

VIETNAMESE MENU

Small Plates

Fresh Spring Rolls

Rice paper, shrimp, mint, cilantro,
vermicelli noodles, hoisin peanut sauce

Banana Flower Salad

Chicken or shrimp
Peanuts, herbs, tangy dressing (lime
juice, fish sauce, sugar)

Vietnamese Crispy Fried Spring Rolls

Ground pork, shrimp, mushrooms,
vermicelli noodles, nuoc cham sauce

Meatballs

nuoc cham, scallions, cilantro

Soups

Pho

Thin sliced beef (pho bo) or chicken
(pho ga)
Fragrant beef broth, rice noodles, bean
sprouts, herbs, lime wedges

Bun Rieu

Crab and tomato based soup,
vermicelli noodles, crab meat,
tofu, tomatoes, perilla,
Vietnamese coriander

Entrees

Bun Thit Nuong

Grilled pork, vermicelli noodles,
fresh herbs, pickled carrots and
daikon, peanuts, nuoc cham sauce

Vietnamese Chicken Rice

Poached or roasted chicken
Chicken flavored rice, sliced
cucumber, herbs, dipping sauce

Shaking Beed

Stir fried tender beef cubes, garlic,
onions, lettuce, tomatoes, dipping sauce
Served with cilantro lemongrass rice

Cao Lau Hoi

Thick rice noodles, slices of pork,
fresh greens, croutons
Served with flavorful broth

Desserts

Che Ba Ba

Sweet soup with coconut milk, taro,
sweet potatoes, tapioca pearls, jackfruit

Vietnamese Creme Caramel

Smooth and creamy caramel
custard with a light coffee flavor

Coconut Jelly

Refreshing coconut jelly served in
coconut shells, young coconut flesh

Banana Cake

Moist and fragrant
Ripe bananas, coconut milk,
sesame seeds, shredded coconut