

Le Colonial

Prix Fixe Menu \$75 per person Served family style

(Beverages, Tax, Gratuity and SF Health Mandate not included)

Soup Course (Select one)

Pho Ga

Chicken broth, rice noodles, Mary's chicken, cilantro, scallion, bean sprouts, basil, chili & lime

Pho Bo

Fragrant star anise broth with sliced rare beef tenderloin, herbs, green onions & rice noodles

Appetizers (Choice of four)

Goi Cuon

Fresh spring rolls with poached prawns, red leaf lettuce, pickled daikon, rice noodles & hoisin peanut sauce

Bo Bia Chay (v)

Fresh spring rolls with sautéed mushrooms, chayote, jicama, carrots, tofu, herbs & peanut dipping sauce

Cha Gio Tom Cua

Crispy rolls with Dungeness Crab, shrimp, chicken, vermicelli noodles, taro, mushroom & nuoc cham

Goi Ga (v)

Shredded Mary's chicken, mustard green, baby arugula, seasonal vegetables & passion fruit vinaigrette

Suon Nuong (g)

Hoisin & passion fruit glazed baby back pork ribs, avocado, pickled pineapple & shaved radish

Thit Kho Chien

Twice cooked pork belly, hosui pear, quail egg, mustard sweet chili sauce & shrimp chips

Crab Cakes

Mini coconut crusted Dungeness crab cakes served with cilantro aioli

Main Courses (Choice of three)

Ga Chien Xa

Roasted lemongrass chicken, seasonal vegetables & lemongrass chicken jus

Thit Heo Nuong

Ginger marinated grilled pork tenderloin served with pineapple, bamboo shoot, mushroom and sweet & spicy glaze

Ca Thu Nuong

Grilled Ahi Tuna with crushed fingerling potatoes, vegetables & sweet black vinegar jus

Dau Hu Luc Lac (v)

Wok-seared all natural tofu with sweet-savory soy, vegetables, butter lettuce, watercress, fingerling potatoes, cherry tomatoes & crispy lotus chips

Ca Hoi Nuong

Grilled salmon filet served with asparagus, papaya salad & mango sauce

Ca Hap La Chuoi

Steamed Seabass wrapped in banana leaves with sweet potato noodles, oven roasted tomatoes, mushroom, ginger, black-bean coconut sauce & papaya sauce vierge

Bo Luc Lac

Wok-seared filet mignon cubes, sweet savory soy, pickled red onion, on a bed of watercress, fingerling potatoes, cherry tomatoes & crispy lotus chips

Cuu Nuong

Hoisin marinated ribs of lamb rack served with green beans

(\$10/person supplement)

Side Dishes (Choice of three)

Xu Bruxelles (v)

Crispy sweet chili-glazed brussels sprouts, Portobello mushroom, & carrot chips

Dau Duạ Xao(v)

Wok-tossed French beans, garlic, & almonds

Mien Xao Cua

Wok-tossed sweet potato noodles Dungeness Crab, farm fresh egg, bean sprouts & scallion

Com Chien Le Colonial

Wok-fried Jasmine rice, bay shrimp, scallion, carrots, green beans & farm fresh egg

Dessert

Dessert platters to share

(v) Can be done vegetarian (g) Contains gluten

A choice of steamed jasmine rice or brown rice is included in the prix fixe menu

A dessert platter for the table is included in the prix fixe menu

Add \$3.00 per person for each additional appetizer or vegetable

Add \$6.00 per person for each additional entrée