

APPETIZERS

- Goi Cuon • Summer Roll (2)** 6.
shrimp, pork, herbs, vermicelli
- Cha Gio • Crispy Spring Roll (2)** 6.
chicken, shrimp, wood ear mushroom
- Mussels** 10.
pei mussels, sake lemongrass broth, charred country bread
- Soft Shell BLT Bánh Bao (2)** 10.
mantou-style steamed bun, crisp bacon, bib lettuce, tomato & sambal mayonnaise
- Banh Mi Bao** 5.
pork belly, carrot & daikon, cilantro, jalapeno
- Wonton Dumplings** 9.
shrimp & pork, chili oil, shallot, cilantro
- Salt & Pepper Calamari** 15.
jalapeno, thai peppers, fried shallots, spicy mayo
- Escargot** 11.
sriracha butter, tempura crumb, garlic bread
- Bot Chien • Rice Flour Cake** 8.
eggs, scallions, pickled carrot and daikon

COFFEE & TEA

- Vietnamese Coffee** 5.
brewed tableside over sweetened condensed milk
- Coffee** 3.
Batdorf & Bronson Organic French Roast
- Rishi Hot Tea** 3.
Jade Cloud Green · Pu-erh Ginger · Tropical Hibiscus · Blueberry Rooibos
- Jasmine Iced Tea** 2.5
black tea scented with jasmine blossom

SALAD & SOUP

- Goi Du Du • Papaya Salad** 10.
green papaya, mango, apple, crispy shallot, peanut brittle, thai pepper vinaigrette
- Goi Gà • Cabbage Salad** 8.
chicken, fresh herbs, onions
- Cai Xoan • Kale Salad** 9.
red kale, mango chickpea dressing, sliced almonds, radish, toasted shredded coconut, spicy peanut brittle
- Pho Broth** 3.
ha noi chicken broth, onion, cilantro

"WONG'S FAMOUS"

Fried Chicken

crispy shallots, thai pepper, cabbage slaw
with garlic chips
16.

SPECIALTY

- Bo Luc Lac • Shaking Beef** 22.
seared angus, spring lettuce, jus vinaigrette
- Bahn Mi Thit Bo Nuong • Steak Bahn Mi** 11.
fresh baguette, angus rib-eye, pickled carrot & daikon, jalapeno butter mayo, cilantro, served with garlic chip and pho broth
- Ca Cien Nguyen Con • Whole Fish** MP.
fried egg floss, crispy ginger, garlic, ginger soy jus
- Tom Toi Ot • Chili Garlic Prawn** 19.
seared prawns sautéed with chili oil and onions

SPECIALTY (CONT'D.)

- Cà Ri Gà • Vietnamese Curry Chicken** 17.
braised in madras hot curry, carrot, potato, curry leaf
- Ga Ko Noi Dat Set • Chicken Clay Pot** 18.
crispy rice, sautéed onions, shallot, basil
- Mi Cua • Crab Noodle** 18.
lump blue crab, glass noodles, onions, and cilantro
- Pho • Noodle Soup** 10.
ha noi chicken broth, chicken, rice noodles, onions, cilantro
- Hu Tieu Xao Bo • Drunken Noodle** 17.
flat rice noodle, beef, bean sprout, scallion
- Cai Xanh Xao Toi • Sautéed Market Greens** 15.
wok fried with roasted garlic and chive
- Dau Que Xao Cay • Spicy Green Beans** 16.
minced pork, garlic, seafood XO chili oil
- Bun • Chilled Vermicelli Bowl** 13.
herb salad, cucumber, pickled daikon & carrot, crushed peanut, crispy spring roll
Choose: Sliced Pork / Chicken / Lemongrass Beef / Shrimp 14.
- Com • Rice Plate** 12.
jasmine rice, cucumber, pickled carrot & daikon, egg
Choose: Pork Chop / Chicken / Lemongrass Beef / Shrimp 13.



NO. 935 MARIETTA ST. STE. A
ATLANTA GA. 30318
404 439-9850

COME IN AND TRY OUR
SIGNATURE COCKTAILS

Sale Collins 11.

Rhum Agricole, Vodka, Suze Saveur d'Autrefois
Gentaine, Salted-Lemon Soda

L'oiseau Bleu 12.

Blueberry and Bay Leaf Shrub, Sparkling Rose,
Mint, Lemon Oil

Billet-Doux 12.

Applejack, Curacao, Cardamom, Brut Blanc de
Blancs, Lemon, Honey, Rhubarb

Colombe 10.

Blanco Tequila, Grapefruit-Chamomile Soda,
Lime

Silverwhite 11.

Aquavit, Yellow Chartreuse, Kummel, Lemon, Egg
White

Unsung Hiro 12.

Rye, Ginger, Buckwheat Honey, Lemon, Lapsang
Souchang Tea Salt



POSTMATES



UBER
EATS

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RESTAURANT DELIVERY

DOORDASH
delightful delivery

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WELCOME TO GUY WONG'S INTERPRETATION OF CLASSIC VIETNAMESE CUISINE WITH CHINESE (NGUOI HOA) AND FRENCH INFLUENCES. HERE YOU WILL EXPERIENCE DISHES THAT HAVE BEEN PASSED DOWN FROM HIS FAMILY AND INSPIRED FROM HIS TRAVELS.

THE RESTAURANT DESIGN PULLS FROM VIETNAM'S FRENCH-COLONIAL HISTORY IN AN ATTEMPT TO RECAPTURE THE BEAUTY, ROMANCE, AND JOIE DE VIVRE OF SOUTHEAST ASIA FROM THE 1920S.

LE FAT

RESTAURANT VIETMIEN

Pour les HOMMES FEMMES ENFANTS

PATIO · FULL CRAFT BAR · FREE VALET PARKING



Dinner

SUNDAY – THURSDAY 5:00PM – 10:00PM

FRIDAY – SATURDAY 5:00PM – 11:00PM

NHÀ HÀNG QUÁN BAR

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