

Le Colonial \$55pp Pre-Set Menu

Served family style

Optional Soup First Course (\$6.00 Supplement) **(Please select 1)**

Bun Rieu

Tangy tomato soup with crab and shrimp dumplings
served with glass noodles, bean sprouts, basil and Napa cabbage

Pho Bo

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

Appetizers (Choice of four)

Bo Tai Chanh

Grilled steak salad served with lime basil dressing, red onion,
tatsoi, shallot frites, crostini

Bo Bia Chay

Fresh vegetarian rolls with chayote, shiitake mushrooms, tofu, cucumber,
crushed peanuts and basil served with peanut dipping sauce

Cha Gio Tom Cua

Crispy spring rolls filled with Dungeness crab, shrimp, pork and
wood ear mushrooms served with lettuce wraps, herbs and nuc cham sauce

Banh Tom

Steamed prawn dumplings with scallions and ginger served with sesame vinaigrette

Goi Bap Chuoi

Poached chicken and cabbage salad with banana blossom, toasted peanuts,
red onions, mint and crispy shallots
(Goi Bap Cai-vegetarian version also available)

Xa Lach Bui

Baby field greens with pickled fennel, ruby-red grapefruit,
and cashews tossed with a sherry vinaigrette

Thit Heo Sate

Grilled lemongrass pork skewers served with pickled carrots and daikon salad

Main Courses (Choice of three)

Ca Ri Tom

Poached black tiger prawns in a coconut curry with eggplant, russet potato, yellow onion and basil
(**Ca Ri Chay**-vegetarian version also available)

Ga Roti Xao Xa

Lemongrass free-range chicken prepared two ways with cream corn, bell pepper and young coconut

Ca Hoi Nuong

Grilled wild Loch Duart salmon with cabbage salad, spicy tamarind reduction, peanuts and crispy shallots

Bo Luc Lac

Wok-seared filet mignon with sweet garlic-soy sauce over watercress with mix greens and toy box tomatoes

Ca Hap La Choui

Steamed Chilean sea bass wrapped in banana leaves, tomatoes, shiitake mushrooms and ginger in a black-bean coconut sauce

Side Dishes (Choice of two)

Dau Dua Xao

Wok-tossed Blue Lake green beans with a garlic oyster sauce served with toasted almonds

Mang Tay Xao

Wok-sautéed organic asparagus and yellow onion with soybean and garlic sauce

Bap Xao

Sautéed Brentwood corn with butter, garlic and shiitake mushroom

Com Chien

Jasmine curry fried rice wok with pork, shrimp, eggs and green onion
(Vegetarian version also available)

Dessert Platter to Share

Chocolate flourless cake

Banana spring rolls

Apple beignets

Vanilla panna cotta

(Desserts are subject to change)