



Restaurant Week 2019

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*

Lotus Salad

shrimp, sawtooth coriander, spicy asian vinaigrette

Entrées

Grilled Salmon

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

Spicy Chicken

sautéed with lemongrass, Asian basil, and peanuts

Shaking Beef

*diced sirloin 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)