

lunch

first things first

*CHILLED OYSTERS

(MINIMUM ORDER OF 3) 4EA

calamansi & shallot mignonette

PATE CHAUD 8

a savory puff pastry of pork & mushrooms,
duck pate, soft herbs, pickled shallots

LE FRIED CHICKEN 13

VEGETARIAN OPTION WITH LFCauliflower 12

our famous twice fried "LFC" wings, kaffir lime,
shallots, peanuts, money \$\$\$auce

BURMESE TEA & PAPAYA SALAD 14

ode to Dr. Myaing and the Pacific Gateway team;
green papaya, preserved lemon, tomato, serrano,
garlic crisp, nuts & seeds, sprout, fermented lahpet

BANANA BLOSSOM 12

smashed tofu, bean sprouts, house pickles, mint,
roasted peanut hoisin dressing, XL rice chip

CRISPY PORK BELLY & WATERMELON 15

fresh watermelon & its curried rind jam
sauce, toasted rice, scallion, culantro

plates

VIETNAMESE PIZZA 15

VEGETARIAN OPTION 14

grilled rice paper layered with laughing cow
cheese, ground pork, egg, pickled jalapeno,
cured lardons, rau ram

CHICKEN CURRY 16

leg meat cooked southern vietnamese style in
coconut broth & indian spices, carrots, onion,
cauliflower, thai basil, warm baguette for dipping

BO LUC LAC FRITES 19

marinated beef striploin sauteed with
brown butter & tomatoes over shoestring fries,
pickled red onion, arugula, steamed jasmine rice

treat yo self!

LILIKOI MALASADAS 12

filled with lilikoi cream, lilikoi caramel,
fresh mango, black sesame ice cream

BIG ISLAND GOAT CHEESE 10

PANNA COTTA

infused with vanilla bean, pickled strawberry
granita, toasted pine nuts, hibiscus poached
rhubarb, shiso

HANOI EGG COFEE 5

ADD FERNET BRANCA +5

kona dark roast, whipped egg yolk with
vanilla bean

sandwiches

17 THE BUN CHA BURGER

grilled 5 spice pork patty, iceberg, lemon balm,
nuoc cham onions, chili aioli, toasted la tour bun
with grilled pork belly skewer & crispy spring roll

13 SOUR SAUSAGE DOG

gai choy pickles, mama le's fermented shrimp,
rau ram, soft hawaiian bread, side of spicy ketchup
sate & wedge salad with mustard shallot vinaigrette

17 PHO FRENCH DIP BANH MI

16 MUSHROOM PHO FRENCH DIP

+4 ADD FRESH RICE NOODLES TO PHO BROTH

spicy hoisin BBQ sauce, thai basil chimichurri,
sauteed bean sprouts, served with our classic pho
broth for dipping

tiger style noodles

+2 ADD POACHED EGG

+3 ADD EXTRA NOODLES FOR SOUPS

17 PHO BAC

spiced beef broth with fresh rice noodles,
seared sirloin, braised brisket, scallion, culantro,
black pepper, calamansi, ginger chili

16 PHO CHAY

spiced vegetable & kombu broth with fresh rice
noodles, mushrooms, tomato, fried shallots, scallion
& sawtooth herb, black pepper, calamansi

16 BUN HUE CHAY

spicy lemongrass vegetable & kombu broth with fat
vermicelli, enoki mushrooms, yuba, tofu, calamansi,
ong choy, banana blossom, rau ram

18 CHA CA HANOI

an iconic dish of catfish marinated in fermented
turmeric, served on a sizzling platter with
dill & scallions, vermicelli noodles, peanuts,
house pickles, pineapple anchovy sauce

sides

WARM BAGUETTE 2 FRIED EGG 2

BOWL OF BROTH 6 JASMINE RICE 2

P&L SOFT SERVE FLAVORS:

mascarpone custard with olive oil crumble and
giava sorbet with kaffir lime

12 SUNDAE FUNDAY

choice of frozen custard, soft sorbet, or swirl,
with salted feuilletine crunch, chocolate crack,
coconut waffle bowl, and black pepper chantilly
whipped cream

7 P&L SOFT SERVE

+2 ADD HOUSE-MADE WAFFLE BOWL

+2 ADD MAGIC CRACK

+2 ADD VALRHONA CHOCOLATE CRINKLE COOKIE

choice of frozen custard, soft sorbet, or swirl
with salted feuilletine crunch

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THE PIG & LADY

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MAHALO TO OUR SUPPORTERS, PACIFIC GATEWAY CENTER,
PGC KUNIA FARMS & LEMONGRASS CAFE

*consumption of raw or undercooked foods such as seafood & shellfish may increase
your risk of food borne illness