

DINNER MENU

rolls

- Bambuza Salad Rolls** fresh rice paper rolls with shrimp served with peanut sauce 5.5
Vegetarian Salad Rolls fresh rice paper rolls with sauteed tofu and noodles served with peanut sauce 5.5
Chicken Salad Rolls fresh rice paper rolls with grilled chicken and rau ram served with peanut sauce 6
Fried Crispy Spring Rolls with minced shrimp, pork, carrots, taro, served with fish sauce 6
Fried Vegetarian Crispy Rolls with soft tofu, taro, cabbage, glass noodle, served with vegetarian sauce 6

starters

- Lobster Tail Wonton** crispy fried, filled with minced lobster and shallots, sweet chili dipping sauce 8.5
Caramelized Chicken Wings marinated in tangy rice wine and caramelized chili fish sauce 7
Coconut Butterflied Shrimp crispy panko and coconut shrimp and served with sweet chili sauce 7.5
Peppered Calamari tender cut, fried calamari tossed with onions and sambal aioli 9.5
Grilled Satay Skewers fresh grilled, with caramelized onions & toasted peanuts with dipping sauce 7.5
choice of: **chicken beef pork shrimp shiitake mushrooms**

soups & salads

- Cabbage Chicken Salad** red and green cabbage, toasted peanut, cilantro, and grilled honey glazed chicken 8
Green Papaya Salad shredded with carrot, rau ram herb, and toasted peanuts 8.5
Sweet Mango Salad with jicama, red onion, basil, and fried shallot tossed with lime vinaigrette dressing 8.5
Hanoi Beef Pho leansteak beef and meatball with rice noodle in star anise beef stock, with mixed herbs 9
Wonton Noodle Soup home-made shrimp and pork dumpling, egg noodle, vegetable in chicken stock 9.5
Chicken Pho sliced chicken breast with rice noodle in chicken stock, served with mixed herbs 9
Vegetarian Pho fried tofu, garden vegetable, mushroom, and rice noodle in veggie stock 9

grill – noodle bowl / rice platter

- choice of vermicelli noodles or steamed rice, with mixed greens, crispy roll, pickled carrots, and fish sauce
Saigon Combination grilled chicken, beef, pork, and shrimp 10.5
Honey Glazed Chicken chicken with savory honey and soy 9.5
Garlic Pork Loin lean pork loin with garlic glaze 10
Lemongrass Skirt Steak thin-sliced steak infused with lemongrass 10.5
Crispy Spring Rolls ground shrimp, pork, taro root, and carrots over vermicelli noodles 9.5
Vegetarian Crispy Spring Rolls tofu, carrot, cabbage, and taro over noodle served with veggie sauce 9.5

specialties

- Coconut Curry** tiger prawn, carrots, broccoli, sweet potato, and bamboo sliced in yellow curry sauce 13
Drunken Crispy Chicken marinated in rich chardonnay, finished with caramelized sesame soy 12.5
Cognac Luc Lac Beef cubed filet mignon wokked with red onion, butter, finished with French brandy 15.5
5-Spiced Duck Breast oven-baked then pan-seared, served with cabbage salads and ginger fish sauce 15
Classic Catfish Claypot caramelized in coconut juice and vodka, onion, garlic and black pepper 14
Home-made Beef Stew hearty, slow-cooked with carrots, onion, and basil, served with French Bread 12.5
Thăng Long Dill Fish tumeric seasoned catfish filet, roasted peanut, basil, and pineapple anchovy sauce 14.5
Pan-fried Vietnamese Crêpe shrimp, bean sprout, jicama, served with lettuce wrap, peanut sauce 13
Lemongrass Crusted Wild Salmon with mango salad and ginger fish sauce 15.5
Tumeric Chili Chicken chicken wokked with lemongrass, sauteed chili, and onion in rice wine 12

vegetables & sides

- Greenbean Tofu** wokked in rice wine, toasted garlic and black bean sauce 9.5
Vegetarian Curry fried tofu, sweet potato, bamboo slices, broccoli, and onion in yellow curry sauce 12
Eggplant Claypot asian eggplant simmered with onions in caramelized soy 11.5
Vegetarian Tumeric Crêpe mushroom, bean sprout, jicama, served with lettuce wrap, peanut sauce 13
5-Spice Coconut Sweet Potato 3
Vermicelli Rice Noodles 2 **Steamed Brown Rice** 2 **Steamed Jasmine Rice** 1

Please advise your server of any food allergies so that we can accommodate your special needs.

An 18% gratuity may be added to party of 6 or more.

We accept Cash, Visa, and Mastercard.