

Le Colonial

\$55pp Pre-Set Menu/Served family style

Optional Soup First Course

(\$6.00 Supplement)

Pho Ga(g)

Traditional Vietnamese chicken soup with rice noodles, bean sprouts, basil, chili and fresh lime

Canh Cua (g)

Dungeness crab soup with rice noodles, seasonal vegetables & Dungeness crab meat

Appetizers

(Choice of four)

Appetizers:

Cha Gio Tom Cua (g)

Crispy rolls with Dungeness crab, minced shrimp, chicken, taro, vermicelli noodles, wood ear mushroom, nuoc cham

Nam Nuong Cuon(g/v)

Fresh spring rolls with roasted portobello mushrooms, saffron infused rice noodles, winter greens, herbs & peanut sauce

Goi Ga (g)

Shredded Mary's chicken, mustard green, asparagus, baby arugula, soy bean, watermelon & passion fruit vinaigrette

Thit Heo Nuong Xien (g)

Skewered boneless pork marinated in turmeric, nuoc cham & sesame topped with crispy shallots & green onion

Goi Coun(g)

Fresh spring rolls with poached prawns, red leaf lettuce, bean sprouts, rice vermicelli, mint, hoisin-peanut sauce

Main Courses

(Choice of three)

Ca Ri Tom(g/v)

Coconut curry prawns or (tofu***) with eggplant, shiitake mushroom, mango, potato, yellow onion and basil

Ga Chien Xa (g)

Roasted lemongrass chicken, fresh turmeric mousseline potatoes, sautéed bok choy & lemongrass chicken jus

Ca Thu Nuong(g)

Grilled Ahi tuna in a beer malt and smoked paprika rub with Vietnamese kim chi on a bed of smashed fingerling potatoes and black vinegar dressing.

Ca Hap Nuoc Cot Dua (g)

Coconut poached Alaskan halibut, green papaya salad, mango & pineapple sauce vierge, cilantro basil pistou

Thit Heo Nau Cot Dua (g)

Coconut milk-braised pork shoulder, shiitake mushroom, sweet potatoes, water chestnut & pearl onions

Dau Hu Luc Lac (v)

Stir-fried all natural cubes of tofu with bell peppers, onions and garlic in a soy dressing on a bed of watercress

Side Dishes

(Choice of two)

Xu Bruxelles(g/v)

Crispy sweet chili-glazed brussels sprouts, portobello mushrooms and carrots with nuoc cham

Dau Dua Xao(g/v)

Wok-tossed Blue Lake beans, shiitake mushroom, garlic-oyster sauce, toasted almonds

Com Chien Le Colonial(g/v)

Wok-fried Jasmine rice with bay shrimp, scallion, carrot, green beans and farm fresh egg

Koda farms fried rice(g/v)

Wok fried Koda farms brown rice, organic tofu, carrots, green beans, and shiitake mushrooms

Chef's Dessert Platter to Share

(V) Items are or can be made vegetarian (g) Items are or can be made gluten free