



SOUP

- 1 PHO – BEEF or CHICKEN NOODLE Slices of beef or chicken with rice noodles in a traditional beef broth
cup 5 bowl med 7.5 bowl lrg 8.5
- 2 CHAO GA – CHICKEN RICE PORRIDGE Thick chicken rice soup with ginger
cup 4.5 bowl 7
- 3 MIEN GA – CHICKEN BEAN THREAD Chicken with glass noodles & shitake mushrooms
cup 5 bowl 7
- 4 XUP MANG CUA – CRAB ASPARAGUS Crab, asparagus & egg mixed in a thick broth
cup 5 bowl 8.5
- 5 ARLYNE'S SOUP Sautéed ginger beef poured over egg noodles & vegetables
cup 5 bowl 8.5
- 6 CANH CHUA Spicy tamarind lemongrass soup with bean sprouts, tomatoes, pineapple & mushrooms
w/shrimp cup 5 bowl 8.5
w/chicken cup 5 bowl 8
vegetarian cup 4.5 bowl 7.5
- 7 HU TIEU – PORK & SHRIMP NOODLE (rice noodles or egg noodles) Served in a clear broth and sprinkled with caramelized onions
cup 5 bowl 7.5
seafood cup 5 bowl 8.5

SALAD

- 8 GOI DU DU – SPICY GREEN PAPAYA
Shredded papaya with herbs (Shrimp or Squid) 9
- 9 BO TOM CHANH Beef or Shrimp cucumber salad squeezed in lemon & peanuts 8.5
- 9a BEEF THAI SALAD Slices of Filet Mignon cooked medium rare in a spicy dressing 13
- 9b GREEN SALAD Tossed salad in our oil & vinegar dressing 4.5

STARTERS

- 10 CHA GIO – IMPERIAL ROLLS (FRIED) Fried rolls with pork, chicken, bean thread noodles, mushrooms & vegetables 7.5
- 11 THIT NUONG – CHARBROILED PORK SLICES Marinated slices of lean pork which can be wrapped in lettuce served with fish sauce 8
- 12 CHAO TOM – CHARBROILED SHRIMP ROLLS W/SUGAR CANE Grounded shrimp wrapped around sugar cane served w/rice paper, veggies & peanut sauce 11
- 13 BANH CUON - VIETNAMESE STEAMED DUMPLING Steamed rice flour filled with ground pork & mushrooms served with fish sauce 7
- 14 GOI CUON – SPRING ROLLS (NON – FRIED) Pork, shrimp & vegetables wrapped in transparent rice paper served with peanut sauce 7
- 17 BANH XEO – VIETNAMESE CREPE Crispy crepe filled with shrimp, pork, bean sprouts which you wrap in lettuce & dip in fish sauce 8.5
- 17a SAMPLER PLATTER - Imperial Rolls, Fresh Spring Rolls, Dumplings 10



NOODLES AND RICE

- 15 BUN – 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 9
BUN GA XAO Sauteed chicken with with lemongrass 9
BUN THIT NUONG Charbroiled pork 9
BUN CHA GIO Imperial rolls 9
BUN CHAY Sauteed fried tofu with lemongrass 8
BUN CHA GIO THIT NUONG Combo of pork & rolls 9.5
- 16 COM CHIEN Pork & shrimp fried rice 7
- 16a BEEF SATAY Beef sautéed in our curry spicy sauce poured over thin egg noodles & sprinkled w/ peanuts 8
- 16b GARLIC NOODLES Thick egg noodles sautéed with fresh garlic topped with basil 7
- 16c CHOW MEIN Chow mein noodles sautéed with any choice of meat 7.5

VEGETARIAN

- 18 XUP CHAY Mixed vegetable soup & tofu in a clear broth 7
- 19a GOI CUON CHAY Vegetarian Spring Rolls (NON-FRIED) 7
- 19b BANH XEO CHAY Crispy crepe filled with bean sprouts, tofu & mushrooms served with lettuce to wrap in 8
- 20a DAU HU XAO RAU Fried or Fresh tofu sautéed with vegetables & black mushrooms in a garlic & ginger sauce 8
- 20b DAU HU CHIEN XAO XA – LEMONGRASS TOFU
Fried tofu sautéed with lemongrass, ginger & spices 8
- 21a MIEN XAO RAU Glass noodles sautéed with vegetables in a garlic & ginger sauce 8
- 21b DO AN CHAY Imitation meat (gluten) sautéed with vegetable in a garlic soy sauce 8.5
- 22 RAU XAO CARI – VEGETABLE CURRY
Fresh tofu & vegetables sautéed in our special house curry` 8

RICE Jasmine Rice sm (cup) 1 Irg (serves 4) 3 Brown Rice sm 1.5 Irg 4

PORK

- 23 BO LUI CHA GIO COM CHIEN Barbeque beef & imperial rolls with fried rice 9.5
- 24 THIT NUONG COM CHIEN Barbeque pork with fried rice 8.5
- 25 COM CHA GIO THIT NUONG Barbeque pork & imperial rolls with fried rice 8.75
- 26 SUON NUONG XA Pan fried pork chops marinated with lemongrass 10



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| 27 | HEO VA TOM KHO | Pork & shrimp in a caramel sauce served in a clay pot | 9.5 |
| 28 | CARI XAO | One of the following sautéed with vegetables in our house curry chicken pork beef shrimp | 8.5 9.5 |
| 29 | RAU XAO | One of the following sautéed with vegetables in a spicy, ginger & garlic sauce chicken pork beef shrimp | 8.5 9.5 |

CHICKEN

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| 30 | GA CHIEN | Crispy chicken sautéed in a sweet, spicy, garlic sticky sauce | 9.5 |
| 32 | CAI XANH XAO | Broccoli sautéed with ginger & garlic and one of the following chicken pork beef shrimp | 8.5 9.5 |
| 33 | GA CHIEN BO | Marinated chicken filets sautéed with butter & garlic | 10 |
| 34 | GA NUONG | Barbeque chicken filets marinated with spices | 9.5 |
| 35 | GA XAO GUNG VA XA | Boneless chicken sautéed with ginger & lemongrass | 9.5 |
| 37 | GA KHO | Chicken in a caramel sauce served in a clay pot | 9.5 |
| 38 | GA NGU VI HUONG | Five spiced chicken filets | 9.5 |
| 39 | GA NHOI – STUFFED CHICKEN | Roasted chicken stuffed with sweet rice, chicken, ground pork & mushrooms served with gravy | 10 |
| 40 | GA HUNG QUE | Basil chicken sautéed with bell peppers & onions in a spicy sauce | 9.5 |
| 41 | CANARD L'ORANGE | Duck in an orange liqueur sauce | 14 |

BEEF

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| 42 | BO XAO DAU HU | Beef sautéed with tofu (fresh or fried) & mushrooms | 9.5 |
| 43 | BO LUI NUONG XA | Barbeque beef skewers marinated with lemongrass | 10 |
| 44 | BO VA TOM LUI | Barbeque beef & shrimp skewers marinated with lemongrass | 11 |
| 45 | BO XAO TOI | Beef sautéed with garlic over a bed of lettuce | 9.5 |
| 46 | BO DAI HAN NUONG | Barbeque marinated short ribs | 10 |
| 47 | BIFTECK BRAISE | Charbroiled steak with butter & garlic served with vegetables | 14.5 |
| 48 | BO XAO GUNG VA XA | Slices of beef sautéed with ginger & lemongrass | 9.5 |
| 49 | BO CARI THAI | Spicy beef curry with coconut milk served in an iron pot | 10.5 |
| 50 | BO LUC LAC | Shaken filet mignon cubes lightly sauteed with garlic over lettuce | 14 |



SEAFOOD

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| 54 | CHA CA Grilled Filets of white fish over fresh dill & green onions with sake anchovy sauce | 12 |
| 55 | TOM VA HEO NUONG Barbeque shrimp & pork skewers with lemongrass | 11 |
| 56 | CARAMEL SALMON Filets of salmon in a spicy caramel sauce served in a claypot | 11 |
| 57 | DO BIEN XAO Sautéed seafood of shrimp, squid & scallops with vegetables in a spicygarlic & ginger sauce | 12 |
| 58 | CA OM Sautéed filets of red snapper with basil, mushrooms & onions (spicy) | 10 |
| 59 | TOM XAO HUNG QUE Shrimp sautéed with basil (spicy) | 9.5 |
| 60 | TOM NUONG Charbroiled Shrimp skewers marinated with lemongrass | 11 |
| 61 | MIEN XAO CUA Glass noodles sautéed with crab, shrimp & garlic | 10 |
| 62 | TOM RANG MUOI Salt & pepper prawns in the shell over a bed of lettuce (spicy) | 11 |
| 63 | CUA RANG MUOI Pan fried whole Dungeness crab in our spicy sauce | 28 |
| 64 | CA KHO HAY CHIEN Catfish spicy clay pot style in a caramel sauce or pan fried | 10 |
| 65 | MUC CARI Marinated calamari sautéed in our spicy basil curry sauce | 9.5 |

BEVERAGES

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| POT OF HOT TEA | 3.5 | ICED TEA WITH REFILLS | 2.5 |
| THAI ICED TEA | 2.5 | FRESH LEMONADE | 2.5 |
| SOFT DRINKS | 2.0 | MINERAL WATER | 2.0 |
| CARBONATED LEMONADE | 3.0 | SPARKLING APPLE CIDER | 2.0 |
| SAN PELLEGRINO (Sparkling water) or PANNA(Flat water) (LARGE) | | 3.75 | |
| VIETNAMESE COFFEE filtered ice coffee with condensed milk | | 3.5 | |

DESSERTS

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| CARAMEL CUSTARD | 5 | LYCHEES IN SYRUP | 4 |
| FRIED BANANA OR PINEAPPLE | 4 | A LA MODE | 5 |
| ICE CREAM | 4 | FLAMBE | 6 |

VISA & MASTERCARD ACCEPTED ONLY WITH \$10 MINIMUM
18% GRATUITY ADDED TO PARTIES OF 5 OR MORE
MINIMUM PER PERSON IS \$8
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE