

Le Colonial Menu

A selection of passed Hors D'oeuvres

All items are \$2.50 ea (20 pc min per item)

SKEWERS

- Chicken: Marinated in lemon grass and garlic, served with a peanut sauce.
- Tofu: Marinated in ponzu and served with a hoisin glaze and toasted sesame seeds.
- Beef: Marinated in soy sauce, fish sauce and garlic and served with crispy shallots.
- Prawn: Marinated in garlic and chili paste served with crispy shallots.

SALADS

- Shredded chicken: red and green cabbage, carrots, red onions with nuoc cham dressing and peanuts and served on a shrimp chip.
- Grilled beef: red and yellow bell pepper, red onion, basil, cilantro served on sesame chips.
- Tuna tartar: red onion, baby lotus root, cilantro, sesame seeds, nuoc cham dressing, served on a shrimp chip.
- Dungeness crab: Cilantro, mint, basil and scallion. Served on a shrimp chip.

WONTONS

- Asian pork sausage: cilantro, green onion, scallions, ginger, garlic served with a sweet chili sauce. Fried
- Spicy lobster: minced lobster, prawns, garlic, ginger and chilies. Served with chili garlic vinaigrette. Steamed or fried
- Prawn dumpling: Minced pork and prawns, garlic, ginger, cilantro and scallions, served with sesame vinaigrette. Steamed

ROLLS

- Cha gio tom cua: Crispy spring rolls with shrimp, pork, crab, and wood ear mushrooms. served with nuoc cham sauce.
- Cha gio chay: Crispy vegetarian spring rolls with taro, jicama and carrots. Served with nuoc cham sauce.
- Bo bia chay: Fresh vegetarian rolls with chayote, Portobello mushroom, tofu, cucumber, crushed peanuts and mint. Served with peanut sauce
- Goi cuon: soft salad rolls filled with poached prawns, lettuce, rice noodle, mint and cilantro. Served with peanut sauce.
- Goi cuon hoi: soft salad rolls filled with lemongrass marinated salmon, rice noodles, cucumber, mint and dill. Served with a ginger infused nuoc cham.

MISC.

- Crab cakes: Crispy coconut crusted mini Dungeness crab cakes. Served with a cilantro aioli
- Seared day boat scallops: Red onion and garlic. Served with a hoisin pan jus
- Chicken drumette: Marinated in garlic, soy sauce and fish sauce
- Poached prawns: Served with an Asian cocktail sauce
- Stuffed potatoes: Stuffed with choice of Dungeness crab salad OR Asian mushroom duxelle

\$3.50 - Miniature Vietnamese sandwich: roast pork, cinnamon pork pate, chicken liver pate, cilantro, with pickled vegetables

- Cha gio vit: Crispy spring rolls filled with duck confit, carrots, scallions and glass noodles. Served with ginger infused nuoc cham.
- Suon Nuong: five spice rubbed Sterling pork ribs glazed with sweet hoisin sauce