Giải khát - [Beverages]	
Nước Ngọt [Soft Drinks] [Coke   Diet Coke   Sprite   Sunkist   Orange Soda]	2
Sữa Đậu Nành [Soy Bean Drink]	3
Nước Dừa Tươi [Young Coconut & juice drink]  Soda Chanh [Freshly squeezed lemonade with club soda]	4
Soda Xí Muội [Preserved salted plum with club soda]	4
Đá Chanh [Freshly squeezed lemonade]	3
Rau Má [Pennywort drink]	4
Cà Phê Đen Đá [Vietnamese black iced coffee]  Cà Phê Sữa Đá [Vietnamse iced coffee with condense milk]	4 5
Trà Thái [Thai iced tea]	
Sinh Tố - [Fruit Smoothies]	4
Sinh Tố Bơ [Avocado smoothies]	5
Sinh Tố Mít [Jackfruit smoothies]	5
Sinh Tố Mãng Cầu [Soursop smoothies]	5
Sinh Tố Dừa [Coconut smoothies]	5
Sinh Tố Sầu Riêng [Durian smoothies]  Sinh Tố Xoai [Fresh mango smoothies - seasonal]	6 5
Sinh Tố Cà Phê [Coffee smoothies]	5
Sinh Tố Dâu [Strawberry smoothies]	5
Khai Vį - [Appetizers]	• • • • • • • •
1. Óc Nhồi [6 pieces] [Steamed escagot susage, black mushroom, ginger, onion stuff in the shell]	10
2. Óc Len Xào Dừa	14
[Snails with cream coconut]  3. Chả Giò [2 rolls]	5
[Crispy spring rolls with ground pork, crab meat, shrimp served with fish sauce and fresh vegetables]	E
4. Goi Cuốn [2 rolls] [Fresh garden rolls with shrimp, pork, basil leaves, rice vermicelli noodles served with special dipping peanut sau	5 uce]
5. Bì Cuốn [2 rolls] [Steamed RICE PAPER rolls with shredded pork and pork skin]	5
6. Nem Nướng [2 rolls] [Steamed RICE PAPER rolls with Vietnamese pork blended with Asian spices, lettuce, pickled vegetables, mint served with special sauce]	5
7. Bò Nướng Lá Nho [5 pcs] [Grilled Vietnamese style ground beef flavored with garlic, spices wrapped in grape leaf served with fish sauce and peanuts]	10
8. Chim Cút Quay [4 pcs] [Quails marinated, roasted and layered with lettuce, served with lime juice]	12
9. Hến Xúc Bánh Đa [Baby clams with pork sautéed w/special spices, herbs served with sesame rice crackers and peanuts]	12 7
10. Cánh Gà Chiên Nước Mắm [5 pieces] [Deep-fried chicken wings sauteed with fish sauce]	8
Goi - [Salads] All salads are served with peanuts	
Goi - [Salads] All salads are served with peanuts  11. Goi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]	13
11. Gỏi Ngó Sen Tôm Thịt	
<ul> <li>11. Gổi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]</li> <li>12. Gổi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]</li> <li>13. Gổi Đu Đủ Thái Lan F</li> </ul>	
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gỏi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gỏi Đu Đủ Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F)	15
11. Gổi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gổi Ốc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gổi Đu Đủ Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]	15 12
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đù Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]	15 12 15 14
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đủ Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce	15 12 15
11. Gồi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gồi Ôc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gồi Đu Đủ Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F) [Thinly sliced lime-cured beef salad]  15. Gồi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gồi Vịt	15 12 15 14
11. Gổi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gổi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gổi Đu Đủ Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bồ Tái Chanh (F) [Thinly sliced lime-cured beef salad]  15. Gổi Gầ [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gổi Vịt [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mực Nướng Muối Tiêu	15 12 15 14 16 15
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đù Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vịt [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mực Nướng Muối Tiêu [Grilled sliced squid sauteé with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*	15 12 15 14 16 15
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đù Thái Lan (B) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (B) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vịt [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mực Nướng Muối Tiêu [Grilled sliced squid sauteé with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*  Cơm Dĩa - [Rice Dishes]	15 12 15 14 16 15
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đù Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vịt [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mực Nướng Muối Tiêu [Grilled sliced squid sauteé with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*	15 12 15 14 16 15
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đủ Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F) [Thirly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vịt [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mực Nướng Muối Tiêu [Grilled sliced squid sauteé with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*  Cơm Dĩa - [Rice Dishes]  18. Cơm Tấm Đặc Biệt [RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice,	15 12 15 14 16 15 y other
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Du Đủ Thái Lan (**) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (**) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vịt [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mực Nướng Muối Tiêu [Grilled sliced squid sauteé with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know.*  Cơm Dĩa - [Rice Dishes]  18. Cơm Tấm Đặc Biệt [RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce]	15 12 15 14 16 15 v other 13
11. Gòi Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gòi Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đù Thái Lan (E) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (E) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vit [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Myc Nướng Muối Tiêu [Grilled sliced squid sauteé with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*  Com Dĩa - [Rice Dishes]  18. Com Tấm Đặc Biệt [Rice PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, freid egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  19. Com Tấm Bì Sườn Chả [Shredded pork, grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  20. Com Tấm Bì Sườn	15 12 15 14 16 15 y other 13
11. Gói Ngó Sen Tôm Thịt [Young lotus salad with shrimp and pork]  12. Gói Óc [Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gói Đu Đù Thái Lan (F) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bò Tái Chanh (F) [Thinly sliced lime-cured beef salad]  15. Gói Gá [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gói Vit [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Myc Nướng Muối Tiêu [Grilled sliced squid sauteé with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*  COM Dĩa - [Rice Dishes]  18. Com Tấm Đặc Biệt [RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fred egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  19. Com Tấm Bì Sườn Châ [Shredded pork, grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  20. Com Tấm Bì Sườn [Shredded pork, grilled pork chop on broken rice, lettuce, tomatoes, fish sauce]	15 12 15 14 16 15 17 18 19 19 11 11 11
11. Gói Ngó Sen Tóm Thịt [Young Jotus salad with shrimp and pork]  12. Gói Óc [Steamed escargot served with onions, Jotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Đu Đù Thái Lan (**) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp)  14. Bò Tài Chanh (**) [Thinly sliced lime-cured beef salad]  15. Gòi Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vit [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mục Nướng Muối Tiêu [Grilled sliced squid sautee with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*  CO'M Dĩa - [Rice Dishes]  18. Com Tấm Đặc Biệt [RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  19. Com Tấm Bì Sườn Châ [Shredded pork, grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  21. Com Tấm Bì Châ [Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  22. Com Tấm Bì Châ [Shredded pork, egg custard on broken rice, lettuce, tomatoes, fish sauce]  22. Com Tấm Bì Châ [Shredded pork, egg custard on broken rice, lettuce, tomatoes, fish sauce]	15 12 15 14 16 15 14 11 11 11
11. Gói Ngó Sen Tôm Thịt [Young lotus salad with shrimp and park]  12. Gói Ôc [Steamed escargot served with onlons, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gói Đu Đù Thái Lan (B) [Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bô Tái Chanh (B) [Thinly sliced lime-cured beef salad]  15. Gói Gà [Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vìt [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mục Nướng Muối Tiêu [Grilled sliced squid sauted with salt and pepper top with salad]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or am food, please let us know*  Com Dĩa - [Rice Dishes]  18. Com Tấm Đặc Biệt [RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettruce, tomatoes, fish sauce]  19. Com Tấm Bi Sườn Châ [Shredded pork, grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  20. Com Tâm Bi Sườn Châ [Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  21. Com Tâm Bi Châ [Shredded pork, egg custard on broken rice, lettuce, tomatoes, fish sauce]  22. Com Tâm Bi Châ [Shredded pork, egg custard on broken rice, lettuce, tomatoes, fish sauce]  23. Com Tâm Sườn Châ [Shredded pork, egg custard on broken rice, lettuce, tomatoes, fish sauce]  24. Com Tâm Sườn Châ [Choice of grilled pork chop or grilled pork on broken rice, lettuce, tomatoes, fish sauce]	15 12 15 14 16 15 17 18 19 19 11 11 11 11 11
11. Gói Ngó Sen Tóm Thịt (Young lotus salad with shrimp and pork)  12. Gói Ôc (Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette)  13. Gôi Đu Đù Thái Lan (**) (Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp)  14. Bò Tái Chanh (**) (Thinly sliced lime-cured beef salad)  15. Gói Gá (Cabbage salad with shreoded chicken with innards served with homemade Vietnamese dressing of fish sauce and peoper)  16. Gói Vit (Sweet tender duck meat with innards on top of shreoded banana blossom)  17. Mực Nương Muối Tiêu (Grifled sliced squid sauteé with salt and peoper top with salad)  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*  Com Dĩa - [Rice Dishes]  18. Com Tấm Đặc Biệt (RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  19. Com Tấm Bì Sườn Châ (Shredded pork, grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce)  21. Com Tấm Bù Châ (Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce)  22. Com Tấm Bù Châ (Shredded pork, grilled pork chop on broken rice, lettuce, tomatoes, fish sauce)  23. Com Tấm Sưởn Châ (Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce)  24. Com Tấm Sưởn Lạp Xưởng (Choice of grilled pork chop, or grilled pork on broken rice, lettuce, tomatoes, fish sauce)	15 12 15 14 16 15 17 18 19 19 10 11 11 11 11 11 11
11. Gài Ngó Sen Tôm Thịt (Young latus salad with shrimp and pork)  12. Gói Oc (Steanned escargot served with onions, latus, mango, raddish, carrot and Asian vinaignette)  13. Gói Đu Đũ Thái Lan (**) (Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp)  14. Bồ Tái Chanh (**) (Thinh) siced lime-cured beef salad)  15. Gói Gá (Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gòi Vit (Sweet tender duck meat with innards on top of shredded banana blossom)  17. Mục Nương Muối Tiêu (Grilled sicied squid sautes with salt and pepper top with salad)  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know*  CO'M Dĩa - [Rice Dishes]  18. Com Tắm Đặc Biệt (RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettruce, tomatoes, fish sauce]  19. Com Tắm Bì Sườn Châ (Shredded pork, grilled pork chop, egg custard on broken rice, lettruce, tomatoes, fish sauce]  20. Com Tâm Bì Sườn (Simedded pork, grilled pork chop on broken rice, lettruce, tomatoes, fish sauce)  21. Com Tâm Bù Châ (Shredded pork, egg custard on broken rice, lettruce, tomatoes, fish sauce)  22. Com Tâm Bù Châ (Shredded pork chop, egg custard on broken rice, lettruce, tomatoes, fish sauce)  23. Com Tâm Bù Châ (Shredded pork chop or grilled pork on broken rice, lettruce, tomatoes, fish sauce)  24. Com Tâm Sườn Lap Xưởng (Choice of grilled pork chop, sweet Chinese sausage on broken rice, lettruce, tomatoes, fish sauce)	15 12 15 14 16 15 y other 13 11 11 11 11 11 11
11. Gói Ngó Sen Tóm Thịt (Young lous saled with shrimp and pork)  12. Gói Óc (Steamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette)  13. Gói Du Đủ Thái Lan (**) (Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp)  14. Bồ Tái Chanh (**) (Thinly sliced lime-cured beef salad)  15. Gói Gá (Cabbage salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper)  16. Gói Vit (Sweet tender duck meat with innards on top of shredded banana biossom)  17. Mực Nướng Muối Tiêu (Grilled sliced squid sautée with salt and pepper top with salad)  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know.*  COM Dĩa - [Rice Dishes]  18. Com Tấm Đặc Biệt (RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp roils with sweet chinese sausage on broken rice, lettruce, tomatoes, fish sauce]  19. Com Tấm Bì Sườn Chá (Shredded pork, grilled pork chop, egg custard on broken rice, lettruce, tomatoes, fish sauce)  20. Com Tấm Bì Sườn Chá (Shredded pork, grilled pork chop on broken rice, lettruce, tomatoes, fish sauce)  21. Com Tấm Sườn Chá (Shredded pork, egg custard on broken rice, lettruce, tomatoes, fish sauce)  22. Com Tấm Bì Châ (Shredded pork, egg custard on broken rice, lettruce, tomatoes, fish sauce)  23. Com Tấm Sườn Chá (Shredded pork chop or grilled pork on broken rice, lettruce, tomatoes, fish sauce)  24. Com Tấm Sườn Lạp Xướng (Choice of grilled pork chop, sweet Chinese sausage on broken rice, lettruce, tomatoes, fish sauce)	15 12 15 14 16 15 17 18 19 19 11 11 11 11 11 11 11
11. Gói Ngó Sen Tóm Thịt (Young lotus salad with shrimp and pork)  12. Gói Óc (Steamed escarget served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gói Đu Đũ Thái Lan (B) (Spicy green papaya salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bờ Tái Chanh (B) (Thinhy siced lime-cured beef salad]  15. Gói Gà (Cabbago salad with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gói Vit (Sweet tender duck meat with innards on top of shredded banana blossom]  17. Mục Nướng Muỗi Tiêu (Grilled sliced squid sautee with salt and pepper top with salad)  18. Com Dĩa - [Rice Dishes]  18. Com Tâm Đặc Biệt (RICE PAPER Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce)  19. Com Tâm Bì Sướn Châ (Shredded pork, grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce)  21. Com Tâm Bì Sướn Châ (Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce)  22. Com Tâm Bì Sướn Châ (Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce)  23. Com Tâm Bì Sướn Châ (Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce)  24. Com Tâm Bướn Lap Xưởng (Grilled pork chop, sweet Chinese sausage on broken rice, lettuce, tomatoes, fish sauce)  25. Com Tâm Sướn Lap Xưởng (Grilled pork chop, sweet Chinese sausage on broken rice, lettuce, tomatoes, fish sauce)	15 12 15 14 16 15 y other 13 11 11 11 11 11 11
11. Gòi Ngò Sen Tòm Thịt   Young lotus saled with shrimp and pork]  12. Gòi Óc   Isteamed escargot served with onions, lotus, mango, raddish, carrot and Asian vinaigrette]  13. Gòi Du Đũ Thái Lan (18)   Ispicy green papyus salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimpj  14. Bò Tài Chanh (18)   Ispicy green papyus salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimpj  14. Bò Tài Chanh (18)   Ispicy green papyus salad with fresh lime juice, tomatoes, green beans, peanuts, and dried shrimpj  14. Bò Tài Chanh (18)   Ispicy green papyus salad with self additional paper in the peanuts of the salad of the salad of the salad salad with shrimp and the salad in these menu items. If you are allergic to nuts or any food, please let us know.*    Corm Dia - [Rice Dishes]  18. Corm Tâm Đàc Biệt   Rice PAPER Special comborrice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rals with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  19. Corm Tâm Bì Suròn Châ   Ishredded pork, grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  20. Corm Tâm Bì Suròn Châ   Ishredded pork, grilled pork chop on broken rice, lettuce, tomatoes, fish sauce]  21. Corm Tâm Bù Châ   Ishredded pork, egg custard on broken rice, lettuce, tomatoes, fish sauce]  22. Corm Tâm Bù Châ   Ishredded pork chop or grilled pork on broken rice, lettuce, tomatoes, fish sauce]  23. Corm Tâm Suròn Lap Xuròn   Ifrilled pork chop, sweet Chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  24. Corm Tâm Suròn Lap Xuròn   Ishredded pork, shredded pork, egg custard on broken rice, lettuce, tomatoes, fish sauce]  25. Corm Tâm Tâu Hû Kỳ Lap Xuròng   Ishrimp wrapped in tofu skin, sweet Chinese sausage, Shredded pork on broken rice, lettuce, tomatoes, fish sauce]  26. Corm Tâm Bù Nuròn Saucel Chinese s	15 12 15 14 16 15 17 18 19 19 10 11 11 11 11 11 11 11 11 11 11 11 11
11. Gol Ngó Sen Tóm Thịt [Poung lotus saled with shrimp and pork]  12. Gol Óc [Steamed escargot served with onions, lotus, mango, reddish, carrot and Asian vinaignetite]  13. Gol Bu Đũ Thái Lan (a) [Sploy green papays saled with firesh lime luice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bo Tál Chanh (a) [Sploy green papays saled with firesh lime luice, tomatoes, green beans, peanuts, and dried shrimp]  14. Bo Tál Chanh (b) [Shrinky siliced lime-cured beef saled]  15. Gól Gá [Caobage saled with shredded chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]  16. Gól Viţ [Sweet tender duck meat with innards on top of shredded banana blossom]  17. Myc Nướng Muối Tiếu [Grifled sised squid sauthele with salt and pepper top with saled]  *We use nuts & nut based oils in these menu items. If you are allergic to nuts or any food, please let us know.  **CO'm Dĩa - [Rice Dishes]  18. Com Tấm Đặc Biệt [Rice Paper Special combo rice platter with grilled pork chop, tofu stuffed with shrimp paste, shrimp, fried egg, shredded pork, shrimp rolls with sweet chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  19. Com Tấm Bi Su'òn Chá [Shredded pork, grilled pork chop, on broken rice, lettuce, tomatoes, fish sauce]  21. Com Tấm Bi Su'òn Chá [Grilled pork chop, egg custard on broken rice, lettuce, tomatoes, fish sauce]  22. Com Tấm Bi Châ [Shredded pork egg custard on broken rice, lettuce, tomatoes, fish sauce]  24. Com Tấm Su'òn Lap Xương [Grilled pork chop, sweet Chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  25. Com Tấm Tàu Hú Ky Lap Xương [Grilled pork chop, sweet Chinese sausage on broken rice, lettuce, tomatoes, fish sauce]  26. Com Tấm Thịt Nương Bì Chá [Grilled pork, shredded pork, espe custard on broken rice, lettuce, tomatoes, fish sauce]  27. Com Bô Nương Xâ [Grilled pork, shredded pork espe custard on broken rice, lettuce, tomatoes, fish sauce]	15 12 15 14 16 15 17 18 19 19 10 11 11 11 11 11 11 11 11 11 11 11 11

Com Dĩa - [Rice Dishes]	
<b>30. Cơm Gà Xào Xã Ớt</b> [Spicy stir-fried lemongrass chicken on Jasmine rice]	11
31. Com Gà Rôti [Vietnamese style oven-roasted chicken marinated in garlic on yellow rice]	12
32. Com Chim Cút [3 pieces] [Marinated roasted quails on Jasmine rice]	12
33. Cơm Bò Lúc Lắc [Cubed beef sauteed with onion, tomato and oyster sauce served on a bed of greens]	13
<b>34. Cơm Tay Cầm Đặt Biệt</b> [Combination of seafood with sweet Chinese sausage baked in a clay pot with rice and vegetab	15 les]
35. Cơm Tay Cầm Hến [Baby clams baked in a clay pot with rice, vegetables and peanuts]	14
Cơm Chiên - [Fried Rice]	• • • • • • • • • • • •
<b>36. Cơm Chiến Bò Lúc Lắc</b> [RICE PAPER special style fried rice with filet mignon, sweetChinese sausage, eggs served with fresh vegetables]	17
37. Cơm Chiên Hải Sản Đặt Biệt [Seafood combination fried rice]	15
38.Com Chiên Dương Châu (request no soy sauce) [Combination fried rice]	14
39. Cơm Chiên Cua [Crab fried rice]	16
40. Cơm Chiên Tôm (request no soy sauce) [Shrimp fried rice]	15
Hủ Tiếu-Mì Khô hoặc Nước - [Noodle with or w/o	soup]
41. Hủ Tiếu hoặc Mì Đặc Biệt	13
[Your choice of egg or clear rice noodles with combo seafood, sliced pork and innards] 42. Hủ Tiếu hoặc Mì Nam Vang	11
[Your choice of egg or clear rice noodles with seafood and barbecued sliced pork and innards] 43. Hủ Tiếu hoặc Mì Tôm Thịt	11
[Your choice of egg or rice noodles soup with sliced pork and shrimp]  44. Hủ Tiếu hoặc Mì Chim Cút	11
[Your choice of egg or rice noodle soup with marinated roasted quails]  45. Hủ Tiếu hoặc Mì Đồ Biển [Your choice of egg or rice poodles with seafood]	13
[Your choice of egg or rice noodles with seafood]	
Phở - [Beef Noodle Soup]  A traditional Vietnamese soup consisting of rice noodles in a delicate beef or cl	nicken
broth, seasoned with star anise, cinnamon, cloves. Served with basil, bean spro	
Rice noodle soup with eye round steak, well done brisket, well done flank, tendon, and meat bar 47. Phở Tái Chín *	//s] 11
[Rice noodle soup with eye round steak and well done brisket]  48. Phở Tái Bò Viên *	11
[Rice noodle soup with eye round steak and meat Balls]  49. Phở Tái Nạm *	11
[Rice noodle soup with eye round steak and well done flank]  50. Phở Gà	11
*Contains or may contain raw or uncooked ingredients. Consuming raw or und- meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne	
especially if you have certain medical conditions*	
<b>Bún -</b> [Vermicelli Rice Noodle]	
A popular Southern Vietnamese dish with fresh herbs, bean sprouts,vegetables, with crushed roasted peanuts served with rice vermicelli and fish sauce	, sprinkled
51. Bún Đặc Biệt [Combination of grilled shrimp, pork, crispy spring rolls, shredded pork]	13
52. Bún Tôm Nướng (F) [Grilled shrimp]	11
53. Bún Thịt Nướng [Grilled pork]	11
54. Bún Chả Giò (F) [Crispy spring rolls]	11
55. Bún Thịt Nướng Chả Giò [Grilled pork, crispy spring rolls]	11
56. Bún Tôm Thịt Nướng [Grilled shrimp, pork]	11
57. Bún Gà Nướng Chanh [Grilled lemon chicken]	11
58. Bún Bò Nướng Xã [Grilled lemongrass beef]	11
<b>59. Bún Bò Xào Xã</b> [Thinly sliced beef stired fried with onion, fresh lemongrass, pepper, onion, garlic]	11
<b>60. Bún Chả Hà Nội</b> [Ha Noi style pork slices marinated in lemongrass and chili mix, shrimp, sprinkled with roasted peanuts served with fish sauce]	14
*We use nuts & nut based oils in these menu items. If you are allergic to nuts of food, please let us know*	r any other
<b>Rún</b> - [Varmicalli Dica Naadla Saun]	
<b>Bún</b> - [Vermicelli Rice Noodle Soup]	40
61. Bún Mắm Vĩnh Thuận [Rice vermicelli noodle soup with shrimp, big cuts of fish, pork, squid] 62. Bún Bò Huế	13 13
[Hue-style spicy lemongrass beef noodle soup with pig blood, pork feet]  63. Bún Riệu Ốc	13
[Rice vermicelli noodle soup topped with crab, snails, shrimp paste served in a tomato-based by and garnished with bean sprouts, prawn paste, herb leaves, water spinach, chunks of tomato]	
64. Bún Thái [Rice vermicelli tamarind soup with seafood]	13
<b>65. Bún Măng Vịt</b> [Thin rice noodles soup with tender duck meat, bamboo shoots served with duck with innards salad and peanuts]	13
66. Miến Măng Gà [Clear cellophane noodle soup with shredded chicken, sprinkled with scallions, coriander,	13
and ground pepper]  67. Bánh Canh Tôm Cua  [Fat rice poodle in thick soup with shrimp cake and crabmeat]	13
[Fat rice noodle in thick soup with shrimp cake and crabmeat]	

<b>Lầu -</b> [Vietnamese Hot Pot Soup]	
Cook table side with portable burner	• • • • • • •
68. Lầu Thái * [Spicy Thai style soup served with a combination of seafood, beef, rice noodles, tofu, and Chinese watercress]	44
69. Lầu Thập Cẩm * [Special hot pot with shrimp, mussels, squid, fish balls, beef, tofu served with fresh vegetables]	44
70. Lầu Đuôi Bò * [Ox tail spicy beef broth]	44
71. Lầu Chua Cá Rô Phi   Cá Kèo * [Fish, vegetables, tomatoes, bamboo, bananas blossoms, okra, pineapple, mushroom, and celery]	44
72. Lầu Mắm * [Spicy lemongrass soup with prawns, big cuts of fish, pork belly and squids]	46
Extra: Soup   Vermicelli   Vegetables	5/ea
*Contains or may contain raw or uncooked ingredients. Consuming raw or undercomeats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnespecially if you have certain medical conditions*	
Mì Xào Dòn/Mềm/Phở Áp Chảo/Hủ Tiếu	• • • • • • •
Your Choice of (soft or crispy) Mì [Yellow egg noodles] Hủ Tiếu [Rice noodles]	
73. Gà [Chicken & mixed vegetables stir-fried in brown sauce]	15
<b>74. Bò</b> [Beef & mixed vegetables stir-fried in brown sauce]	16
<b>75. Thập Cẩm</b> [Combination of beef, seafood & mixed vegetables stir-fried in brown sauce]	16
<b>76. Đồ Biển</b> [Seafood & mixed vegetables stir-fired in brown sauce]	16
77. Miến Xào Cua [Clear cellophane noodle with crab, scallions, coriander, ground pepper]	17
Đồ Chay - [Vegetarian]	
78. Rau Xào Chay [Sweet & mildy spicy sauce over sauteed tofu pieces stir-fried w/mixed vegetables served w/Jasmi	11 ine rice7
79. Đậu Hủ Chiên Dòn Xã Ớt [Spicy crispy tofu with lemongrass served with Jasmine rice]	11
80. Mì Xào Chay (Dòn hay Mềm) [Stir-fried tofu & mixed vegetables on your choice of crispy or soft egg noodles]	11
81. Hủ Tiếu Áp Chảo Chay [Pan-fried rice noodles topped with mixed vegetables and fried tofu]	12
82. Bánh Xèo Chay [Vegetarian crispy crepe]	11
83. Cà Ri Chay [Curry vegetables, tofu, coconut milk, pepper, peanut, served with Jasmine rice]	11
Các Món Ăn - [Entrees]	

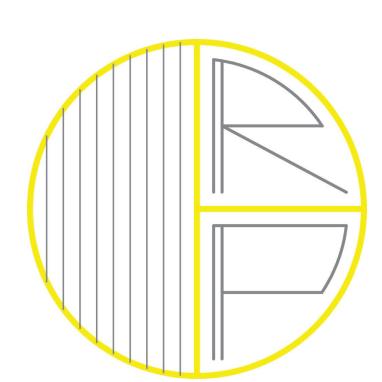
Các Món Ăn - [Entrees]	
84. Canh Chua Cá hoặc Tôm (F) [Vietnamese sweet & sour tamarind soup with okra, pineapple, bean sprouts and tomato with your choice of shrimp or fish]	15
85. Cá Kho Tộ [Caramelized fish in clay pot]	13
86. Gà Xào Xã Ốt [Chicken sauteed with lemongrass & curry chili]	13
87. Bò Lúc Lắc [Shaky beef - marinated cubed beef served over a bed of fresh watercress, tomatoes, and onions]	17

Cuốn với Rau và Bánh Tráng - [Lettuce & RICE PAPER Wraps]

Wraps served with lettuce, basil, shredded cucumber, pickled carrots, daikon radish sprinkled with crushed roasted peanuts

<b>88.</b> RICE PAPER <b>Combo Platter</b> [Grilled seafood, grilled pork, grilled ground beef wrapped in grape leaves served with thin vermicelli patties]	18
89. Bánh Hỏi Bò Nướng Lá Nho [Grilled ground beef wrapped in grape leaves served with steamed thin vermicelli]	15
90. Bánh Hỏi Bò Nướng Xã [Grilled lemongrass beef served with steamed thin vermicelli]	15
91. Bánh Hỏi Tôm Thịt Nướng [Grilled shrimp and grilled pork skewers served with steamed thin vermicelli]	15
92. Bánh Hỏi Con Điệp & Tôm Nướng ©F [Grilled scallop & shrimp served with steamed thin vermicelli]	17
93. Bánh Xèo (F) [Southern crepe stuffed with shrimps, pork, mung beans, onion, bean sprouts]	13
94. Bánh Hỏi Chạo Tôm (F) [Grilled prawn paste on sugar cane served with steamed thin vermicelli patties]	15
95. Bánh Hỏi Thịt Nướng [Grilled pork skewers served with steamed thin vermicelli]	14
96. Bánh Hỏi Gà Nướng Chanh [Grilled lemon chicken skewers served with steamed thin vermicelli]	14
97. Bánh Hỏi Tôm Nướng (F) [Grilled shrimp skewers served with steamed thin vermicelli patties]	14

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RICE PAPER TASTE. OF. VIETNAM

