



## **Winter Restaurant Week 2020**

### **Appetizers**

#### *Noodle Salad*

*kimchi, toasted seaweed,  
sesame-soy dressing*

#### *Crispy Bean Curd*

*with a corn and pea shoot salad*

#### *Fried Spring Rolls*

*with chicken, vegetables, and glass vermicelli*

#### *Spicy Beef Salad*

*thinly sliced beef with basil, mint,  
and a spicy oil-free dressing*

#### *Steamed Vietnamese Ravioli*

*with chicken, shrimp, bean sprouts,  
shiitake mushroom*

#### *Beef Tartare*

*lemongrass, coriander, sesame  
and ginger-chili dressing*

### **Entrées**

#### *Grilled Salmon*

*marinated in plum sauce, with sautéed vegetables,  
and lemongrass broth*

#### *Saigon Chicken*

*marinated with turmeric and sautéed with lemongrass*

#### *Shaking Beef*

*diced hanger sizzled on a hot plate  
with scallion and chili*

#### *Grilled Portobello Mushrooms*

*with sautéed vegetables*

### **Sides**

*Sticky Rice with dried baby shrimp and Vietnamese sausage*

*Steamed White Jasmine Rice*

### **Desserts**

*Classic French Lemon Tart*

*Coconut & Raspberry Sorbet*

**\$42.00**

*(not including beverage, tax, or service)*