

SOUP

- 1 PHO TAI hay GA- BEEF OR CHICKEN NOODLE Slices
of rare beef or chicken with rice
noodles in a traditional beef broth topped w
ith scallions and onions
cup 6
bowl med 9 l
rg 10
- 2 CHAO GA – CHICKEN RICE PORRIDGE Thick chicken ri
ce soup with ginger and scallions
cup 5 bow
l 9
- 3 MIEN GA – CHICKEN BEAN THREAD Chicken with glass
noodles, shitake and wood ear
mushrooms topped with onions and scallions
cup 6 bowl 9.5
- 4 XUP MANG CUA – CRAB ASPARAGUS Crab, asparagus
& egg scrambled in a thick broth
cup 6 bowl
11
- 5 ARLYNE'S SOUP Sauteed ginger beef poured over egg no
odles & vegetables
cup 6 bowl
11
- 6 CANH CHUA Spicy tamarind lemongrass soup with bean s
prouts, tomatoes, pineapple,
mushrooms & basil w/prawns cup 6 bow
l 11
w/chicken cup 6 bo
wl 10
vegetarian cup 5 bowl
9.5
- 7 HU TIEU – PORK & PRAWN NOODLE (rice noodles or eg
g noodles) Served in a chicken
broth and sprinkled with caramelized onions
cup 6 bowl 9
seafood cup 6.5 bo

SALAD

- 8 GOI DU DU – SPICY GREEN PAPAYA Shredded green papaya with Prawns or Calamari 12
tossed with mint, cilantro and tomatoes
- 9 BO TOM CHANH Beef or Prawn cucumber, celery & onion salad squeezed in lemon 11
and fish sauce tossed with sprinkled peanuts
- 9a BEEF THAI SALAD Slices of Filet Mignon cooked medium rare in a spicy dressing tossed 19
with mint, cilantro, bell peppers, onions and tomatoes
- 9b GREEN SALAD Tossed salad in our oil & vinegar dressing

STARTERS

- 10 CHA GIO – IMPERIAL ROLLS Fried rolls with pork, chicken, bean thread noodles, mushrooms & vegetables served with lettuce, mint and fish sauce 10
- 11 THIT NUONG – CHARBROILED PORK SLICES Marinated slices of lean pork to be wrapped in lettuce served with fish sauce
- 12 CHAO TOM – GRILLED GROUND SHRIMP ROLLS WITH SUGAR CANE Ground shrimp wrapped around sugar cane served with rice paper, lettuce & peanut sauce 15
- 13 BANH CUON - VIETNAMESE STEAMED DUMPLING Steamed flat rice flour dumplings filled with ground pork & mushrooms with fish sauce & fried onions 9.5
- 14 GOI CUON – SPRING ROLLS (NON – FRIED) Pork, prawns, beans sprouts, mint & cilantro wrapped in transparent rice paper served with peanut sauce 9
- 17 BANH XEO – VIETNAMESE CREPE Crispy pan fried crepe filled with prawns, pork, bean sprouts and onions which can be wrapped in lettuce & dip in fish sauce 13
- 17A SAMPLER PLATTER - Tasting of Imperial rolls, Fresh Spring rolls & Steamed dumplings 13

12
10
10
11

10
13

NOODLES AND RICE

15 BUN – VERMICELLI NOODLE SALADS One of the following toppings over thin rice noodles, shredded lettuce, cucumber, bean sprouts In our vinegar dressing sprinkled with ground peanuts

BUN BO XAO Sauteed Beef with Lemongrass & onions 12

BUN GA XAO Sauteed Chicken with Lemongrass & onions 12

BUN THIT NUONG Grilled Pork 12

BUN CHA GIO Imperial Rolls 12

BUN CHAY Sauteed fried tofu with Lemongrass & onions 11

BUN CHA GIO THIT NUONG Combination of Grilled pork & rolls 13

16 COM CHIEN Pork & prawn fried rice with egg, carrots & scallions 9.5

16a BEEF SATAY Beef & tomatoes sautéed in our curry spicy sauce poured over thin egg noodles, steamed lettuce & bean sprouts sprinkled with peanuts 11

16b MITOI - GARLIC NOODLES Thick egg noodles sautéed with fresh garlic topped with basil and scallions 10

16c CHOW MEIN Thick egg noodles sautéed with any choice of meat and vegetables 10

VEGETARIAN

18 XUP CHAY Mixed vegetable soup, glass noodles & tofu in a clear broth 9

19a GOI CUON CHAY Vegetarian Spring Rolls (NON-FRIED) filled with tofu, cabbage, carrots and mushrooms 9

19b BANH XEO CHAY Crispy pan fried crepe filled with bean sprouts, tofu & mushrooms served with lettuce to wrap in

20a DAU HU XAO RAU Fried or Fresh tofu sautéed with vegetables & black mushrooms in a garlic & ginger sauce

20b DAU HU CHIEN XAO XA – LEMONGRASS TOFU Fried tofu sautéed with lemongrass, ginger & spices

21a MIEN XAO RAU Glass noodles sautéed with vegetables in a garlic & ginger sauce 10

21b DO AN CHAY Seitan (gluten) sautéed with fried tofu & vegetables in a garlic soy sauce 12

22 RAU XAO CARI – VEGETABLE CURRY Fresh tofu & vegetables sautéed in our special house curry

RICE JASMINE sm (cup) 2 lrg (serves 4) 4 BROWN sm 2.5 lrg 5

PORK

23 BO LUI CHA GIO COM CHIEN Grilled Beef & Imperial rolls with fried rice

24 THIT NUONG COM CHIEN Grilled Pork with fried rice

25 COM CHA GIO THIT NUONG Grilled Pork & Imperial roll

27 HEO VA TOM KHO Pork & Prawns in a caramel sauce served in a clay pot 14

28 CARI XAO One of the following sautéed with vegetables in our house curry

12

chicken | pork

beef | prawn 13

29 RAU XAO One of the following sautéed with vegetables in a spicy, ginger & garlic sauce

12

chicken | pork

13

beef | prawn

CHICKEN (Chicken breast)

30 GA CHUA NGOT Crispy chicken sautéed in a sweet, spicy, garlic sticky sauce 13

32 CAI XANH XAO Broccoli sautéed with ginger & garlic and one of the following

13

chicken | pork 12

beef | prawn

33 GA CHIEN BO Marinated chicken filets sautéed with butter & garlic 14

34 GANUONG Grilled chicken filets marinated with spices served with a salad 14

35 GA XAO GUNG VA XA Boneless chicken sautéed with ginger & lemongrass 13

37 GA KHO Boneless chicken in a caramel sauce served in a clay pot 14

38 GAN GU VI HUONG Five spiced chicken filets served with a salad 13

40 GA HUNG QUE Basil chicken sautéed with bell peppers & onions in a spicy sauce 13

41 CANARD L'ORANGE Duck in an orange liqueur sauce with assorted vegetables 22

BEEF

- 42 BO XAO DAU HU Beef sautéed with tofu (Fresh or Fried) & shitake and wood ear mushrooms in a ginger & garlic sauce 13
- 43 BO LUI NUONG XA Grilled Flank Steak skewers marinated with lemongrass 15
sprinkled with peanuts served with a shredded salad
- 44 BO VA TOM LUI Grilled Flank Steak & Prawn skewers marinated with lemongrass 16
sprinkled with peanuts served with a shredded salad
- 45 BO XAO TOI Beef sautéed with garlic & onions over a bed of lettuce 13
- 46 BO DAI HAN NUONG Grilled marinated short ribs served with a salad 15
- 47 BIFTECK BRAISE Charbroiled rib eye steak with butter & garlic served with 22
vegetables
- 48 BO XAO GUNG VA XA Slices of beef sautéed with ginger & lemongrass 13
- 49 BO CARI THAI Spicy beef curry with coconut milk & basil sizzling in an iron pot 14
- 50 BO LUC LAC Shaken filet mignon cubes lightly sauteed with garlic, butter and 22
caramelized onions topped over lettuce

4

3.5

2.5

4

ICED TEA WITH REFILLS

FRESH LEMONADE

MINERAL WATER

SPARKLING APPLE CIDER

3

23.5

3

3

6

SEAFOOD

- 54 CHA CA Grilled Basa Filet over fresh dill & green onions topped with 15
caramelized onions served with rice noodles, vegetable and peanuts
- 55 TOM VA HEO NUONG Grilled prawn & pork skewers with lemongrass sprinkled 15
with peanuts served with a shredded salad
- 56 CAMEL SALMON Filets of salmon in a spicy caramel sauce served in a claypot 15
- 57 DO BIEN XAO Sauteed seafood of prawns, calamari & scallops with vegetables in 15
a spicy garlic & ginger sauce

59 TOM XAO HUNG QUE Prawns sauteed with basil, bell peppers & onions (spicy) 13

60 TOM NUONG Charbroiled Prawn skewers marinated with lemongrass sprinkled 17
with peanuts served with a shredded salad

61 MIEN XAO CUA Glass noodles sauteed with crab, prawns, garlic and onions 16

62 TOM RANG MUOI Salt & pepper prawns flash fried in the shells sauteed with 15
onions and bell peppers poured over a bed of lettuce (spicy)

63 CUA RANG MUOI Pan fried whole Dungeness crab in a spicy garlic onions sauce MARKET

64 CA KHO Catfish in a spicy caramel sauce served in a clay pot 14

65 MUC CARI hay XAO Marinated Calamari sauteed in our spicy basil curry sauce 13
or sauteed with vegetables & pineapples in a ginger & garlic sauce

B E V E R A G E S

POT OF TEA

THAI ICED TEA

SOFT DRINKS

CARBONATED LEMONADE

SAN PELLEGRINO or PANNA FLAT WATER (LARGE)

VIETNAMESE COFFEE filtered ice coffee with condensed milk 4

PLEASE PLACE CELL PHONES ON VIBRATE MODE

ONLY WITH \$10 MINIMUM MUM

BLE

LICY

VISA & MASTERCARD ACCEPTED
AMERICAN EXPRESS \$20 MINI

TWO CREDIT CARD MAXIMUM PER TABLE

\$10 PER PERSON DINE IN PRIVATE

18% GRATUITY ADDED TO PARTIES OF 5 OR MORE