



## DINNER

### APPETIZERS & SALADS

#### ASIAN KALE SALAD

crisp shallots and ginger-miso dressing

17

#### SPICY BEEF SALAD

with basil, mint, shallots, and spicy tamarind dressing

21

FRIED SPRING ROLLS

RESERVATIONS

**CRISPY ROCK SHRIMP**

chili, kaffir lime leaves

**20**

**GRILLED EGGPLANT**

cherry tomatoes, coriander, scallion and sesame seeds

**17**

**STEAMED VIETNAMESE RAVIOLI**

chicken, shrimp, bean sprouts, shiitake mushrooms

**18**

**GRILLED BABY BACK RIBS**

asian spices and coriander seed rub

**21**

**SUMMER ROLL OF SHRIMP & CHICKEN**

vermicelli, bean sprouts and mint, wrapped in rice paper with peanut sauce

**16**

**CRISPY BEAN CURD**

salad of pea and corn shoots, and asian mustard dressing

**17**

**FLUKE CARPACCIO**

chili-lime dressing, annatto oil and flying fish roe

**25**

**ENTREE**

**CRISPY RED SNAPPER**

pickled mango and sweet and sour pimento sauce

**38**

**STEAMED CHILEAN SEA BASS**

marinated in black bean chili paste, with sesame, ginger-soy broth, and baby bok choy

**20**

**RESERVATIONS**

sautéed with long beans, cherry tomatoes and basil

**35**

**SPICY CHICKEN BREAST**

sautéed with asian basil, chili, shallots and peanuts

**30**

**SHAKING BEEF**

diced hanger steak sizzled on a hot plate with scallion and chili

**37**

**PORK COLLAR**

grilled pork collar marinated in coconut milk, asian spices, and lemongrass topped with a mild spicy sauce

**34**

**GLAZED DUCK BREAST**

grilled long stem bok choy

**36**

**VEGETABLE STEW**

assorted seasonal vegetables, curry, lime leaves

**26**

**VIETNAMESE BARBECUED CHICKEN**

boneless chicken marinated with turmeric and toasted herbs, topped with mixed herbs salad

**33**

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**SIDES**

**STICKY RICE**

dried baby shrimp and vietnamese sausage

**8**

**SAUTEED RICE**

shrimp and scallion

**RESERVATIONS**

