



Thank you for your interest in dining at Indochine. Parties of 10 or more are requested to pre-order their meal at least *two days* in advance.

In order to reserve the table, we do request a credit card number. Your card will not be charged but it is to insure that you will confirm or cancel the day of the reservation.

We also request that you confirm the number of guests by 4:30pm the day of the reservation. **This will be the number of guests that you will be charged for that evening**, unless the guest count increases. If your party changes in size, please let us know as soon as possible since we have a limited number of large tables.

The prix fixe option per person is as follows (not including 8.875% tax or 20% gratuity):

- **\$75.00 for food with dessert**
- **\$110.00 for food with unlimited wine (a red and a white selection) served during the dinner**

Following, you will find our menu. We ask you to choose 4 appetizers, 3 main courses, 2 side dishes and 2 desserts. The dishes are served family-style, so that all of the guests may enjoy all of the selections. The quantity of dishes will be determined by the number of guests attending the dinner.

Additional beverage (bottled water, cocktails, beer, coffee, etc.) will be charged a la carte.

Please note that we have 24 hours cancellation policy prior the event. You will be charged \$50.00 per person if you cancel less than 24 hours before the event.

If you have any questions please do not hesitate to contact us, and thank you again for considering Indochine for your dinner.

(212) 505 5111
info@indochinenyc.com

PRE-ORDER DINNER MENU

APPETIZERS (please select 4)

6. **ASIAN KALE SALAD**
roasted seaweed, crisp shallots, and ginger-miso dressing
7. **ASIAN LUMP CRAB CAKES**
with a watercress ginger sauce
8. **FRIED SPRING ROLLS**
chicken, vegetables and glass vermicelli
11. **SPICY SQUID**
pickled jicama, celery, Chinese bacon and yuzukosho
12. **SPICY BEEF SALAD**
thinly sliced filet of beef with basil, mint, lemongrass, crisp shallot and a spicy oil-free dressing
13. **FLUKE CARPACCIO**
chili-lime dressing, annatto oil and flying fish roe
14. **LOTUS SALAD**
shrimp, sawtooth coriander, and spicy asian vinaigrette
15. **SUMMER ROLL OF SHRIMP AND CHICKEN,**
vermicelli, bean sprouts and mint, wrapped in rice paper with a peanut sauce
16. **STEAMED VIETNAMESE RAVIOLI**
chicken, shrimp, bean sprouts, shiitake mushrooms and fried shallots
20. **SUMMER ROLL OF VEGETABLES**
with black bean sauce
21. **GRILLED EGGPLANT**
with lime juice, ginger and sesame seeds
22. **CRISPY BEAN CURD**
with a corn and pea shoot salad, Asian mustard and chili dressing

ENTREES (please select 3)

- 24. **GRILLED SALMON**
marinated in a teriyaki plum sauce, with sautéed vegetables and lily bulbs, in a bonito lemongrass broth
- 26. **CRISPY RED SNAPPER**
with a mango salad and a sweet and sour pimento sauce
- 27. **STEAMED CHILEAN SEA BASS**
marinated in a black bean chili paste, with a sesame, ginger soy broth, on a bed bok choi
- 29. **SPICY CHICKEN BREAST**
sautéed with lemongrass, Asian basil and peanuts
- 31. **ROASTED BONELESS CORNISH HEN**
marinated in five spices, with zucchini, baby corn and asparagus
- 32. **GRILLED SKIRT STEAK**
marinated with chimichurri in a miso soy sauce thai eggplant
- 34. **SHAKING BEEF**
diced sirloin sizzled on a hot plate with scallion and chili
- 35. **SPICY SHRIMP**
sautéed with long beans, diced fresh tomato and basil
- 38. **GLAZED DUCK BREAST**
on long stem bok choi with a baked Vidalia stock
- 43. **GRILLED PORTOBELLO MUSHROOMS**
grilled Portobello mushroom with ginger, scallion, and shredded squash

SIDE DISHES (please select 2)

- 44. **STICKY RICE**
with dried baby shrimp, black mushrooms and Vietnamese sausage
- 45. **HOUSE RICE**
with shrimp and scallion
- 47. **STEAMED WHITE JASMINE RICE**
- 49. **SAUTÉED PEA SHOOTS**
- 50. **SAUTÉED GREEN BEANS**
with salted daikon

DESSERTS (Guests will receive one dessert individually (the same for the whole table) and will share a second dessert. Please pick one from each category).

INDIVIDUAL: (choose 1)

Classic French Lemon Tart

Chocolate Truffle Cake with white chocolate & praline bottom

Assorted Sorbets and Ice Cream

FOR THE TABLE: (choose 1)

Asian Pear Wontons

Fresh Pineapple with mint

Assorted Petits Fours

PLEASE SELECT ONE WHITE AND ONE RED WINE (\$110 Option)

WHITE WINE:

Sancerre B. Millet “Le Chemin Blanc” 2017

Riesling, Seehof, Rheinhessen, Germany, 2016

Chardonnay, Boeck Vineyard, “Alondra” Sonoma, 2017

Viognier, Bedell Cellars, North Fork, Long Island, 2017

RED WINE:

Pinot Noir, Picayune, Eola Amity Hills, Oregon, 2015

Nebbiolo, Monsecco ‘Pratogrande’ Piedmont, Italy, 2013

Côtes du Rhône, Franck Balthazar, Rhône, France, 2017

Shiraz, Barry Brothers, Australia, 2015