70. Tôm Càng Kho Tàu – Jumbo water prawns 23.50
Simmered in garlic & fish sauce

71. Tôm Rang Me – Tiger prawns 35.00
Wok tossed in our signature tamarind sauce

72. Mực Rang Muối – Fried calamari 17.50
Garlic, onions

73. Mực Xào Cần Cà – Wok tossed calamari 17.50
Cucumber, celery, tomatoes

74. Cua Rang Me – Tamarind sauce *Seasonal*
Cua Rang Muối – Garlic salt pepper
Cua Xào Càri – Creamy curry

Vegetables

75. Nấm Đông Cô – Bokchoy & shitake mushrooms 12.50
76. Cải Làn – Chinese broccoli 12.50
77. Đậu Đũa– Long beans 12.50
78. Rau Muống – Morning glory *Seasonal*
79. Đậu Ngọt – Sugar snap peas 12.50
80. Bông Cải – Broccoli 12.50
81. Thập Cẩm – Mixed vegetables 12.50

Vegetarian Menu

82. Gỏi Cuốn – Tofu spring rolls 9.25
83. Chả Giò – Deep fried vegetable rolls 9.95
84. Bò Bía – Tofu, jicama carrots spring rolls 9.95

85. Gỏi Đu Đủ – Tofu, basil, shredded green papaya salad 12.50
86. Canh Chua – Tamarind vegetable soup 13.50
87. Canh Thái – Thai style soup 13.50

88. Bún Xào Đậu Hủ 11.95
– Rice noodles, tofu, mushroom, tomatoes, lemongrass
89. Mì Xào Chay – Pan fried egg noodles, mixed vegetables 13.50
90. Cơm Càri Vàng / Đỏ – Rice, yellow Madras or spicy red curry 11.95
91. Cơm Tay Cầm 11.95
– Rice cooked in earth pot, mushroom, ginger, tofu

92. Đậu Hủ Sốt Cà – Tofu, pineapples, tomato sauce 11.95
93. Đậu Hủ Xào Xả Ớt – Tofu, chillies, lemongrass, curry 11.95
94. Cà Tím Lá Quế – Eggplants, tofu, basil, sauce 13.95

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Beverages

01. Đá Chanh – House made lemonade 4.95
02. Soda Chanh – Sparkling lemonade 4.95
03. Xí Muội – Sparkling salted plums 4.95
04. Cam Vắt – Fresh squeezed orange juice 5.00
05. Nước Dừa – Young coconut juice 4.75
06. Trá Thái – Thai iced tea 4.50
07. Sữa Đậu Nành – House made soymilk 3.75
08. Nước Ngọt – Soft drinks 2.75
09. Trà Đá – Iced tea 2.75
10. Café Sữa Đá – Vietnamese iced coffee 5.00
11. Trà Nóng – Jasmine tea 2.00

Chè — Bean Drinks

12. Chè Đậu Đỏ Bánh Lọt – Sweetened kidney beans, tapioca, coconut milk 4.95
13. Chè Đậu Xanh Thạch – Sweetened mung beans, jelly, coconut milk 4.95
14. Chè 3 Màu – 3 colored beans, tapioca, coconut milk 4.95
15. Chè Thập Cẩm – Combination beans, jack fruit, coconut milk 4.95
16. Chè Sương Sa Hột Lựu 4.95
– Sweetened mung beans, tapioca, coconut milk

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TRADITIONAL VIETNAMESE CUISINE

LUNCH

Choose Base		Choose Toppings	
1. Bún – Rice noodles *Chopped lettuce, mints*	3.50	Bì – Shredded pork	4.25
2. Bánh Hỏi – Steamed vermicelli squares *Greens, mints, basil*	5.50	Bò Cuốn Hành – Grilled onion beef	5.25
3. Bánh Đập – Rice noodle sheets *Sesame cracker, lettuce, mints, basil*	8.50	Chả Giò – Egg roll	2.95
4. Cơm / Tấm – Rice / Broken rice *Lettuce, pickled daikon, carrots*	3.00	Chả Hấp – Pork meat pie	4.50
5. Cơm Nâu / Đỏ – Brown / Tomato rice *Lettuce, cucumber*	3.50	Chạo Tôm– Shrimp on sugarcane	4.75
6. Cơm Chiên Thập Cẩm – House fried rice	6.00	Gà Nướng – Charbroiled chicken	4.30
		Sườn Non Nướng – Baby back ribs	6.00
		Sườn Nướng – Grilled pork chop	4.45
		Thịt Nướng – BBQ pork loin	4.25
		Tôm Nướng – Tiger prawns *(2)*	5.95
		Nem Nướng – Pork meat balls	4.50

Noodle Soups

Hủ Tiếu, Dai, Mì – Rice, Egg, Glass Noodle

7. Bà Năm Sa Đéc — 12.00
   Tiger prawn, snow crab claw, lean pork
8. Nam Vang — 12.00
   Shrimp, snow crab claw, lean pork
9. La Cai — 12.00
   Shrimp, pork loin, liver
10. Triều Châu — 12.00
    Calamari, shrimp, pork, fish strips
11. Hoành Thánh — 12.00
    Pork & shrimp wontons
12. Bún Bò Huế — 12.00
    Spicy lemongrass beef, pork hock, pork blood
13. Bún Suông — 12.00
    Steamed shrimp cake, pork
14. Cháo Thập Cẩm / Cháo Cá Giò Heo — 12.00
    Combination or red snapper rice porridge
    ** cá tuyết - sea bass + 3.00*

Recommended

15. Bún Chả Hà Nội – Grilled skewered pork — 12.00
    Side rice noodles, greens, fresh herbs
16. Bún Bò Xào – Stir fried lemongrass beef — 12.50
    Rice noodles, tomatoes, chopped lettuce
17. Bánh Tằm Bì – Shredded pork — 13.50
    Big rice noodles, coconut milk
18. Bánh Hỏi Bò Nướng Lá Chuối – Lemongrass beef charbroiled in banana leaf — 17.00
    Steamed vermicelli squares, lettuce, fresh herbs
19. Mì Xào Thập Cẩm / Hủ Tiếu Xào Thập Cẩm – Pan fried noodles or chow fun — 15.50
    Beef, shrimp, mixed vegetables
20. Cơm Tôm Càng Kho Tàu – Jumbo water prawns — 24.95
    Simmered in house sauce, rice
21. Cơm Tay Cầm – Rice cooked in earth pot — 13.25
    Shrimp, Chinese sausage, chicken, shitake mushrooms
22. Cơm Gà Xả Ớt – Caramelized lemongrass chicken — 13.25
    Rice, salad
23. Cơm Bò Bít Tết – French style New York steak — 19.50
    Tomato rice, salad
24. Cơm Bò Lúc Lắc – Shaking beef — 19.50
    Tomato rice, salad
25. Cơm Càri Gà Vàng / Đỏ – Chicken curry — 14.25
    Yellow Madras or spicy red curry, rice
26. Cơm Càri Tôm Vàng / Đỏ – Shrimp curry — 16.00
    Yellow Madras or spicy red curry, rice
27. Cơm Chiên Đồ Biển – Seafood fried rice — 18.00
    Crab, scallop, shrimp, calamari
28. Cơm Đặc Biệt I – Special rice plate I — 15.25
    Grilled onion beef, egg roll, house fried rice, side salad
29. Cơm Đặc Biệt II – Special rice plate II — 15.25
    Caramelized chicken, crispy shrimp wraps, house fried rice, steamed vegetables

DINNER

Appetizers

30. Gỏi Cuốn – Pork & shrimp spring rolls — 9.25
    Rice noodles, bean sprouts, mints
31. Bì Cuốn – Shredded pork spring rolls — 9.50
    Lettuce, mints
32. Bò Bía – Chinese sausage & eggs spring rolls — 9.50
    Peanuts, jicama carrots
33. Chả Giò – Egg rolls *(4)* — 11.00
    Deep fried pork rolls
34. Bánh Khọt – Crispy shrimp cupcakes — 11.00
    Coconut milk flour, ground shrimp
35. Chim Cút Nướng – Roasted quail — 13.00
    Vietnamese coriander
36. Tôm Hỏa Tiễn – Crispy shrimp wraps — 11.00
    Basil, sweet & sour dipping sauce
37. Hoành Thánh Chiên – Crispy wontons — 11.00
    Pork, shrimp, sweet & sour dipping sauce

Mixed Salads

38. Gỏi Đu Đủ Khô Bò – Green papaya salad — 13.50
    Shredded young papaya, smoked beef, cut basil
39. Gỏi Ngó Sen Tôm Thịt – Lotus roots salad — 15.25
    Shrimp, lean pork, mints
40. Gỏi Sứa Tôm Thịt – Jelly fish salad — 15.25
    Shrimp, lean pork, pickled daikon, celery
41. Gỏi Bò / Đồ Biển Thái – Beef or seafood Thai salad — 15.50 / 17.50
    Chilies, lemongrass
42. Gỏi Bò / Tôm Tái Chanh – Lemon cured beef or shrimp salad — 15.50 / 17.50
    Green papaya, carrots, onions
43. Gỏi Chân Gà Rút Xương – Deboned chicken claws salad — 15.50
    Jellyfish, Vietnamese corianders
44. Gỏi Cá Hường / Cá Ahi Tuna Sống – Red snapper or ahi tuna salad — 20.50
    Lemon cured, banana blossom, celery

Soups

45. Canh Chua Cá Bông Lau / Chua Tôm Việt Nam — 19.50
    – Catfish or shrimp tamarind based
    Taro stem, rice paddy herbs
    ** cá tuyết - sea bass + 11.00*
46. Canh Súng Vũng Tàu – Vung Tau signature catfish — 19.50
    Celery, bean sprouts, tomatoes, lemongrass
47. Canh Chua Tôm Thái / Chua Đồ Biển – Thai style soups shrimp or seafood — 17.50 / 20.50
    Lemongrass, straw mushroom, tomatoes
48. Canh Ngót Cá Tuyết / Ngót Striped Bass – Seabass or striped bass — 27.50
    Cilantro, onions, tomatoes
49. Canh Cải Thập Cẩm – Combination seafood & vegetables — 17.95
    Shrimp, calamari, fishcakes, bokchoy, napa cabbage, broccoli
    ** Lẩu - fire pot size + 10.00*

Meat

50. Bò Cuốn Hành Hương – Grilled onion beef rolls — 19.50
51. Bò Lúc Lắc – Shaking beef, lettuce, tomatoes — 18.50
52. Bò Xào Cần Cà – Stir fried beef, tomatoes, cucumber, celery — 16.50
53. Thịt Kho Tàu Dưa Giá – Slow cooked pork belly, whole egg — 18.00
54. Heo Nướng – Charbroiled pork — 15.95
55. Sườn Rim Mặn – Pork ribs simmered in fish sauce & garlic — 15.95
56. Sườn Non Nướng Xả – Charbroiled baby pork ribs — 18.25
57. Gà Xả Ớt – Sautéed spicy lemongrass chicken — 17.00
58. Gà Nướng – Charbroiled chicken — 17.00
59. Càri Gà Vàng / Đỏ – Yellow Madras or spicy red chicken curry — 17.00
60. Ếch Chiên Bơ / Ếch Xào Lăn – Sautéed butter or curry lemongrass frog legs — 15.95

Seafood

61. Cá Bông Lau / Cá Tuyết Kho Tộ – Catfish or sea bass caramelized — 17.50 / 23.50
    Garlic, fish sauce
62. Cá Tuyết Chiên Sốt Thái – Sea bass fried — 24.50
    Topped with Thai sauce
63. Cá Tuyết Hấp Bún Tàu – Sea bass steamed — 27.50
    Glass noodles, wood ear mushrooms
64. Cá Chim / Cá Striped Bass Chiên
    – Whole pompano or whole striped bass — 19.50 / 25.50
    Deep fried
65. Cá Striped Bass Hấp Đông Cô / Hấp Thái Lan
    – Steamed whole striped bass — 30.50
    With shitake, ground pork or with Thai dressing
66. Cá Bông Lau Chiên Thái – Catfish cutlets — 17.50
    Glazed in tangy Thai sauce
67. Cá Bông Lau / Cá Striped Bass Nướng
    – Charbroiled whole catfish or striped bass — 39.00
    Greens, mints, rice paper
68. Tôm Càri Vàng / Càri Đỏ – Shrimp curry — 18.00
    Yellow Madras or spicy red
69. Tôm Rang Muối – Whole shrimp — 20.50
    Wok tossed with garlic, onions