\$2 SURCHARGE FOR EACH ADDITIONAL PERSON SHARING 1  
SERVING\***

### **BO 7 MON - SEVEN COURSES OF BEEF:**

- Goi, Nhung Dam, Cha Dum, Bo La Lot, Bo Mo Chai, Bo Nuong Sa and Chao  
- Salad, Fondue, Meatball, Hawaiian leaf beef, Beef sausage, Lemongrass beef and Porridge

### **BO 5 MON - FIVE COURSES OF BEEF:**

- Goi, Nhung Dam, Bo La Lot, Bo Nuong Sa and Bo Mo Chai  
- Salad, fondue, Hawaiian leaf beef, lemongrass beef and Beef sausage

### **VINEGAR FONDUE OR GARLIC LEMONGRASS GRILL (Table-side Cooking)**

### **NHUNG GIAM/NUONG VI - FONDUE OR GRILL:**

- Beef  
- Beef & Shrimp  
- Beef, Shrimp & Squid

### **Drinks and Desserts**

**CAFÉ:** Hot or Iced Vietnamese style coffee with or without condensed milk.

**SODA:** Coke, Diet Coke, Sprite, Orange Crush, etc.

**NUOC DA CHANH:** Limeade

**SUA DAU NANH:** Soybean Milk (sweet)



**SODA CHANH:** Limeade with seltzer

**NUOC CAM VAT:** Fresh Squeezed Orange Juice

**SODA SUA HOT GA:** Club Soda, Condensed Milk - Egg Yolk

**NUOC DUA TUOI:** Fresh Coconut Juice

**NUOC MIA TUOI:** Fresh squeezed Sugarcane Juice

**NUOC RAU MA TUOI:** Fresh Pennyworth Juice

**CHE BA MAU:** Sweetened red and green bean with jello strips, coconut milk, ice.

**CHE CHUOI:** Banana with tapioca, coconut milk and ground peanuts.

**FLAN:** Chilled sweet egg custard with caramel.

**MOCHI ICE CREAM (1pc):** Chewy Rice cake filled with either green tea, mango, strawberry or chocolate ice cream.