

## **APPETIZERS**

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#### FRESH SPRING ROLL

Lettuce, carrot, mint, cucumber, bean sprout, rice noodles freshly rolled in rice paper. Served with peanut sauce or sweet & sour sauce

#### TOFU FRESH SPRING ROLL

Tofu, lettuce, carrot, mint, cucumber, bean sprout, rice noodle freshly rolled in rice paper. Served with hoison peanut sauce

#### CHICKEN FRESH SPRING ROLL

Steamed chicken, lettuce, carrot, mint, cucumber, bean sprout, rice noodle freshly rolled in rice paper. Served with hoison peanut sauce

#### CRAB RANGOON

Crab meat and cream cheese in a crispy wonton shell served with sweet and sour sauce.

#### SHRIMP BIKINI

Large shrimp marinated and enveloped in rice paper, accompanied by a side of sweet and sour sauce.

#### **BEEF SATAY**

Grilled beef bamboo skewers. Served with peanut sauce

## **CHICKEN SATAY**

Grilled chicken bamboo skewers. Served with peanut sauce

## **BEEF SCALLION ROLL**

Using thin slices of beef to wrap the scallion then grilled, topped with teriyaki sauce

## VERANDA PLATTER FOR 16 / 28 ONE / TWO

Chicken & beef satay, chicken wing, tofu triangle, shrimp sugarcane, crab rangoon & egg roll

#### 7 FRIED SPRING ROLL

Crispy delights: chicken, shrimp, taro, carrot, and noodles snugly wrapped in rice paper, taking a golden bath and served with a side of sweet and sour sauce.

## FRESH SPRING ROLL with Shrimp

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A delightful mix of shrimp, lettuce, carrot, mint, cucumber, bean sprouts, and rice noodles encased in rice paper. Enjoy it with either peanut sauce or sweet & sour sauce.

## VIETNAMESE EGG ROLL

An appetizing blend of ground pork, shrimp, carrots, black mushrooms, onions, and noodles tossed in a savory golden sauce, topped with a sweet and sour garnish.

#### STEAMED WONTON

Ground chicken & shrimp marinated in ginger & wrapped with wonton skin. Served with ginger sauce

#### SHRIMP SUGARCANE

Ground Maine shrimp marinated & wrapped around sugarcane then grilled. Served with sweet & sour sauce

#### CHICKEN WING

Revel in the zesty ginger-coated, delicately breaded, crispy fried dish, then coated in a sweet and tangy sauce. Yum!

# VEGGIE TEMPURA May Add Chicken \$9 Add Shrimp \$10

Various veggies are dipped in tempura batter, fried until crispy, and served with sweet and sour sauce.

## **CHICKEN TEMPURA**

White meat chicken & assorted veggie battered in tempura flour & deep fry 'til crispy. Served with sweet & sour sauce

#### SHRIMP TEMPURA

Shrimp & assorted veggie battered in tempura flour & deep fry 'til crispy. Served with sweet & sour sauce

<sup>\*\*\* 18%</sup> gratuity added to party of 7 and more \*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. Before placing your order, please inform us if a person in your party has a food allergy.



## RICE PLATE

Served over a bed of lettuce, cucumber, tomato and egg

GRILLED SLICE PORK OVER	17	GRILLED PORK CHOP OVER	17
RICE		RICE	
Com Thịt Heo Nướng		Cơm Sườn Heo Nướng	

GRILLED CHICKEN OVER RICE 17 GRILLED SHRIMP OVER RICE 21 Com Gà Nướng Cơm Tôm Nướng

GRILLED BEEF OVER RICE 20 Com Thịt Bò Nướng Lui

# FRIED RICE & NOODLE

I	LUNCH	DINNER
VEGETABLE / TOFU	14	16
CHICKEN / PORK	14	17
BEEF.	15	18
SHRIMP / SCALLOP / CALAMARI	16	20
COMBO MEAT / COMBO SEAFOOD	16 / 20	18 / 22

#### FRIED RICE

Jasmine white rice wok stir-fried with egg, carrot, broccoli, string bean, pineapple, onion & scallion

## SOFT LOMEIN

Thin egg noodle stir fried with mix veg

### **CHOWFOON**

Wide rice noodle stir fried with assorted veg & egg

#### **CRISPY LOMEIN**

Assorted veg and your choice of protein stir fry in brown sauce and pour over a bed of crispy lomein noodle

#### **VERMICELLI**

Vermicelli noodle (thin rice noodle) stir fried with shredded carrot, bean sprout, egg, onion & scallion

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# PHở

Noodle soup served with a side plate of fresh basil, culantro, bean sprout, lime & jalapenos

Đặc Biệt HOUSE LARGE Large combination noodle soup with rare steak, well-done flank, tendon & meatball	16	Xe Lửa HOUSE XL X-large combination noodle soup with rare steak, well-done flank, tendon & meatball	17
Tái, Nam STEAK & FLANK Large noodle soup with rare beef and well-done flank	15	Tái STEAK Large noodle soup with rare beef	15
Tái, Bò Viên BEEF & MEATBALL Large noodle soup with rare steak & meatball	15	Phở Gà CHICKEN Large noodle soup with white meat chicken	15
Bò Viên MEATBALL Large soup with meatball	15	Phở Rau Cải VEGETABLE (Meat Broth) Large soup with assorted veg	15
Phở Chay VEGETARIAN  Large soup with assorted veg and vegetarian broth	15	Phở Tàu Hũ TOFU Large noodle soup with tofu & veg. MEAT BROTH or VEGETARIAN BROTH	15

# HOW TO ENJOY PHổ

Step 1. Season your Phở. Sample the steamy broth, add hoison, squeeze in wedge of lime, add sriracha to spice it up!

Step 2. Add herbs & sprouts

Step 3. Prepare for dipping 50/50 mixture Hoison & Sriracha

# Step 4. Time to Eat

Use chopstick & spoon to mix ingredients. Each bite should consist of noodle, meat & herbs. Don't forget to sip the delicious broth!

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# BÚN VERMICELLI NOODLE SALAD

Vermicelli aka bún (thin rice noodle) served over salad (lettuce, cucumber, carrot, bean sprout, mint, onion, roasted peanut) with a dish of sweet & sour dressing.

VI. GRILLED SLICE PORK  Bún Thịt Heo Nướng	16
V2. GRILLED SLICED BEEF Bún Thịt Bò Nướng	18
V3. EGG ROLL or FRIED SPRING ROLL Bún Chả Giò	16
V4. GRILLED JUMBO SHRIMP Bún Tôm Nướng	18
V6. SHRIMP SUGARCANE Bún Chạo Tôm	16
V7. FRIED TOFU Bún Đậu Hũ	16
V8. GRILLED PORK & EGG ROLL Bún Heo Nướng Chả Giò	17
VII. GRILLED SHRIMP & PORK Bún Tôm Heo Nướng	17
V13. GRILLED CHICKEN Bún Gà Nướng	16
V14. ROASTED DUCK Bún Vịt Nướng	20
V15. GRILLED SHRIMP, PORK & EGG ROLL Bún Tôm Heo Nướng Chả Giò	20



#### WOK STIR FRY

Served with Jasmine Rice

LU	JNCH I	DINNER
VEGETABLE / TOFU	14	16
CHICKEN / PORK	14	17
BEEF	15	18
SHRIMP / SCALLOP / CALAMARI	16	20
COMBO MEAT / COMBO SEAFOOD	16 / 20	18/22

#### **✓ SPICY LEMONGRASS**

Bell pepper, carrot, mushroom, onion and scallion in lemongrass sauce

## **CURRY SAUCE**

Bell pepper, mushroom, carrot, onion and scallion in curry sauce

#### **GINGER SAUCE**

Mushroom, eggplant, tomato, onion and scallion in ginger sauce

### **BASIL SAUCE**

Bell pepper, mushroom, eggplant, onion and scallion in basil sauce

#### **✓ SPICY SAUCE**

Bell pepper, mushroom, carrot, onion and scallion

#### SWEET & SOUR SAUCE

Red bell pepper, tomato, pineapple, carrot, onion & scallion in lightly sweetened & sour sauce

## **BROWN SAUCE**

Bell pepper, mushroom, carrot, onion and scallion in brown sauce

## **▶ BLACK PEPPER SAUCE**

Bell pepper sautéed with onion & scallion in black pepper sauce

#### EGG NOODLE & BEAN THREAD NOODLE

Served with a side plate of bean sprout, lettuce, lime & jalapenos

16

15

# Mì Vịt Quay DUCK NOODLE SOUP

Roasted duck and yellow noodle soup

## Mì Hải Sản SEAFOOD NOODLE 18 SOUP

Mix seafood (shrimp, scallop, calamari) and noodle in soup

## Miến Gà CHICKEN CLEAR NOODLE

Chicken & clear (bean thread) noodle soup

# Mì Hoành Thánh WONTON NOODLE SOUP

Ground chicken & shrimp wrapped in wonton & slices of roasted pork in soup

# Mì Xá Xíu ROASTED PORK NOODLE SOUP

16

Roasted pork, wonton & Shanghai Bok Choy with yellow noodle in soup

# Hủ Tiếu 16 CHOWFOON NOODLE SOUP

Shrimp, Pork & meatball noodle soup

### PLEASE SPECIFY DEGREE OF SPICE DESIRED

x 1 - Indicates some spiciness

x3-Adventurous

x2-Medium

/// x 4 - Native spicy

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# **HOUSE SPECIALTIES**

Served with Jasmine Rice

GOLDEN DUCK  Duck roasted until crispy, served over bed of lettuce & side of sauce (brown sauce with onion & scallion)	22
TAMARIND DUCK Boneless duck topped with onion, scallion, carrot, pineapple & red bell pepper	22
SPICY DUCK Boneless duck stir fry with red bell pepper, mushroom, carrot, onion & scallion	22
BEEF EGGPLANT Steak stir fry with eggplant & scallion in brown sauce	20
BEEF JALAPENOS  Slices of beef stir fry with jalapeños, bell peppers, onion & scallion in oyster sauce	20
SEAFOOD CHINESE BROCCOLI GINGER SAUCE or GARLIC SAUCE. Shrimp, scallop, mussel, calamari stir fry with scallion. Served over a bed of Chinese broccoli	20
THREE KING PARTY Shrimp, Scallop & Calamari stir fry with mixed veggies in ginger sauce	22
SHRIMP BOK CHOY Shrimp stir fry with red bell pepper, onion & scallion in house's BBQ sauce. Served over a bed of steamed bok choy	22
HADDOCK FILET GINGER SAUCE or SPICY SAUCE. Haddock can be steamed or deep-fried. Topped with onion & scallion in your choice or ginger or spicy sauce. Served over a bed of Chinese broccoli	24

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