

APPETIZERS

- 1. Fried Meat Spring Roll (*Cha Gio*) (4)**

Vietnamese crispy fried spring roll filled with pork, shrimp, mushrooms, clear noodles, taro root and turnip, served with lettuce, cucumber, fresh herbs and Nuoc Cham sauce

6.95
- 2. Fried Vegetarian Spring Roll (*Cha Gio Chay*) (4)**

Vietnamese crispy fried vegetarian spring roll filled with vegetables & peanuts served with lettuce, cucumber fresh herbs and Nuoc Cham sauce

6.75
- 3. Shrimp Summer Roll (*Goi Cuon Tom*) (2)**

Soft salad roll, filled with shrimp, bean sprouts, lettuce, fresh herbs and Rice vermicelli, served with peanut plum dipping sauce

6.95
- 4. Vegetarian Summer Roll (*Goi Cuon Chay*) (2)**

Soft salad roll, filled with julienne vegetables, fresh herbs, Rice vermicelli, lettuce, crushed peanuts served with peanut plum dipping sauce

6.50
- 5. Chicken Summer Roll (*Goi Cuon Ga*) (2)**

Soft salad roll, filled with chicken breast meat, bean sprouts, lettuce, fresh herbs and rice vermicelli, served with peanut plum dipping sauce

6.75
- 6. Sugar Cane Shrimp "Corndogs shape" (*Chao Tom*) (2)**

Corndog battered shrimp on sugar cane sticks, served with pickled cucumber and Nuoc Cham sauce

7.95
- 8. Beef Skewers (*Bo Nuong Saté*) (4)**

Grilled beef skewers, served with pickled cucumber, crushed peanuts and Sate dipping sauce

8.25
- 9. Chicken Skewers (*Ga Nuong Saté*) (4)**

Grilled chicken skewers marinated with lemongrass, served with pickled cucumber, crushed peanuts and Sate dipping sauce

7.75
- 10. Shrimp Skewers (*Tom Nuong Saté*) (4)**

Grilled Prawn skewers, served with pickled cucumber, crushed peanuts and Sate dipping sauce

8.25
- 11. Vegetarian Skewers (*Rau-Cai Nuong*) (2)**

Grille assorted vegetable and tofu on a stick. Served with Sate dipping sauce

6.95
- 12. Barbecued Spareribs with Plum Sauce (rack of 5)**

11.50
- 14. Shrimp Fingers (Steamed or Deep Fried) (5)**

Shrimp dumpling filling wrapped in thin wonton skin then steamed/deep fried. Topped with fried shallots.

6.95
- 15. Steamed Crystal Dumplings (6).** Choice of:

Vegetable	5.50	Chicken	6.50	Shrimp	6.95	Assorted	6.75
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- 17. Fried Calamari (*Muc Chien Don*)**

8.50
- 18. Appetizer Platter**

(1 of each) Spring roll, vegetarian spring roll, sugar cane shrimp corndogs, grilled beef, grilled chicken, served with pickled salad, Nuoc Cham sauce and Sate dipping sauce

10.95
- 19. **Green Papaya Salad (*Goi Du Du*)**

Shredded green papaya salad, grilled beef, basil and slightly spicy dressing with crushed peanuts

8.50
- 20. Assorted Baby Greens Salad**

Served with taro chip and our homemade dressing with crushed peanuts

7.25
- 21. **Steamed Calamari Salad (*Goi Muc*)**

Steamed calamari over assorted baby greens with slightly spicy tamarind dressing and crushed peanuts

9.25
- 22. **Grilled Prawns Salad (*Goi Tom Nuong*)**

Grilled prawns over assorted baby greens with slightly spicy tamarind dressing and crushed peanuts

9.25
- 23. **Chicken Salad (*Goi Ga*)**

Steamed slices of chicken breast meat over mixture of baby greens, shredded cabbage, onions, and herb, tossed with our slightly spicy homemade dressing. Top with crushed peanuts

7.95
- 24. **Fried Tofu over Baby Green Salad**

Deep fried tofu with sliced pickle cucumber, shredded carrots, crunchy fried clear noodles over baby green in Nuoc Cham sauce.

7.95

SOUP

25. **Vietnamese Hot & Sour Soup (<i>Canh Chua</i>) with pineapple, tomato, celery, straw mushrooms, bean sprouts, fresh basil.	Sm.	Lg.
Choice of:		
A. Fish and Shrimp	5.75	10.50
B. Chicken	5.25	9.00
C. Shrimp Wonton	5.25	9.50
D. Vegetables	4.50	8.00
26. **La Sa Tom Curry coconut shrimp soup, rice vermicelli, bean sprouts, basil	5.75	10.50
27. **La Sa Ga Curry coconut chicken soup, rice vermicelli, bean sprouts, basil	4.95	8.75
28. Beef w. Rice Noodle Soup (<i>Pho Bo</i>) A hearty ox tail soup broth with rice noodles, thinly sliced rare beef and slices of cooked beef shank, topped with chopped scallion and cilantro. Served with bean sprouts, basil, and hoisin sauce on the side	4.95	8.75
29. Chicken w. Rice Noodle Soup (<i>Pho Ga</i>) Vietnamese clear chicken broth soup with rice noodles and sliced chicken breast meat topped with chopped scallion and cilantro	4.60	8.25

CHICKEN

32. **Curry Chicken (<i>Cari Ga</i>) Sautéed slices of chicken breast meat with eggplant, onion, green beans, and bell peppers w. curry and coconut milk. Served with pancakes	11.95
33. **Spicy and Tasty Chicken Sautéed slices of chicken breast meat with bell peppers and onions in our spicy tasty sauce surrounded with steamed broccoli	11.95
34. **Chicken Lemon Grass (<i>Ga Xai Xa Ot</i>) Sautéed slices of chicken breast meat with bell peppers, and onions in a lemongrass chili sauce	11.95
35. Chicken Ginger Honey (<i>Ga Xao Gung</i>) Vietnamese style sautéed slices of chicken breast meat in ginger honey sauce w. bell peppers and onions	11.95
36. Chicken Sate (<i>Ga Saté</i>) Sautéed slices of chicken breast meat slightly spicy sate sauce on top of pineapple, cucumber, bean sprouts, tomato, herbs and crushed peanuts	11.95
37. Grilled Boneless Chicken (<i>Ga Nuong Xa Platter</i>) Grilled boneless chicken marinated with lemongrass and seasonings, served with pickled salad and sticky rice	12.95
38. Chicken Mixes Vegetable (<i>Ga Xao Cai</i>) Sautéed slices of chicken breast meat with assorted vegetables and a touch of peanut oil	11.95
39. Chicken String Beans (<i>Ga Xao Dau Ve</i>) Sautéed slices of chicken breast meat with string beans in garlic sauce and a touch of peanut oil	11.95
39b. Chicken Broccoli (<i>Ga Xao Bong Cai</i>) Sautéed slices of chicken breast meat with broccoli, onion, scallion and garlic in brown sauce	11.95
C1. **Basil Chicken Sautéed slices of chicken breast meat with tomato, lotus root, mushroom, squash, napa cabbage, bean curd, and basil in our Chef's spicy sauce	11.95

PORK

40. Grilled Pork Chop (<i>Suong Nuong</i>) Grille marinated pork chops with lemongrass, served with pickled salad, tomato, cucumber and Nuoc Cham sauce	14.75
41. **Pork Lemon Grass (<i>Thit Xao Xa Ot</i>) Sautéed slices of pork with bell peppers and onions in a lemongrass and chili sauce	12.25
42. **Curry Pork (<i>Cari Thit</i>) Sautéed slices of pork with vegetables in coconut milk and curry sauce, served with pancakes	12.25
43. Pork Sate (<i>Thit Saté</i>) Sautéed slices of pork with sate sauce on bean sprouts, pineapple, cucumber, tomato, herbs and crushed peanuts	12.25
44. Ginger Honey Pork (<i>Thit Xao Gung</i>) Vietnamese style sliced pork sautéed in a ginger honey sauce with bell peppers and onions	12.25
44b. Pork Broccoli Sautéed slices of pork with broccoli, onion, scallion, garlic with brown sauce	12.25
P1. **Basil Pork	12.25

All entrée comes with choice of white, brown or sticky rice (except noodle dishes)

****Slightly Spicy**

BEEF

- 45. Steak Cubes (*Bo Luc Lac*)** **18.25**
Stir-fried teriyaki steak cubes over high flame served with house made vinaigrette watercress (when in season), cherry tomatoes and homemade taro chips
- 46. Beef Broccoli** **12.95**
Sautéed slices of beef with broccoli, onion, scallion, garlic in special brown sauce
- 47. **Curry Beef (*Cari Bo*)** **12.95**
Sliced beef with eggplant, green beans, onion and bell peppers in curry coconut sauce, served with pancakes
- 49. Beef String Beans (*Bo Xao Dau Ve*)** **12.95**
Sautéed slices of beef with green bean in garlic sauce and a touch of peanut oil
- 50. **Beef Lemon Grass (*Bo Xao Xa Ot*)** **12.95**
Sautéed slices of beef with bell peppers and onion in a lemongrass chili sauce
- B1. **Basil Beef** **13.95**
Sautéed slices of beef with tomato, snow peas, lotus root, mushroom, squash, napa cabbage, bean curd, and basil in our Chef's spicy sauce

SEAFOOD

- 51. **Curry Prawns (*Cari Tom*)** **15.95**
Curry prawns in lemon grass and coconut milk sauce, stir-fried with eggplant, green beans, bell peppers, okra, and onions, served with pancakes
- 53. Prawns Broccoli (*Tom Xao Bong Cai*)** **15.95**
Sautéed prawns with broccoli, onion, scallion, garlic in special brown sauce
- 54. **Prawns Lemon Grass (*Tom Xao Xa Ot*)** **15.95**
Stir-fried prawns with lemon grass and red chili with bell peppers and onions
- 55. Ginger Honey Prawns (*Tom Xao Gung*)** **15.95**
Vietnamese style prawns sautéed in ginger honey sauce with bell peppers and onions
- 56. Grilled Prawns (*Tom Nuong*)** **15.95**
Grilled prawns, served with crushed peanuts, pickled salad and sticky rice
- 57. **Spicy and Tasty Prawns** **15.95**
Sautéed prawns with bell peppers and onions in our spicy and tasty sauce surrounded w. steamed broccoli
- 58. Grilled Salmon (*Ca Nuong*)** **17.50**
Grilled filet of salmon marinated with lemongrass, tamarind and basil served with sautéed napa cabbage, lotus root, mushrooms and snow peas
- 59. Steamed Salmon (*Ca Hap*)** **17.50**
Steamed filet of salmon in black bean sauce, ginger, scallion, and coriander served with sautéed napa cabbage, lotus root, mushrooms and snow peas
- 61a **Crispy Whole Fried Seasonal Fish (*Ca Chien*).....Please ask server** **M/P**
Crispy whole fried fish with traditional Vietnamese sweet and sour sauce (slightly spicy)
- 61b **Curry Salmon (*Cari Ca*)** **17.50**
- 62. **Vietnamese Seafood Bouillabaisse** **18.95**
Special hot and sour seafood broth with prawns, scallops, crabmeat, fish, mussels, calamari, and vegetables, seasoned with lemongrass, tamarind, and herbs in a casserole
- 63. **Royal Seafood Bouillabaisse** **18.95**
Prawns, scallops, crabmeat, fish, mussels, calamari, vegetables, and clear noodles in a curry sauce
- 64. Crispy Twin Delicacies** **18.50**
Fried crispy prawns and scallops in a tamarind, ginger, garlic sauce surrounded w. steamed broccoli
- 66. **Spicy Twin Delicacies** **16.50**
Sautéed prawns and scallops with bell peppers and onions in our spicy and tasty sauce surrounded steamed broccoli
- S1. **Basil Prawns** **15.95**
Sautéed prawns with tomato, snow peas, lotus root, mushrooms, squash, napa cabbage, bean curd and basil in our Chef's spicy basil sauce
- S2. **Basil Prawns and Scallops** **16.75**
- S3. **Basil Seafood Bouillabaisse** **18.95**

VEGETARIAN

- 67. **Curry Tofu (*Cari Tau Hu*)** Bean curd, Chinese mushrooms, bamboo shoots, bell peppers, broccoli, lotus root. Sautéed in coconut curry sauce **11.50**
- 68. **Curry Mixed Vegetable (*Cari Rau Cai*)** **11.50**
Assorted vegetables stir-fried in coconut curry sauce over clear noodles
- 69. Mixed Vegetables (*Rau Cai Xao*)** **11.50**
Stir-fried assorted vegetables and soy bean skin
- 70. **Grilled Eggplant (*Ca Tim Nuong*)** Grilled eggplant then removed skin, seasoned, top with fried shallots, scallions, crushed peanuts and Nuoc Cham sauce **11.50**
- 71. String Beans (*Dau Ve Xao*)** **11.50**
Stir-fried string beans with shallots and garlic sauce
- 71B. Sautéed Broccoli (*Bong Cai Xao*)** **11.50**
Sautéed broccoli with onions, scallions, garlic and special brown sauce.
- 72. Vegetarian Basket** Stir-fried diced assorted daily greens and roasted peanuts in a special sauce in a crispy thin dough basket **11.50**
- 74. Spinach** **11.50**
Sautéed with Nuoc Mam and garlic sauce
- 75. Bamboo Steamed Vegetables** Mixed vegetables and bean curd steamed in a bamboo basket. Served with saté dipping sauce and dumpling sauce **11.50**
- 76. Vegetarian Casserole** **11.50**
Mixed vegetable and small amount of clear noodles in a casserole
- 77. **Curry Okra (*Cari Dau Bap*)** **11.50**
Okra, green beans, eggplant, onions, bell peppers in a coconut curry sauce, served with pancakes
- V1. **Basil Vegetables** **11.50**
Sautéed bean curd, tomato, snow peas, lotus root, mushrooms, squash, napa cabbage, broccoli, and basil in our Chef's spicy sauce

NOODLES

- 78. Vietnamese Style Pad Thai (*Bun Xao*)** **10.95**
Stir-fried rice noodles with shredded vegetables, egg and crushed peanut, served with Nuoc Cham sauce (Choice of sliced chicken breast meat, beef, or vegetarian) **Shrimp 11.95**
- 79. Pan Fried Noodle (*Mi Xao Don*)**
Crispy pan fried egg noodles topped with sautéed vegetables, and choice of:
Chicken or Beef 14.50 Seafood 16.95 Vegetarian 13.50
- 80. Rice Vermicelli (*Bun*)**
Room temperature rice vermicelli with cucumber, lettuce, bean sprouts, crushed peanuts, herbs, Nuoc Cham sauce, topped with choice of:
Grilled Chicken skewers 12.25 Grilled Beef skewers 12.75
Grilled Shrimp skewers 14.50 Grilled Pork Chop 14.50
Sautéed Vegetable 11.25 Meat or Vegetarian Spring Roll 11.75
- 81. Woven Thin Rice Vermicelli (*Banh Hoi*)**
Steamed thin rice vermicelli woven into intricate w. scallion, fried shallots, greens, and crushed peanuts, served with Nuoc Cham sauce, topped with choice of:
Sautéed Vegetarian 12.50 Meat or Vegetarian Spring Roll 12.95
Grilled Chicken skewers 12.75 Grilled Beef skewers 13.25 Grilled Prawn skewers 14.95

All entrée comes with choice of white, brown or sticky rice (except noodle dishes)

****Slightly Spicy**

RICE

- 83. House Special Fried Rice (Com Chien Dac Biet) 11.50**
Fried rice with shrimp, Chinese sausage, egg, bean sprouts, lettuce, and basil
- 84. Fried Rice (Com Chien)**
Fried rice with egg, bean sprouts, vegetables, and choice of:
- | | | | | | |
|------------|-------|------|-------|--------|-------|
| Chicken | 10.95 | Beef | 12.95 | Shrimp | 11.50 |
| Vegetables | 9.95 | | | | |
- 85. **Curry Vegetarian Fried Rice 10.25**

SIDES

- 86. Sticky Rice (Soi Nep) 2.75**
Sticky Rice cooked with coconut milk
- 87. Jasmine Rice 1.75**
High quality rice grains
- 88. Brown Rice 2.00**

Saigon Seasonal Special

- SP5. SAIGON BEEF, Chicken or Tofu 17.75**
SP5P.....SAIGON PRAWN 19.95
Sautéed with asparagus, fresh shiitake mushroom and ginger in our Chef's Special Sauce.
- SP7. SPICY BEEF, Chicken or Tofu Saigon Style 17.75**
SP7P.....SPICY PRAWN 19.95
Sautéed with long mild chilli pepper, red bell-pepper, fresh shiitake mushroom and asparagus in our Special Sauce.
- 59CS. STEAMED CHILEAN SE BASS (filet) 21.95**
With fresh shiitake mushroom, asparagus, ginger and scallion in soy dressing and drizzled with Perfected Temperature Olive Oil.
- SP8. SAIGON MUSSEL 17.75**
Sautéed with Spicy Basil Sauce.
- SP8M. SAIGON STYLE STEAM**
- | | |
|--|--------------|
| **Salmon (filet) | 18.95 |
| or *CS*Chilean Sea Bass (filet) | 21.95 |
- Steam with asparagus, fresh shiitake mushroom, red bell-pepper, long hot pepper, ginger and garlic in Chef's Special Innovation Sauce.

*The ingredients in majority dishes contain small amounts of peanuts. If you are/or suspect you are allergic to it or any other ingredient please inform your wait staff.

*We use many ingredients such as peanuts, sesame, soybean, etc. Please inform your server and the Manager if you are allergic to any ingredients

Wines by the Glass

White		Red	
Sauvignon Blanc, Monkey Bay, New Zealand	6/22	Cab & Merlot Red Blend, Blackstone, California	6/22
Chardonnay, Mark West, California	6/22	Pinot Noir, Mark West, California	6/22
Pinot Grigio, Rex Goliath, California	6/22	Merlot, Ravenswood, California	6/22
Riesling, J. Lohr, California	6/22	Cabernet, Ravenswood, California	6/22
White Zinfandel, Montevina, California	5.50/20	Rioja (light, fruity Spanish wine), Rioja Vega, Spain	6/22
		Malbec, Woodbridge, California	6/22
		Plum Wine	5.50/20

Wines by the Bottle

White		Red	
Riesling, Blufeld, Germany	26	Pinot Noir, Five Rivers, Santa Barbara, CA	29
Pinot Grigio, Estancia, Monterey, CA	26	Pinot Noir, Simi, Sonoma Coast, CA	35
Sauvignon Blanc, Kim Crawford, New Zealand	35	Merlot, Casa Lapostolle, Chili	30
Chardonnay, Robert Mondavi Private Select, CA	29	Merlot, Franciscan, Napa Valley, CA	35
Chardonnay, Franciscan, Napa Valley, CA	29	Zinfandel, Ravenswood, "LODI", CA	32
		Zinfandel, Rosenblum, Alexander Valley, CA	27
		Malbec, Terrazas, "Reserve", Argentinian	33
		Cabernet, Clos du Bois, Sonoma, CA	36
		Cabernet, Hess, Napa Valley, CA	35
		Cabernet, Robert Mondavi, Napa Valley	39

Beer Bottle

	4.50		
Vietnamese 33	Tsing Tao	Sapporo	
Corona	Heineken	Singha	
Budweiser	Blue Moon	Sam Adams	
Budweiser Light			
Sodas (<i>Coke, D.Coke, Sprite, Ginger Ale, Club Soda</i>)			1.95
Juices (<i>Orange, Cranberry, Pineapple</i>)			3.25
Aqua Panna	250 ml	3.00 / 750 ml	6.00
S. Pellegrino	250 ml	3.00 / 750 ml	6.00

House Special Drinks

Pot of Hot Tea (<i>Oolong or Green</i>)	3.50
Vietnamese Hot Coffee	3.95
Vietnamese Ice Coffee	3.95
Vietnamese Frozen Coffee	4.50
Thai Iced Tea	3.95
Ginger Iced Tea	3.50
Lemon Iced Tea	3.50
Fresh Lemonade Soda	3.50
Frozen Virgin Pina Colada	6.25
Frozen Virgin Strawberry Daiquiri	6.25
Frozen Virgin Raspberry Daiquiri	6.25

House Sake

Hot or Cold 5.00

Ginjo Premium Sake

Hakushiuka Junmai, Ginjo (<i>cold</i>)	300 ml	9.95
Kara Tamba (<i>cold</i>)	300 ml	10.95
Hakkaisan (<i>cold</i>)	300 ml	22.95

Junmai

Naturally Pure Brewed Sake		
Hakushika Chokara (<i>cold</i>)	300 ml	8.75
Kikumamasamune Taru Sake (<i>cold</i>)	300 ml	9.95
Yamada Nishuki (<i>cold</i>)	300 ml	9.95

Nigori

Naturally Brewed, Unfiltered Sake		
Shochikubai Nigori Sake (<i>cold</i>)	300 ml	8.95
Perfect Snow (<i>cold</i>)	300 ml	12.95

Cocktails

Mojito	8.95	Long Island Ice Tea	9.25	Mango Martini	8.95
Frozen Margarita	8.95	Blue Hawaiian	8.95	Orangetini	8.95
Frozen Pina Colada	8.95	Cosmo	9.25	Fuzzy Navel	8.50
Frozen Mango Daiquiri	8.95	Appletini	8.95	Sex on the Beach	8.95
Strawberry Daiquiri	8.95	Margarita	8.95	Sea Breeze	8.95
Mai Tai	8.95	Lychee Martini	8.95	French Martini	8.95

Saigon Signature Cocktails

10.95

Mojitos (*Bacardi*)

- Saigon Coconut Sensation
- Superior Rum Classic
- Torched Cherry
- Dragon Berry
- Peach Red
- Pomegranate

Margaritas

- Spicy Jalapeno Tanteo
- Avion Silver Pomegranate
- Avion Reposado Agave Nectar
- Coconut Signature (*1800 Teq.*)

Leblon Caipirinha

Leblon Cachaca, Muddled Lime and Sugar, Shaken and Served on Ice.

Shinny Colada Martini

Svedka Colada Vodka, Pineapple Juice, Club Soda Garnished with Fresh Pineapple Slice.

Tropical Sensation

Mint Infused Vodka, Guava Juice, Lemon Juice,

Aromatic Bitters, Dash of Club Soda.

Saigontini

Bulldog Gin, St-Germain, Lillet Blanc, Fresh Lemon Juice, Aromatic Bitters, Dash of Club Soda.

Bacardi Launch

Bacardi Apple, Bacardi Limon, Bacardi Watermelon, Sour Mix, Top w. Lychee Juice & Lychee Garnish.

Cherry Lane

Cherry Vodka, Benedictine, Lemon Juice, Simple Syrup and a Splash of Bitter.

Blue Goose Lemonade

Citron Vodka, Blue Curacao, Sweet & Sour Mix and Club Soda.

Stoli White Pom Fizz

Pomegranate Vodka, Pomegranate Liqueur, Pineapple Juice and a Champagne Splash.

The French Pear

La Poire Vodka, St-Germain and Xanté with a Splash of Champagne.

Blood Orange Martini

Orange Vodka, Solerno Blood Orange Liqueur, Lemon Juice, Bitters and Ginger Ale.

Desserts

Belgian Chocolate Mousse Cake	4.00	Mochi (3) <i>Green Tea, Chocolate or Vanilla</i>	4.00
Tiramisu Cake	4.00	pounded sticky rice w. ice cream filling	
Ice Cream... <i>Green Tea, Red bean</i>	3.95	Fresh Pineapple	3.95
<i>Chocolate or Vanilla</i>		Longan	3.95
Sorbet ... <i>Mango, Lemon, Raspberry</i>	3.95	a Southeast Asia tropical fruit similar to lychee, served on ice	

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~~~~~ LUNCH SPECIALS ~~~~~

Monday-Friday 11:30am-4:00pm (Except Holidays)

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| L 01. | **La Sa Tom | Curry shrimp soup with coconut milk, rice vermicelli, bean sprouts and basil | 8.25 |
| L 02. | **La Sa Ga | Curry chicken soup with coconut milk, rice vermicelli, bean sprouts, and basil | 7.75 |
| L 03. | Vietnamese Beef Noodle Soup (Pho Bo) | A hearty ox tail soup with rice noodles, thinly rare sliced beef and cooked beef shank, top with chopped scallion and cilantro. Served with bean sprouts, lemon wedge, basil, and hoisin sauce on the side | 7.75 |
| L 04. | Vietnamese Chicken Noodle Soup (Pho Ga) | Vietnamese clear chicken broth with sliced chicken breast meat and rice noodles, top with chopped scallion, cilantro and dried shallots. | 7.50 |
| L 05. | **Curry Chicken (Cari Ga) | Sliced chicken breast meat with eggplant, onion, green beans, bell peppers with coconut curry sauce, served with pancakes | 7.95 |
| L 06. | **Spicy and Tasty Chicken (or Beef add \$0.50) | Sautéed slices of chicken breast in our spicy and tasty sauce surrounded with steamed broccoli | 7.95 |
| L 07. | **Ga Xao Xa Ot (or Beef add \$0.50) | Sautéed slices of chicken breast meat with peppers and onions in a lemongrass chili sauce | 7.95 |
| L 08. | Ginger Honey Chicken (Ga Xao Gung) | Vietnamese style sliced chicken breast meat sautéed in a ginger honey sauce with bell peppers and onions | 7.95 |
| L 09. | Grilled Pork Chop (Suong Nuong) | Grille marinated pork chop served with pickled salad, tomato, cucumber and Nuoc Cham sauce on the side | 9.50 |
| L 10. | **Curry Beef (Cari Bo) | Sliced beef with eggplant, green beans, bell peppers, onions in a curry coconut sauce served with pancakes | 8.50 |
| L 11. | **Curry Prawns (Cari Tom) | Curry prawns in a lemongrass, coconut sauce stir-fried with eggplant, green beans, bell peppers, okra and onions, served with pancakes | 9.50 |
| L 12. | Ginger Honey Prawns (Tom Xao Gung) | Vietnamese style prawns sautéed in a ginger honey sauce with bell peppers and onions | 9.50 |
| L 13. | **Curry Vegetable (Cari Rau Cai) | Assorted vegetables stir-fried in a coconut curry sauce over small amount of clear noodles | 7.95 |
| L 14. | Vietnamese Style Pad Thai (Bun Xao) | Stir-fried soft rice noodles with shredded vegetables, egg, and crushed peanuts, served with Nuoc Cham sauce on the side. (Choice of chicken, beef, or vegetarian) | 7.95 |
| | | Shrimp 8.50 | |
| L 15. | Rice Vermicelli (Bun) | Room temperature rice vermicelli with cucumber, bean sprouts, lettuce, crushed peanuts, and fresh herbs in Nuoc Cham sauce, topped with choice of: | |
| | Grilled Chicken skewers | 7.95 | Grilled Beef skewers 8.50 |
| | Sautéed Vegetarian | 7.75 | Grilled Shrimp skewers 10.95 |
| | | | Meat or Vegetable Spring Roll 7.95 |
| L 17. | Fried Rice (Com Chien) | Fried rice with egg, bean sprouts, vegetables and choice of: | |
| | Chicken or Beef | 7.95 | Shrimp 8.75 |
| | | | Vegetarian 7.75 |
| L 18. | **Basil Beef | Sautéed slices beef with tomato, snow peas, lotus root, mushrooms, squash, napa cabbage, bean curd, and, basil in our Chef's spicy sauce | 8.50 |
| L 19. | Chicken Sate (Ga Saté) | Sautéed slices of chicken breast meat in a slightly spicy sate sauce on top of pineapple, cucumber, bean sprouts, tomato, herbs, and crushed peanuts | 7.95 |
| L 20. | Chicken String Beans (Ga Xao Dau Ve) (or Beef add \$0.50) | Sautéed slices of chicken breast meat with green beans in garlic sauce and a touch of peanut oil | 7.95 |
| L 21. | Chicken Mixed Vegetable (Ga Xao Cai) (or Beef add \$0.50) | Sautéed slices of chicken breast meat with assorted vegetables and a touch of peanut oil | 7.95 |
| L 22. | **Basil Chicken (or Beef add \$0.50) | Sautéed slices of chicken breast meat with tomato, snow peas, lotus root, mushrooms, squash, napa cabbage, bean curd, and basil in our Chef's spicy sauce | 7.95 |
| L 23. | Chicken Broccoli (or Beef add \$0.50) | Broccoli sautéed slices of chicken breast meat with onion, scallion, garlic in special brown sauce | 7.95 |