

Le Colonial

\$45pp Lunch Pre-Set Menu/Served family style

Optional Soup First Course

(\$6.00 Supplement)

(Please select 1)

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 three)

Cha Gio Tom Cua(g)

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

Nam Nuong Cuon(v)

Fresh spring rolls with roasted Portabella mushrooms, saffron infused rice noodles, winter greens, herbs & sesame dipping sauce

Goi Ga (g)

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

Pork skewers(g)

Boneless marinated pork in turmeric, nuoc cham and sesame topped with crispy shallots & green onion

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

Ca Hoi Nuong(g)

Grilled salmon with green papaya salad, spicy tamarind reduction, peanuts and crispy shallots

Thit Heo Nau Cot Dua(g)

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

Side Dishes

(Choice of one)

Xu Bruxelles(g/v)

Crispy sweet chili-glazed Brussels sprouts, Portabella 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

Chef's Dessert Platter to Share

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